

TASTE CATERING
CHILLED FORK BUFFET
FOR REHEATING

INFO@TASTECATERING.IE 01-6717972



A FORK BUFFET IS USUALLY ASSOCIATED WITH A SLIGHTLY INFORMAL OCCASION WHERE GUESTS WILL BE STANDING OR SITTING CASUALLY.

WHY CHILLED

WE ARE LIMITED IN THE NUMBER OF ORDERS WE CAN DO AT THE PEAK TIMES SO WE OFFER THIS SERVICE WHERE PEOPLE ARE OKAY TO RECEIVE THE FOOD IN ADVANCE OF THE EVENT AND TO HEAT IT UP THEMSELVES WHEN REQUIRED. ITS MADE BY THE SAME CHEFS USING THE SAME QUALITY INGREDIENTS BUT OBVIOUSLY THERES A LITTLE WORK FOR YOU TO DO. NOT FOR EVERYONE BUT A LARGE PART OF THE HASSLE IS REMOVED AND IT'S A MINIMUM OF 25% CHEAPER.

THE FOOD: THE FOOD IS FRESHLY PREPARED, WITH NO PRESERVATIVES OR ADDITIVES, BY OUR CHEFS AND BLAST CHILLED SO ITS READY TO REHEAT AT YOUR CONVENIENCE. THE BUFFET PRICE INCLUDES MAINS & SIDES, YOU CAN ADD SALADS, BREADS, DIPS & DRESSINGS IF YOU WISH. SEE THE FOLLOWING PAGES FOR A CLASSIC SAMPLE MENU AND AN EXTENDED LIST OF POPULAR DISHES. WE LOVE TO COOK SO IF YOU WANT A DISH THAT IS NOT LISTED PLEASE DON'T HESITATE TO ASK.

CHOICE: CHOOSE 1 DISH FOR 10 PAX, 2 DISHES FOR 20-30, 3 DISHES FOR 30 PLUS. WE ARE HAPPY TO DISCUSS CHOICES AFTER THAT FOR LARGER NUMBERS. YOU CAN HAVE AN INDIVIDUAL PORTION OF A VEGETARIAN DISH IF NEEDED SO AS NOT TO LOSE A CHOICE.

ALLERGENS. LET US KNOW IF YOU HAVE ANY SPECIAL DIETARY NEEDS. WE CAN ACCOMMODATE NEARLY ALL I BELIEVE. YOU CAN INCLUDE 5 PORTIONS OF A VEGETARIAN OR VEGAN DISH WITHOUT EFFECTING YOUR OVERALL CHOICE. EVERYTHING IS POSSIBLE FROM HALAL CHICKEN & LAMB TO GLUTEN, DAIRY & NUT FREE.

SET UP & SERVICE: THE FOOD WILL ARRIVE CHILLED IN SEALED CONTAINERS. IF YOU'RE NOT USING YOUR OWN DISHES, WE CAN PROVIDE CHAFING DISHES FOR SET UP. JUST REHEAT THE FOOD WHEN REQUIRED AND PLACE IN CHAFING DISHES. THESE WILL KEEP THE FOOD WARM, AT A SAFE TEMPERATURE AND MAKE THE SERVICE EASY AND STRESS FREE.

TIMING. THE CHAFING DISHES KEEP THE FOOD HOT FOR 1.5 TO 2 HOURS. AIM TO HAVE YOUR FOOD HEATED AND IN THE CHAFING DISHES 30 MINUTES BEFORE THE GUESTS ARE DUE TO ARRIVE.

HIRE: WE CAN ORGANISE ANY HIRE REQUIREMENTS SUCH AS CROCKERY, CUTLERY, GLASSES, TABLES ETC.

BOOKING. PLEASE MAIL INFO@TASTECATERING.IE WITH YOUR DETAILS FOR A QUOTATION. WHEN WE PROVIDE A QUOTATION, WE AUTOMATICALLY PROVISIONALLY BOOK THE DATE FOR YOU FOR 7 DAYS WITHOUT COMMITMENT, YOURS TO REFUSE BASICALLY. THIS PERIOD CAN BE EXTENDED AS WE TRY TO GET THE RIGHT CATERING FIT FOR YOUR EVENT.

CLASSIC SAMPLE MENU FOR 25 PLUS

MAINS

CHICKEN BOSCAIOLA.

