

The
RIGHT
Catering Company



CORPORATE CATERING MENU

— SERVING DUBLIN AND NATIONWIDE —





Your events catered for by The Right Catering Company will ensure you and your guests will have a great time. We provide an excellent and unique catering service, from a private party to a summer BBQ party to delicious finger food for your guests to a corporate event serving you buffet dinners to sit down dinners to canapé receptions.

We specialise in corporate events that are run professionally and with style.

We cater to all types of events from private parties to corporate events to weddings.



CANAPÉS



Canapés Served Cold

Rare roast beef in a mini Yorkshire pudding with horseradish and watercress aioli

Mini Irish three cheese tartlet with pear chutney

Medium rare fillet of Irish beef on rosemary infused focaccia with horseradish cream

Oak smoked organic salmon blinis with crème fraiche lemon and dill

Smoked chicken confit on a bed of beetroot jam topped with green broad beans radish and micro leaves

Mini organic duck pancakes with spring onion cucumber and plum hoi sin

Chargrilled prawn cocktail in a rich homemade Marie Rose sauce served in a shot glass

Mixed Japanese sushi with wasabi giner and soy sauce

Marinated chicken brochette with mango and coriander

Mini cones filled with smoked salmon and mackerel mousse

Miniature chicken ballotine topped with pesto in a shortbread shell

Baby oak smoked organic salmon and wasabi cream cups

Baby smoked mackerel terrines with crispy fig and crunchy melba toast

Seared tuna on pickled cucumber ribbons confit tomatoes and tapenade

Beetroot cured salmon on sushi rice

Canapés Served Warm

Mini game pie with black cherry, port and juniper glaze

Mini lamb kofta with mint raita served on a goutte spoon

Baby Thai fishcakes with chilli and lime dip

Organic salmon teriyaki with oyster sauce

Tiger prawns in a crisp filo pastry shell with mango and lime

Queen scallop with smooth pea purée and serrano crisp

Vegetarian

Mini tartlet of wild mushroom and leek

Mini pesto cones filled with red pepper and goat's cheese mousse

Smoked organic salmon mousse shots with guacamole and lime served with a cracker tuile

