

EGANHOSPITALITYGROUP

TEELINGS DISTILLERY







“The very finest in corporate and event hospitality”

For over 40 years the Egan Hospitality Group have been creating bespoke, tailor made catering solutions. Our events are stylish, our menus are mouthwateringly different and our logistic team’s experience is second to none.

Our chefs and creative team have a love of food, design and innovation. We will take the time to listen to your brief, inspire you and bring each event to life. Over the following pages we have outlined some sample menus for you to consider. However every menu can be easily adapted to suit any theme, cuisine, taste or style.

At Egan Hospitality not only do we take care of the food and beverage for your event, but we help set the perfect ambience by adding bespoke, decorative touches to our table settings and food stalls. Put simply we deliver on your event every time.



## CANAPES & 4 COURSE DINNER PACKAGE

### PACKAGES INCLUDE:

- DEDICATED EVENT COORDINATOR
- POD TABLES FOR DRINKS RECEPTION IF REQUIRED
- DINING TABLES WITH CRISP WHITE-LINEN TABLECLOTHS AND NAPKINS
- CROSS BACK CHAIRS
- PRINTED MENU CARDS
- CLOAK RAIL
- KITCHEN EQUIPMENT RENTAL
- LATE NIGHT BREAKDOWN

SERVICE CHARGE APPLIES



## CANAPES

SKEWER OF SALMON  
with salasa verde dip (GF)

MINI STEAK SANDWICH  
with horseradish rocket and focaccia

LEMONGRASS AND LAMB  
LOLLYPOPS  
rolled in toasted cashew nuts (GF)

CHICKEN SATAY  
tossed in mint coriander served in a  
mini cone (GF)

MISSION FIG AND GOATS  
CHEESE CROSTINI

MINI SLOW ROASTED PORK  
BELLY  
with red onion pickle (GF)

THAI FISHCAKES  
with lime and red pepper salsa (GF)

LAMB KOFTAS  
with mango cucumber and mint raita

SEARED FILLET OF BEEF  
with goats cheese tapenade on  
tomato bread

GOATS CHEESE CHIBOUST  
with rosemary sable red onion  
marmalade

SWEET ONION AND FETA  
CROSTINI

FRENCH BRIE AND POACHED  
PEAR TARTLET  
with sakura cress (V)

SMOKED CHICKEN AND  
MANGO  
toasted brioche

CHAR GRILLED MARINATED  
LAMB FILLET  
with zesty pesto

## MENU A

### STARTERS

TASTING PLATE OF SMOKED,  
POACHED AND BEETROOT  
CURED IRISH SALMON

with micro herbs, lime scented creme  
fraiche, wilted plum tomato and confit  
langoustine

### MAIN COURSE

DUET OF WICKLOW LAMB  
charred fillet and mini rack of lamb  
with wilted spinach and wood  
mushroom, pomme gratin, red wine  
rosemary smoked bacon and garlic jus

### Fish option

SEARED TURBOT  
with a cassoulet of white beans,  
tomato, chorizo and crayfish

### DESSERT

CARAMEL PANNA COTTA  
with sweet espresso centre, soft berry  
compote and raspberry popping  
candy

### COFFEE

COFFEE & HANDMADE  
CHOCOLATES

## MENU B

### STARTERS

CARAMELISED REALLY  
SLOW ROASTED  
PORK BELLY

with confit of red onion, wilted  
spinach, red wine thyme reduction  
served with Guinness and treacle  
bread

### MAIN COURSE

CHARRED PRIME IRISH  
HEREFORD FILLET  
with celeriac puree roasted shallot,  
griddled asparagus, wild mushroom  
and truffle cream

### Fish option

PAN ROASTED MONKFISH  
wrapped in smoked bacon, pomme  
puree sauce, newburg and poached  
langoustine

### DESSERT

GOOEY CHOCOLATE FONDANT  
with mulled wexford strawberries, and  
its own little pot of Baileys  
ice cream

### COFFEE

COFFEE & HANDMADE  
CHOCOLATES

## MENU C

### STARTERS

CARPACCIO OF BEETROOT  
INFUSED SALMON

with lemon verbena creme fraiche,  
pickled cucumber fermentation

### MAIN COURSE

CANNON OF LAMB  
filled with spinach, clonakilty black  
pudding wrapped in lambs caul and  
fondant potato and truffle jus

### Fish option

PAN ROASTED HAKE  
with celeriac puree, lobster bisque  
reduction and a quenell of salmon  
mousseline

