

Forest Catering

"My Kitchen in Your Home"













The largest catering company in the West

www.forestcatering.ie forestcatering@hotmail.com Tel: 091850644 / 087 9591448

Established 2001





Lisheenkyle, Oranmore, Co. Galway.

My Kitchen In Your Home

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Services and Terms

- 1. We deliver to your door at the time that suits you.
- 2. We set up and display your food for your quests
- 3. Cutlery and crockery are provided free of charge
- 4. All equipment, cutlery and crockery to be returned clean
- 5. Wash up service is available
- 6. We can supply tables, chairs, glasses, table clothes, teapots, burcos or any type of equipment
- 7. Any equipment broken or missing will be charged at full price
- 8. Contract staff is available to serve, wash up or be a host
- 9. Any gateau can be made into a special occasion
- 10. All our beef is irish produce and vegetables local
- 11. A 50% deposit is required prior to booking No deposit no booking!!!!! (deposits non refundable)
- 12. All deliverys to be paid in full when set up
- 13. 10% discount for pick up orders
- 14. All food orders to be placed 5 days in advance or a late fee will be charged
- 15. Minimum order for parties over 15 guests
- 16. We can supply wine, minerals, snacks and condiments
- 17. All our dishes we use fresh ingredients

Ring For A Quotation

Find us on: facebook

I will do my best to make your day special!!!!!!

Cold Selection Buffet

PRICE PER HEAD

*Vegetarian

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*Fresh potato salad 3,	
*Egg mayonnaise 3	Choice of six salads for
*Coldslaw 3	€7.00
*Waldorf salad (walnuts, apples and celery) 3,8,9	
*Tomato, cucumber, pepper and lettuce salad VEGAN	OR
Cajun style pasta with chicken, onion, celery, bacon and mayonnaise 3	
*Pasta with tomato provencale, peppers and onions 1,	Choice of five salads for
*Italienne pasta with peppers, sweetcorn and Italienne dressing 1,10	€6.00
*Pasta with pesto dressing, tomato and red onion 1 VEGAN	
*Rice and sweet pepper salad 3	OR
Pasta carbonara with parmesan cheese, bacon and mayonnaise 1,3,7	
Vegetable noodle Ho sin salad 1,6	Choice of four salads for
*Bombay (curried potatoes and sultanas) 3	€5.00
*Vegetable cous~cous tossed in french dressing 1,9,10	
*Mixed spicy rice (curried rice, peppers,tomato celery mayonnaise) 3,7,	9 OR
*Mixed crispy leaf salad (iceberg, lollo rosso and frizzee) VEGAN	
*Rice and sweet pepper salad 3	Choice of three salads for
*Greek salad feta cheese, olives, tomato, lettuce 7,10	€4.00
*Mexician mixed bean with a tomatoes and chilli salad VEGAN	
*Indian rice salad with nuts, sultanas, peppers, masala & sweetcorn 8,10 VEG/	AN Prices for individual salads
Chicken Caesar salad cos lettuce, croutons caesar sc 1,3,4,6,7,9	€3.00
*Caesar salad cos lettuce, croutons caesar sc 1,3,4,6,7,9	
*Blue cheese walnut and celery salad 3,7,8,9	
*Red salad-beetroot, gherkins, potato, kidney beans, mayonnaise 3	

Sliced Meats and Fish

*White salad-gherkins, peas, potatoes, eggs, cooked carrots, mayonnaise 3

Sliced roasted Beef		Choice of two meats for
Sliced chicken breast		€5.00
Sliced cajun chicken breast		Or
Sliced roasted ham		Choice of three meats for
Sliced turkey breast	Sliced barbeque chicken	€6.00
Sliced smoked salmon(4oz) 4		€6.00
Sliced smoked salmon and prawn 2,4		€7.00
Cold 4 oz salmon fillet with lemon 4		€8.00
Whole cooked salmon garnished tom	ato, lemon and cucumber 2,3,4	€20 per KG
*10" round Vegetarian quiche 1,3,7		€20.00
10" round Quiche Lorraine 1,3,7		€20.00
*Cheese board with grapes, salad and	your choice of cheese 1,3,7	€25.00
*Vegetarian		

