EGANHOSPITALITY GROUP

Premium Event & Bespoke Catering

Premium BBQ

Tel: 01 645 4147
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www.eganhospitality.ie
A3 Canal Bank, Hume Avenue, Parkwest Ind. Estate. Dublin 12

Our premium **OYFR Elevated experience BBQ** menu offers prime Irish 28 day dry aged Beef for the discerning palate.

Fresh Seafood Skewers, Organic Chicken and lamb marinated for 3 days with sea salt and thyme, roasted garlic, olive oil and black pepper.

Our Signature Oyfr Beechwood flamed grill cooks at 350 degrees for extra caramelisation to greatly intensify flavours.

PREMIUM BBQ

MAINS

(Choose 3)

8oz Centre Cut Fillet /Sirloin or Rib eye
(Dry aged 28 days)

Seafood Skewers
with Prawns, Salmon, and Monkfish

Moroccan Spiced Lamb Kofta Skewers

Organic Chicken Chilli and Lime Skewers

VEGETARIAN

Grilled Chermoula Aubergine
with sumac and rose water hummus
(gluten, dairy, shellfish, garlic, lupin)

(Choose 2)

Sauces

Cafe de Paris Butter

Diane sauce

Four Peppercorn Cream

Wild Mushroom and Sage

Dijon mustard and Dill

Bearnaise

(gluten, garlic, pepper, dairy)

SIDES

Sea Salt Baby Potato

Charred Corn on the Cob

Asian Noodle Slaw
(gluten,garlic)

Spiced Cauliflower and Pomegranate Salad
(garlic)

Rocket and Parmesan Salad
(dairy, garlic)

DESSERT

(Choose 1)

Sea Salt and Caramel Ice cream
with warm brownie (GF, dairy)

Marinated Summer Berries
and mini merangue kisses

Miniature Dessert Selection
with summer berries

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