

TASTE CATERING
HOT FORK BUFFET
FRESHLY PREPARED FOR YOU!

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

THE FOOD: THE BUFFET INCLUDES MAINS, SIDES, SALADS, BREADS, DIPS & DRESSINGS. EVERYTHING WILL BE FRESHLY PREPARED WITH NO PRESERVATIVES OR ADDITIVES. 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. SALADS 1 PER 10-15 BREADS 1 LOAF PER 10 PAX (SOUR DOUGH, MULTI SEED, TOMATO & RYE)

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: NOT ONLY ARE WE PASSIONATE ABOUT OUR FOOD BUT ALSO IN DELIVERING A COMPLETE AND WELL MANAGED SERVICE. THE FOOD WILL ARRIVE HOT AND BE SET UP BUFFET STYLE IN STAINLESS STEEL CHAFING DISHES WHICH WILL KEEP THE FOOD WARM FOR 1.5 TO 2 HOURS. THIS ALLOWS THE SERVICE TO MORE RELAXED AS THE GUESTS WILL NOT HAVE TO RUSH TO EAT WHEN THEY ARRIVE. WE CAN ORGANISE AN EXPERIENCED SERVER FROM THE TASTE TEAM IF REQUIRED. NOT ONLY WILL THEY SERVE THE FOOD BUT WILL BE HAPPY TO ASSIST WITH ANY PART OF THE DAY TO MAKE IT EASIER & STRESS FREE FOR YOU.

TIMING. WE LIKE TO SET UP EVERYTHING IN ADVANCE OF THE GUESTS ARRIVING SO THEY ARRIVE TO THE AROMA OF FOOD AND A NICELY LAID OUT BUFFET. IF FOR EXAMPLE YOU WANT TO EAT AT 3PM WE WILL SET EVERYTHING UP BETWEEN 2-230. IF YOU RUN OVER IT WILL NOT BE AN ISSUE AS THE CHAFING DISHES WILL KEEP EVERYTHING PIPING HOT.

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 TRIPLE PEPPERCORN BEEF 🌾

A 4 HOUR SLOW COOK IN CREAMY PEPPERCORN SAUCE

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 & BREADS

BABLY LEAF SALAD WITH LEMON DRESSING

COS LETTUCE, CAESAR DRESSING, CHERRY TOMATOES & SHAVED PARMESAN

FRESHLY BAKED TOMATO & ORGANO, SUPER SEEDED LOAF

& THREE CHEESE LOAF

TYPICAL SET UP WITH CHAFING DISHES



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 (Can be requested without pancetta)

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, OLIVES, LEMON, PEPPERS, ONIONS, OLIVES, GARLIC, WHITE WINE & HERBS DU PROVENCE

TUSCAN CHICKEN

SPINACH, SUN-DRIED TOMATO, GARLIC, OREGANO, PAPRIKA & PARMESAN IN A CREAMED SAUCE

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, BABY CORN, BROCCOLI, COCONUT MILK, CORIANDER, & LEMONGRASS

CHICKEN TIKKA MASSALA

WITH YOGHURT, CREAM, TOMATO & PEPPERS.

PENANG SATAY CHICKEN 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 TRIPLE PEPPERCORN BEEF 🌾

A 4 HOUR SLOW COOK IN CREAMY PEPPERCORN SAUCE

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

ANGUS BEEF BURGERS 🌾

PORICINI & PORTOBELLO MUSHROOM SAUCE, CREAM & PARMESAN
OR

WITH SAUTÉED ONIONS AND MUSHROOMS IN A THREE PEPPERCORN SAUCE

DAUB OF BEEF MADRAS 🌾

CLASSIC INDIAN 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 STEW WITH TOMATOES, OLIVES, LEMON, PEPPERS, ONIONS, OLIVES,
GARLIC, WHITE WINE & HERBS DU PROVENCE

