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.



FOOD IS OUR FOCUS

RESTAURANT QUALITY FARE FROM PRODUCERS THAT CARE. AS FRESH AS WE CAN FIND.

COOKED, PACKAGED AND DELIVERED BY THE GFP CATERING TEAM.

ARTISAN SHARING BOARDS

A selection of cured meats, Irish cheeses, mixed olives, sun-dried tomatoes, roasted peppers, fresh fruits, house pestos and freshly baked artisan breads to satisfy your guests.

WE ARE PASSIONATE ABOUT ENSURING WE ARE **ENVIRONMENTALLY RESPONSIBLE** IN ALL AREAS OF OUR KITCHEN & BUSINESS. OUR GOAL IS TO ELIMINATE UNNECESSARY WASTE & ENCOURAGE RECYCLING WHERE POSSIBLE.

REDUCE
REUSE
RECYCLE



GOURMET
FOOD PARLOUR





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CATERING TO YOUR IMAGINATION

Weddings, product launches, corporate affairs or private gatherings, communions and confirmations.
We endeavour to provide you with the best menu options, service and event organisation in Dublin.

WE CATER TO...

Birthdays
Christenings
Communions
Confirmations
Anniversaries
Funerals
Retirement parties
Leaving parties
+ much more!

SOMETHING SPECIFIC...

Looking for something a bit different and don't know where to start? Our team of catering professionals with their wealth of experience in the events industry are on hand to point you in the right direction.

GFP PARTNERS

We are proud to work with Dublin GAA, Olympic Federation of Ireland, Shamrock Rovers FC in addition to Dublin's beautiful and historic Trinity College.

Food is our passion and we always source the best local produce. Each and every dining event will be expertly and efficiently provided to your satisfaction. We would be honoured to be chosen to cater for your event, big or small.

ASK US ABOUT OUR GORGEOUS GFP FOOD TRUCK AND BBQ MENUS!

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.

- For any late orders, please call or email us. We will always do our best to fulfil all requests.
- Order and deliver where possible.
- Payment is required prior to delivery on all orders.
- If you require GFP staffing service 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.



MICHAL MAZUR
EXECUTIVE HEAD CHEF



DAVE COONEY
CATERING KITCHEN MANAGER



MICHAL GARDAS
HEAD CHEF



VINCENZO CUCCHIARA
ASSISTANT KITCHEN MANAGER



NIAMH HANON
SALES & EVENTS MANAGER



CARMEL RYAN
BUSINESS DEVELOPMENT MANAGER



LINDA BARTON
PRIVATE & SPECIAL EVENTS



BOGDAN BORCEA
OFFICE CATERING



FRESH FARE BY A TEAM THAT CARES



#GFP FAVOURITES

SELECTION OF GFP WRAPS

Available to order from our SANDWICHES & WRAPS menu

BREAKFAST SANDWICHES

Available to order from our BREAKFAST menu



FINGER FOOD

Choose 3 options €13.50pp | Choose 4 options €17.50pp | Choose 5 options €21.50pp
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) (1.1, 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) (1.1, 4, 5, 10)

BEEF SLIDER
Dubliner cheddar - tomato relish (1 per portion) (1.1, 4, 5)

LAMB SLIDER
mint & yoghurt raita (1 per portion) (1.1, 4, 5, 10)

SWEET & STICKY COCKTAIL SAUSAGES
(4 per portion) (1.1, 8, 10, 12)

CAJUN CHICKEN SKEWER WRAPPED IN PANCETTA
roasted red pepper aioli (2 per portion)

FALAFEL SLIDER
chilli hummus [VE] (1 per portion) (1.1, 8, 11)

SPICY LOUISIANA CHICKEN WINGS
celery sticks - blue cheese dip (4 per portion) (1.1, 4, 14)

BBQ CHICKEN WINGS
celery sticks - garlic aioli (4 per person) (1.1, 10, 14)

MINI FISH CAKES
lemon aioli (2 per portion) (1.1, 4, 5, 6, 11)

TERYIAKI 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)