Hot Selection Buffet

Chicken a la king with peppers, mushrooms and white wine 1,7

Cajun style chicken with peppers and mushrooms

Sweet and sour chicken with peppers and glazed carrots

Forest Catering homemade popular Chicken, curry 1

Chicken korma with coconut and tumeric 1.7

Chicken tandoori 1.7

Cog Au Vin Chicken in red wine

Chicken and broccoli bake 1.7

Chicken stroganoff Mushrooms, paprica, onions, mustard 7,10

Chicken and ham a la crème 1.7

Chicken and mushroom a la crème 1.7

Chicken crumble 1.7

Hunters chicken with barbeque sc and grilled cheese 7

Chicken Piri piri Chilli, oregano, smoked paprica

Forest style chicken stir fry with roasted new potato 6

Beef stroganoff Mushrooms, paprica, onions, mustard 7,10

Beef Cottage pie 7

Braised 6oz steak with onion glaze

Peppered beef Cracked pepper, brandy and cream 7

Beef Chilli con carni with kidney beans

Beef and Guinness stew with leeks, onion, carrot and celery 1,9

Beef lasagne bolognaise 1,7

Beef bolognaise with spaghetti 1,3

Traditional Irish stew with leeks, carrots, onion and celery 1,9

lamb Balti Garlic, onions and herbs 1

Sweet and sour pork with pepper and glazed carrots

Somerset Scrumpy pork cider, onions, mustard, mushrooms, cream 7,10

Escalope of pork with peanut sc 5

Seafood pie with prawns, cod, salmon and haddock 1,2,4,7

Thai red king prawn and salmon curry 1,2,4

Seafood vol au vent with prawns, cod, salmon and haddock 1,2,3,4

PRICE PER HEAD

Choice of four main dishes with two side orders for €14.00

Or

Choice of three main dishes with two side orders for

€13.00

Or

Choice of two main dishes with two side orders for

£12 00

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Choice of two main dishes with one side order for £11 00

Choice of one main dish with one side order for €10.00

All main dishes cost €9.00

Side Orders

All side orders cost €2 00

Fresh rice

Saffron rice

Basmati rice

Savoury rice

Brown rice/brown pasta 1

Roasted vegetables

lacket potatoes

Garlic potatoes 7

Smoked crispy new potatoes

New potatoes

Cheesey jacket potatoes 7

Potatoes au gratin plain creamy potatoes with no garlic 7

All dishes on this page can be transported hot and keep warm with chafing dishes for up to 3 hours

Heat lamps €3.00each Chafing Dishes Free

*Vegetarian

Vegetarian and Vegan

Homemade popular vegetable lasagne 7,9

Creamy vegetable crumble with cheese 1,3,7,9

Vegetable goulash VEGAN 9

Grilled vegetable tagine VEGAN 9

Pumpkin, spinach and ricotta lasagne 1,3,7

Chestnut mushroom and parmesan risotto 7

Vegetable and mustard with cous cous 7,9,10

Butternut squash with spinach risotto

Mixed bean and lental curry VEGAN

Mixed Vegetable frittala 3,7,9

Vegetable chilli con carni VEGAN 9

Cannelloni with spinach, mushroom, parmesan1, 7

Stuffed peppers with savoury rice and finnel VEGAN

Forest Catering popular vegetable curry VEGAN 9

Vol au vent with creamy vegetables 1,3,7

Portobello mushroom with spinach, tomato, cheese 7

Garlic roasted vegetable pesto 1,7,9

PRICE PER HEAD

Choice of two main dishes with two side orders for €12.00

Choice of two main dishes with one side order for

£11 00

Choice of one main dish with one side order for €10.00

All main dishes cost €8.00

Side Orders

Fresh rice Saffron rice Basmati rice Savoury rice

New potatoes Brown rice/brown pasta 1 Smoked crispy new potatoes Jacket potatoes

Risotto with tomato provencale, peppers and onions 1, VEGAN

All side orders cost €2.00

Mixed green salad with tomatoes VEGAN

All dishes on this page can be transported hot and keep warm with chafing dishes for up to 3 hours