### DESSERT

MACERATED AUTUMN  
BERRIES  
*(served in a martini glass)*  
with balsamic, basil and muscavado  
brown sugar and raspberry sorbet

### COFFEE

COFFEE & HANDMADE  
CHOCOLATES

## MENU D

### STARTERS

COCKTAIL OF DUBLIN BAY  
PRAWNS

with red pepper remoulde, sakuro  
cress, micro herbs and baby  
Guinness chaser

### MAIN COURSE

CARAMELISED REALLY  
SLOW ROASTED PORK BELLY  
with confit of red onion, wilted  
spinach, Guinness and thyme reduction

### Fish option

DUET OF SALMON AND SOLE  
with red pepper pomme puree,  
dill and lemon cream buttered crab claw

### DESSERT

ASSIETTE DESSERT PLATE  
poached red wine pear, mini dark  
chocolate mouse, caramelised citrus tart  
and a little pot of baileys  
ice cream

### COFFEE

COFFEE & HANDMADE  
CHOCOLATES



## FOOD STALLS | BUFFET PACKAGE

### PACKAGES INCLUDE:

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- CRISP WHITE-LINEN TABLECLOTHS AND NAPKINS
- CLOAK RAIL
- LATE NIGHT BREAKDOWN



## FOOD STALLS

### TACO STATION

with chefs assembling to order Hanger steak & pork belly warm soft tortillas guacamole, spicy tropical fruit salsa guajillo sauce & tomatillo salsa

### RAMEN BAR

a choice of rich sea salt based pork, chicken or miso broth with thin noodles & half a seasoned soft boiled egg, & your choice of pork belly ramen, pulled chilli chicken ramen or shimeji mushrooms, shiitaki mushrooms & tofu

### ACCOMPANIMENTS

CHILLI OIL  
CHOPPED SPRING ONIONS  
BEAN SPROUTS  
TOASTED SESAME SEEDS  
CHICKEN CRACKLING  
WHOLE GARLIC CLOVES  
WITH INDIVIDUAL GARLIC CRUSHERS

### CEVICHE BAR

CEVICHE WITH LIME, CHILLI, RED ONION & TIGER MILK  
a choice of, sea bass, salmon, tuna and octopus

### SEAFOOD COCKTAILS

crab, shrimp & lobster, spicy avocado & tomato, lime & coriander

### CEVICHE OF SCALLOPS

with lime, chilli & pineapple wafer

### MEXICAN PRAWN & MANGO SALAD

with wild rice, roasted peanuts & grated fresh coconut

### ICE CREAM SANDWICH & POPSICLES

BLACKBERRY & APPLE ICE CREAM BARS

SALTED CARAMEL & CHOCOLATE ICE CREAM SANDWICHES

RASPBERRY RIPPLE CHEESECAKE BARS

PEANUT BUTTER & CHOCOLATE BROWNIE ICE CREAM BARS

PIÑA COLADA POPSICLE

STRAWBERRY, WATERMELON & LIME

## BUFFET

### BEEF DISHES

MARINATED BEEF TANDOORI  
tender pieces of beef marinated in  
tandoori finished with cream and lemon

BEEF BOURGUIGNON  
tender pieces of beef in a red wine  
and fine herb sauce with shallot onions  
and button mushrooms

GREEN THAI BEEF CURRY  
tender strips of beef with chilli, lime  
leaves, ginger and coconut milk

BLACK BEAN BEEF STIR FRY  
beef with black beans In a spicy oriental  
and cashew nuts sauce

RED WINE & HONEY BEEF  
braised with thyme

BEEF STROGANOFF  
sautéed in a sauce of brandy, gherkins,  
button mushrooms, onions and sour cream

### CHICKEN DISHES

BLACK BEAN CHICKEN  
stir-fried chicken and strips of crispy  
vegetables, green peppers and chillies

CHICKEN BASQUES  
tender chicken fillets in tomato, red  
wine, rosemary and black olive sauce

CHICKEN STANLEY  
supreme of chicken in a light curry sauce  
with mango chutney and ginger

CHICKEN TANDOORI  
tender pieces of chicken marinated in  
tandoori spices finished with cream,  
lemon and garlic

RED THAI CHICKEN CURRY  
hot and spicy Thai sauce with lime leaves  
and coriander

CHICKEN BONNE FEMME  
sautéed chicken in a red wine sauce with  
oyster mushrooms and caramelised shallots

### LAMB DISHES

NAVARIN OF LAMB  
tender diced lamb in a rich sauce of  
fresh thyme, shallots, red wine and  
glazed white turnips

