



KNIGHTS
CATERING

COLD BUFFET MENU



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FISH SECTION

Salmon Spinach Roulade

Fresh Salmon Rolled with Spinach, Sliced and Decorated on Black Slate

Dressed Irish Whole Salmon

Ornate Whole Salmon with Cucumber Scales

Presentation Seafood Mirror

Decorated Mirror with Smoked and Fresh Salmon, Crab Claws, Prawns, and Salmon Tian (€4pp supplement)

Prawn Cocktail

New Zealand Pink Tailed Prawns on Shredded Lettuce with a Zingy Cocktail Sauce (€2pp supplement)

Tian of Smoked Salmon

Tower of Smoked Salmon mixed with Red Onion, Dill and Lemon Bound in Crème Fraiche

New Zealand Mussels in the Shell with Chilli Mango Salsa

COLD MEATS

Roast Turkey - Brined, Roasted and Butter Basted Turkey Crown

Honey Baked Ham - Home Cooked Ham, Glazed with Honey and Mustard

Roast Herb Crusted Hereford Beef - Prime Hereford Sirloin coated with Fresh Herbs and cooked to Medium Rare

Ham Hock Terrine - Flavoursome set Terrine of Ham Hocks bound with finely Chopped Parsley, Gherkins and Wholegrain Mustard

Chicken Terrine - Free Range Chicken Terrine with Pistachios Wrapped in Bacon

Presentation Cold Meat Plate (€2pp supplement)

Complete Presentation Buffet (€4pp supplement)

QUICHE SECTION

Bacon and Onion Quiche

Seafood Quiche - Smoked Salmon, Dill and Cherry Tomatoes

Mediterranean Vegetable Quiche - Red Onion, Peppers, Courgettes and Aubergines

Crustless Quiche - Egg Frittata with Mediterranean Vegetables



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SALADS

- Cashel Blue Cheese, Pear, Rocket and Walnut with Honey and Mustard Dressing (premium)**
- Shaved Red Cabbage, Red Peppers, Red Onion and Beetroot with BBQ Dressing**
- White Cabbage and Apple Slaw with Sweet Mustard Dressing Broccoli, Raisin and Sunflower Seed**
- Quinoa Salad – Roasted Mediterranean Vegetables and Garden Herbs with a Zesty Lemon Dressing**
- Five Leaf Salad with Simple Vinaigrette & Fresh Cut Herb**
- Classic Caesar Salad with Garlic Croutons & Parmesan Shavings**
- Chargrilled Asparagus, Courgettes and Feta Cheese (premium)**
- Chargrilled Cauliflower with Santos Cherry Tomatoes, Dill and Baby Spinach Leaves (premium)**
- Coriander Spiced Chickpea Salad with Yoghurt and Almonds**
- Green Bean Mangetout Hazelnut and Orange (premium)**
- Mediterranean Mixed Bean Salad**
- Tomato Basil and Mozzarella Salad**
- Tomato, Basil & Red Onion with Balsamic Dressing**
- Noodle Salad with an Asian Peanut Dressing**
- Traditional Coleslaw**
- Baby Potato Salad with Chorizo and Spring Onion**
- Traditional Potato Salad with fresh Chive & Mayonnaise Dressing**
- Sundried Tomato, Pesto Pasta Salad**
- Butter Bean, Sundried Tomato and Basil Salad**
- Fennel Apple Watercress and Radish Salad (premium)**
- Smashed Cucumber and Watermelon Salad**

**All salads are subject to availability and seasonality*



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DESSERTS

Baked Vanilla Cheese Cake with Berry Compote

Light Chocolate Mousse, Butterscotch Sauce

Banoffee Pie

Pear and Almond Tart with Crème Anglais

Lemon Tart with Fresh Whipped Cream and Raspberry Coulis

Fresh Fruit Pavlova

Lemon Meringue Roulade with a Duo of Coulis

Raspberry Meringue Roulade with Duo of Coulis

Apple Pie with Custard and Fresh Whipped Cream

Fresh Fruit Salad

Traditional Cream Filled Profiteroles, Chocolate Sauce

Baileys Irish Cream Cheesecake, Cappuccino Crème Anglaise

Chocolate Roulade, Toffee & Pecan Sauce

Warm Apple, Cinnamon & Raisin Strudel, Vanilla Bean Crème Anglaise