Filo parcel of sweet pepper and cream cheese with chive

Antipasti brochette of fresh tomato and Italian buffalo mozzarella

Mini Oriental vegetables spring rolls with chilli syrup

Baby mozzarella skewers with sundried tomato and black olive finished with basil

Stilton and red onion marmalade tartlet



Soup Shots



Gazpacho

Vintage cheddar and broccoli

Creamy seasonal vegetable

Mushroom and truffle oil

Trio of soup sips – pea, carrot and beetroot

Roasted red pepper and beef tomato

Butternut squash with crisp pancetta

One Bite Dessert

Vanilla panna cotta with raspberry glaze

Shot of sweet banoffee with Elderflower cream

Baby lemon meringue pie

Cosmopolitan glass of mixed berry Eton Mess

Shot of creamy Oreo cookie creamy milkshake

Fresh strawberries dipped in rich Belgian chocolate

Baby vanilla and champagne cheesecake

Mini rich Belgian chocolate brownie bites

Selection of handmade Petit Fours

Smooth chocolate ganache tartlets



FUNKY FINGER FOOD



www.therightcateringcompany.com

Funky Finger Food

Mini Irish beef burgers with homemade tomato relish and mature cheddar

Cones of beer battered fish goujons with hand cut chunky fries

Baby black pepper sausages rolled in honey and mustard

Cones of chunky cheesy bacon fries

Tartlets of fig with pear chutney and creamy stilton

Moroccan spiced organic chicken skewers with cool dip

Cubes of Chinese Five Spiced Crackling Pork Belly with apple relish

Filo tartlets with crumbled Clonakilty black pudding and chilli pickled pear

Chicken Caesar tartlet with parmesan

Artisan breads with a variety gourmet fillings

Gourmet wrap fillings in fresh flour tortillas rolls

Kentucky fried gourmet chicken pieces

Baby back ribs with a sticky barbeque glaze

Garlic Bread bruschetta with sundried tomato and olives

Cones of sweet potato fries

Lamb kofta skewer with mint raita

Sticky chicken wings with blue cheese dip



Oriental spring rolls with chilli syrup

Pesto cones filled with roasted red pepper and goat's cheese mousse

Antipasti brochette of tomato Italian mozzarella and fresh basil

Lightly battered garlic mushrooms with crushed garlic mayonnaise

BEAUTIFUL BUFFET

A row of stainless steel buffet carts, each with a closed lid, arranged in a line that recedes into the background. The carts are made of polished metal and have handles on top. The background is blurred, showing what appears to be an outdoor setting with other people and structures.

www.therightcateringcompany.com

Hot Selection

- Mild Thai red chicken curry with lemongrass and coriander served with wild and long grain rice
- Braised slow cooked Irish lamb shank with couscous salad and rich tomato and mint jus
- Slow roast prime Irish sirloin with rosemary roast garlic potatoes and pearl onions
- Herb crusted cod with creamed leeks and creamy mash
- Classic beef Bourguignon served with celeriac mash
- Baked Irish salmon with horseradish crust and buttered cabbage, herb mash
- Luxury smoked fish pie with crusty creamed potato topping
- Classic navarin of Irish lamb with roasted root vegetables and crispy roast potatoes
- Traditional Beef Stroganoff with fluffy rice
- Chicken Boscaiola with smoked bacon pine nuts mushrooms and penne pasta served in a creamy parmesan sauce with garden herbs
- Slow cooked pork braised in cider with roasted root vegetables and apple and sage sauce on a bed of champ mash
- Loin of bacon on a bed of herb mash with creamed savoy cabbage and crispy black pudding
- Organic chicken with black pudding mousseline and a garlic and chive cream with creamy potatoes
- Pan fried fillet of hake on a bed of champ with oriental greens and a lemon and caper butter
- Tarragon chicken with wild mushroom served with wild and long grain rice
- Baked fillet of Atlantic cod with a sundried tomato and chilli crust with roast potatoes
- Organic chicken stuffed with lemon thyme and Red Leicester cheddar wrapped in smoked bacon in a saffron cream sauce served on a bed of pesto mash
- Tender strips of prime Irish beef in a creamy whiskey sauce with fragrant rice



Thai green vegetable curry served with wild and long grain rice

Wild mushroom pine nut and mozzarella tart with fresh rocket

Mediterranean vegetable lasagne topped with buffalo mozzarella and aged parmesan

Greek spinach feta and onion parcels served with tzatziki

Slow roasted tomato pepper and goat's cheese tart flavoured with fresh thyme

Sweet potato chick pea and roast pepper korma served with fragrant rice

Bramley apple red onion and goat's cheese tart served

Roasted Layers of Aubergine in a rich sun blushed tomato sauce topped with buffalo mozzarella and fresh basil

Roasted butternut squash stuffed with goat's cheese pine nuts and roast pimento

Salads

Warm potato salad with tarragon and Dijon dressing

Baby new potato salad with scallion and chive mayonnaise

Traditional Greek salad of tomato cucumber feta onion black olives and oregano

Vine plum tomato with fresh basil and mozzarella

Couscous salad with sundried tomatoes and roasted peppers

Back rocket spinach and vine ripened tomato with black olive dressed in classic vinaigrette

Classic Caesar Salad with silver skin anchovies and harissa

Broccoli and feta salad with cherry tomato dressed in honey mustard vinaigrette

Thai noodle salad with roast cashews and soy dressing

Broccoli courgette and toasted almond salad

Mediterranean roast vegetable couscous with fresh parsley mint and lemon

SUMPTUOUS SIT-DOWN MEALS



www.therightcateringcompany.com

Starters

Pan fried salmon and crab cakes with baby cos and ranch dressing

Baked fillet of organic Irish salmon sauté spinach and herb hollandaise

Seared scallops, roast carrot purée preserved ginger and coriander oil

Roast breast of wood pigeon with date chutney and Madeira sauce

Tian of fresh crab, black tiger prawns with shiso cress and sauce vierge

Confit leg of duck with braised puy lentils crisp pancetta and Madeira jus

Oak smoked Irish organic salmon with roast beetroot salad and crème fraîche

Warm duck salad with fresh berries and baby leaves

Spinach chorizo and bacon salad with pickled red onion

Chicken liver parfait with cider jelly cubes and toasted brioche

Oak smoked chicken and couscous tian bound with roasted red pepper, sundried tomato and crème fraîche

