

GOURMET FOOD PARLOUR

Catering



CORPORATE | PRIVATE EVENTS | SPORTS | WEDDINGS

ABOUT GFP CATERING

WE'RE DUBLIN'S MOST LOVED AND TRUSTED CATERING TEAM.

Whether it is an intimate gathering for friends and family or a large corporate party, our dedicated detail-driven specialists are on hand to look after every aspect of your event, ensuring you are provided with only the freshest fare available in Ireland from producers that care.



GOURMET FOOD PARLOUR



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ORDERING INFORMATION

WE SET THE STANDARD FOR CORPORATE,
PRIVATE & EVENT CATERING IN DUBLIN

From communication to curation, our dedicated & detail-driven specialists are here to guide you through the planning & execution of a captivating event, whatever the occasion, for you & your guests.

It's why we're the most trusted catering kitchen in Dublin.

ORDERING INFORMATION

All catering requirements must be confirmed a minimum of 48 hours in advance; large events require 72 hours.

- For any late orders, please call or email us. We will always do our best to fulfil all requests.
- Payment is required prior to delivery on all orders.
- If you require GFP servers, please allow for €30 per server per hour.
- Delivery charges are subject to location.
- Charges for delivery outside the Dublin area are priced on application.

ALLERGENS

GFP offers a range of foods that suit those with allergies, intolerances or those who simply want to watch what they eat. Please note our kitchen is not a 100% allergen free environment. For more information, please see page 26.

FRESH FARE BY A TEAM THAT CARES



DERMOT MCMURRAY
HEAD OF CATERING &
EVENTS



KYLE RYAN
CATERING OPERATIONS
MANAGER



KAMIL MAZUR
CATERING HEAD CHEF



TALMON CASTRO
SOUS CHEF



CIARA QUINN
SPORTS NUTRITIONIST &
ACCOUNT EXECUTIVE



LINDA BARTON
CATERING OFFICE MANAGER



ROSS
SPORTS ACCOUNT EXECUTIVE



BOGDAN BORCEA
OFFICE CATERING



CARMEL RYAN
BUSINESS DEVELOPMENT
& SALES



BREAKFAST

BREAKFAST SELECTIONS

PLATTERS

MINI SWEET DANISH SELECTION

Maple pecan plaits, raspberry crowns, vanilla crowns, cinnamon swirls, apple crowns; croissants, pain au chocolate

(1.1, 2, 4, 5, 8)

small platter of 30 pieces, serving up to 10 people €37 | large platter of 60 pieces, serving up to 20 people €79

MINI MUFFIN & DOUGHNUT PLATTER

(1.1, 2.2, 4, 5, 8)

small platter of 30 pieces, serving up to 10 people €42 | large platter of 60 pieces, serving up to 20 people €79

FRESHLY BAKED FULL-SIZE PASTRIES

(1.1, 2, 4, 5, 8)

Small platter of 10 €37 | Large platter of 20 €68.3

FRESHLY BAKED HOMEMADE CHOCOLATE CHIP COOKIES

(1.1, 4, 5, 8)

Small platter of 10 €26.3 | Large platter of 20 €47.5

FRESHLY BAKED SCONES

Mixed fruit, plain, sultana. Includes butter and jam

Small platter of 10 €37 | Large Platter of 20 €58

(1.1, 2, 4, 5)

FRESHLY BAKED SAVOURY MINIATURES

Box of 20 pieces €65

Croissant stuffed with Dijon mayonnaise, ham, cheese, lettuce (1.1, 4, 5, 8, 10, 11)

Croissant stuffed with avocado, tomato, boiled egg, chives [V] (1.1, 4, 5, 8, 11)

Mini bagel with crispy bacon, lettuce, tomato, mayonnaise (1.1, 4, 5)

Mini bagel with dill cream cheese, smoked salmon, cucumber, rocket (1.1, 4, 5, 6)

INDIVIDUALLY WRAPPED BREAKFAST SANDWICHES | €8.6

Minimum order of 5 of each selected sandwich

BREAKFAST WRAP – scrambled eggs, fresh chives, bacon, tomato relish (1.1, 4, 5, 10)

VEGETARIAN BREAKFAST WRAP – scrambled eggs, smashed avocado, sea salt & garlic sautéed spinach, sun-dried tomatoes on spinach tortilla wrap (1.1, 4, 5)

VEGAN BREAKFAST WRAP – smashed avocado, vegan sausage, sautéed mushrooms, tomatoes on beetroot tortilla wrap (1.1, 8, 11, 12)

BREAKFAST ROLL – tomato relish, sausage and bacon on a soft blaa roll. (1.1, 5, 10)

VEGETARIAN BREAKFAST ROLL – tomato & chilli jam, vegan sausage, sautéed spinach on soft blaa roll (1.1, 4, 8, 12)

BREAKFAST BAGEL - bacon, smashed avocado, red onion, rocket. (1.1, 4)

BREAKFAST GRANARY BAP - turkey rashers, tomato & chilli jam, avocado, baked egg, rocket (1.1, 4, 8, 11)

SMOKED SALMON BAGEL - cucumber, onion, rocket, cream cheese (1.1, 4, 6, 8, 11)

BREAKFAST BURRITO - Scrambled Eggs / Chorizo / Cheddar / Rice / Kidney Beans / Spinach / Ballymaloe Relish.