ITALIAN CLASSIC WITH MUSHROOMS, SMOKED PANCETTA,
CREAM, SUN-DRIED TOMATOES, PARMESAN, BASIL & OREGANO 🍴

SLOW BRAISED DAUB OF BEEF 🍴🌱

A 4 HOUR SLOW COOK IN RED WINE & HERBS

BROCCOLI, CAULIFLOWER & BLUE CHEESE GRATIN WITH A CASHEW NUT & SAGE CRUMB



SIDES

CARAWAY & CARDAMOM RICE

BABY POTATOES & ROOT VEGETABLES ROASTED IN OLIVE OIL & HERBS.

GRATIN OF POTATO IN CREAM & GARLIC TOPPED WITH CHEESE.

SALADS

BABY LEAF, MOZZARELLA AND FIG SALAD 🍴🌱

CAESAR SALAD 🌱🍴

MIXED SELECTION OF GOURMET BREADS WITH HUMMUS, PESTO & BUTTER PORTIONS

TYPICAL SET UP WITH CHAFING DISHES



🌱 SUITABLE FOR VEGETARIANS 🍴 COELIAC FRIENDLY 🌱 CONTAINS NUTS 🌱 DAIRY FREE
🌱 HALAL

EXTENDED LIST OF POPULAR FORK & CASUAL DINING DISHES

PLEASE NOTE REQUESTS ARE WELCOMED AND CERTAIN DISHES CAN BE MODIFIED IF REQUIRED SO PLEASE ASK I.E. TO BE DAIRY OR GLUTEN FREE.

CHICKEN FORK DISHES

CHICKEN BOSCAIOLA 🍷

ITALIAN CLASSIC WITH MUSHROOMS, SMOKED PANCETTA, CREAM, SUN-DRIED TOMATOES, PARMESAN, BASIL & OREGANO

CHICKEN, PORCINI & PORTOBELLO MUSHROOMS 🍷

IN A PARMESAN CREAMED SAUCE WITH WHITE WINE, FRESH OREGANO, THYME & PARSLEY

CHICKEN CACCIATORE 🍷🌱

WITH PLUM TOMATOES, GREEN OLIVES, CAPERS & THYME

FREE RANGE CHICKEN, SWEET POTATO & RED CABBAGE TAGINE 🍷🌱🥜

WITH CHICKPEAS WARM MIDDLE EASTERN SPICES & HERBS

CHICKEN FLORENTINE 🍷

CHICKEN, SPINACH AND SPRING GREENS IN A WHITE WINE CREAM SAUCE

CHICKEN PROVENCAL 🍷🌱

MEDITERRANEAN STEW WITH TOMATOES, PEPPERS, ONIONS, OLIVES, GARLIC & WINE

CHICKEN CURRIES

TASTES CHICKEN KORMA 🍷🌱

MILD CREAMY CURRY WITH WARM INDIAN SPICES, TOASTED NUTS & YOGHURT

THAI GREEN CHICKEN CURRY 🍷🌱

AROMATIC CURRY WITH FRESH THAI BASIL, COCONUT MILK, CORIANDER, LEMONGRASS

CHICKEN TIKKA MASSALA 🍷

WITH YOGHURT, CREAM, TOMATO & PEPPERS.

PENANG SATAY CURRY 🍷🌱

CREAMED WITH PEANUT BUTTER & COCONUT MILK, FRAGRANT WITH CINNAMON & CLOVES AND HAS A NICE MEDIUM HEAT FROM OUR PENANG PASTE

IRISH BEEF

SLOW BRAISED DAUB OF BEEF 🍷🌐

A 4 HOUR SLOW COOK IN RED WINE & HERBS

CLASSIC BEEF STROGANOFF 🍷

WITH SOUR CREAM, GHERKINS, SMOKED PAPRIKA, MUSHROOMS & LEMON JUICE

BRAISED STEAK 🍷

IN A CREAMED THREE PEPPERCORN SAUCE

ANGUS BEEF BURGERS 🍷

PORICINI & PORTOBELLO MUSHROOM SAUCE, CREAM & PARMESAN

DAUB OF BEEF MADRAS 🍷

CLASSIC CURRY WITH CHILLI, TOMATO & 5 HOUR BRAISED BEEF.

BEEF AND GUINNESS STEW 🍷🌐

WITH CHUNKY ROOT VEGETABLE AND THYME

SLOW COOKED BEEF PENANG SATAY 🍷🍴

BEEF PROVENÇAL. MEDITERRANEAN STYLE STEW WITH PLUM TOMATOES, PEPPERS, OLIVES, ONION & GARLIC

HOUSE-MADE ANGUS BEEF BURGERS WITH SAUTÉED ONIONS AND MUSHROOMS IN A THREE PEPPERCORN SAUCE 🍷

BRAISED BRISKET OF BEEF PIE 🌐🍷

IN A RED WINE JUS AND TOPPED WITH HORSERADISH MASH

TASTES ANGUS & CHUCK BEEF LASAGNE IN A RICH TOMATO SAUCE.

