DCU Ollscoil Chathair

Ollscoil Chathair Bhaile Átha Cliath Dublin City University



# Conference and Events Menu



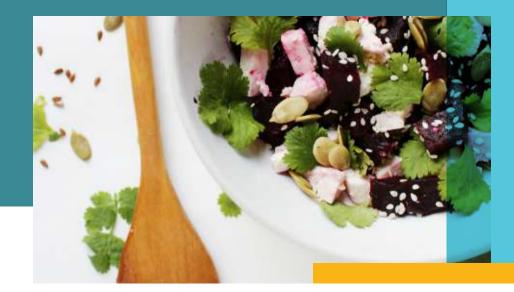




# Refreshments

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

Ollscoil Chathair Bhaile Átha Cliath Dublin City University



# 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 DCU Ollscoil Chathair Bhaile Átha Cliath Dublin City University



# **Sharing Platters**

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

<b>Farmhouse Irish and French Cheese</b> 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
<b>Fruit</b> Pineapple, Orange, Strawberries, Grapes, Kiwi, Melon and Carambola Served with Natural Greek Yoghurt	€22.00
<b>Crudités with Hummus</b> 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

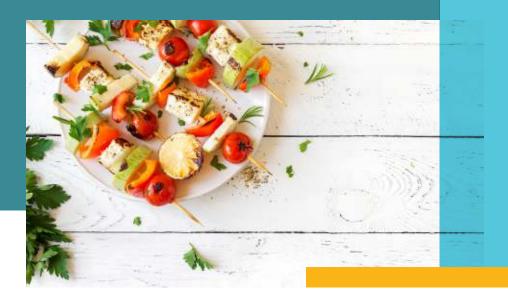
#### Choose two Salads to accompany the House Mixed Leaf Salad Penne Fresh Basil Pesto and Rocket Three Grain Quinoa

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







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

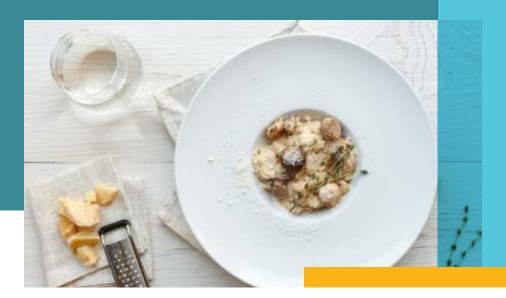
#### **Main Course**

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







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, Caper 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