



In House Catering Grazing Tables

The Seafood Table

Irish oysters served 3-ways

Tiger prawn with Marie Rose

Wrights smoked salmon with browned bread

Wild Salmon sashimi

Tuna Tataki with toasted sesame seeds

The Antipasto Table

Italian & Irish cured meats: Prosciutto, Air dried Bresaola and Mild Italian sopressa

Triple cream brie

Irish cheddar

Home-made hummus and tzatziki accompanied with roasted eggplants, marinated olives and sun-dried tomatoes

The Vegetarian Table

A variety of crudités

House-made hummus, tzatziki & Roast red pepper dip

Moroccan olives & fresh cherry vine tomatoes with basil pesto

Homemade falafel accompanied with crispy flat bread and crackers

The Cheese Table

Selection of Irish & European cheeses: Manchego, Paprika coated goat cheese, Triple cream brie and Blue cheese

Crackers & pretzels