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

TASTE LIGHTLY SPICED MEATBALLS 🌾🚫🥛

WITH ROAST CHERRY TOMATOES, PEPPERS, ONIONS AND GARLIC



VEGETARIAN



VEGAN



COELIAC FRIENDLY



CONTAINS NUTS



DAIRY FREE



HALAL

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 & MEDITERRANEAN 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 GUBERN POTATO LID 🌱🌾

VEGETARIAN MOUSSAKA 🌱🌾

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

VEGAN

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

SPICED RATATOUILLE PIE TOPPED WITH SWEET POTATO MASH  

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

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

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

TOFU THAI GREEN VEGETABLE CURRY  
AROMATIC CURRY WITH TOFU FRESH THAI BASIL, CAULIFLOWER, BROCCOLI, COCONUT MILK,
CORIANDER, & LEMONGRASS

SWEET POTATO, RED PEPPER & SPINACH CANNELLONI 
WITH VEGAN CHEDDAR

MOROCCAN CHICKPEA, RED CABBAGE & SWEET POTATO TAGINE  

CAPONATA RIGATONI 
TOMATOES, PEPPERS, OLIVES, CAPERS IN A RICH TOMATO SAUCE WITH RIGATONI PASTA

FISH DISHES FORK & CASUAL DINING

CHILLI & LIME ROAST SALMON  
JULIENNE OF ASIAN VEG WITH SESAME & LIME

ROAST FILLET OF SALMON  
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  

CHAMP MASH POTATOES , HORSERADISH MASH  CELERIAC MASH 

SPRING GREENS & TENDER STEM BROCCOLI  

ROASTED SWEET POTATO WITH PEANUT RAYÚ  

CARAMELISED CARROTS WITH CUMIN  

HOT POT OF MIXED GREENS  

MINTED GARDEN PEAS, SUGAR SNAP PEAS & GREEN BEANS

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

FRUITY COUSCOUS WITH TOASTED SEEDS 

 VEGETARIAN  VEGAN  COELIAC FRIENDLY  CONTAINS NUTS  DAIRY FREE  HALAL

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 & TOPPINGS

LEMON DRESSED BABY LEAVES  

COS LETTUCE CAESAR DRESSING SHAVED PARMESAN 

LEMON DRESSED KALE & SUPER SEEDS  

SPINACH & HOUSE DRESSING  

SHAVED PARMESAN   CHERRY TOMATOES  

NON-LEAF SALADS

ASIAN SLAW  

SWEET POTATO, GOATS CHEESE & CASHEW CRUNCH   

BEETROOT AND PICKLE SALAD  

ROASTED MEDITERRANEAN VEGETABLE WITH MINT & CHILLI  

TASTE CHOPPED GREEK SALAD  

PICO DE GALLO- FRESH TOMATO SALSA  

TRADITIONAL COLESLAW  

MADRAS ROAST BROCCOLI & CAULIFLOWER  

MORROCCAN COUS COUS  

LEMON DRESSED QUINOA, BROWN RICE & SPRING ONION  

GREEN BEANS, JALAPENO, PINEAPPLE & COCONUT SALAD 

RANCH SLAW  

TRADITIONAL POTATO SALAD WITH SPRING ONION  

WAKAMI SEAWEEED SALAD  

EDAMAME SALAD WITH CHILLI, PICKLED GINGER & CORIANDER  

CHAR-GRILLED BROCCOLI, FERMENTED CHILLI, GARLIC  

CARROT, ORANGE & CUMIN SEED SALAD  

DIPS

BLUE CHEESE DIP   ROASTED GARLIC AIOLI  
FRESH BASIL PESTO    CASHEW CRUNCH   
HUMMUS   PEANUT RAYÚ    FRESH GUACAMOLE  
HOUSE RELISH  