OSSO BUCCO  
slow roasted lamb shank with root  
vegetables and onion gravy

LAMB KORMA  
a mild curry sauce with tender chunks  
of lamb garnished with toasted almonds  
and broccoli

### SEAFOOD DISHES

THAI KING PRAWN  
hot pot prawn with coconut with jasmine  
rice and pickled ginger

SEAFOOD MEDLEY  
tender pieces of fish in a creamy white  
wine, basil and leek sauce

SUPREME OF SALMON  
with dill, lemon and spring onion sauce

### VEGETARIAN DISHES

*Please see our **VEGETARIAN & VEGAN  
MENU***

### CHILLED MEAT & SEAFOOD PLATTERS

ROAST PEPPERED SIRLOIN OF  
BEEF WITH HORSERADISH  
CREAM

HONEY-ROASTED GAMMON  
WITH PINEAPPLE &  
WHOLEGRAIN MUSTARD  
RELISH

JULIENNE OF SMOKED SALMON  
WITH SUNDRIED TOMATO  
DRESSING

SUPREME OF CHICKEN  
TANDOORI WITH SPICY LEMON  
MAYONNAISE

THAI STRIPS OF BEEF WITH  
SWEET CHILLI JAM

SEAFOOD PLATTER CRAB  
CLAWS, FRESH & SMOKED  
SALMON, COCKLES, MUSSELS  
COCKTAIL OF DUBLIN BAY  
PRAWNS & SEAFOOD TERRINE

BUTTER BASTED TURKEY  
CROWN WITH CRANBERRY RELISH

### RICE & GRAIN SIDES

GRILLED VEGETABLES COUSCOUS

FRESH HERBED RICE PILAF

MIDDLE EASTERN SAFFRON RICE

ORGANIC BROWN RICE

### POTATO SIDES

POTATOES LYONNAISE

CREAMY MASHED POTATOES

ITALIAN RUSTIC POTATOES

GRATIN POTATOES

BRAISED BABY POTATOES

### SALAD SIDES

TUSCAN BEAN SAUTÉED  
SPINACH & TOMATO

MEDITERRANEAN ORZO  
TOMATO, FETA OLIVES

FRESH MOZZARELLA &  
HEIRLOOM TOMATO, OLIVE  
OIL AND BASIL

MÉLANGE OF CHARRED  
VEGETABLES AGED  
BALSAMIC REDUCTION

ANTI PASTI WITH ARTICHOKE  
HEARTS, ROAST PEPPERS,  
GRIDDLED COURGETTES AND  
SUN BLUSHED TOMATOES

ORGANIC FIELD GREENS  
WITH FRESH GARDEN  
VEGETABLES

ROAST SUMMER VEGETABLES  
WITH PEARL BARLEY

VINE TOMATOES DRESSED  
WITH BALSAMIC WITH RUBY  
GRAPEFRUIT DRESSING  
CRUMBLD GOAT CHEESE

### ARTISAN BREADS

A selection of fresh baked artisan  
baked breads: white, granary,  
sourdough, baguettes and  
traditional farmhouse browns.

Our breads are free from artificial  
additives. Served with tapenade  
and unsalted butter

### DESSERTS

BANOFFEE PIE

CITRUS TART

APPLE BERRY CRUMBLE

PEAR AND ALMOND TART

GATEAUX DIANE

CHOCOLATE TRUFFLE TART

TIRAMISU



## A TASTE OF IRELAND FOOD STALLS PACKAGE

Hot and cold buffet serving a selection of Irish seafood. Served with a selection of Guinness and treacle bread, traditional Irish soda bread, sourdough, tomato and fennel, walnut and smoked bacon, roasted onion and basil

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## A TASTE OF IRELAND

### GREAT IRISH OCEAN WAVES

WILD IRISH SALMON WITH DUBLIN BAY PRAWNS, MUSSELS AND CRAB CLAWS

served with white wine, dill and lemon cream, Atlantic oysters, seared calamari smoked salmon and dill tartlets

### FROM FARM TO TABLE – PRIME IRISH ROAST

Premium of Irish beef – served at carving stations

PRIME IRISH SIRLOIN OF SLANEY BEEF

with Irish Whiskey and Sage Cream

### THE GARDEN OF IRELAND

Selection of salads and vegetables served with all main courses

FLOURY BABY PARSLEY POTATOES AND ROASTED ROOT VEGETABLES

with honey and thyme, baby spinach, sourdough croutons and Dubliner cheese shavings