Pricing €12.50

BREAKFAST BUFFET

A CLASSIC BUFFET SET-UP WITH HOT & COLD STATIONS

FARMHOUSE | €14 pp (minimum order for 10pp)

fried eggs with fresh chive, sausage, bacon, black & white Clonakilty pudding, homemade onion & chive potato rosti, Irish tomato relish, freshly baked mini bread loafs, Irish butter (1.1, 4, 5, 8, 10, 11, 12)

WOODLAND | €11.7 pp (minimum order for 10pp)

fried eggs with fresh chive, homemade onion & chive potato rosti, baked tomatoes, herby fried mushrooms, Irish tomato relish, freshly baked mini bread loafs, Irish butter (1.1, 4, 5, 8, 10, 11)

RISE & SHINE | €12.7 pp (minimum order for 10pp)

fried eggs with fresh chives, turkey rashers, baked tomatoes, herby fried mushrooms, smashed avocado, tomato & chilli jam, freshly baked mini bread loafs, Irish butter (1.1, 4, 5, 11)

OMELETTES | €9.5 pp (minimum order 5 of each selected)

• Irish baked ham, Dubliner cheddar, fresh spring onion
served with tomato relish, freshly baked mini bread loafs & Irish butter (1.1, 4, 5, 10, 11)

• Fresh Spinach, Sundried Tomato, Red Onion and Grated Cheddar Cheese
(Vegan Cheese optional [VE])

BAGEL BAR

BREAKFAST BAGEL - Kerry gold butter, Ballymaloe relish, Irish bacon, Blackhill sausages

PLoughmans - Ballymaloe relish, Roasted Ham, Farmhouse cheddar, pickled cucumber, rocket

SMOKED SALMON - Citrus & dill infused cream cheese with smoked salmon, capers, thinly sliced red onion & rocket

BEET AND GOATS CHEESE - Whipped honey goats cheese, sliced roasted beetroot, Rocket, and balsamic glaze

PANCAKE/ FRENCH TOAST

BACON & MAPLE - Streaky Bacon with Canadian maple syrup

FORREST BERRIES - Winter berry compote with vanilla Greek yogurt & honey

CLASSIC BERRY DELIGHT - Fresh mixed berries with whipped Chantilly cream & maple syrup

CHOCOLATE LOVERS DREAM - Milk chocolate & White chocolates drops with Nutella, Strawberries & whipped cream.

BREAKFAST EXTRAS / ADD-ONS (minimum of 5 per portion)

€3.7 per portion | 2x pork sausages (1.1, 8, 12), 2x bacon rashers, 4x turkey rashers, black & white Clonakilty pudding (1.1, 1.3), 2x vegan sausages (1.1, 8, 12), 2x vegetarian white Clonakilty pudding slices

€3 per portion | 2x fried egg, 2x baked egg (5), homemade onion & chive potato rosti (1.1, 5), smashed avocado, baked beef tomatoes, sea salt & garlic sautéed spinach (4), fried mushrooms with herbs

€1.5 per portion | tomato & chilli jam, Irish tomato relish (10)

Selection of freshly baked mini bread loafs & butter

Small platter of 15 pieces €19 | Large platter of 30 pieces €32



FRUIT & SNACKS

Minimum order of 5 of each selected item

FRESH FRUIT SALAD POT | €4

seasonal selection

YOGHURT & GRANOLA POT | €4

Greek-style yoghurt, homemade crunchy granola
berry coulis
(1.1, 2, 4, 12)

FRESH FRUIT PLATTER | €37 (serves 10)

seasonal selection

HOMEMADE GRANOLA BARS | €4

made with dried fruits & nuts
(1.1, 2.1, 2.2, 3, 8, 12)

ORANGE & COCONUT ENERGY BALLS | €3.5

(1.4)

CHOCOLATE & BUENO OVERNIGHT OATS | €4.5

(1.1, 2.1, 2.2, 2.3, 3, 4)

PEANUT BUTTER & BANANA OVERNIGHT OATS | €4.5

(1.1, 3, 4)

RASPBERRY & WHITE CHOCOLATE OVERNIGHT OATS | €4.5

(1.1, 4)

BANANA BREAD SLICE | €3.5

(1.1, 5)

WHITE CHOCOLATE & RASPBERRY PROTEIN BALLS | €3.5

FINISHED WITH OUR RASPBERRY DUST

CHOCOLATE HAZELNUT PROTEIN BALLS | €3.5

CHOCOLATE CHIP COOKIE DOUGH PROTEIN BALLS | €3.5

TRIPLE CHOCOLATE FUDGE PROTEIN BALLS | €3.5



GOURMET SANDWICHES & WRAPS





GOURMET SANDWICHES & WRAPS

Chefs Selection of Gourmet sandwiches & wraps

Small platter feeds up to 6 people €47.5 | Large platter feeds up to 10 people €79

