



Ollscoil Chathair
Bhaile Átha Cliath
Dublin City University



Conference and Events Menu





Refreshments

Tea/Coffee

Tea / Coffee and Biscuits	€2.75
Tea / Coffee/ Biscuits with Service	€2.95

Morning Breakfast Options

Tea / Coffee/ Biscuits with Selection of Breakfast Pastries and Croissants	€5.00
Tea / Coffee/ Biscuits with Mini Fruit Skewers	€5.00
Tea / Coffee/ Biscuits with Selection of Miniature Muffins and Donuts	€5.00
Tea / Coffee/ Biscuits with Bran and Pineapple Muffins	€5.00
Tea / Coffee/ Biscuits with Carrot Cake Muffins	€5.00

Homemade Granola, Fruit Compote and Yoghurt Pots	€2.75
Fresh Fruit Salad Pots	€2.50

Afternoon Options

Tea / Coffee/ Biscuits with Carrot Cake and Ginger Cake Slices	€5.00
Tea / Coffee/ Biscuits with Oat Crunchy and Rocky Road Slices	€5.00
Tea / Coffee/ Biscuits with Orange and Chocolate Shortbread	€5.00
Tea / Coffee/ Biscuits with Chocolate Treats	€5.00



Lunch Options

Sandwich and Wraps

Tea /Coffee / Biscuits with Sandwich/ Wrap Selection	€8.70
Tea /Coffee / Biscuits with Sandwich /Wrap Selection and Fruit Skewers	€11.60
Tea /Coffee Biscuits, Sandwiches and Finger food (options below)	€13.75
Tea /Coffee Biscuits, Sandwich/Wrap Selection, Artisan Cake Slices and Fresh Fruit	€14.20

Bowls and Boxes

Salad Main Course

Roast Chicken Fillet and Bacon with Cos, Parmesan and Caesar Dressing	€9.00
Goats Cheese, Poached Pear and Basil and Walnut Dressing	€9.00
Avocado Caprese with Buffalo Mozzarella, Cherry Tomato and Balsamic and Mustard Dressing	€9.00

Hot Main Course

Beef and Guinness Casserole with Chomp Potato	€10.00
Chinese Style Chicken Rice Stir fry with Bok Choi and Honey Soy	€10.00
Irish Lamb Stew with Barley and Minted Baby Potatoes	€10.00

Others

Fresh Fruit Salad Pots	€2.50
Chocolate Biscuits Cake Pots	€2.50
Crème Eclairs	€2.75



Canapé and Finger Food Selection

Choose 4 options

€15.20

Crostini (Served Chilled)

Smoked Chicken Mousse with Tarragon
Cream Cheese and Chive

Tartlets (Served Warm)

Irish Brie with Sauté Mushroom and Onion Chutney
Goats Cheese, Fig and Berry Compote

Skewers (Hot)

Sweet Pineapple and Jalapeno Marinated Chicken
Lamb Kofta with Minted Raita
Grilled Chorizo with Rosemary and Garlic Roast Potato

Skewers (Cold)

Antipasti (salami, olive and cheese)
Rump of Irish Beef with Rosemary Potato and Horseradish Cream
Caprese Salad

Seafood

Tempura of Prawns Chilli and Lime Dip (Hot)
Smoked Salmon on Brown Bread with Lemon Crème Cheese (Cold)
Smoked Trout and Apple Mousse Crostini (Cold)

Miniature Sweet Bites

Chocolate Petit Fours: Opera, Ganache and Tart
Traditional Selection: Frangipan, Fruit Tart, Liqueur
Crème Profiteroles: Chocolate and Salted Caramel
Dipped Strawberry Selection: Chocolate and Coconut



Sharing Platters

Caters for 4-6 for light snacks
Suitable for receptions and working meetings

Farmhouse Irish and French Cheese

Cooleeney Camembert, Knockanore Smoked, Cashel Blue and Vintage Cheddar
Served with Crackers and Fruit Chutney

€30.25

Antipasti

Charcuterie; Cured Meats, Mixed Olives, Mozzarella, Gorgonzola
and Grilled Mediterranean Vegetables
Served with Sundried Tomato Dip and Focaccia Toasts

€30.25

Fruit

Pineapple, Orange, Strawberries, Grapes, Kiwi, Melon and Carambola
Served with Natural Greek Yoghurt

€22.00

Crudités with Hummus

Asparagus, Cucumber, Peppers, Cherry Tomato, Carrot and Hickory
Served with Hummus or Garlic Mayonnaise