CAJUN CHICKEN SKEWER WRAPPED IN PANCETTA

ARTISAN CHARCUTERIE

CHARCUTERIE GRAZING BOARD
Small €55 | Large €90
(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 €60 | Large €95
(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 €50 | Large €85
(small serves 5-6 | Large serves 8-10)
roast turkey - roast ham - chicken - pastrami - apple chutney - chilli jam

CHEESEBOARD
Small €55 | Large €90
(small serves 5-6 | Large serves 8-10)
selection of handpicked Irish & French cheeses - olives - crackers - grapes - chutney - tomato relish

ARTISAN BREADS
Small €25 | Large €45
(small serves 8-10 | Large serves 18-20)
selection of freshly baked sourdough, chorizo bread & jalapeño & cheddar loaf - Irish butter





GOURMET SANDWICHES & WRAPS

Chefs Selection of Gourmet sandwiches & wraps
Small platter feeds up to 6 people €45 | Large platter feeds up to 10 people €75

Chefs Selection of Gourmet wraps
Small platter feeds up to 6 people €40 | Large platter feeds up to 12 people €75

Individually Wrapped Gourmet Sandwiches & Wraps €8 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 11 11)

Chefs Selection of Classic Sandwiches
Small platter feeds up to 5 people €32.50, Large platter feeds up to 8 people €50

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)



Bespoke Gourmet Finger Sandwiches (minimum order 30 people)
Choose 3 options for €9.50 per person | Choose 5 options for €14.50 per person

GOURMET FINGER SANDWICH SELECTIONS

Shaved Pastrami - parmesan cheese, rocket, wasabi mayo, sour dough (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 - goats cheese mousse, fig, candy 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, multisided bread (1.1, 2, 4, 8)

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

GFP FAVOURITES

Minimum order 10 people
Each dish comes with a side. Substitutions allowed upon request

100% IRISH HEREFORD BEEF STROGANOFF | €13.00pp
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 | €12.50pp
rich marinara sauce - parmesan shavings - pesto drizzle
served with spaghetti
(1.1, 5, 14)

IRISH HEREFORD BEEF & GUINNESS STEW | €13.50pp
with baby carrots & pearl onions
served with creamy mash
(1.3, 4, 12, 14)

MOROCCAN STYLE LAMB STEW | €14.00pp
cooked with red peppers & chickpeas in a spicy tomato ragout
served with basmati rice & harissa yoghurt
(4, 12)

LAMB BALTI | €14.00pp
cooked with red peppers, chopped tomatoes and cardamom
served with basmati rice
(8, 14)

SLOW COOKED LAMB, VEGETABLE & LENTIL TAGINE | €14.00pp
served with aromatic couscous
(10, 14)

KORMA | CHICKEN €12.50pp or BEEF €13.50pp
with onions, toasted almonds
served basmati rice
(4, 8)

THAI RED CURRY | Chicken €12.50pp, Beef €13.50pp or Prawn €13.50pp
with red & yellow peppers, onions and bamboo shoots
served with basmati rice
(8)

THAI GREEN CURRY | Chicken €12.50pp, Beef €13.50pp or Prawn €13.50pp
with green peppers, onions, courgettes and bamboo shoots
served with basmati rice
(8)

CHICKEN PROSECCO | €12.50pp
chicken with broccoli and sundried tomatoes in creamy prosecco & parmesan sauce
served with basmati rice
(4, 12)



LEAFY SALADS

Individual salads bowls €10 each
Small platter feeds 5-6 people I Large platter feeds 8-10 people

CHICKEN & BACON CEASAR SALAD
Small platter €27.50 | Large platter €35
chicken, crispy bacon, croutons, parmesan, cos lettuce, Caesar dressing
(1.1, 1.3, 4, 5, 8)

GOAT CHEESE SALAD
Small platter €30 | Large platter €37.50
rocket, goat cheese, candied walnuts, beetroot, fig, red onion, balsamic dressing
(2.3, 4, 8, 12)

SUPERFOOD SALAD
Small platter €30 | Large platter €37.50
quinoa, beetroot, butternut squash, pomegranate, toasted seeds, mixed baby lettuce, citrus dressing
(11)