Heat lamps €3.00each

Chafing Dishes Free

Allergens

1. Cereals with Gluten, namely wheat

2 Crustaceans

3.Eggs

4 Fish

5. Peanuts

6.soyabeans 7 Milk and lactose 8. Nuts All type of nuts

9.Celery

10. Mustard

11 sesame seeds

12. Sulphur Dioxide and sulphites

13.Lupin

14 Molluscs

Barbeque Menu Selections

PRICE PER HEAD

For Parties Over 30 Guests

Menu 1

4oz chicken fillet burger 11 Choice of four salads Jacket potato/wedges
Beef/ Cheese burger 11 Selection of breads 1

Jumbo sausage 1

Vegetarian burger 1,3,7,11 €17.00

Menu 2

6oz sirloin steak Choice of four salads Jacket potato/wedges

Pork escalope Selection of breads 1

Vegetarian kebab with spicy tomato

6oz barbeque chicken €22.00

Menu 3

80z sirloin steak Choice of four salads Jacket potato/wedges

Spring rolls 1,6,9 Selection of breads 1

80z salmon fillet lemon/herb glaze 4

8oz barbeque chicken €25.00

Menu 4

8 oz sirloin steak Choice of 4 salads Jacket potatoes/wedges

8 oz Chemoula salmon fillet 4 Onions/mushrooms

Stuffed phildephia chicken 7 Selection of breads 1 €30.00

Vegetarian portobello mushroom tartlet 9

Sweet glaze lamb cutlets

Included:

• Deep fat fryer

• Chef cooks for 1-2 hours

• chafing dishes and heat lamps included

• 6ft table and cover provided

Gazebo free of charge

· Cutlery and crockery free

• Barbeque supplied no cleaning

Serviettes

Delivery

• Gas €30.00

Kids Menu

Bolognaise Jumbo sausages

Fish fingers Chicken goujons €5 per head Sides

Rice/pasta Beans/batton carrots €2 per head

Cold Hors D'Oeuvres / Finger Food

Mini quiche selection 1,3,4,7,8

*Tomatoes stuffed with tuna mayonnaise 3.4

*Egg indienne (tuna, mayonnaise and chervil) 3.4

Smoked salmon with soft cheese 4.7

Smoked salmon with soft cheese and prawn 2,3,4,

Egg and prawn maire rose 3

*Vegetable wrappers (carrot, leek and celery laced in cucumber) 9 VEGAN

Stuffed sardines with cheese and basil 4,7

Ritz biscuit with pate and olive 1,7

*Ritz biscuit with soft cheese and cucumber 1,7

*Ritz biscuit with salmon and sweet pepper 1, 3,4,7

*Ritz biscuit with salmon and avocado mousse 1,3,4,7

Cold chicken mayonnaise vol au vent 1,3,7

Curried chicken vol au vent 1,3,7

Cold seafood vol au vent 1,3,4,7

Cold vol au vent with prawn maire rose 1,2,3,7

*Crispy carrot, celery, babycorn selection 9 VEGAN

*Pears with soft cheese and mint 7

*Egg mayonnaise 3

*Avacado with tomato and mint VEGAN

*Brown bread with salmon and dill 1.3,4,7

*Brown bread with pate and olive 1,3,7

*Brown bread with soft cheese and prawn 1,2,3,7

*Brown bread avacado, basil and tomato mousse 1,3,7

*Brown bread and goats cheese 1,3,7

*Almond and cheese balls 3,7,8

Pineapple sausage tidbits 1

*Vegetarian

PRICE PER HEAD

Pick 7 finger food €12 00

Pick 6 finger food €11.00

Pick 5 finger food €9.00

Hot Hors D'Oeuvres / Finger Food

*Crispy deep fried brie 3oz 1,3,7

*Breaded mozzarella 3oz 1,3,7

Traditional cocktail sausages portion 1

Fresh chicken nuggets 1,3,7

*Deep fried onions 1,3,7

*Crispy breaded mushrooms 1,3,7

Potato skins with cheese and bacon 7

*Roasted potato wedges

*Potato spirals

*Old fashioned french fries (chips)

