

*George Casey*

# CATERING

## **David's & Finola's Wedding Menu**

### **Afternoon Tea**

#### **Sandwiches**

##### **Italian**

Chicken, Parma Ham, Red Pepper And Olive Tapenade On Focaccia Bread

##### **Fisherman's**

Cocktail Dressed Prawn, Cucumber And Spinach Wrap

##### **Ploughman's**

Limerick Baked Ham With Mature Cheddar, Tomato And Home Made Relish On Both White And Brown Sliced Pan.

##### **Vegetarian**

Chive And Egg Mayonnaise With Mustard Cress On A Multigrain Bread

##### **Scones**

Traditional Sweet Scones Some Plain Some With Raisins And Orange Peel With Clotted Cream Or Chantilly Cream Served With Various Jams, Blueberry, Strawberry And Raspberry

And

Bacon And Cheddar Scones And Thyme And Cheddar With Served with Various accompaniments, Chive Sour Cream Rosemary Butter, Sun-dried Tomato Pesto

## **Canapés**

Basil & Lemon Dressed Lobster On Squid Ink Cracker

Citrus Cured Salmon With Avocado, Horseradish And Creme Fresh

Prawns on Compressed Cucumbers With Crispy Shallots

Pea, Black Olive And Mint With Ardsallagh Goats Cheese Tartlet

Salt Cod Croquettes With Chorizo Aioli

Wild Mushroom And Fresh Oregano Arancini Balls With Herb Aioli,

## **Main Course**

Roast Lamb Marinaded In Rosemary, Cumin And Garlic  
Served With Mint Sauce, Rosemary Aioli Or Lamb Jus

Or

GCs Hot Smoked Salmon With Dill And Lemon Zest (Cold)  
Served With Zingy Tartare Sauce Or Dill And Lime Seafood Sauce

## **Sides**

Wholegrain Mustard, Red Onion And Dill Dressed Potato Salad

Moroccan Spiced Carrot, Courgette, Quinoa And Buckwheat Salad

Heirloom Tomatoes With Pine Nuts, Capers And Basil

Fresh Zesty And Tangy Slaw With Fresh Herbs

## **Desserts**

White Chocolate Cheesecake And Passion Fruit With Fresh Mango And Basil

Or

Chocolate Opera Cake With Chantilly Cream, Strawberries And Mint