GARDEN SALAD
Small platter €22.50 | Large platter €30
cherry tomatoes, cucumber, red onion, radish, peppers, mixed leaves, balsamic dressing
(12)

FETA & BEETROOT SALAD
Small platter €25 | Large platter €32.50
crumbled feta, beetroot, red onion, cherry tomatoes, rocket, balsamic dressing
(4, 12)

CAPRESE SALAD
Small platter €30 | Large platter €37.50
baby spinach, mini mozzarella, cherry heirloom tomatoes, basil pesto dressing
(4)

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

LEAFLESS SALADS

RAINBOW CABBAGE SLAW
Small platter €22.50, Large platter €30
red & white cabbage, carrots, red onion, lemon aioli
(4, 5, 10)

PESTO PASTA SALAD
Small platter €27.50 | Large platter €35
pasta, basil pesto, rocket, sun-dried tomatoes, parmesan shaving
(1.1, 4, 8)

BABY POTATO & CHIVE SALAD
Small platter €22.50 | Large platter €30
baby potatoes, chive, spring onion, wholegrain mustard aioli
(4, 5, 8, 10)

ORZO PASTA SALAD
Small platter €30 | Large platter €37.50
orzo pasta, watercress, red onion, peppers, mixed olives, feta cheese, garlic & herbs, olive oil
(1.1, 4, 8)

RICE NOODLE SALAD
Small platter €30 | Large platter €37.50
rice noodles, spring onion, mixed peppers, grated carrots, toasted sesame seeds, sesame orange & sweet chilli dressing
(8, 11)

CHICKPEA SALAD
Small platter €27.50 | Large platter €35
roast chickpeas, cucumber, red onion, watercress, feta cheese, citrus dressing
(4)

ASIAN SLAW
Small platter €25 | Large platter €32.50
Chinese cabbage, grated carrots, red peppers, bean sprouts, toasted sesame seeds, soy & sesame dressing
(8, 11)



FRESH SEASONAL SALADS



CAPRESE SALAD

ROASTS & SIDES

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

MEAT

ROAST CHICKEN FILLET | €14.50pp
A – chimichurri chicken stuffed with beef tomatoes, basil pesto & buffalo mozzarella cheese with a rich tomato & roasted red pepper sauce (4, 12, 14)

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

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

BRAISED FEATHER BLADE OF IRISH BEEF | €16.50pp
with red wine jus (12)
minimum 20 people, 72 hours' notice required

ROSEMARY & HONEY ROAST LAMB | €16.50pp
served with herby gravy (12)

BUTTER BASTED ROAST TURKEY | €14.50pp
served with herby gravy (4,14)

HONEY & MUSTARD ROAST HAM | €13 50pp
served with parsley sauce (1.1, 4, 10)

MAPLE GLAZED LAMB SHANKS | €16.50pp
served with rosemary lamb jus (12)
72 hours notice required

SLOW ROAST BEEF | €16.00pp
served with homemade herby gravy (12)

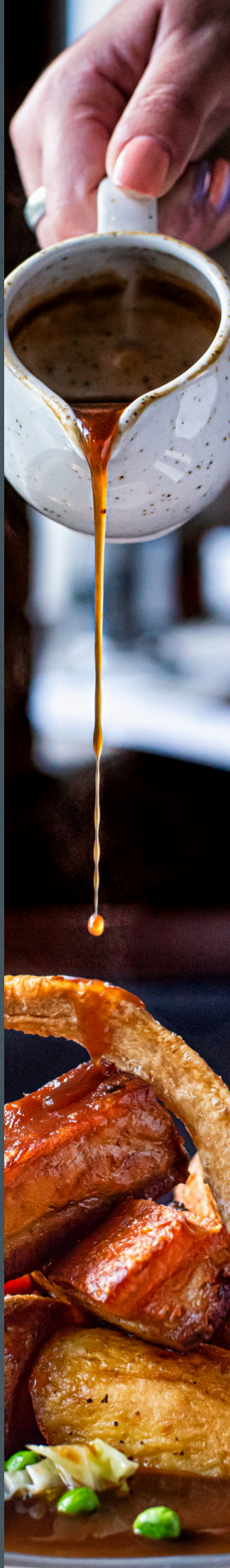
SIDES

(from €3.75pp, minimum order 10 portions of each)

