

CORINTHIA

Caterers



DELIVERY MENUS

Delivery menus for office parties



Homemade mince pies

GOD JUL

COLD ITEMS

Prawn rillette, crème fraîche & fish roe on basil breton
Cold smoked turkey roll with cranberry and sweet mustard dressing
A selection of pastry shells including pulled pork, salmon rillette
and chickpea hummus options

HOT ITEMS

Panko breaded chicken with lemon scented mayonnaise
Mozzarella stuffed mini veal olive skewers with a tomato confit dipping sauce
Ragout mini arancini
Onion bahjis with minted raita (V)
Peking duck and vegetable pastry rolls with hoisin sauce
Prawns wrapped in filo pastry with romesco salsa
Mini lamb koftas with tahini mayonnaise
Creamed chicken and wild mushroom bouchée
Turkey brochettes with a sage and honey glaze
Cheese & smoked ham puff pastry bites
Pork, white balsamic and oregano mini skewers with mojo dipping sauce

DESSERTS

An assortment of French pastries
Traditional Christmas sweets including mini
Christmas log, mince pies, pudding and ginger biscuits

€15.00 per person



Mixed Tramezzini



*Creamed chicken and
wild mushroom bouchée*



BLITHE YULE

COLD ITEMS

A selection of flavoured blinis with
smoked salmon, Parma ham and vegetarian options
Assorted tramezzini
Chicken Caesar mini wraps

HOT ITEMS

Barley and sweet red pepper fritters (V)
Wild mushroom puff pastry pies (V)
Chicken & pancetta skewers marinated with grain mustard
Mini beef shish kebab with hot sauce
Tomato & scamorza cheese stuffed mini pancakes (V)
Prawn tempura, Mediterranean dressing
Crispy pork wontons, plum sauce
Braised beef mini pasties
Swiss chard, crumbled ricotta and rosemary quiche (V)

DESSERTS

An assortment of French pastries
Traditional Christmas sweets including mini
Christmas log, mince pies, pudding and ginger biscuits

€20.00 per person



Chicken Caesar mini wraps



*Prawn tempura,
Mediterranean dressing*

TERMS & CONDITIONS

- Prices include 18% Vat
- The price is based on a minimum number of 30 persons.
- Orders need to be confirmed by not later than 2 working days prior to the delivery date.
- Dietary requirements can be catered for and need to be confirmed 2 days prior to delivery date.
- Most dishes are made from ingredients that contain specific allergens. Corinthia Caterers follow good manufacturing practices and adhere to the Company's Allergen Management policy and procedure.

Measures are taken to reduce the risk of cross contamination, but, due to the presence of certain allergenic ingredients in some products, there could be a possible risk of cross contamination. Kindly speak to a member of our sales team before you place your food and beverage menu order.

- Complimentary delivery between 8.00 – 15.00 hrs. A supplement fee will apply for orders requested in the remaining hours.
- Payment to be effected upon confirmation of order.

Contact us

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