

# WILD CATERING

As a new business we pride ourselves in providing a top quality service for your big day. Our menus reflect our passion of exceptional ingredients and distinguished flavors. Whether a multi-course wedding reception or an intimate gathering with friends, we work closely with you to develop a menu which embodies your vision and desire.

Our sample menus change slightly with the seasons so if you don't see something you desire our team is on hand to make it a reality



## CATERING AT VENUES

Our team of professional staff are on hand to take every stress out of your day and provide a refined luxury service be it in a Barn, Marquee, Hotel or at Home and are willing to travel to your unique venue

### Past Venues

Juniper Barn, Sligo

Tigh Na Ghra, Clare

Burren College of Art, Clare

Cloghan Castle, Galway



*Our mission is to ensure your event is catered beyond your expectation.*





## Canapes on Arrival

### Choice of 4

- Braised Beef Wellington, Bacon Jam
- Flaggy Shore Oysters, Pickled Shallot, Coriander, Chilli
- Parmesan & Truffle Arancini
- Crostini with Salmon Gravlax & Fennel
- Miso Mushroom & Caramelized Onion Tartlet
- Black Pudding & Apple Sausage Rolls
- Smoked Salmon Blini, Crème Fraiche
- Chicken Teriyaki & Sesame Skewers
- Leek & Bacon Quiche
- Grilled Asparagus Tips wrapped in Serrano Ham
- "Caprese Crostini" Buffalo Mozzarella, Sundried Tomato Pesto

## To Start

- Duck Confit, Lentil, Red Cabbage
- Cured Salmon, Citrus Gel, Shallot, Crème Fraiche
- Crozier Blue Cheese Salad, Candied Walnuts
- Potato Gnocchi, Brown Butter, Sage, Apple
- Roast Beetroot, Orange, Hazelnut, St Tola Goat Cheese Curds
- Curried Cauliflower, Potato Dahl
- Ham Hock Terrine, Piccalilli, Sourdough
- Organic Smoked Haddock Fish Cake, Fennel, Saffron Aioli

## To Follow

- Pork Fillet, Burnt Apple Puree, Butternut Squash, Tender stem Broccoli
- Hereford Beef Short rib, Fondant Potato, Sauce Bourguignon, Caramelized Onion, Asparagus
- Sole Ala Meuniere, Samphire, Hasselback Potato
- Atlantic Hake, Brioche Crust, Celeriac, Grilled Leeks
- Cornfed Chicken, Sweetcorn Puree, Burnt Tomato Salsa, Grilled Scallion
- Marinated Lamb Rump, Pea and Ham Cassoulet, Boulangere Potato
- Wild Mushroom Risotto, Asparagus Tips
- Butternut Squash Ravioli, Brown Butter, Sage, Hazelnut

## To Finish

- Pavlova, Passionfruit Curd, Fresh Berries
- Chocolate Delice, Praline, Raspberry
- Yoghurt Cremeux, Citrus, Shortbread
- Anam Coffee Creme Brulee
- Sticky Toffee Pudding, Salted Caramel Sauce
- Pear and Almond tart, vanilla custard

## Late Night Bites

- Artisanal Cheese & Charcuterie Platters
- Gourmet Selection of Sandwiches



# Sharing Feast

## Canapes on Arrival

### Choice of 4

- Parmesan & Truffle Arancini
- Crostini with Salmon Gravlox & Fennel
- Miso Mushroom & Caramelized Onion Tartlet
- Black Pudding & Apple Sausage Rolls
- Smoked Salmon Blini, Crème Fraiche
- Chicken Teriyaki & Sesame Skewers
- Leek & Bacon Quiche
- Grilled Asparagus Tips wrapped in Serrano Ham
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## Nibbles

- Roasted Mixed Nuts
- Marinated Olives
- Home Cooked Crisps, Curry Salt



## To Start

- Selection of Cured Meats, Irish Cheeses, Dried Fruits & Pickles. Homemade Focaccia, Flatbreads, Hummus & Dips

## Mains

### Choice of 3

- Spatchcock Chicken with Burnt Tomato Salsa, Grilled Leeks
- Dry-aged Sirloin Steak with Caramelized Onion & Bearnaise
- Porchetta, Apple Puree, Apple & Celery Slaw
- Lamb Tagine, Spiced Couscous, Pomegranate
- Lemon Sole with Samphire, Caper Butter
- Seasonal Veg Ratatouille with Crushed Pine Nuts and Herb Oil
- Beef Stroganoff, Crème Fraiche, Gherkins
- Black bean & avocado enchilada, herb salad
- Atlantic hake, paella rice with roast peppers, pickled mussel
- 8-hour Beef Short Rib, Butter Poached Carrots, Braising liquor
- Creamy Chicken, Wild Mushroom & Tarragon Casserole
- Roast Cauliflower & Potato Curry, Baked Cardamom Rice

## Sides

### Choice of 3

- Garlic & Thyme Roast Baby Potatoes
- Ruby Slaw, Apple, Dill
- Mashed Carrot & Parsnip
- Caprese Salad with Fior Di Latte Mozzarella
- Roasted Mediterranean Vegetables
- Baked Whole Cauliflower, Tahini Dressing, Pomegranate
- Halloumi Fries with Mango & Pineapple Salsa
- Organic Green Salad, Citrus Dressing
- Roast Butternut Squash, Spinach, Dressing
- Apple, Celery with Dill Cream
- Watermelon & Fetta Salad
- Asian Noodle Salad, Coriander, Chili
- Curry Rice Salad

## Desserts

### Choice of 3

- Little Custard Tarts with Fresh Raspberries
- Chocolate Dipped Strawberries
- Lemon Meringue Tarts
- Chocolate & Whiskey Ganache Tart with Hazelnuts
- Triple Chocolate brownies
- French Macarons
- Jars of Vanilla Cheesecake with Mango Compote
- Mixed Berry Eton Mess



# Day Two

## BBQ

### From the Grill

Choose 3

- Rib Eye Steak
- Marinated Skirt Steak
- Pork Chops
- BBQ Ribs
- Beef Burger
- Gourmet Sausages
- Marinated Chicken Skewers
- King Prawn Skewers

### Sides

Choose 5

- Baked Potato
- Corn on the Cob
- Greek Salad
- Mediterranean Pasta Salad
- Caesar Salad
- Curry Rice Salad
- Baby Potato salad with scallion
- Asian Noodle Salad
- Ruby Coleslaw
- Couscous with sun dried tomato pesto
- Broccoli, Carrot and Cashew Salad
- Apple, Celery with dill cream

### By the Bowl

- Moroccan Lamb Tagine, Spiced Couscous
- Asian Crispy Duck Salad, Pickled veg
- Penang Chicken Curry, Fried Rice
- Sweet potato & Lentil Dhal
- Classic Caesar Salad
- Mexican Burrito Bowl
- St Tola Goats Cheese, Beetroot, Orange
- Glazed Pork Belly Salad

### Sweet Bites

- Passionfruit Meringue Tart
- Our Signature Carrot Cake
- Sticky Toffee Pudding
- Chocolate & Praline Tart
- Passion Fruit Cheesecake
- Raspberry & Pistachio Bakewell

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