POTATOES & RICE
boiled baby potatoes
sea salt & rosemary roasted potatoes
creamy mash potatoes (4)
creamy chorizo mash potato (4)
potato gratin (4)
patatas bravas (1.1)
patatas bravas & chorizo (1.1)
steamed basmati rice
egg & spring onion fried rice (5)

VEGETABLES
grilled seasonal green vegetables
honey glazed roasted rainbow carrots
honey & thyme roasted root vegetables
roasted Mediterranean vegetables
steamed broccoli & toasted almonds (2.1)
chilli & lime roasted cauliflower
stir-fried soy & sesame oriental vegetables (1.1, 8, 11)

BREAD
selection of freshly baked artisan mini bread loafs & butter (1.1, 4)
small 15 pieces €17.50 | large 30 pieces €30



HOT BUFFET

Minimum order 10 people
Each dish comes with a side. No substitutions

CLASSIC BAKED ENCHILADAS | €13.00pp
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 patatas bravas.

BEEF BURRITOS | €13.00pp
Tortilla wraps stuffed with lightly spiced beef mince, cheddar cheese, kidney beans & rice
served with a side of sour cream, salsa & seasoned patatas bravas
(1.4, 14)

SLOW COOKED SHREDDED LOUISIANA CHICKEN | €13.00pp
served with brioche bun, blue cheese aioli, crisp shredded lettuce, tomato, red onion & seasoned patatas bravas
(1.1, 4, 12, 14)

LIME & CORIANDER FAJITAS | Chicken €13.00pp Prawn €13.50pp
served with soft floured tortillas, stir fried vegetables & dips (sour cream, salsa & guacamole)
(1.1, 4, 14)

SLOW COOKED SHREDDED BEEF IN HOMEMADE GRAVY | €14.00pp
shredded lettuce, tobacco onion, sliced pickles, grated cheese
served with soft bread roll
[1.1, 4, 12]

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.
(1.1, 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)

BAKED FILLET OF HAKE | €15.00pp
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 | €15.00pp
grilled asparagus, lemon & caper butter sauce
served with baby boiled potatoes in herby butter
(4, 12)

STICKY ASIAN MARINATED SALMON | €15.00pp
soy, ginger, chilli, Asian greens, served with fried rice
(1.1, 8, 11)

SALMON FILLET | €15.00pp
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 | €75 / €170
lamb, vegetable, rosemary & thyme gravy, topped with creamy mash
(4, 14)

COTTAGE PIE | €75 / €170
beef, vegetables, rich gravy topped with creamy mash
(4, 14)

BEEF & GUINNESS PIE | €80 / €185
with creamy mash potatoes
(1.3, 4, 12, 14)

TRADITIONAL BEEF LASAGNE | €60 / €140
(1.1, 4, 12, 14)

CHICKEN, SUN-DRIED TOMATO, SPINACH & BASIL LASAGNE | €60 / €140
(1.1, 4)

CHIPOTLE CHICKEN PASTA BAKE | €65 / €150
caramelised shallots - roast cherry tomatoes - creamy chipotle sauce
(1.1, 4)

CHICKEN PASTA BAKE | €65 / €150
sun-dried tomato & Prosecco cream sauce - topped with mozzarella
(1.1, 4, 12)

CHICKEN & CHORIZO PASTA BAKE | €60 / €140
lightly spiced tomato ragout - baby spinach - cherry tomatoes
(1.1, 14)

TRADITIONAL BOLOGNESE IN A PASTA BAKE | €60 / €140
topped with parmesan shavings
(1.1, 4, 12, 14)

VEGETARIAN & VEGAN

Minimum order 6 people

GREEK FALAFEL WRAPS | €10.00pp
Toasted falafels served on a bed of spicy ratatouille, tomato ragout. Side of tortilla wraps, shredded lettuce and tzatziki (vegan yoghurt available on request
[V] [1.1, 4, 12, 14]

SWEET POTATO, RED PEPPER & CHICKPEA CASSOULET | €10.00pp
served with basmati rice
[VE, GF] (14)