BREADS

THREE CHEESE, TOMATO & OREGANO & ANCIENT GRAIN,
TRADITIONAL IRISH SODA BREAD
GLUTEN FREE ON REQUEST

 VEGETARIAN  VEGAN  COELIAC FRIENDLY  CONTAINS NUTS  DAIRY FREE  HALAL

DESSERTS 8-10 PORTION CAKES

CHOCOLATE GATEAU  RED VELVET CAKE 

CLASSIC LEMON CHEESECAKE 

WHITE CHOCOLATE & RASPBERRY CHEESECAKE 

BAKED VANILLA CHEESECAKE 

BANOFFI  APPLE TART 

DUTCH APPLE TART  CARROT CAKE  LEMON DRIZZLE CAKE 

PEAR & ALMOND TART   LEMON TART 

PECAN PIE  APPLE & BERRY CRUMBLE 

GLUTEN FREE

STRAWBERRY MERINGUE ROULADE   LEMON ROULADE   TOFFEE & PECAN
ROULADE   BLACK FOREST ROULADE   GF LEMON CHEESECAKE  

VEGAN

VEGAN SPECULOOS CHEESECAKE 

VEGAN LOAF BAKES

VEGAN CARROT CAKE  VEGAN BANANA LOAF  VEGAN CHOCOLATE LOAF 

CELEBRATION CAKE

STRAWBERRY FRESH CREAM VANILLA SPONGE

(10 INCH /14 PORTIONS, 12" /20 POR, 14" /40 POR)

 VEGETARIAN  VEGAN  COELIAC FRIENDLY  CONTAINS NUTS  DAIRY FREE  HALAL

SMALLER TREATS

FINGER BAKES/SQUARES

CARROT CAKE, CHOCOLATE FUDGE CAKE, CARAMEL SHORTCAKE, ROCKY ROAD, LEMON DRIZZLE

MINI COOKIES (CAN BE COMBINED WITH FINGER BAKES)

MILK, DARK & WHITE CHOCOLATE MINI COOKIES

MINI MACARDOONS

LEMON, PISTACHIO, RASPBERRY, CHOCOLATE, COFFEE, VANILLA.

TASTE RASPBERRY SCONES & CONDIMENTS

TASTE FLAPJACKS & CHOCOLATE COVERED FLAPJACKS

FILLED MINI MUFFINS

CHOCOLATE - SALTED CARAMEL

HEALTHY SNACK BARS

DELICIOUSLY ELLA, NAKED BARS & ACTI SNACK

PROTEIN BALLS

CHOCOLATE ORANGE OR CHOCOLATE PEANUT BOOST

CUPCAKE SELECTION

WITH COMPANY LOGO (7 DAY NOTICE)

PASTEL DE NATA

PORTUGUESE CUSTARD TART

INDIVIDUAL DESSERTS (MIN 25 PER SELECTION)

DOUBLE CHOC MOUSSE - WHITE CHOCOLATE & RASP MOUSSE

APPLE & RHUBARB CRUMBLE - APPLE CRUMBLE

BANOFFI - LEMON MERINGUE PIE

PEAR & ALMOND TART - MIXED CUP CAKES

FRENCH ECLAIRE - PARIS-BREST

INDIVIDUAL CHOC & SALTED CARAMEL MOUSSE

VEGAN

VEGAN CARROT CAKE  & VEGAN BLUEBERRY CRUMBLE 

GLUTEN FREE

GLUTEN FREE BROWNIE , LEMON DRIZZLE  & BLUEBERRY CRUMBLE  

FLAPJACK 

SEASONAL

HOT CROSS BUNS 

MINCE PIES, GLUTEN FREE MINCE PIES, CHRISTMAS CAKE, CHOCOLATE BROWNIE & GINGERBREAD FINGERS, YULE LOG.

FORMAL EVENT (MINIS)

PETIT FOURS

MIXED OR CHOCOLATE MIXED SELECTION 

MINI DESSERTS (MIN 25 PER SELECTION)

BANOFFI, LEMON MERINGUE (24) PROFITEROLES (60)

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: 50% 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 NUMBER 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](mailto:info@tastecatering.ie) OR CALL US ON 01-6717972