Served on a variety of Artisan Breads & Wraps - (Will include 70% Meat & 30 Vegetarian)

Chefs Selection of Gourmet wraps

Small platter feeds up to 6 people €42.5 | Large platter feeds up to 12 people €79

Individually Wrapped Gourmet Sandwiches & Wraps €8.6 each

Famous Roast Chicken - Roast chicken, stuffing, garlic aioli, spring onion (1.1, 4)

Gourmet Ham & Cheese - Irish ham, Dubliner cheddar, red onion, Dijon aioli (1.1, 4, 5, 10)

Chicken & Chorizo - roast chicken, chorizo, Swiss cheese, red onion, rocket, chipotle aioli (1.1, 4, 5, 14)

Turkey Ruben - Roast turkey, Swiss cheese, vine tomatoes, mixed leaves, chipotle aioli (1.1, 4, 5, 14)

GFP Club - Roast chicken, Irish ham, tomato, lettuce, red onion marmalade, aioli (1.1, 5, 12)

Pastrami Sandwich - Pastrami, Swiss cheese, pickles, rocket, chipotle aioli (1.1, 4, 5, 14)

Halloumi - Halloumi, roast red peppers, red onion, pesto (1.1, 4)

Goat Cheese - Goats cheese, sundried tomatoes, rocket, red onion marmalade (1.1, 4, 12)

Caprese - Mozzarella, tomato, pesto, rocket (1.1, 4)

Cajun Chicken Wrap - Cajun chicken, Dubliner cheese, red onion, rocket, tomato (1.1, 4, 5, 14)

Chicken Caesar Wrap - Roast chicken, Irish bacon, Parmesan, cos lettuce, Caesar dressing (1.1, 4, 5, 8)

Superfood Wrap - Quinoa, butternut squash, mixed leaves, hummus, beetroot (1.1, 11)

Falafel Wrap - Falafel, hummus, mixed leaves, red onion (1.1, 11)

Basil Chicken Wrap - roast chicken, basil, mozzarella, rocket. (1.1, 4)

Sweet Chilli Chicken Wrap - roast chicken, sweet chilli sauce, rocket beansprouts (1.1, 8, 11)

Powerhouse vegan wrap - Roast red pepper Houmous, Feta, couscous, Peppers, Spinach, Seeds, Leaves served on Tortilla Wrap.

Mexican chicken on Tomato Wrap - Tomato Wrap, Chicken, Taco Mayonnaise, Cheddar Cheese, Grilled Pepper, red onion with baby spinach

GFP Posh ham & cheese - Baked ham, brie cheese, red onion marmalade & rocket

Chipotle chicken - Ciabatta, chipotle aioli, southern fried chicken, Monterey jack & red cabbage slaw.

Coronation chicken wrap - Shredded coronation chicken, Cos lettuce, Shredded carrot with dried apricot.

Buffalo chicken wrap - Spiced Chicken Breast, Cheese, Jalapeños, Red Onion, Cos Lettuce / Homemade Louisiana Sauce, garlic aioli

Chefs Selection of Classic Sandwiches

Small platter feeds up to 5 people €34.50, Large platter feeds up to 8 people €53

Vegan & Gluten free options available

Ham & Cheese (1.1, 4, 5), BLT (1.1, 5), Chicken, salad (1.1, 5), Egg mayo, ham (1.1, 4, 5), Chicken, stuffing (1.1, 4), Turkey, Swiss cheese (1.1, 4), Ham, lettuce, tomato (1.1, 5), Egg Mayo & Spring Onion (1.1, 4, 5), Hummus & Salad (1.1, 11), Cheese & Salad (1.1, 4), Plain Cheese (1.1, 4)

FRESH SEASONAL SALADS



LEAFY SALADS

Individual salads bowls €11 each

Small platter feeds 5-6 people | Large platter feeds 8-10 people

CLASSIC CEASAR SALAD

Small platter €29 | Large platter €37

Crispy bacon, croutons, parmesan, cos lettuce, Caesar dressing
(1, 1, 1.3, 4, 5, 8)

GOAT CHEESE SALAD

Small platter €31.8 | Large platter €39.5

Rocket, goat cheese, candied walnuts, beetroot, fig, red onion, balsamic dressing
(2, 3, 4, 8, 12)

SUPERFOOD SALAD

Small platter €32 | Large platter €39.5

Quinoa, beetroot, butternut squash, pomegranate, toasted seeds, mixed baby lettuce, citrus dressing
(11)

GARDEN SALAD

Small platter €34 | Large platter €31.8

cherry tomatoes, cucumber, red onion, radish, peppers, mixed leaves, balsamic dressing
(12)

FETA & BEETROOT SALAD

Small platter €26.5 | Large platter €34.5

crumbled feta, beetroot, red onion, cherry tomatoes, rocket, balsamic dressing
(4, 12)

CAPRESE SALAD

Small platter €31.8 | Large platter €39.5

baby spinach, mini mozzarella, cherry heirloom tomatoes, basil pesto dressing
(4)

COBB SALAD

Small platter €25 | Large platter €32.50

Cos Lettuce, Bacon Lardons, Boiled Egg, Chopped Avocado, Red Onion, Chopped Cherry Tomato -Served with a side of Ranch dressing.

