



“YOUR FOOD IS OUR BUSINESS”

**BREAKFAST POWER MEETINGS
BOARDROOM MEETINGS
STAFF LUNCHES
TRAINING DAYS
PRODUCT LAUNCHES**



A full selection of soft drinks, tea & coffee, wines and beer are also available.

HOW TO ORDER	WHEN TO ORDER	DELIVERY	BILLING
Contact a Delish Close to you Raheen 061-300090 Castletroy 061-332920 Email: Catering@delish.ie	By 10.30am for same day cold lunch platters At least 48 hours in advance for breakfasts, hot menu options, larger platters and items from the Delish Canapé menu Gluten free options available	We deliver direct to you free of charge within a two mile radius of each property A delivery charge as per local taxi rates apply there after Minimum Order 5 persons	Accounts can be set up on request. Please note there is a service charge of 12.5% on all hot corporate food.

Some like it Hot Option! Please enquire directly with our catering consultant 😊



MORNING EAT BREAKFAST LIKE A KING!

RISE & SHINE

COST PER PERSON

<p>Fresh from the Baker's Basket €5.50 <i>A selection of delish vanilla scented fruit scones served with Irish butter, preserves and / or a selection of muffins & freshly baked French pastries available</i> <i>Accompanied with Tea & Coffee</i></p>
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HEALTHY OPTIONS

<p>Tutti Frutti €3.85 <i>14 ounces of freshly chopped fruit, red & green apples, kiwi, plums, pears, green & wine grapes fresh banana & strawberry with natural yoghurt, delish granola & honey</i></p>
<p>Fruit Skewers €2.50 <i>Freshly cut seasonal & exotic fruit pieces on a skewer</i></p>
<p>Supercharged breakfast Bars or Vanilla Protein balls €2.95 <i>Freshly made in delish with 100% natural goods</i></p>

SAVOURY OPTIONS "A TASTE OF WHAT WE CAN DO"

<p><i>A selection of savoury delights to choose from served with follain Irish relish</i></p>
<p>Delish Sausage Rolls pork & sage, pork & apple €2.50</p>
<p>Egg Muffins smoky bacon & cheese, tomato & basil, chorizo & jalapeno €3.85</p>
<p>Bikini Croissants ham & Irish smoky cheddar, spinach, tomato & brie €3.85</p>
<p>Breakfast Canapes €7.50 <i>a selection of frittata slices, mini bagels with Smoked salmon, Smokey bacon, cream cheese & relish bagels, mini sausage rolls & savoury croissants</i></p>

LITTLE EXTRA'S

<p>ADD Freshly Squeezed Orange Juice 250ml bottle €2.85</p>
<p>Power Shot €3.50 <i>A low probiotic yoghurt smoothie, wheat germ, 2 bananas, mixed berries, seasonal fruits, fresh orange juice & honey</i></p>
<p>OLD FASHIONED PORRIDGE WITH TOPPINGS <i>minimum order of 10</i> €3.85</p>

WE CAN ALSO PROVIDE DELIVERY OF A FULL HOT IRISH BREAKFAST MENU €10.50

This includes scrambled egg, rashers, sausages, tournafulla black & white pudding, slow roasted tomato, fried mushrooms and Irish soda bread

MINIMUM ORDER 10 PERSONS



SIGNATURE SANDWICH PLATTERS

All our sandwiches are freshly made for you and are chosen from our daytime restaurant menu

“WORKING LUNCH” PLATTER

COST PER PERSON

A variety of our healthy gourmet sandwiches on carefully selected sliced breads, ciabatta, baguette & wraps combined with a selection of our finest delicious fillings from our signature sandwiches and potato chips

€6.50

“BOARDROOM” PLATTER

*A variety of gourmet sandwiches on carefully selected sliced breads, ciabatta, wholemeal & floury breads, baguettes & wraps combined with a selection of our finest delicious fillings from our signature sandwiches and potato chips
Accompanied by “Bite size” homemade sweet delights*

€7.50

SOUP & SAMBO COMBO

€9.50

An ideal accompaniment to our signature sandwich platters we offer this winter warmer of a hearty homemade and wholesome soup!

“FORK FOOD” SELECTION OF SALAD POTS

<i>Benefit from a tasty, healthy selection of individual salads which are ideal to eat on the go!</i>	
<i>Chicken Caesar Salad with a garlic crouton</i>	€7.95
<i>Indian spiced Chicken on bed of Moroccan cous cous with a curried yoghurt dressing</i>	€7.95
<i>Delish Burrito bowl chicken / beef on a bed of Mexican spiced rice & tomato salsa</i>	€7.95
<i>Spicy Homemade falafels on a bed of superfood greens with a tzatziki dressing</i>	€7.95
<i>Greek salad feta cheese, green beans, boiled egg, Kalamata olives mint & cucumber</i>	€6.95
<i>Smoked salmon & prawn with avocado on a zesty bed of bulgur wheat</i>	€9.95
<i>Fresh fillet of salmon with a spiced Cajun dressing on a superfood green salad</i>	€9.95

“THE WHOLE HOG” FOR THE AFTERNOON SLUMP!