VEGAN THAI RED CURRY | €10.00pp
marinated tofu, grilled red & yellow peppers, onion, courgette, bamboo shoots
served with basmati rice
[VE] (8)

PASTA BAKE | €60 / €140
(half tray 6 portions, large tray 15 portions)
roasted Mediterranean vegetables in tomato ragout, parmesan mozzarella cheese
[V] (1.1, 4)

MEDITERENEAN ROASTED VEGAN LASAGNE | €60/€140
roasted Mediterranean vegetables in tomato ragout, vegan cheese sauce topped with vegan cheese and fresh herbs
[VE] [1.1, 8, 12, 14]

WILD MUSHROOM BOURGUIGNON | €10.00pp
mushrooms, carrots, pearl onions in rich gravy
served with basmati rice
[VE]

ORIENTAL STIR-FRIED NOODLES | €10.00pp
soy & chilli marinated tofu, grilled vegetables, crunchy bean sprouts, toasted sesame seeds
[VE] (1.1, 8, 11)

GRILLED PORTOBELLO MUSHROOM | €10.00pp
stuffed with wilted baby spinach & served with gorgonzola sauce, side of sea salt & rosemary roast baby potatoes'
[V] (4, 8)

ROASTED RED, GREEN & YELLOW PEPPERS | €10.00pp
stuffed with Mediterranean-style aromatic couscous & tomato sauce
[V] (1.1)



#GFP BREAKFAST

SPORTS BREAKFASTS

FUNDRAISERS & EVENTS

CORPORATE LUNCHES

PRODUCT LAUNCHES

FILM & TELEVISION SETS



BREAKFAST SELECTIONS

PLATTERS

SWEET & SAVOURY BAKERY PLATTER
freshly baked mini pastries including mini croissants, pain au chocolate, custard twists
(1.1, 2, 4, 5, 8)
small platter of 30 pieces, serving up to 10 people €35 | large platter of 60 pieces, serving up to 20 people €75

MINI MUFFIN & DOUGHNUT PLATTER
includes chocolate muffins, blueberry muffins
salted caramel doughnuts, red fruit doughnuts, chocolate & hazelnut doughnuts
(1.1, 2.2, 4, 5, 8)
small platter of 30 pieces, serving up to 10 people €40 | large platter of 60 pieces, serving up to 20 people €75

FRESHLY BAKED FULL SIZE PASTRIES
(1.1, 2, 4, 5, 8)
Small platter of 10 €35 | Large platter of 20 €65

FRESHLY BAKED HOMEMADE COOKIES
(1.1, 4, 5, 8)
Small platter of 10 €25 | Large platter of 20 €45

FRESHLY BAKED SCONES
Small plater of 10 €30 | Large Platter of 20 €55
(1.1, 2, 4, 5)

FRESHLY BAKED SAVOURY MINIATURES
Box of 20 pieces €60 | Choose 2 options
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

Minimum order 5 of each selected sandwich

BREAKFAST WRAP – scrambled eggs, fresh chive, 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 soft blaa roll. Add fried egg €2.50 (1.1, 5, 10)
VEGETARIAN BREAKFAST ROLL – tomato & chilli jam, vegan sausage, sautéed spinach on soft blaa roll - Add fried egg €2.50 (1.1, 4, 8, 12)
BREAKFAST BAGEL - bacon, smashed avocado, red onion,, rocket, fried egg. (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 BUFFET

A CLASSIC BUFFET SET-UP WITH HOT & COLD STATIONS

FARMHOUSE | €13.00pp (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 | €11.00pp (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 | €12.00pp (minimum order for 10pp)
fried eggs with fresh chive, 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 | €9.00 (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)

· roast chicken, chorizo, red onion, mozzarella cheese
served with tomato relish, freshly baked mini bread loafs & Irish butter
(1.1, 4, 5, 10, 11)

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

€3.50 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

€2.50 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

€1.00 per portion | tomato & chilli jam, Irish tomato relish (10)

Selection of freshly baked artisan mini bread loafs & butter
Small platter of 15 pieces €17.50 | Large platter of 30 pieces €30