FALAFEL SALAD

Homemade Falafel, Mixed leaves, Shredded Cabbage, Carrot, Pickled Onion Tzatziki / Hummus

SWEET CHILLI CHICKEN SALAD

Mixed leaves, Rice, Red Cabbage, Shredded Carrot, Roasted Red Peppers, Spring onion, Sweet Chilli Dressing

POWERHOUSE SALAD

Chicken, Roasted Sweet Potato, Quinoa, Tomato, / Beetroot / Honey Balsamic Dressing



EXTRAS / ADD-ONS

MEAT & SEAFOOD

Single portion €3.00 | Small platter €12.50 | Large platter €20
roast chicken - shaved pastrami - streaky bacon - grilled chorizo
tiger prawns (7.2) - smoked salmon (6)

VEGETABLES & CHEESE

Single portion €2.50 | Small platter €10.00 | Large platter €17.50
feta cheese (4) - goat cheese (4) - falafels - roasted butternut squash - cooked beetroot



RAINBOW CABBAGE SLAW

Small platter €24, Large platter €31.8
red & white cabbage, carrots, red onion, lemon aioli
(4, 5, 10)

GREEN PESTO PASTA SALAD

Small platter €29 | Large platter €37
pasta, basil pesto, rocket, sun-dried tomatoes, parmesan shaving
(1, 1, 4, 8)

BABY POTATO & CHIVE SALAD

Small platter €24 | Large platter €31.8
baby potatoes, chive, spring onion, wholegrain mustard aioli
(4, 5, 8, 10)

ORZO PASTA SALAD

Small platter €31.8 | Large platter €39.5
orzo pasta, watercress, red onion, peppers, mixed olives, feta cheese, garlic & herbs, olive oil
(1, 1, 4, 8)

RICE NOODLE SALAD

Small platter €31.8 | Large platter €39.5
rice noodles, spring onion, mixed peppers, grated carrots, toasted sesame seeds, sesame orange & sweet chilli dressing
(8, 11)

CHICKPEA SALAD

Small platter €39 | Large platter €37
roast chickpeas, cucumber, red onion, watercress, feta cheese, citrus dressing
(4)

MEXICAN RICE SALAD

Small platter €27.50 | Large platter €35
Yellow Rice, Coriander, Cherry Tomato, Red Onion, Mixed Beans, Sweet Corn and Fresh Chilli

RED PESTO PASTA SALAD

Penne Pasta, Red Pesto, Broccoli florets, chopped spinach leaves & Crumbled Feta

LEAFLESS SALADS

GRAZING BOARD PLATTERS

CHARCUTERIE GRAZING BOARD

Small €58 | Large €95

(small serves 5-6 | Large serves 8-10)

selection of cured meats - cheeses - mixed olives - sun-dried tomatoes - roasted peppers
crackers - hummus - red pesto - basil pesto

THE FISHERMAN

Small €63.5 | Large €100

(small serves 5-6 | Large serves 8-10)

smoked salmon - tiger prawns - dressed crab meat with lime & dill - Marie Rose sauce
lime cream cheese - Guinness bread

THE MEATY ONE

Small €53 | Large €89

(small serves 5-6 | Large serves 8-10)

roast turkey - roast ham - chicken - pastrami - apple chutney - chilli jam

CHEESEBOARD

Small €58 | Large €95

(small serves 5-6 | Large serves 8-10)

selection of handpicked Irish & French cheeses - olives - crackers - grapes - chutney - tomato relish

ARTISAN BREADS

Small €26.55 | Large €47.5

(small serves 8-10 | Large serves 18-20)

selection of freshly baked sourdough, chorizo bread & jalapeño & cheddar loaf - Irish butter

FRESH VEGETABLE CRUDITE

Small €35.00 / Large €75.00

(small feeds 5-6 / Large serves 8-10)



HOT FOOD SELECTION



HOT FINGER FOOD

Choose 3 options €14.50pp | Choose 4 options €18.50pp |
Choose 5 options €22.50pp
Minimum order 20 people.
Each person will receive 1 full portion as described below, for each chosen option.

PORK MEATBALLS IN STICKY BBQ CHILLI

maple glaze - sesame seeds (3 per portion) (5, 8, 10)

VEGAN THAI STYLE CHIA & KALE FRITTERS

chimichurri soy yoghurt [VE] (2 per portion)

SHALLOT & CHICKPEA CRISPY BHAJIS

vegan curry mayo [VE] (2 per portion) (8)

WILD MUSHROOM & MOZZARELLA ARANCINI

garlic aioli (2 per portion) (1, 4, 5, 8, 12)

BEEF & CHORIZO MEATBALLS

rich marinara sauce (3 per portion) (8, 10)

CAJUN CHICKEN SLIDERS

smoked applewood cheddar - red pepper aioli (1 per person) (1, 4, 5, 10)

BEEF SLIDER

Dubliner cheddar - tomato relish (1 per portion) (1, 4, 5)