€3.95

A Dessert Platter is the perfect ending to any lunch a selection of full slices of homemade desserts Carrot Cake, Chocolate Fudge Brownies, Rum & Raisin Chocolate biscuit Cake, Lemon tart , fresh fruit pavlova with Freshly whipped Cream & seasonal fruit

We also provide a selection of homemade cookies, muffins, rocky road & tray bakes for the afternoon slump! €2.95



BUFFET LUNCH PLATTERS

COST PER PERSON

“SARFIELD’S PRIDE” COLD MEAT PLATTER

€10.95

We marinate & season and roast most of our meats with the best of ingredients, specialty cuts of meat are sourced from the very best of Artisan suppliers.

*This platter is garnished and has a selection of slices of:
Traditional honey roast ham, slow roasted breast of herbed chicken, thin slices of Irish beef, garlic salami, Thai /Indian spiced chicken skewers and Serrano ham*

It is also served with a choice of two of our homemade salads bowls

“OCEANS’ ELEVEN” SEAFOOD PLATTER

€13.95

*A Fisherman’s Dream!
A Selection of seafood which includes the best of:
Irish oak smoked salmon, islandic prawns and from Dingle Bay and fresh lemon infused baked salmon with Avocado*

We serve this with a choice of two of our homemade salads bowls

QUICHES & FRITTATA’S (A great Gluten Free Option)

Served with a Choice of 2 salads

Just a little taste of what we do

€10.50

Bacon and blue cheese, red onion
Spinach, sun-dried tomato and goat’s cheese
Salmon, leek and courgettes
‘Med Veg’ and goat’s cheese
Honey baked Limerick Ham, brie and leek
Smokey cheddar, jalapenos & Chorizo
Classic Spanish tortilla



Salad Bowls

(12 PORTIONS PER BOWL €25)

ASIAN NOODLE SALAD

Baby corn, Mange toute, mixed peppers, oriental vegetables in sesame oil

CITRUS BULGHUR WHEAT

A zesty superfood healthy salad with mixed peppers

NEW POTATO & RED ONION SALAD

Baby new potatoes and sliced red onion seasoned with wholegrain mustard vinaigrette

CLASSIC CAESAR SALAD

Crispy cos with fresh parmesan, anchovies, crispy garlic croutons & classic Caesar dressing

PENNE PASTA, PICKED BASIL AND FRESH PARMESAN

Infused with med veg fresh basil pesto & parmesan shavings

SAVOURY BROWN RICE

A spicy Mexican five bean brown rice salad infused with mixed peppers & coriander

CARROT & ORANGE SALAD

Freshly squeezed oranges entwined with grated carrot and a sprinkle of mixed seeds

SUPERFOOD JEWELLED QUINOA

Mediterranean quinoa superfood salad packed full of seasonal mediterranean vegetables & herbs

MOROCCAN COUS COUS WITH CHICKPEAS

Moroccan spiced cous cous with Chickpea salad.

TRADITIONAL COLESLAW WITH FRESH CHIVES

Freshly grated cabbage & carrot with mayonnaise and sprinkled with fresh chives

MIXED LEAF SALAD

Mixed leaf salad toasted seeds and a choice of dressing

GREEK SALAD

Mixed leaf salad with black olives, tomato, red onion, feta cheese & tsatiki dressing

SHOULD THERE BE ANOTHER SALAD YOU WISH, WE CAN MAKE!



DESSERTS

We pride ourselves on **real homemade** desserts, made only to order.

10 – 12 PORTIONS APPROX. PER CAKE €35)

BAILEYS AND BUTTERSCOTCH CHEESECAKE

Addictive! Smooth Baileys Cheesecake on a buttery biscuit base, drizzled with butter scotch sauce

CARROT CAKE

Traditional Delish Carrot Cake with walnuts & sultanas

SELECTIONS OF FRUIT CRUMBLES

Old Style Crumble with a Delish Twist with fruits of the season

BREAD & BUTTER PUDDING

With a Delish twist with white chocolate & strawberry... yum!

CLASSIC PEAR AND FRANGIPANE TART

Ground Almonds & Pears slowly baked

RUM & RAISIN CHOCOLATE BISCUIT CAKE

Rich chocolate, with crushed biscuits and rum soaked raisins...divine!

HOMEMADE CHOCOLATE FUDGE BROWNIES

Sinful! Delish house Favourite for our Chocoholics!

COCKTAIL CANAPÉS *ideal for Receptions, Company Launches, Celebrations!*

VARIETY IS THE SPICE OF LIFE!

All Canapés are freshly handmade with loving care in house. We suggest you choose from any choice of 5 savoury options for €10.00 per person. This is a sample taste of what we do

Minimum order 25 people, however we can cater to all sizes & budgets so please call to discuss ☺

CANAPÉ SELECTION

Bite size Mushroom & Red onion quiche
Bruschetta with red onion marmalade, black pudding & goat's cheese with a berry coulis
Crostini with a thinly sliced beef & a horseradish
Honey glazed sesame Chipolata Sausages
Mini Vol au vent filled with Chicken & basil pesto
Indian spiced Chicken Skewers with a mango chutney dip
Teriyaki Salmon Brochettes
Smoked salmon blinis
Mediterranean vegetable frittata
Mini Thai Fish cakes
Caprese skewers
Roast red pepper & sundried tomato crostini
Water melon, feta & mint skewers
Melon & Parma ham
Irish sushi rolls with smoked salmon, wasabi & pickled ginger