PEPPERED BEEF BRISKET 🍷

TENDER BEEF IN A CREAMED PEPPERCORN SAUCE

IRISH LAMB

MOROCCAN LAMB TAGINE 🍴🌍

8 HOUR SLOW COOKED LAMB STEW WITH A BLEND ON MILD MIDDLE EASTERN SPICES

MILD SPICED LAMB KORMA 🍴🍴

MILD CREAMY CURRY WITH WARM INDIAN SPICES, ALMONDS & YOGHURT

IRISH LAMB, MINT & FETA BURGERS 🍴

CHILLI, BASIL, TOMATO & RED PEPPER SAUCE

TRADITIONAL SHEPHERD'S PIE 🍴

LAMB MOUSSAKA 🍴

GREEK DISH WITH MINCED LAMB, AUBERGINE & POTATO

VEGETARIAN DISHES FORK & CASUAL DINING

PORTOBELLO MUSHROOM AND GRUYERE CHEESE BALLS 🍴

RICH TOMATO & HERB SAUCE.

VEGETARIAN ENCHILADAS 🍴

TOPPED WITH CHEDDAR IN A SMOKEY TOMATO SAUCE

VEGETARIAN KORMA 🍴🍴🍴

MILD CREAMY CURRY WITH WARM INDIAN SPICES, ALMONDS & YOGHURT

GOAT'S CHEESE & ROOT VEGETABLE LASAGNE 🍴

BUTTERNUT SQUASH, RICOTTA & SPINACH CANNELLONI, SMOKED TOMATO RAGOUT 🍴

BROCCOLI, CAULIFLOWER & BLUE CHEESE GRATIN 🍴

WITH A CASHEW NUT & SAGE CRUMB

RATATOUILLE PIE TOPPED WITH SWEET POTATO & MOZZARELLA MASH 🍴🍴

(VEGAN WITHOUT MOZZARELLA)

GREEN GARDEN VEGETABLE PIE, GRATINATED SMOKED GUBEEN POTATO LID 🍴🍴

VEGETARIAN MOUSSAKA 🍴🍴

CREAMY BAKED WITH ROASTED AUBERGINE, CARROTS, POTATOES, TOMATO & FENNEL

VEGAN

CARIBBEAN STEW WITH CARROT, PARSNIP, SQUASH, CHILLI, COCONUT MILK & CORIANDER    (VEGAN)

SPICED RATATOUILLE PIE TOPPED WITH SWEET POTATO MASH  
(VEGAN)

BEYOND BURGERS WITH SAUTÉED ONIONS & MUSHROOMS   
AMAZING PEA PROTEIN BURGER WITH CHUNKY TOMATO SAUCE (VEGAN)

WHITE BEAN, LENTIL & VEGAN SAUSAGE CASSOULET 
IN A LIGHTLY SPICED TOMATO SAUCE (VEGAN)

ROASTED CAULIFLOWER & WHITE BEAN SATAY   
WITH PEANUT BUTTER & COCONUT MILK, FRAGRANT WITH CINNAMON & CLOVES AND HAS
A NICE MEDIUM HEAT FROM OUR PENANG PASTE (VEGAN)

THAI GREEN VEGETABLE CURRY    (VEGAN)

MOROCCAN CHICKPEA, RED CABBAGE & SWEET POTATO TAGINE    (VEGAN)

FISH DISHES FORK & CASUAL DINING

CHILLI & LIME ROAST SALMON OF A JULIENNE OF VEGETABLES  

FILLET OF SALMON HERB CRUST, TOMATO, BASIL & MEDITERRANEAN VEGETABLE
COMPOTE

SALMON & SPINACH LASAGNE

CLASSIC SMOKED FISH PIE WITH CHAMP TOPPING

SMOKED HADDOCK AND SEAFOOD LASAGNE

SRI LANKAN FISH CURRY   

FRAGRANT RICH CURRY WITH SALMON & HADDOCK IN WARM AROMATIC SPICES

SIDES

BABY POTATOES ROASTED IN OLIVE OIL & HERBS.

GRATIN OF POTATO IN CREAM & GARLIC TOPPED WITH CHEESE.

BABY POTATOES BAKED IN ROCK SALT.

BABY POTATOES & ROOT VEGETABLES ROASTED IN OLIVE OIL & HERBS.