LAMB SLIDER

mint & yoghurt raita (1 per portion) (1, 4, 5, 10)

SWEET & STICKY COCKTAIL SAUSAGES

(4 per portion) (1, 8, 10, 12)

CAJUN CHICKEN SKEWER WRAPPED IN PANCETTA

roasted red pepper aioli (2 per portion)

FALAFEL SLIDER

chilli hummus [VE] (1 per portion) (1, 8, 11)

SPICY LOUISIANA CHICKEN WINGS

celery sticks - blue cheese dip (4 per portion) (1, 4, 14)

BBQ CHICKEN WINGS

celery sticks - garlic aioli (4 per person) (1, 10, 14)

MINI FISH CAKES

lemon aioli (2 per portion) (1, 4, 5, 6, 11)

TERIYAKI SALMON SKEWER

sesame seeds - sweet chilli & lime dipping sauce (1 per person) (6, 8, 10, 11, 14)

CHILLI & GARLIC PRAWN SKEWERS

Marie Rose sauce

LAMB KOFTAS

homemade tzatziki (2 per portion)



GFP FAVOURITES

Minimum order 10 people

Each dish comes with a side. Substitutions allowed upon request

100% IRISH HEREFORD BEEF STROGANOFF | €14 pp

Julienne of Beef with Mushrooms, Onions & Pickles in a rich creamy sauce
served with basmati rice
(4, 10, 12)

100% IRISH HEREFORD SPICY BEEF MEATBALLS | €13.5 pp

rich marinara sauce - parmesan shavings - pesto drizzle
served with spaghetti
(1, 5, 14)

IRISH HEREFORD BEEF & GUINNESS STEW | €14.5 pp

with baby carrots & pearl onions
served with creamy mash
(1, 3, 4, 12, 14)

LAMB BALTI | €15 pp

cooked with red peppers, chopped tomatoes and cardamom
served with basmati rice
(8, 14)

CHICKEN KORMA | Chicken €13.5 pp, Beef €14.5 pp

with onions, toasted almonds
served basmati rice
(4, 8)

THAI RED CURRY | Chicken €13.5 pp, Beef €14.5 pp or Prawn €14.5 pp

with red & yellow peppers, onions and bamboo shoots
served with basmati rice
(8)

THAI GREEN CURRY | Chicken €13.5 pp, Beef €14.5 pp or Prawn €14.5 pp

with green peppers, onions, courgettes and bamboo shoots
served with basmati rice
(8)

CHICKEN PROSECCO | €13.5 pp

chicken with broccoli and sundried tomatoes in creamy prosecco & parmesan sauce
served with basmati rice
(4, 12)

BEEF WITH BROCCOLI & BLACK BEAN SAUCE |

Tender slices of premium beef stir-fried with crisp broccoli, sliced carrot, bell peppers, and onions in a savoury black bean sauce with basmati rice.

KATSU STYLE CHICKEN CURRY |

with Spanish onion, mixed peppers & spring onion with baby potatoes & basmati rice. – breaded chicken available

Sweet & Sour Chicken - Tender sautéed chicken breast tossed in a rich, sweet and tangy sauce with bell peppers, onions, and pineapple served with basmati rice. (14)

CHILLI CON CARNE |

Traditional Mexican stew with slow-cooked beef, chilli peppers, tomatoes, onions, and a blend of authentic spices, served with beans and accompanied by basmati rice

MASSAMAN CURRY |

White onion & baby potatoes in a rich massaman curry sauce with spring onion served with basmati rice.

Add Chicken, beef or prawn



ROASTS & SIDES

Minimum order of 10 of each selected item | Choose your meat and two (2) sides

MEAT

ROAST CHICKEN FILLET | €15.5 pp

A – stuffed with Clonakilty black pudding with a creamy brandy & black pepper sauce (1.1, 4, 12, 14)

B – with onion & thyme stuffing & homemade gravy (1.1, 4, 12)

BRAISED FEATHER BLADE OF IRISH BEEF | €17.5 pp

with red wine jus (12)

minimum 20 people, 72 hours' notice required

BUTTER BASTED ROAST TURKEY | €15.5 pp

served with herby gravy (4,14)

HONEY & MUSTARD ROAST HAM | €14.5 pp

served with parsley sauce (1.1, 4, 10)

MAPLE GLAZED LAMB SHANKS | €17.5pp

served with rosemary lamb jus (12)

72 hours notice required

SLOW ROAST BEEF | €17 pp

served with homemade herby gravy (12)

SIDES

(from €4 pp, minimum order 10 portions of each)

POTATOES & RICE

boiled baby potatoes

sea salt & rosemary roasted potatoes

creamy mash potatoes (4)

potato gratin (4)

steamed basmati rice

VEGETABLES

Grilled seasonal green vegetables

Honey-glazed roasted rainbow carrots

honey & thyme roasted root vegetables

Roasted Mediterranean vegetables

steamed broccoli & toasted almonds (2,1)

stir-fried soy & sesame oriental vegetables (1.1, 8, 11)

