# **EGANHOSPITALITY**GROUP

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.

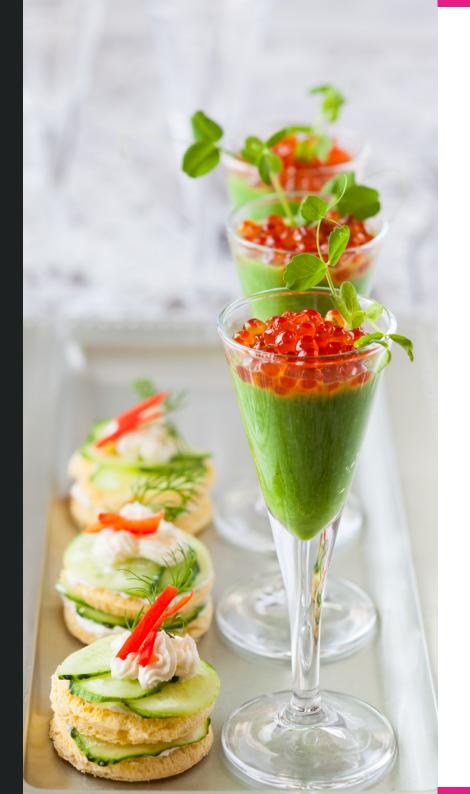


# Canapes & 4 Course Dinner Package

#### 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 langoutine

#### 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

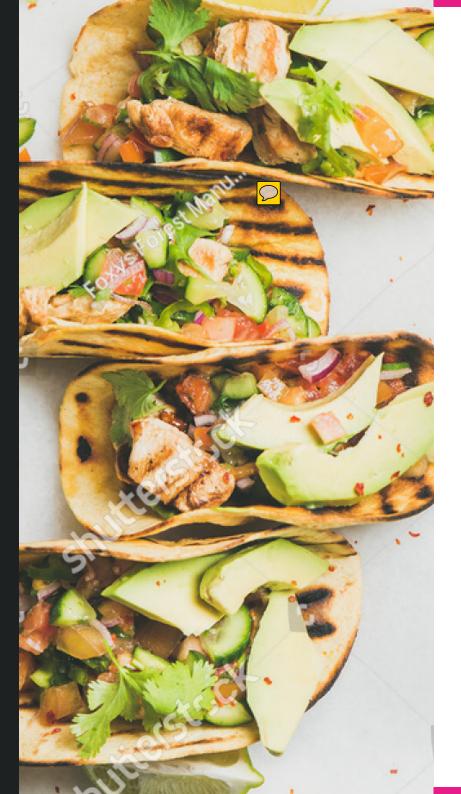
#### COFFEE

COFFEE & HANDMADE CHOCOLATES

# FOOD STALLS | BUFFET PACKAGE

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### 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 pickeled 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 CRUMBLED 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

#### PACKAGES INCLUDE:

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#### PRICING

€35 PER PERSON (EXC VAT)

MIN NO. OF GUESTS

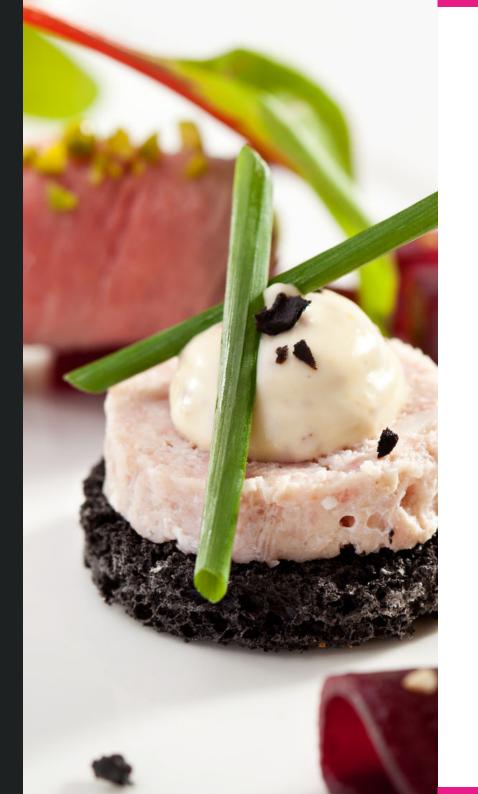
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10% SERVICE CHARGE APPLIES

# CANAPES & GOURMET MINI MEALS PACKAGE

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## **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

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- ► LATE NIGHT BREAKDOWN



#### 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 fraiche 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 asparagas, Teelings whiskey and sage reduction

## TO FINISH

WARM PEAR AND FRANGIPANE TART

served with Teelings whiskey and brown bread ice cream

# **EGAN**HOSPITALITYGROUP

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