LYONNAISE POTATOES

POTATO PIQUANTE WITH PEPPERS & CHILLI

ROCK SALT & ROSEMARY PONT NEUF CHIPS

SCALLION MASH POTATOES, HORSERADISH MASH, PARSNIP MASH, CELERIAC MASH

SPRING GREENS & TENDER STEM BROCCOLI

ROASTED SWEET POTATO WITH PEANUT RAYÚ

HONEY ROASTED ROOT VEGETABLES, HOT POT OF MIXED VEGETABLES.

CARAMELISED CARROTS WITH CUMIN

MINTED GARDEN PEAS, SUGAR SNAP PEAS & GREEN BEANS

FRAGRANT LIME & COCONUT RICE, RICE BOILED IN A LIGHT STOCK, CARAWAY &
CARDAMOM RICE

FRUITY COUS COUS WITH TOASTED SEEDS

SALADS

GENERALLY SPEAKING, LEAF SALADS GO BETTER WITH HOT FORK BUFFETS UNLESS YOU ARE HAVING BAKES OR A VEGETARIAN OPTION THAT THE NON-LEAF SALAD COULD COMPLIMENT.

LEAF SALADS (LARGE BOWL)

BABY LEAF, MOZZARELLA AND RED GRAPE SALAD 🍌🍏🚫

INGREDIENTS: MIXED BABY LEAVES, HALVED CHERRY TOMATOES, FIGS, MOZZARELLA, FRESH BASIL LEAVES, BALSAMIC DRESSING.

CAESAR SALAD

INGREDIENTS: BABY GEM LETTUCE, SUNDRIED TOMATOES, CROUTONS, HALVED BLACK OLIVES, PARMESAN CHEESE SHAVINGS, CAESAR DRESSING (CONTAINS ANCHOVIES);

BABY SPINACH, BLUE CHEESE AND PEAR SALAD 🍏🍌🚫

INGREDIENTS: BABY SPINACH, CRUMBLER BLUE CHEESE, SLICED PEARS, TOASTED SEEDS, POMEGRANATE, LEMON DRESSING.

BABY SPINACH, GOATS CHEESE AND TOASTED ALMOND SALAD 🍏🍌🚫🌱🍌

INGREDIENTS: BABY SPINACH, GOAT CHEESE, SPRING ONIONS, TOASTED ALMONDS, BALSAMIC DRESSING.

LEMON DRESSED BABY KALE, LINSEED, PUMPKIN & SUNFLOWER SEEDS 🍌🍏🚫🌱🌱

INGREDIENTS: KALE, LEMON, OLIVE OIL, SALT, PEPPER, LINSEED, PUMPKIN & SUNFLOWER SEEDS

BREADS & DIPS

WHITE SOUR DOUGH, RYE, MULTI GRAIN, TOMATO

HUMMUS, PEANUT RAYÚ, PESTO, CASHEW CRUNCH, BLUE CHEESE DIP, GARLIC AIOLI,

NON-LEAF SALADS

ASIAN SLAW

INGREDIENTS: RED, WHITE AND CHINESE CABBAGE, SCALLIONS, BROWN AND WHITE SESAME SEED, CORIANDER, RED CHILLI, SOYA, MIRRIN, SESAME OIL & GARLIC.

SWEET POTATO & CASHEW CRUNCH

INGREDIENTS: ROAST SWEET POTATO, CASHEW CRUNCH

BEETROOT AND CARROT SLAW

INGREDIENTS: BEETROOT, CARROTS, MIXED SUPER SEEDS, CHIVES, ALMONDS, LEMON & LIME JUICE & OLIVE OIL

ROASTED MINT & CHILLI MEDITERRANEAN VEGETABLE SALAD

INGREDIENTS: MIXTURE OF PEPPERS, COURGETTES, RED ONIONS, MINT, CHILLIES, OLIVE OIL & LEMON JUICE

TRADITIONAL COLESLAW

INGREDIENTS: SHREDDED WHITE CABBAGE, GRATED CARROT, MAYONNAISE, SALT & PEPPER, SLICED RED ONION;

RANCH SLAW

INGREDIENTS: AS ABOVE WITH SOUR CREAM, LEMON, MUSTARD & GARLIC.

TASTE CHOPPED GREEK SALAD

INGREDIENTS: SHREDDED BABY GEM LETTUCE, WHOLE PITTED KALAMATA OLIVES, DICED CUCUMBERS, DICED YELLOW PEPPERS, CHERRY TOMATOES, GOATS CHEESE, RED ONION RINGS, BALSAMIC DRESSING;

PICO DE GALLO- FRESH TOMATO SALSA

INGREDIENTS: TOMATO, JALAPENO, CORIANDER, ONION, CHILLI, OLIVE OIL, LEMON JUICE.

