## Catalogue



## Forest Catering

## "My Kitchen in Your Home"



The largest catering company in the West
www.forestcatering.ie forestcatering@hotmail.com Tel: 091850644 / 0879591448

## Forest Catering

Lisheenkyle, Oranmore, Co. Galway.
My Kitchen In Your Home
Phone Or Fax: 091850644
Mobile: 0879591448
E-Mail: forestcatering@hotmail.com

## 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 guests
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!!!!!! Director Paul Madden

## Cold Selection Buffet

*Fresh potato salad 3,
*Egg mayonnaise 3
*Coldslaw 3
*Waldorf salad (walnuts, apples and celery) 3,8,9
*Tomato, cucumber, pepper and lettuce salad VEGAN
Cajun style pasta with chicken, onion, celery, bacon and mayonnaise 3
*Pasta with tomato provencale, peppers and onions 1 ,
*Italienne pasta with peppers, sweetcorn and Italienne dressing 1,10
*Pasta with pesto dressing, tomato and red onion 1 VEGAN
*Rice and sweet pepper salad 3
Pasta carbonara with parmesan cheese, bacon and mayonnaise 1,3,7
Vegetable noodle Ho sin salad 1,6
*Bombay (curried potatoes and sultanas) 3
*Vegetable cous~cous tossed in french dressing 1,9,10
*Mixed spicy rice (curried rice, peppers,tomato celery mayonnaise) 3,7,9
*Mixed crispy leaf salad (iceberg, lollo rosso and frizzee) VEGAN
*Rice and sweet pepper salad 3
*Greek salad feta cheese, olives, tomato, lettuce 7,10
*Mexician mixed bean with a tomatoes and chilli salad VEGAN
*Indian rice salad with nuts, sultanas, peppers, masala \& sweetcorn 8,10 VEGAN
Chicken Caesar salad cos lettuce, croutons caesar sc 1,3,4,6,7,9
*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
*White salad-gherkins, peas, potatoes,eggs, cooked carrots, mayonnaise 3

Choice of six salads for $€ 7.00$

OR

Choice of five salads for €6.00

OR
Choice of four salads for $€ 5.00$

OR
Choice of three salads for $€ 4.00$

Prices for individual salads €3.00
*Vegetarian

## Sliced Meats and Fish

Sliced roasted Beef
Sliced chicken breast
Sliced cajun chicken breast
Sliced roasted ham
Sliced turkey breast
Sliced smoked salmon(4oz) 4
Sliced barbeque chicken
Sliced smoked salmon and prawn 2,4
Cold 4 oz salmon fillet with lemon 4
Whole cooked salmon garnished tomato, lemon and cucumber 2,3,4
*10" round Vegetarian quiche 1,3,7
$10^{\prime \prime}$ round Quiche Lorraine 1,3,7
*Cheese board with grapes, salad and your choice of cheese 1,3,7
*Vegetarian

Choice of two meats for
$€ 5.00$
Or
Choice of three meats for
$€ 6.00$
$€ 6.00$
$€ 7.00$
$€ 8.00$ € 20 per KG
$€ 20.00$
$€ 20.00$
$€ 25.00$

## Hot Selection Buffet

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 $€ 12.00$
Or
Choice of two main dishes with one side order for € 11.00

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

Beef bolognaise with spaghetti 1,3
Beef and Guinness stew with leeks, onion, carrot and celery 1,9
Beef lasagne bolognaise 1,7
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
All main dishes cost $€ 9.00$

All side orders cost $€ 2.00$

## Side Orders

## Fresh rice

Brown rice/brown pasta 1
Smoked crispy new potatoes

Saffron rice
Roasted vegetables
New potatoes

Basmati rice Savoury rice Jacket potatoes Garlic potatoes 7 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 $€ 3.00$ each
*Vegetarian
Chafing Dishes Free

## 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
PRICE PER HEAD

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

## Side Orders

Fresh rice
Basmati rice
New potatoes
Jacket potatoes

Saffron rice
Savoury rice
Brown rice/brown pasta 1
Smoked crispy new 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 $€ 3.00$ each
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 

## For Parties Over 30 Guests

## Menu 1

$40 z$ chicken fillet burger 11
Beef/ Cheese burger 11
Jumbo sausage 1
Vegetarian burger 1,3,7,11

Choice of four salads Jacket potato/wedges
Selection of breads 1

## Menu 2

$60 z$ sirloin steak
Pork escalope
Choice of four salads Jacket potato/wedges
Selection of breads 1
Vegetarian kebab with spicy tomato $60 z$ barbeque chicken
€22.00

## Menu 3

$80 z$ sirloin steak
Spring rolls 1,6,9
Choice of four salads
Jacket potato/wedges
$80 z$ salmon fillet lemon/herb glaze 4
$80 z$ 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

## Cold Hors D'Oeuvres / Finger Food

Mini quiche selection 1,3,4,7,8
*Tomatoes stuffed with tuna mayonnaise 3.4
PRICE PER HEAD
*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 ih 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

Pick 7 finger food
€12.00

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
Pick 6 finger food
*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
Pick 5 finger food
*Almond and cheese balls 3,7,8 $€ 9.00$
Pineapple sausage tidbits 1
*Vegetarian

## 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
Pick 6 finger food
Mini chicken kebabs
$€ 14.00$
*Mini vegetarian kebabs
*Mini spring rolls 1,6,9
Mini barbeque ribs $50 z$
*Stuffed mushrooms with soft cheese and prawn 2,3,7
*Mussells with chorizo and potato 2,
Barbeque chicken wings
Pick 5 finger food
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 $80 z$ 1,3,4,7
Breaded chicken goujons 8oz 1,3,7

Pick 4 finger food $€ 10.00$
*Vegetarian

## 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 | Bread selection |
| :--- | :---: |
| Homemade traditional brown soda bread 1,7 | $€ 1.20$ |
|  | With butter |

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12.Sulphur Dioxide and sulphites
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## Sweets \& Desserts

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 suggestionsPick any 3 desserts$€ 85.00$