Tian of crab with baby leaves with an avocado salsa served with artisan toast

Dill cured salmon with tomato and chilli chutney

Tea smoked duck with pomegranate and baby potato salad



Main Courses

Roast fillet of sea bream with steamed greens and lemon infused crushed baby potatoes

Grilled fillet of sea bass with roast pumpkin and sweet potato served with rocket pesto

Pan fried fillet of sea bass with sundried tomato and black olive mash crispy peppers and caper oil

Pan fried king scallops celeriac purée crisp Serrano ham with frisée salad and basil oil

Baked fillet of Atlantic cod with chive pomme purée and watercress pesto

Fillet of cod with a zesty lemon Hollandaise served with smoked bacon mash

Seared red snapper with fennel and orange and Provençal herbs

Pan fried fillet of hake with grilled courgette and sweet potato puree dressed with sauce vierge

Pan fried supreme of guinea fowl coq au vin

Oven baked supreme of organic chicken with sage cured ham on a bed of roast garlic and herb mash

Organic buttermilk chicken with sage and chervil mash, chardonnay cream

Crisp Pork Belly, celeriac mash, cider jus

Slow roasted pork belly with red cabbage creamed potato roasted root vegetables and a warm apple and cider jus

Sage and thyme pork fillet with creamed leeks on a bed of parmesan and chive mash

Dry aged best end of Wicklow lamb with chive mash and a raspberry and redcurrant jus



Vegetarian

Wild mushroom leek and mascarpone parcel with spinach and pine nuts

Slow roast vine tomato, thyme and red pepper tart with rocket and goat's cheese cream

Brie, Portobello mushroom and cranberry Wellington, wilted spinach and fig infused balsamic glaze

Vegetable lasagne with garlic fusette

Pea and parmesan risotto with rosemary tuile and herb bouquet

Vine tomato and shallot tarte tatin with vegetable bouquet and fig infused balsamic syrup

Grilled halloumi cheese on roast vegetable and pine nut couscous

Parsnip risotto with cranberry and truffle oil

Desserts

Sticky toffee pudding with caramel salt butter ice-cream

Pear and almond tart with vanilla custard

Baguette and butter pudding with Baileys and organic raisins

Orange panna cotta with honey roast figs

Lemon tart with Cape gooseberry and clotted cream

Lavender infused custard tart

Belgian chocolate marquise with orange mascarpone and berry compote

Assiette of chocolate: mini chocolate brownie, tulip of chocolate mousse, chocolate sorbet

Traditional vanilla crème brûlée

Berry cheesecake with slow roast plums and orange cream

Madagascan vanilla bean and Valrhona chocolate torte

Passion fruit royal

Lemon posset cheesecake with frosted fruits

Berry Eton Mess with fresh cream and raspberry coulis

Black forest gateaux panna cotta with chocolate shortbread

Lime and elderflower panna cotta

Traditional deep dish berry bakewell tart

Citrus lemon tart with crème Chantilly

FLAMIN' BBQ

A person wearing a black long-sleeved shirt is using long-handled metal tongs to serve food from a large, rectangular metal tray. The tray is filled with a colorful mixture of food, likely a salad or a mix of vegetables and meat. The person is standing behind a white tablecloth-covered table. In the background, there are wooden poles and a crowd of people, suggesting an outdoor event or festival. The overall lighting is dim, and the image has a dark, moody feel.

www.therightcateringcompany.com

From the Grill

Garlic sea bass and prawn parcel

Butterflied breast of organic chicken marinated in lemon with a crème
fraiche dressing