BREAD

selection of freshly baked mini bread loaves & butter (1.1, 4)

small 15 pieces €19 | large 30 pieces €32



BUILD YOUR OWN

Minimum order 10 people

Each dish comes with a side. No substitutions

CLASSIC BAKED ENCHILADAS | €13.5 pp

Spiced chicken & stir-fried vegetables, in a soft tortilla, baked in tomato sauce & topped with cheddar cheese, served with dips (salsa - sour cream - guacamole) Seasoned Sautéed Potato Cubes
(1, 4, 10)

BEEF BURRITOS | €14.5 pp

Tortilla wraps stuffed with lightly spiced beef mince, cheddar cheese, kidney beans & rice served with a side of sour cream, salsa, Seasoned Sautéed Potato Cubes
(1, 4, 14)

SLOW COOKED SHREDDED LOUISIANA CHICKEN | €13.5 pp

served with brioche bun, blue cheese aioli, crisp shredded lettuce, tomato, red onion & Seasoned Sautéed Potato Cubes
(1, 4, 12, 14)

LIME & CORIANDER FAJITAS | Chicken €13.5 pp Prawn €14.5 pp

served with soft flour tortillas, stir-fried vegetables & dips (sour cream, salsa & guacamole)
(1, 4, 14)

SLOW COOKED SHREDDED BEEF IN HOMEMADE GRAVY | €14.5 pp

shredded lettuce, tobacco onion, sliced pickles, grated cheese
served with a soft bread roll
(1, 4, 8, 10, 12, 14)

HEREFORD BEEF BURGER | €13.00pp

brioche bun, streaky bacon, Dubliner cheddar, crispy lettuce, beef tomatoes, red onion, garlic aioli, tomato relish
served with seasoned patatas bravas.
(1, 4, 5, 10)

SLOW COOKED PULLED PORK TACOS | €12.50pp

served with mini soft tortillas, tomato salsa, cheddar cheese, sour cream
(1, 3, 4, 14)

GOUPMET SEAFOOD OPTIONS

BAKED FILLET OF HAKE | €16 pp

served with creamy mash potatoes, steamed veg & Prosecco cream sauce, sundried tomatoes (upgrade your mash for just €1 to a chorizo creamy mash)
(4, 5, 12)

ROAST FILLET OF COD | €16 pp

grilled asparagus, lemon & caper butter sauce
served with baby boiled potatoes in herby butter
(4, 12)

STICKY ASIAN MARINATED SALMON | €16 pp

soy, ginger, chilli, Asian greens, served with fried rice
(1, 8, 11)

SALMON FILLET | €16 pp

dill crushed new potatoes, citrus beurre blanc, tenderstem broccoli
(4, 5, 12)



HOT TRAY BAKES

Half tray of 6 portions | Full tray of 15 portions

SHEPHERDS PIE | €79 / €179

lamb, vegetable, rosemary & thyme gravy, topped with creamy mash
(4, 14)

COTTAGE PIE | €79 / €179

beef, vegetables, rich gravy, topped with creamy mash
(4, 14)

BEEF & GUINNESS PIE | €85 / €195

with creamy mash potatoes
(1.1, 4, 12, 14)

TRADITIONAL BEEF LASAGNE | €63.5 / €148

(1.1, 4, 12, 14)

CHIPOTLE CHICKEN PASTA BAKE | €68.5 / €158

caramelised shallots, roast cherry tomatoes, creamy chipotle sauce
(1.1, 4)

CHICKEN PASTA BAKE | €69 / €158

Sun-dried tomato & Prosecco cream sauce, topped with mozzarella
(1.1, 4, 12)

CHICKEN & CHORIZO PASTA BAKE | €63.5 / €148

lightly spiced tomato ragout, baby spinach, cherry tomatoes
(1.1, 14)

TRADITIONAL BOLOGNESE IN A PASTA BAKE | €63.5 / €148

topped with parmesan shavings
(1.1, 4, 12, 14)



VEGETARIAN & VEGAN

Minimum order 6 people

GREEK FALAFEL GYROS | €11 pp

toasted falafels in a warm tortilla with chilli humus, crispy shredded lettuce, red onion topped with tzatziki (vegan yoghurt can be used on request)

[VE] (1.1, 4, 8, 11)

SWEET POTATO, RED PEPPER & CHICKPEA CASSOULET | €11 pp

served with basmati rice

[VE, GF] (14)

VEGAN THAI RED CURRY | €11 pp

marinated tofu, grilled red & yellow peppers, onion, courgette, bamboo shoots

served with basmati rice

[VE] (8)

PASTA BAKE | €63.5 / €148

(half tray 6 portions, large tray 15 portions)

roasted Mediterranean vegetables in tomato ragout, Parmesan, mozzarella cheese

[V] (1.1, 4)

WILD MUSHROOM BOURGUIGNON | €11 pp

mushrooms, carrots, pearl onions in rich gravy

served with basmati rice

[VE]

ORIENTAL STIR-FRIED NOODLES | €11 pp

soy & chilli marinated tofu, grilled vegetables, crunchy bean sprouts, toasted sesame seeds

[VE] (1.1, 8, 11)