€17.50



Buffet Menu

1 Course with Salads, Freshly Baked Breads Selection and Tea/Coffee

€14.00

2 Course with Salads, Freshly Baked Bread Selection and Tea/Coffee

€17.45

Main Course

Choose three main courses, one to be vegetarian

Beef Dishes

Beef and Guinness Casserole with Chomp Potato

Beef Massaman Curry with Lime Rice

Braised Irish Beef with Green Pepper Crème, Kale Creamed Potato

Chicken Dishes

Chicken Fillet wrapped in Bacon, Garlic and Thyme Crème, Honey Roasted Potato

Thai Green Chicken Curry, Basmati Rice

Chard Chicken Jerk, Pineapple Glaze, Honey Roasted Potato

Fish and Seafood Dishes

Roast Fresh Cod, Lemon Chorizo Oil, Tomato and Pine nut Salsa

Baked Fresh Irish Salmon, Dill Cream, Pastry Fleurons

Cajun Seafood Bake with Lemon and Tarragon, Mixed Seed and Herb Crust

Vegetarian Dishes

Portobello Mushroom Wellington with Smoked Cheese and Thyme

Sweet Potato and Red Lentil Korma

Broccoli, Butterbean and Squash Bake with Spinach and Basil

Side Salad Dishes

Choose two Salads to accompany the House Mixed Leaf Salad

Penne Fresh Basil Pesto and Rocket

Three Grain Quinoa

Shredded Vegetables with Honey and Sesame

Carrot, Almond and Orange

Dessert

Choose one dessert to accompany Fresh Fruit Salad

Gateaux Selection; Black forest, Red Velvet, Chocolate

Cheesecake Selection; Baileys, Lemon, Strawberry

Tart Selection; Lemon, Pear and Almond, Chocolate



BBQ Menu

MENU 1

Choose three main dishes

4oz 100% Beef Burger in Brioche with Tomato Chutney and Crispy Onion
Korean BBQ Chicken with Kimchi Salad
Rosemary and Garlic Marinated Lamb Cutlet
Chilli Pork Sausage
Halloumi Skewer with Mediterranean Vegetables, Mint and Garlic

Fennel and Apple Salad with walnut
Basil Pesto Penne with Rocket
Greek Style Feta and Olive

House Salad, Dressings and Oils

€14.85

MENU 2

Choose three main dishes

6oz 100% Beef Burger in Brioche with Caramelised Onion Chutney and Crispy Onion
Tomahawk Lamb Cutlet, Sundried Tomato Pesto
Lemon Tandoori Chicken Kebab with Honey Mustard
Pork and Apple Pork Sausage
Mixed Bean Burger with Jack Cheese in Brioche

Beetroot and Carrot Slaw with Hazelnut
Bulgar Grain with Squash and Spinach
Cauliflower Cous Cous with Orange and Cranberry

House Salad, Dressings and Oils

€18.15



Ollscoil Chathair
Bhaile Átha Cliath
Dublin City University



1838
Club

Banquet Lunch Menu

Choose 1 Starter, 2 Main Course and 1 Dessert

Starters

Buffalo Mozzarella, Broad Bean, Mint and Lemon Oil on Sourdough Toast
Smoked Chicken with Orange Pepper and Honey, Pine nut Dressing
Beer Battered Prawn Tempura, Spring Onion Salad, Chilli and Lime Dip

Soups

Roast Butternut Squash with Parmesan Cream
Smoked Haddock Chowder with Pea and Leek
Celeriac and Parsnip with Crème Fraiche

Main Course

Slaney Roast Rump of Irish Lamb, Tomato and Cumin Jus on Rosemary Sweet Potato Galatte
Loin of Fresh Cod with Pancetta, Lemon Crème, Fondant Potato
Belly of Pork, Salted Crackling, Apple Cider Reduction, Chomp Potato
Supreme of Irish Chicken, Mushroom Risotto in White Wine Crème
Grilled Sesame Crusted Salmon Fillet with Butter bean and Ginger Puree, Bok Choi, Gratin Potato
Nasi Goreng with Oriental Vegetables Topped with a Fried Egg and Crispy Shallot

Dessert

Seasonal Berry Meringue Roulade, Sweetened Cream, Crushed Hazelnut
Warm Sticky Toffee Pudding, Butterscotch Sauce
Pear and Almond Frangipan Tart, Blackberry and Lime Coulis

€32.50



1838
Club

Banquet Dinner Menu

Choose 1 Starter, 2 Main Course and 1 Dessert

Starters

Textures of Beetroot with Goats Cheese, Raspberry and Balsamic
Citrus Cured Salmon, Apple and Radish Salad, Capers Chive Oil
Baked Stuffed Tomato in Filo with Mozzarella, Basil and Olive Tapenade

Soups

Maple Roast Carrot and Thyme
Caramelised Spiced Parsnip and Coconut
Smoked Tomato and Coriander

Main Course

Herb Crusted Rack of Irish Lamb, Oven Roast Vine Tomato Provençale
Supreme of Irish Chicken Stuffed with Basil and Pine nut Mousse,
Rosemary and Peppercorn White Wine Crème
Oven Roasted Fillet of Irish Salmon, Peppered Samphire, Dill White Wine Crème
Slow Roasted Ribeye of Irish Beef, Merlot and Shallot Jus
Wild Mushroom Milanese Risotto, Parmesan and Rocket Salad, Basil Oil
Caramelised Red Onion and Brie Tarte Tatin, Balsamic Pear Salad

Dessert

Chocolate Tart, Crème Fraiche, Lemon and Mango Glaze
Pear and Almond Tart, Butterscotch, Sweetened Cream
Lemon Curd Meringue Roulade, Berry and Vanilla Compote

€40.00