*Jacket potatoes

*Roasted chunky vegetables 9

*Crispy seafood meatballs 1,2,3,4,7

*Bruchetta (bread topped with tomato, olives and olive oil) 1,3,7

*Garlic bread 1,3,7

*Garlic with cheese 1,3,7

Mini chicken kebabs

*Mini vegetarian kebabs

*Mini spring rolls 1,6,9

Mini barbeque ribs 50z

*Stuffed mushrooms with soft cheese and prawn 2,3,7

*Mussells with chorizo and potato 2,

Barbeque chicken wings

Chicken and ham vol au vent 1,3,7

Chicken and mushroom vol au vent 1,3,7

Seafood vol au vent (salmon, haddock, cod and prawns) 1,2,3,4,7

Kentucky fried chicken drumsticks 1,3,7

Breaded cod goujons 8oz 1,3,4,7

Breaded chicken goujons 80z 1,3,7

*Vegetarian

PRICE PER HEAD

Pick 6 finger food €14.00

Pick 5 finger food €12.00

Pick 4 finger food €10.00

Finger Food Selection

Menu 1

Cocktail sausages 1

Selection of sandwiches, wraps and crisps (Ham, salad, chicken and cheese) 1,3,4,7,

€5.00 per head

Menu 2

Chicken drumsticks

Cocktail sausages 1

Selection of sandwiches, wraps and crisps (Ham, salad, chicken and cheese) 1,3,4,7,

€7.50 per head

Menu 3

Chicken goujons 1,3,7

Potato wedges

Cocktail sausages 1

Garlic bread 1,3,7

€8.00 per head

Soup and sandwiches 1,3,4,7

Gluten free soup and sandwiches 3,4,7

€7.00 per head

€8.00 per head

Breads Selection

Freshly baked white rolls 1,7 Homemade traditional brown soda bread 1.7 Bread selection €1.20 With butter

Allergens

1. Cereals with Gluten, namely wheat

2 Crustaceans

3.Eggs

4.Fish

5. Peanuts

6.soyabeans

7.Milk and lactose

8. Nuts All type of nuts

9.Celery

10. Mustard

11.sesame seeds

12. Sulphur Dioxide and sulphites

13.Lupin

14.Molluscs

All Desserts Are Made Daily With Fresh Cream By Us	
Lemon cheesecake 18 ptns 1,7	€30.00
Baileys cheesecake 18 ptns 1,7	€35.00
Strawberry cheesecake 18 ptns 1,7	€30.00
Fruits of the forest cheesecake 1,7	€35.00
Rum and raisin cheesecake 18 ptns 1,7	€35.00
Profiteroles and chocolate sauce (4 TO A PORTION)) 1,3,7	€5.00
Chocolate eclairs each 1,3,7	€5.00
Fresh fruit salad 12 ptns VEGAN	€26.00
Forests delight (chocolate sponge,chocolate sc, baileys and	
chocolate chip mousse) 18 ptns 1,3,7	€35.00
Eves pudding 12 portion tray 1,3,7	€20.00
12"Apple pie 14 ptns 1,3,7	€15.00
12 Dutch apple flan 12 ptns 1,3,7	€15.00
Apple crumble 12 ptns 1,3,7	€20.00
Apple and berry crumble 12 ptns 1,3,7	€20.00
Banoffee pie 12 ptns 1,3,7	€30.00
Fruits of the forest pavlova 15 ptns 3	€35.00
Strawberry pavlova 15 ptns 3	€35.00
Fruit pavlova 15 ptns 3	€35.00
Fruit pavlova with chocolate 15 ptns 3	€35.00
Meringue nest and fresh fruit each 3	€4.00
Contreau and mandarin gateau 18 ptns 1,3,7	€35.00
Chocolate fudge gateau 18 ptns1,3,7	€35.00
Black forest gateau 18 ptns 1,3,7	€35.00
Strawberry gateau 18 ptns 1,3,7	€30.00
Pear and baileys gateau 18 ptns 1,3,7	€35.00
Tiramasu 14 ptns 1,3,7	€35.00
Sherry trifle 15 ptns 1,3,7	€28.00
Strawberry trifle 15 ptns 1,3,7	€28.00
Any suggestions	
Pick any 3 desserts	€85.00