FRUIT & SNACKS

Minimum order 5 of each selected item

FRESH FRUIT SALAD POT | €3.75
seasonal selection

YOGHURT & GRANOLA POT | €3.75
Greek-style yogurt, homemade crunchy granola
berry coulis
(1.1, 2, 4, 12)

ACAI POT | €3.75
fruity yoghurt, peanut butter, chia seeds
chocolate, coconut
(3, 4)

FRESH FRUIT PLATTER | €35.00 (serves 10)
seasonal selection

HOMEMADE GRANOLA BARS | €3.50
made with dried fruits & nuts
(1.1, 2.1, 2.2, 3, 8, 12)

ORANGE & COCONUT ENERGY BALLS | €3.00
(1.4)

CHOCOLATE & BUENO OVERNIGHT OATS | €4.00
(1.1, 2.1, 2.2, 2.3, 3, 4)

PEANUT BUTTER & BANANA OVERNIGHT OATS | €4.00
(1.1, 3, 4)

RASPBERRY & WHITE CHOCOLATE OVERNIGHT OATS | €4.00
(1.1, 4)

BANANA BREAD SLICE | €3.00
(1.1, 5)





HOUSE GRANOLA BARS

REFRESHMENTS

Minimum order 5 of each selected item

HOMEMADE SMOOTHIES & JUICES

Strawberry & rhubarb smoothie | €4.00
Tropical fruit smoothie | €4.00
Apple & kiwi smoothie | €4.00
Freshly squeezed orange juice | €3.00
Apple juice | €3.00
Daily Greens – spinach, apple, celery, ginger & lime cold pressed juice | €4.25
Heartbeet – beetroot, apple, carrot, pomegranate, ginger & lime cold pressed juice (14) | €4.25

MINERAL WATERS | €2.00

River Rock Still
River Rock Sparkling

SOFT DRINKS | €2.75

Coke, Coke Zero, Diet Coke, Sprite, Sprite Zero, Fanta Orange
San Pellegrino Lemon, San Pellegrino Blood Orange

KOMBUCHA BOTTLE | €3.75

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

TEA & COFFEE

3ltr (15cups)
Coffee €33.75 | Tea €26.00

4ltr (20cups)
Coffee €45.00 | Tea €35.00

5ltr (25cups)
Coffee €55.00 | Tea €42.50

All tea & coffee will come with disposable cups, stirrers, milk and sugar
(alternative milks available upon request at additional charges)

GOURMET CAKES

Full-sized freshly baked cakes

CHOCOLATE FUDGE CAKE | €35.00
(1.1, 2, 4, 5, 8)

APPLE CRUMBLE | €35.00
(1.1, 4, 5, 12)

APPLE & STRAWBERRY CRUMBLE | €35.00
(1.1, 4, 5, 12)

RHUBARB & STRAWBERRY CRUMBLE | €35.00
(1.1, 4, 5, 12)

LEMON MERINGUE PIE | €35.00
(1.1, 2.1, 4, 5)

WHITE CHOCOLATE & RASPBERRY CHEESECAKE | €45.00
(1.1, 4, 5, 8)

IRISH LIQUEUR BROWNIE CHEESECAKE | €45.00
(1.1, 4, 5, 8)

STRAWBERRY & RED VELVET CHEESECAKE | €45.00
(1.1, 4, 5, 8)

SALTED CARAMEL ROULADE | €35.00
(4, 5)

GLUTEN FREE & VEGAN

Full-sized freshly baked cakes

CHOCOLATE FUDGE CAKE | GF | €40.00
(4, 5, 8)

CARROT CAKE | GF, VE | €40.00
(2.3)

RASPBERRY ROULADE | GF | €35.00
(4, 5)

BLACKCURRANT & PROSECCO CHEESECAKE | GF | €45.00
(4, 8)

CHOCOLATE & COCONUT TART | VE | €45.00
(2, 8, 12)

DESSERTS





DESSERT CANAPÉS

Small box of 30 pieces €75 | Large box of 60 pieces €150
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)

DESSERT BITES

A selection of house favourites below
Small platter of 25 pieces €40 | Large box of 36 pieces €55

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)



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!

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