Hickory smoked baby back ribs with a rich BBQ sauce

Seared medallions of steak chargrilled and bathed in a red wine thyme and
redcurrant reduction

Homemade prime Irish steak burger in a toasted sesame bun with streaky
bacon and sweet tomato relish

Leek and herb sausage based in our special marinade

Organic fillet of chicken with honey and ginger

Warm baby lamb kofta skewers with mint riata

Honey and mustard glazed chicken skewers

Organic chicken escalope in a lime yoghurt marinade

Thai fish parcels with chilli and lemongrass wrapped in banana leaf

Warm organic salmon teriyaki with oyster sauce

Salmon parcels with jumbo prawn, lime, scallion and ginger

Rib eye steak with café de Paris butter

6oz sirloin steak marinated with rosemary garlic sea salt and cayenne

Chilli and lime cod fillet in a banana leaf parcel

Grilled Halloumi on roast vegetable and pine nut couscous

Mediterranean vegetable skewers with lemon butter

Shots of Salmon Mousse garnished with Seaweed & Caviar

Whole Hog

Whole roasted Pig on a Spit



Salads

Warm potato salad with tarragon and Dijon dressing

Baby new potato salad with scallion and chive mayonnaise

Traditional Greek salad of tomato cucumber feta onion black olives and oregano

Vine plum tomato with fresh basil and mozzarella

Couscous salad with sundried tomatoes and roasted peppers

Back rocket spinach and vine ripened tomato with black olive dressed in classic vinaigrette

Classic Caesar Salad with silver skin anchovies and harissa

Broccoli and feta salad with cherry tomato dressed in honey mustard vinaigrette

Thai noodle salad with roast cashews and soy dressing

Broccoli courgette and toasted almond salad

Mediterranean roast vegetable couscous with fresh parsley mint and lemon

Baby leaf salad with parmesan shavings dressed with aged balsamic vinaigrette

MINI MEALS



www.therightcateringcompany.com

Mini Meals Options

Strips of prime Irish fillet of beef with a wild mushroom fricassee

Baby rack of Wicklow lamb with recurrent glaze, creamy chive mash

Salad of shredded shoulder of lamb with pomegranate

Individual fillet of prime Irish beef glazed with port on a bed of champ

Pan fried fillet of Sea bass, Mediterranean vegetables, plum tomato jus

Thai red chicken curry with fresh coriander & lime, organic wild and long grain rice

Strips of prime Irish fillet of beef in a creamy whiskey infused sauce

Classic chicken Caesar salad with fresh Parmesan shavings (vegetarian version available)

Pan fried salmon and crab cakes with baby cos and ranch dressing

Confit leg of duck, braised puy lentils, crisp pancetta and Madeira jus

Seared scallops, roast carrot purée, preserved ginger and coriander oil

Roast breast of wood pigeon, date chutney and Madeira sauce

Forest mushroom tartlet, buffalo mozzarella, parsley pesto

Baked fillet of organic Irish salmon, sauté spinach and herb hollandaise

Oak smoked organic Irish salmon with roast beetroot salad and crème fraîche

Grilled fillet of sea-bass, roast pumpkin and sweet potato purée, served with rocket pesto

Pan fried king scallops, celeriac purée, crisp Serrano ham, frisée salad with basil oil

Baked fillet of Atlantic cod, chive pomme purée and watercress sauce

Seared red snapper, fennel and orange with Provencal herbs

Crisp pork belly, celeriac mash with cider jus

Dry aged best end of Wicklow lamb, chive mash with raspberry and red-currant jus

Fillet of prime Irish beef with horseradish crust, truffle scented gratin potatoes and port jus

Wild mushroom, leek and mascarpone parcel with spinach and pine nuts

Asian style pumpkin spring roll with chilli syrup and coriander pesto with warm noodle salad

WINE LIST



www.therightcateringcompany.com

White Wine

Il Padrino Bianco, Grillo/Cataratto(Sicily) 2013

It is a soft and fresh wine that drinks smooth. It has notes of tropical fruits and is rounded and well balanced.