GRILLED PORTOBELLO MUSHROOM | €11 pp

stuffed with wilted baby spinach & served with gorgonzola sauce

[V] (4, 8)

ROASTED RED, GREEN & YELLOW PEPPERS | €10 pp

stuffed with Mediterranean-style aromatic couscous & tomato sauce

[V] (1.1)

VEGAN CHILI CON CARNE-THREE BEAN CHILI CON CARNE | € ?

served with steamed basmati rice



DESSERT SELECTION



GOURMET FULL CAKES

CHOCOLATE FUDGE CAKE | €37

(1, 2, 4, 5, 8)

APPLE CRUMBLE | €37

(1, 4, 5, 12)

APPLE & STRAWBERRY CRUMBLE | €37

(1, 4, 5, 12)

RHUBARB & STRAWBERRY CRUMBLE | €37

(1, 4, 5, 12)

BANOFFEE PIE | €37

(1, 4, 5)

LEMON MERINGUE PIE | €37

(1, 2, 4, 5)

WHITE CHOCOLATE & RASPBERRY CHEESECAKE | €47.5

(1, 4, 5, 8)

IRISH LIQUEUR BROWNIE CHEESECAKE | €47.5

(1, 4, 5, 8)

STRAWBERRY & RED VELVET CHEESECAKE | €47.5

(1, 4, 5, 8)

SALTED CARAMEL ROULADE | €37

(4, 5)

GLUTEN FREE & VEGAN

CHOCOLATE FUDGE CAKE | GF | €42.5

(4, 5, 8)

RASPBERRY ROULADE | GF | €37

(4, 5)

BLACKCURRANT & PROSECCO CHEESECAKE | GF | €48

(4, 8)

SQUARES

MALTESERS SQUARE

ROCKY ROAD

MILLIONAIRE SHORTBREAD

RICE CRISPY & CARAMEL SQUARE





DESSERT BITES

A selection of house favourites below

Small platter of 25 pieces €42.5 | Large box of 36 pieces €58

TOFFEE CAKE

(1.1, 4, 5, 8, 12)

APPLE CRUMBLE

(1.1, 4, 5, 12)

CARROT CAKE

(2.3, 4, 5)

BAILEYS CHEESECAKE

(1.1, 4)

CHOCOLATE FUDGE

(1.1, 2, 4, 5, 8)

PECAN BROWNIE

(1.1, 3, 4, 5, 8, 13)

MINI MUFFINS & DOUGHNUTS

(1.1, 2, 4, 5, 8)

DESSERT CANAPÉS

Small box of 30 pieces €79 | Large box of 60 pieces €158

Choose 3:

BELGIAN CHOCOLATE CHEESECAKE

(1.1, 4, 5, 8)

RASPBERRY CHEESECAKE

(1.1, 4, 8)

BAKED VANILLA CHEESECAKE

(1.1, 4, 8)

SICILIAN LEMON TARTLETS

(1.1, 4, 5, 8)

MINI MACARONS

(2, 4, 5, 8)

CARAMEL & PECAN BROWNIE

(1.1, 3, 4, 5, 8, 13)

NOUGAT & RASPBERRY DELICE

(2, 4, 5, 8)

HAZELNUT PRALINE & CARAMEL DELICE

(2, 4, 8)

CARAMEL & EXOTIC FRUIT DELICE

(4, 8)





Gourmet Finger Sandwiches (minimum order 30 people)

Choose 3 options for €10.5 per person | Choose 5 options for €15.5 per person

GOURMET FINGER SANDWICH SELECTIONS

Chef's Selection of Gourmet Sandwiches & Wraps served on a variety of Artisan Breads & Wraps

Shaved Pastrami - parmesan cheese, rocket, wasabi mayo, sourdough (1.1, 4, 5)

Irish Ham - Dubliner Cheddar, Tomato Relish, white bread (1.1, 4, 5, 8, 10)

Roast chicken - Herby Homemade stuffing, garlic aioli, wholemeal bread (1.1, 5, 8)

Roast turkey - brie cheese, baby spinach, chipotle aioli, mini bun (1.1, 4, 5, 8)

Pepper salami - smoked Carrigaline cheese, rocket, basil pesto, focaccia bread (1.1, 4, 5, 8, 11)

Smoked Salmon - dill & lime cream cheese, cucumber, multisided bread (1.1, 4, 6, 8)

Tuna - red peppers, lime & chive aioli, white bread (1.1, 4, 5, 6, 8, 10)

Serrano ham - goat's cheese mousse, fig, candied walnut, soda bread (1.1, 2.3, 4)

Basil chicken wrap - feta cheese, baby spinach, sun dried tomato, beetroot wrap (1.1, 4)

Cajun chicken wrap - Dubliner cheddar, rocket, red onion, tortilla wrap (1.1, 4, 8, 11)

Smoked salmon wrap - citrus cream cheese, avocado, spinach wrap (1.1, 4, 6)

Avocado wrap - vegan cheese, spinach, sun dried tomatoes, chilli jam, beetroot wrap (1.1)

Goats' Cheese & Caramelised red onion - rocket, sun dried tomatoes, multi-sided bread (1.1, 2, 4, 8)