HARISSA SPICED BROCCOLI

INGREDIENTS: BROCCOLI, HARISSA, OLIVE OIL, MIXED SEEDS & CHIA SEEDS

CUMIN ROASTED CAULIFLOWER

INGREDIENTS: CAULIFLOWER, CUMIN SEEDS, CHICKPEAS, CHIVES, PARSLEY, MINT, CHERRY TOMATOES & OLIVE OIL

MINT & LIME TABBbouLEH

INGREDIENTS: BULGUR WHEAT, MINT, PARSLEY, ZAAATAR, OLIVE OIL & LIME JUICE.

 SUITABLE FOR VEGETARIANS  COELIAC FRIENDLY  CONTAINS NUTS  DAIRY FREE
 HALAL  EGG FREE

DESSERTS 8-10 PORTION CAKES

STRAWBERRY MERINGUE ROULADE 🍌

CLASSIC LEMON CHEESECAKE TOPPED WITH DARK CHOCOLATE SHAVINGS

BELGIAN CHOCOLATE GATEAUX

PEAR & ALMOND TART

DEEP DISH APPLE PIE

DEEP DISH APPLE CRUMBLE

VEGAN

PISTACHIO CARROT CAKE BAKE ✓

SALTED CARAMEL & DARK CHOCOLATE ✓

ADD A BOWL OF FRESH BERRIES TO COMPLEMENT ANY OF THE ABOVE

PETIT FOURS & SWEET FINGER FOOD

(MIN ORDER APPLIES 50 PIECES)

PETIT FOURS MIXED SELECTION:

PETIT FOUR CHOCOLATE MIXED SELECTION

MINI MACARDOONS: LEMON, PISTACHIO, RASPBERRY, CHOCOLATE, COFFEE, VANILLA.

GLUTEN FREE OPTION - MINI CHOCOLATE CUPS 🍌

WITH

SALTED CARAMEL & CARMELISED PEANUTS 🍌🍌

CHOCOLATE & CHOPPED NUTS 🍌🍌

✓ SUITABLE FOR VEGETARIANS 🍌 COELIAC FRIENDLY 🍌 CONTAINS NUTS 🍌 DAIRY FREE

BOOKING & STANDARD TERMS AND CONDITIONS

THE FIRST STEP IS TO REQUEST A QUOTATION. A QUOTATION IS NOT A CONFIRMED BOOKING

PLEASE ENSURE THAT YOU READ THIS DOCUMENT IN FULL AND THAT THE INFORMATION CONTAINED WITHIN IS CORRECT. PLEASE CONTACT US WITH BY RETURN WITH ANY INCORRECT INFORMATION.

WE WILL AMEND OUR RECORDS IMMEDIATELY AND SEND YOU AN UPDATED QUOTE DOCUMENT.

IF YOU ARE HAPPY WITH THE QUOTATION PLEASE CONFIRM BY MAIL AS SOON AS POSSIBLE TO SECURE THE DATE.

PAYMENT TERMS

ACCOUNT CUSTOMERS: PAYMENT IS DUE 15 DAYS AFTER MONTH END.

NON - ACCOUNT CUSTOMERS: 25% DEPOSIT ON BOOKING AND THE BALANCE ON THE LAST WORKING DAY BEFORE THE EVENT.

CANCELLATION POLICY

DUE TO THE NATURE OF OUR BUSINESS & THE LIMITED AMOUNT OF BOOKINGS WE CAN TAKE THERE ARE PENALTIES BUT WE TRY TO BE FAIR WHEN GIVEN REASONABLE NOTICE.

- IF YOU CANCELLED 4 WEEKS BEFORE THE EVENT YOUR DEPOSIT IS RETURNED
 - BETWEEN 4 WEEKS & 10 DAYS THE DEPOSIT IS RETAINED
 - 10 DAYS OR LESS: THE FULL COST OF THE EVENT IS CHARGED

FINAL NUMBER FOR A FUNCTION

FINAL NUMBERS ARE TO BE CONFIRMED 10 DAYS BEFORE THE EVENT IS DUE TO TAKE PLACE

BREAKAGE'S / MISSING EQUIPMENT

ANY BREAKAGE'S OR MISSING EQUIPMENT WILL BE CHARGED TO THE CUSTOMER AT REPLACEMENT COST TO TASTE CATERING

IF YOU HAVE ANY QUESTIONS PLEASE E-MAIL INFO@TASTECATERING.IE OR

CALL US ON 01-6717972