Andes Peak Sauvignon Blanc(Chile) 2013

The Sauvignon Blanc is a clear, light green-yellow colour with delicate notes of lime, grapefruit, pineapple and peach on the nose. The tasting notes have a light fruit and herbal mix on the palate.

Andes Peak Chardonnay(Chile) 2013

A delightful unoaked Chardonnay that is easily approachable. It is full of fresh and fruity flavours with hints of ripe tropical fruits and a clean, dry finish.

Vista Flor Sauvignon/Chenin Blanc(Argentina) 2012

A very young wine that is a beautiful blend of green and yellow. There is an intense aroma on the nose and very pleasant on the palate.

Haut Peyras Colombard.(Gascony) 2012

While pale gold in colour, it has a very fine nose with elegant citrus and exotic fruit notes. It carries a freshness on the pallet with a perfect balance of length and finish.

Celso Pinot Grigio(Veneto, Italy) 2012

The wine itself is pale yellow with slight gold tinges. The bouquet offers notes of white fresh fruits such as jasmine. It taste itself is fresh, elegant, and well balanced with a pleasant aftertaste.

Eric Louis Sauvignon Blanc(Loire, France) 2011

Mind blowingly good Sauvignon from vineyards just outside Sancerre. Eric Louis manages to pack this wine with fantastic aromatics; aromas leap out of the glass.

Brightwater Sauvignon Blanc(New Zealand) 2011

Pale gold in colour the Brightwater sauvignon blanc has a distinct taste of gooseberry, green apple, and ripe melon. There is a subtle mineral note that gives a wonderful balance to the wine over all.

Red Wine

Il Padrino Rosso Nero D'Avolo/Sangiovese (Sicily) 2012

A soft and supple wine with layers of plum and red fruit flavours with a hint of spice and pepper. Light but warm tannins are also felt throughout.

Andes Peak Merlot (Chile) 2012

The Andes Peak has a deep ruby-red colour with a red fruits, such as strawberries, and spicy notes on the nose. There is sweet, well-rounded tannin, and a pleasant finish on the palate.

Vista Flor Malbec/Sangiovese (Argentina) 2012

On the nose there are aromas of red fruit, with a fresh and fruity kick. It has a well-rounded nice structure in the mouth followed by a pleasant final.

Protocolo Tinto Tempranillo (Spain) 2011

Made by one of the greatest winemakers in Spain this fruity, silky smooth Spanish is one of our most popular reds. The main reason is that the quality for price is extremely high; it is a very polished wine for this kind of money. A silky smooth well-structured red with lots of ripe bramble fruit and just a touch of oak.

Rasteau Rastellains(Cotes du Rhone, France) 2010

An easy drinking red with soft tannins and a pleasant structure, the Rastellains CDR contains notes of red fruit, blueberries, blackberries, and a hint of pepper.

Sierra Cantabria Rioja(Spain) 2012

A very smooth red wine that makes an excellent example of modern Rioja. There is a heavy juicy wild berry fruit flavour with just a hint of oak.

Sogatia Chianti(Tuscany, Italy) 2012

The Volpetto Chianti is both well-structured and full bodied which gives it a lively and intense feel. It has a lovely medium-deep red/purple colour with ripe cherry and plum notes with a slightly savoury edge.



Sparkling Wine and Champagne

Tiresia Prosecco Frizzante

Tiresia has gentle bubbles along with a pleasant and fruity nose. The wine is soft on the palate with a refreshing and lively acidity.

Champagne Charles le Prince

From multi-award winning Beaumont des Crayères this is an excellent fruit-rich, toasty Champagne with great character and at an exceptional price!

Champagne Vilmar Grand Cellier Brut

A finely structured, balanced Champagne, its citric and green plum fruit flavors fitting well within some full acidity. Everything is fresh but integrated, with an elegant, rich and refreshing finish. Highly recommended Wine Enthusiast Magazine





For Pricing, please email:

enquiries@therightcateringcompany.com

with subject line: "City Hall Co"

