

# The Buffet Menu

Three courses, served buffet-style – for any occasion, all year round

## 01 Starters

### Homemade Soup of the Day V

Seasonal vegetables, brown soda bread

### Classic Caesar Salad

Baby gem, parmesan, croutons, smoked bacon

### Smoked Salmon & Prawn Plate GF

Marie Rose, lemon, baby gem

### Tomato & Basil Bruschetta VG

Garlic toast, balsamic glaze

### Caprese Salad V GF

Mozzarella, vine tomatoes, basil

### Goat's Cheese Tartlets V

Red onion marmalade, rocket

## 03 Sides

### Garlic & Rosemary Roast Potatoes VG GF

Sea salt

### Creamy Mash V GF

Irish butter & chives

### Pilau Rice VG GF

Fragrant basmati

### Roasted Seasonal Vegetables VG GF

Olive oil & herbs

### Garlic Bread V

Toasted baguette, garlic butter

### Homemade Coleslaw V GF

Crunchy cabbage & carrot

## 02 Mains

### Beef & Guinness Casserole

Slow-cooked Irish beef, root vegetables

### Chicken Supreme GF

Creamy mushroom & tarragon sauce

### Baked Salmon GF

Lemon & dill butter

### BBQ Pulled Pork GF

Slow-smoked, house BBQ sauce

### Classic Beef Lasagne

Rich ragù, béchamel, mozzarella

### Sweet Potato & Chickpea Curry VG GF

Coconut, spinach

## 04 Desserts

### Chocolate Brownie V

Salted caramel, whipped cream

### Vanilla Cheesecake V

Berry compote

### Apple Crumble V

Warm custard

### Lemon Meringue Tart V

Crème fraîche

### Eton Mess V GF

Meringue, cream, strawberries

### Fresh Fruit Salad VG GF

Seasonal fruit, mint

# Buffet Packages

*Pick a package, then build your buffet*

All packages are served buffet-style with generous portions. Ideal for corporate events, communions, christenings, birthdays and family celebrations.

## Essential

*Simple, satisfying & great value*

### €32

per guest

|              |   |
|--------------|---|
| Starters     | 1 |
| Mains        | 2 |
| Sides        | 2 |
| Desserts     | 1 |
| Tea & Coffee | — |

**6 dishes** on the buffet

### MOST POPULAR

## Classic

*Our most requested buffet*

### €40

per guest

|              |   |
|--------------|---|
| Starters     | 2 |
| Mains        | 3 |
| Sides        | 3 |
| Desserts     | 2 |
| Tea & Coffee | — |

**10 dishes** on the buffet

## Premium

*Plenty of choice for bigger events*

### €50

per guest

|              |   |
|--------------|---|
| Starters     | 3 |
| Mains        | 4 |
| Sides        | 4 |
| Desserts     | 3 |
| Tea & Coffee | ✓ |

**14 dishes** + tea & coffee

## How it works

- 1 Choose the package that suits your event and guest count.
- 2 Pick your dishes from each section of the menu.
- 3 Tell us about any dietary needs or allergies.
- 4 We confirm your menu and send a tailored quote.

## Add-ons

|                      |            |
|----------------------|------------|
| Extra starter        | + €3.50 pp |
| Extra main           | + €5.50 pp |
| Extra side           | + €2.00 pp |
| Extra dessert        | + €3.00 pp |
| Tea & coffee station | + €3.00 pp |

## Good to know

- Minimum of 30 guests per package.
- Final guest numbers confirmed 7 days before the event.
- Vegetarian, vegan and gluten-free guests catered for in every package.
- Menu items may vary slightly with seasonal availability.
- Prices cover food only; staff, equipment and travel quoted separately.
- Prices exclude VAT.

Ready to plan your buffet?

Get in touch at [info@sbcatering.ie](mailto:info@sbcatering.ie)