TOSSED LEAVES

with wilted tomato, micro herbs and Dalkey mustard vinaigrette

GRILLED VEGETABLES

with pearl barley salad, roast beetroot and orange, goat's cheese and caramelised hazelnuts

### VEGETARIAN

VEGETARIAN IRISH STEW

with chunky root vegetables, pearl barley and a puff pastry top



## STREET FOOD

Choose two from the following

### COD & CHIPS CONE

mini newspaper cones filled with crisp cod goujons, home cut chips and tartar sauce

### GRILLED HALLOUMI CHEESE SKEWERS

with portabello mushrooms and herb oil

### TIKKA CHICKEN SKEWERS

with spring onion and bok choy

### MINI CRAB CAKES

with wasabi mayonnaise

### PULLED PORK SANDWICH

with grilled peppers and smoked cheddar on crispy ciabatta

### FISH SKEWERS

with sweet chilli and lime sauce

### DEEP FRIED CALAMARI

with chilli mayonnaise

### PATATAS BRAVAS



## STREET FOOD PACKAGE

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### PRICING

€35 PER PERSON

(EXC VAT)

MIN NO. OF GUESTS 100

10% SERVICE CHARGE APPLIES

## CANAPES & GOURMET MINI MEALS PACKAGE

### PACKAGES INCLUDE:

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AND NAPKINS
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- LATE NIGHT BREAKDOWN



## CANAPES

SKEWER OF SALMON  
with salasa verde dip (GF)

MINI STEAK SANDWICH  
with horseradish rocket and focaccia

LEMONGRASS AND LAMB  
LOLLYPOPS  
rolled in toasted cashew nuts (GF)

CHICKEN SATAY  
tossed in mint coriander served in a  
mini cone (GF)

MISSION FIG AND GOATS  
CHEESE CROSTINI

MINI SLOW ROASTED PORK  
BELLY  
with red onion pickle (GF)

THAI FISHCAKES  
with lime and red pepper salsa (GF)

LAMB KOFTAS  
with mango cucumber and mint raita

SEARED FILLET OF BEEF  
with goats cheese tapenade on tomato  
bread

GOATS CHEESE CHIBOUST  
with rosemary sable red onion  
marmalade

SWEET ONION AND FETA  
CROSTINI

FRENCH BRIE AND POACHED  
PEAR TARTLET  
with sakura cress (V)

SMOKED CHICKEN AND MANGO  
toasted brioche

CHAR GRILLED MARINATED  
LAMB FILLET  
with zesty pesto



## GOURMET MINI MEALS

MARINATED TIGER PRAWNS  
on chilled glass noddle and green  
papaya salad

BANGERS AND POSH MASH  
pork sausages with creamy celeriac  
mash and caramelised onion and  
thyme gravy

THAI GREEN CHICKEN  
CURRY  
with jasmine rice and fresh lime  
pickle

CHICKEN AND CHORIZO  
PAELLA

RUSTIC ITALIAN MEATBALLS  
in a rich tomato sauce

MINI SEAFOOD PIE  
with creamy mash potato

BEEF & GUINNESS STEW  
Irish beef braised in Guinness with  
pearl onions & parsnip puree

## DESSERTS

ETON MESS  
crunchy meringue, cream and  
strawberries, served in a mini  
jam jar

SHERRY TRIFLE  
lashings of sherry poured over sweet  
sponge and custard, served in a mini  
jam jar

MINI DESSERT SELECTION  
Battenberg, lemon drizzle and  
chocolate brownie





## 7 COURSE TASTING PACKAGE

### PACKAGES INCLUDE:

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IF REQUIRED
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TABLECLOTHS AND NAPKINS
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## TEELINGS TASTING MENU

### CANAPÉS

SEARED PRAWN SKEWER  
with teelings whiskey and Dalkey  
mustard dip

GLAZED PORK BELLY  
with red onion confit rocket pesto

### TO BEGIN

BEETROOT INFUSED GRAVADLAX  
with lime crème fraîche and apple gel

### FISH COURSE

DUBLIN BAY SMOKIE  
served with a fresh tomato, smoked fish,  
white wine and butter emulsion topped  
with glazed Dubliner cheese

### LAMB COURSE

MINI RACK OF LAMB  
with spinach, wild mushrooms and  
fondant potato

### BEEF COURSE

GRILLED PRIME IRISH  
FILLET STEAK  
celeriac gratin, truffled asparagus,  
Teelings whiskey and sage reduction

### TO FINISH

WARM PEAR AND FRANGIPANE  
TART  
served with Teelings whiskey and brown  
bread ice cream



# EGANHOSPITALITYGROUP

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