GOURMET FOOD PARLOUR

Balway Catering







GFP CATERING

ONE OF IRELAND'S MOST LOVED AND TRUSTED CATERING TEAM.laddagh

ensuring you are provided with only the freshest



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.

SANDWICHES & WRAPS

A selection of contemporary & classic flavour combinations prepared daily on 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.





GOURMET FOOD PARLOUR





ABOUT GFP CATERING	02
ORDERING INFO	06
SANDWICHES & WRAPS	07
SALADS	08
HOT BUFFET	09
HOT TRAY BAKES	10
VEGETARIAN & VEGAN	10
FRUIT & SNACKS	11
ALLERGENS GUIDE	12
CONTACT	13

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 CARNIVAL-STYLE MENU!

ORDERING INFORMATION

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

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 Galway City 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.



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

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

SANDWICHES & WRAPS

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]

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]

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]

Individual salads bowls €10 each (minimum 10 portions)
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) [V]

SUPERFOOD SALAD

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

GARDEN SALAD

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

RAINBOW CABBAGE SLAW

Small platter €22.50 | Large platter €30 red & white cabbage, carrots, red onion, lemon aioli (4, 5, 10) [V]

PESTO PASTA SALAD

Small platter €27.50 | Large platter €35 pasta, basil pesto, rocket, sun-dried tomatoes, parmesan shaving (1.1, 4, 8) [V]

CHICKPEA SALAD

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

EXTRAS / ADD-ONS

MEAT & SEAFOOD

Single portion €3.00 | Small platter €12.50 | Large platter €20 roast chicken - 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 - roast beetroot



08

HOT BUFFET

Minimum order 10 people

Each dish comes with a side. No substitutions

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)

MOROCCAN STYLE LAMB STEW | €14.00pp

cooked with red peppers & chickpeas in a spicy tomato ragout served with basmati rice & harissa yoghurt (4, 12)

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)

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)

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)

STICKY ASIAN MARINATED SALMON | €15.00pp

soy, ginger, chilli, Asian greens, served with fried rice (1.1, 8, 11)

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)

TRADITIONAL BEEF LASAGNE | €60 / €140

(1.1, 4, 12, 14)

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

VEGAN THAI RED CURRY | €60 / €140

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)

WILD MUSHROOM BOURGUIGNON | €60 / €140

mushrooms, carrots, pearl onions in rich gravy served with basmati rice
[VE]



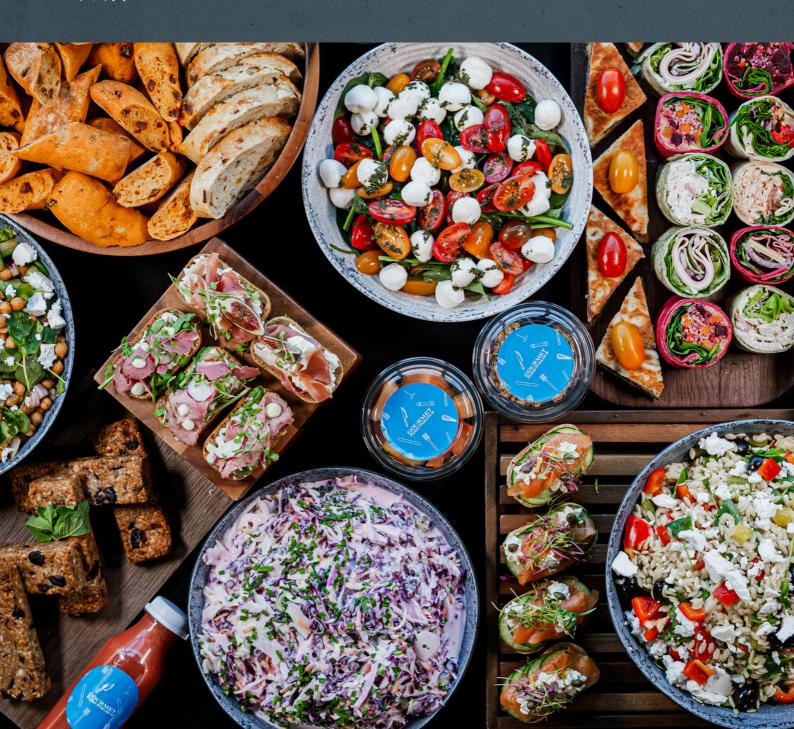
FRUIT & SNACKS

FRESH FRUIT SALAD POT $| \in 3.75$ seasonal selection [VE]

YOGHURT & GRANOLA POT $| \in 3.75$ Greek-style yogurt, homemade crunchy granola berry coulis (1.1, 2, 4, 12) [V]

STRAWBERRY & WHITE CHOCOLATE OVERNIGHT OATS $| \le 4.00$ (1.1, 4) [V]

BANANA BREAD SLICE | €3.00 (1.1, 5) [V]



12

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 FGGS
- 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.





Shantalla 5 Galway +353 1 895 7565

Renmore

Murrougl

Claddagh

Salthill

14 Lenaboy Gardens, Galway, H91 A37N



catering@gourmetfoodparlour.com



www.gourmetfoodparlour.com

