

#### Corrib Catering Ltd 1 Centrepoint

Liosbaun Industrial Estate Tuam Road Galway

Mike : 087 2597751

email : info@corribcatering.ie web : www.corribcatering.ie

## buffet selection

## served cold

- 1. delice of fresh salmon, coriander and lime relish
- 2. crab and prawn waldorf salad
- 3. king crab claws and shell on prawn, brandy infused sauce
- 4. crayfish and prawn terrine
- 5. gravalax of salmon
- 6. oak smoked atlantic seafood selection
- 7. roast sirloin of beef
- 8. roast stuffed loin of pork, apricot sauce
- 9. honey and orange baked ham
- 10. smoked barbeque ham
- 11. roast stuffed crown of turkey
- 12. poultry liver comfit terrine with cumberland sauce
- 13. honey dipped chicken, sesame glaze
- 14. smoked chicken supreme
- 15. selection of cured meats
  - (salami, pepperoni, serrano ham, parma ham)
- 16. medallions of monkish with lemon glaze
- 17. pork fillet with date garni
- 18. marinated duck slices, orange and chive garnish
- 19. stuffed cherry tomatoes
- 20. tomato wedges with cheese boille
- 21. seafood roulade



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#### buffet selection

#### chicken or duck (Irish supremes of chicken used in all our dishes) served hot

- 1. pan thai
- 2. thai green curry
- 3. malibu and mango
- 4. julienne of roasted pepper and wild mushroom
- 5. italian pasta and parmesan sauce
- 6. pepper cream sauce / pane chicken
- 7. honey and lemon infused
- 8. creme korma
- 9. malaysian satay
- 10. casserole -roasted with port and cream
- 11. mushroom and asparagus lasagna
- 12. cajun style
- 13. spicy sesame
- 14. hungarian goulash
- 15. bourguignonne
- 16. fricassee in lime sauce
- 17. marinated in cajun spices with spicy salsa sauce
- 18. lemon and lime infused
- 19. chicken and brocolli bake with leechies in a curry cream sauce??
- 20. a) chicken supremes filled with the following
  - b) cordon bleu ham and cheese
  - c) kiev garlic butter
  - d) parma ham and cream cheese
  - e) bacon and smoked gubeen
  - f) mixed roasted peppers and ham
  - g) spinach, parmesan cheese and pine nuts
  - h) smoked salmon and cream cheese
  - i) sundried tomato and chives
  - j) potato and herd



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## buffet selection

## meat selection

#### served hot

- 1. beef stroganoff
- 2. beef bourguignonne
- 3. stuffed beef olives
- 4. roast beef, yorkshire pudding
- 5. medallions of beef, wild mushroom sauce
- 6. hungarian beef goulash
- 7. traditional beef or lamb casserole
- 8. braised lamb shanks, garlic and rosemary
- 9. spiced lamb burgers
- 10. liver and bacon with a twist
- 11. pesto lamb cutlets
- 12. irish stew
- 13. pork fillet with gentle spices
- 14. glazed ham with mango slices
- 15. vietnamese pork and lemongrass patties
- 16. spiced beef
- 17. spicy koftas
- 18. beef lasagna
- 19. pork vindaloo
- 20. fillet of pork with a coat of cream cheese and smoked ham in puff pastry with a clvados cream sauce
- 21. escalope of pork schnitzel in lemon parsley butter
- 22. pork fillet marinated in honey, rosemary and apple jus
- 21. roast fillet of pork with a sweet apple and raisin stuffing, apple and red wine jus



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## buffet selection

# seafood selection

- 1. linguine with mixed seafood
- 2. fillet of salmon en croute
- 3. tasty fish bake
- 4. thai fish cakes with cucumber relish
- 5. medley of seafood, penne pasta
- 6. baked monkish in a garlic cream sauce
- 7. seared tuna with tomato, avocado and caper relish
- 8. baked herb crusted codling
- 9. pad thai noodles with prawns
- 10. thai prawn curry
- 11. fillet of salmon and cod with baby leers in fino pastry prawn sauce
- 12. atlantic seafood selection en croute

#### salad selection

#### served cold

- 1. grilled vegetables, yogurt and toasted pine nuts
- 2. baby gem and rocket salad
- 3. selection of garden leaves
- 4. penne pasta, brocolli and roasted pepper salad
- 5. carrot orange and cumin salad
- 6. smoked duck, rocket and parmesan salad
- 7. green salad
- 8. traditional coleslaw
- 9. apple, celery, walnut and chicken salad
- 10. caesar salad
- 11. greek salad
- 12. beef tomatoe, mozzarella and basil
- 13. couscous
- 14. new potato and spring onion, tossed in a lemon and parsley mayonaisse
- 15. scurry scented wild rice salad
- 16. crunchy keralan salad
- 17. summer chickpea salad
- 18. japanese cucumber salad

#### dressings

a) lemongrass vinegarette b) balsamic vinegaratte c) caesar d) honey and lemon juice dressing e)thai chilli f) french g)italian h)lemon mayonaisse i) rem martin mayonaisse



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## buffet selection

#### vegetarian selection

- 1. vegetarian lasagna
- 2. bell peppers stuffed with apricot scented couscous
- 3. vegetarian quiche
- 4. vegetarian curry thai style
- 5. vegetarian tartlets bechemal sauce base
- 6. courgette and sweet potato ragout
- 7. parsnip and sugar snap parcels fino pastry
- 8. marinated tofu wok fried on asian noodles
- 9. vegetarian rissoles (like fish cakes)
- 10. vegetarian strudel
- 11. fried camembert and pink grapefruit parcels, plum sauce
- caramelised onion and leek tartlet with tomato and cheese melt
- 13. vegetable and bean sprout parcels
- 14. mixed vegetable and mushroom stroganoff