Egg mayonnaise - spring onion, mini bun (1.1, 5, 8)



Bespoke Gourmet Cold Canapes (minimum order 30 people) Carefully handcrafted in our catering kitchen!
Choose 3 options for €13.50 per person | Choose 5 options for €18.50 per person

GOURMET COLD CANAPE SELECTION

Goat's cheese, caramelised shallots, roasted walnuts, honey drizzle, in waffle basket [V] [1.1, 2.3, 4, 12]

Infused basil pesto tofu, piquillo pepper, kalamata olive, skewer [VE] [GF] [8]

Crispy chorizo, saffron cream cheese, pastry shell, micro herbs [1.1, 4]

Sriracha chicken & parmesan mousse in spinach pastry shell [1.1, 4, 14]

Smoked salmon, lime cream cheese, Guinness bread [1.1, 1.3, 4, 6]

Brie, caramelised red onion on rosemary crackers [V] [1.1, 4, 12]

Chilli tiger prawn, avocado, cucumber & mint salsa, pastry shell [1.1, 7.2, 14]

Spiced Falafel, sundried tomato hummus in waffle basket [V] [1.1, 11]

Beetroot & goats cheese mousse tartlet, pastry shell [1.1, 4]

Chicken Liver Pate, cranberry compote, Parma ham, melon and rocket [1.1, 4, 12]

Cajun chicken mousse tartlet, micro herbs, waffle basket [1.1, 4, 14]

REFRESHMENTS

Minimum order of 5 of each selected item

SMOOTHIES & JUICES

Strawberry & rhubarb smoothie | €4.5

Tropical fruit smoothie | €4.5

Keeling's Fresh Orange Juice | €3.5

Keelings Cloudy Apple Juice | €3.5

Daily Greens – spinach, apple, celery, ginger & lime cold
pressed juice | €4.6

Heartbeet – beetroot, apple, carrot, pomegranate, ginger &
lime cold pressed juice (14) | €4.6

HIGH PROTEIN SMOOTHIE

Kinetics Vanilla Protein Powder, Mixed Berries & Coconut
Milk | €?

MINERAL WATERS | €2.5

River Rock Still

River Rock Sparkling

SOFT DRINKS | €3

Coke, Coke Zero, Diet Coke, Sprite, Sprite Zero, Fanta
Orange

San Pellegrino Lemon, San Pellegrino Blood Orange

KOMBUCHA BOTTLE | €4

Orange & lemon, Raspberry & rose hip, Sencha tea
Pear with matcha tea, Ginger & lemongrass

TEA & COFFEE

3ltr (15cups)

Coffee €37 | Tea €39

4ltr (20cups)

Coffee €49.5 | Tea €39

5ltr (25cups)

Coffee €60.5 | Tea €47

All tea & coffee will come with disposable cups, stirrers, milk
and sugar

(Alternative milks available upon request at additional
charges)



Drinks Selection

Bottle of Prosecco - €31.6

Bottle of Champagne - €80.00

Bottle of Restaurant Quality Red & White Wine - €26.5

Bottled Beer 330ml (Heineken or Peroni) €5.8

Soft Drinks: Selection of Regular Coke, Coke Zero, Club Orange, 7-Up,

Diet 7-Up & Flavoured Pellegrino - €3

Bottled Still or Sparkling Water - €2.5

TEA & COFFEE

3ltr (15cups) Coffee €37 | Tea €29

4ltr (20cups) Coffee €49.5 | Tea €39

5ltr (25cups) Coffee €60.5 | Tea €47



Glassware & Equipment

Wine Glass Rental - €0.70 per glass

Prosecco Glass Rental - €0.70 per glass

Tumblers - €0.70 per glass

Cups, Saucers, teaspoons, milk & sugar - €1.00 per set

Side Plates & Forks - €1.00 per set

ALLERGENS GUIDE

GFP offers a range of foods that suit those with allergies, intolerances or those who simply want to watch what they eat.

1. GLUTEN (1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats)
2. NUTS (2.1 Almonds 2.2 Hazelnuts 2.3 Walnuts 2.4 Cashews
2.5 Pecan nuts 2.6 Brazil nuts 2.7 Pistachio nuts 2.8 Macadamia/Queensland nut)
3. PEANUTS
4. MILK
5. EGGS
6. FISH
7. CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish)
8. SOYBEANS
9. MOLLUSCS (9.1 Mussels 9.2 Oysters 9.3 Squid 9.4 Snails)
10. MUSTARD
11. SESAME SEEDS
12. SULPHUR DIOXIDE & SULPHITES
13. LUPIN
14. CELERY

[GF] GLUTEN FREE · [V] VEGETARIAN · [VE] VEGAN

Please note our kitchen is **NOT** a 100% allergen free environment.



WE LOOK FORWARD TO CATERING YOUR NEXT EVENT!



+353 1 895 7565



D9, Santry Business Park, Santry,
Dublin, D09 A2Y7



catering@gourmetfoodparlour.com



www.gourmetfoodparlour.com



DUBLIN
IRELAND