

# ••• BREAKFAST CATERING MENU •••

## CONTINENTAL BREAKFAST

**Breakfast Pastries** An assortment of buttery, flaky, delicious pastries – the perfect breakfast treat for staff and guests alike ! (For mini pastries, we recommend 3 per person. For regular pastries, we recommend 1.5 per person)

|  |             |
|--|-------------|
| <b>Croissant (small and regular)</b> Freshly baked buttery classic croissant. (D, E, GW)*  | 1.10 – 1.75 |
| <b>Pain au Chocolat (small and regular)</b> A traditional Parisian pastry. Scrumptious! (D, E, GW, N)*   | 1.25 – 1.90 |
| <b>Pain au Raisin (small and regular)</b> Oh la la! A taste sensation. (D, E, GW)*   | 1.25 – 1.90 |
| <b>Cinnamon French Pastry Swirl (small)</b> A delicious french pastry with a cinnamon swirl. (D, E, GW)  | 1.65        |
| <b>Chaussons aux Pommes (small)</b>  | 1.65        |
| <b>Palmier</b> A golden brown, deliciously decadent flaky morning treat.   | 1.50        |
| <b>Signature Raspberry Crown (small)</b> A fabulous flaky pastry crown topped with raspberry compote and fresh raspberries. A scrumptious treat. | 1.75        |
| <b>Signature Strawberry Crown (small)</b> A lovely breakfast choice of a pastry puff topped with a baked vanilla custard and fresh strawberry.   | 1.75        |
| <b>Pecan Plait (small and regular)</b> A lovely combination of pecan nuts, with a sweet maple syrup twisted through the pastry.                  | 2.50        |
| Butter and Jam/Honey served separately   | 0.50        |

## FILLED CROISSANTS AND BRIOCHE

|  |             |
|--|-------------|
| <b>Parigi Milano (Mini – Regular)</b> One of our signature croissants, filled with mozzarella di bufala, Parma ham and fresh tomato. (D)*            | 2.25 – 3.50 |
| Mini Parigi Milano   | 2.25        |
| Regular Parigi Milano  | 3.50        |
| <b>Parigi Geneve</b> One of our signature croissants filled with cheddar cheese and roast ham. (D)*  |             |
| Mini Parigi Geneve   | 2.25        |
| Regular Parigi Geneve  | 3.50        |
| <b>Parigi Ballina</b> One of our signature croissants, filled with smoked salmon and cream cheese. (D)*  |             |
| Mini Parigi Ballina  | 2.25        |
| Regular Parigi Ballina   | 4.25        |
| <b>Parigi Meaux</b> One of our signature croissants, filled with creamy brie and crispy bacon. (D)*  |             |
| Mini Parigi Meaux  | 2.25        |
| Regular Parigi Meaux   | 3.50        |
| <b>Breakfast Bacon / Sausage Roll (Sliders)</b> Crispy bacon or sausages in buttered mini brioche rolls. Served with tomato relish (of course!) (D)* | 2.50        |

## SWEET TREATS

All of these sweet treats can also be made in mini size to suit a large catering event. Please ask us for more details. The prices below include supply of chaffing sets and fuel.

**Scones** Freshly baked scones, served with butter and jam. (D)\* ..... 3.50

**Pain Perdu (French Toast)** French brioche bread dipped in a delicious egg and cream batter . . . . P.O.R and fried in butter until golden brown. Served with a scrumptious topping of your choice. (minimum order applies)

**Crepes** Our fabulously French crepes. Served filled and rolled or ready for you to add one of our delicious fillings of your choice. Two per portion. (minimum order applies)

**Pancakes** A stack of fluffy and totally delicious pancakes, with a topping of your choice. Two per portion. (minimum order applies)

With Sugar and Lemon ..... 2.25

Maple Syrup and Bacon ..... 9.50 (SD) 8.50 (TA)

With Nutella and Fresh Strawberries ..... 3.00

With Nutella and Banana ..... 2.75

## HEALTHY BREAKFAST

**Fresh Fruit Salad** Freshly made seasonal Fruit Salad ..... 3.00 per portion

**Fresh Fruit Platter** A beautifully presented assortment of sliced seasonal fruit. .... 3.50 per portion including melons, pineapples, clementines and grapes.

**Fruit Skewers** Wonderfully healthy and colourful skewers of seasonal fruit. .... 2.50 per skewer

**Fruit Basket** A charming bowl of whole fruit – apples, oranges, bananas, clementines . . . 0.95 per item and grapes.

**Granola and Yogurt** Home-made granola, plain yogurt and a touch of honey..... 3.25 per portion Served in individual containers or separately in glass bowls. (N/D)\*

**Yogurt and Berry Compote** Plain yogurt with our home-made berry compote. .... 3.00 per portion Served in individual containers or separately in glass bowls. (D)\*

## HOT BREAKFAST

**Mini Irish Breakfast** Bacon, Sausage, Scrambled Eggs and Irish Soda Bread (Minimum order . . . . P.O.R applies)

**Full Irish Breakfast** A traditional breakfast of bacon, sausage, scrambled eggs, mushrooms, . . . . P.O.R and slow roasted cherry tomatoes. (E, GW)

**Eggs Benedict** A classic breakfast dish of a poached egg, on a toasted muffin, with a delicious . . . 3.50 hollandaise sauce. (Minimum order applies)

## BEVERAGES

**Bottle of Orange Juice** a glass bottle of freshly squeezed orange juice. Serves 5 people. .... 12.50

**Flask of Tea (Serves 8 – 10 people)**..... 16.00

**Flask of Coffee (Serves 8 – 10 people)**..... 18.00

# ••• SANDWICH PLATTERS •••

Our sandwiches are freshly made and come with an array of fillings to ensure there is variety on every platter. Each platter has a selection of breads (but you can choose your favourites if you prefer) baguette, small soft rolls, brown breads and Italian flat bread (piadina). We recommend 1.5 portions per person but are happy to increase or decrease in line with people's appetite!

Price per Portion (mixture of breads and fillings) ..... 4.95

## Jambon

Roast ham, rocket and mayo. (W/E)\*

## Ham, Cheese and Coleslaw

Roast ham, cheddar cheese and home-made coleslaw. (W/D/E)\*

## Chicken Caesar

Chicken, shaved parmesan, gem lettuce and our caesar dressing. (W/D)\*

## Poulet

Chicken, mayo and lettuce. (W/E)\*

## Noel

Chicken, lettuce, cranberry sauce and mayo. (W/E)\*

## Parma

Parma ham, brie, red onion marmalade, rocket. (W/D)\*

## Tomato/Salami

Salami, tomato, rocket and mayo. (W/E)\*

## Creamy Brie

Brie, rocket and cranberry sauce. (W/D)\*

## Tomato/Fromage

Tomato, cheddar cheese, lettuce and mayo. (W/D/E)\*

## Hummus

Home-made hummus, pickled onions, grated carrot and lettuce. (W/S)\*

## Cheese and Coleslaw

Cheddar cheese and home-made coleslaw. (W/D/E)\*

## Oeuf

Egg, mayo and rocket. (W/E)\*

## Relish Parigi (V)

Cheddar cheese, tomato and Ballymaloe relish. (GW/D/E)\*

## Saumon Fume

Smoked salmon, cream cheese, rocket, lemon. (W/D)\*

## Ham, Cheese and Gherkin

ham, cheese, gherkin, lettuce and mayo (W/D/E)\*

## Chicken and Stuffing

Chicken, stuffing, lettuce and mayo (W/E/D)\*

# ••• SALAD PLATTERS •••

Our salads change seasonally. We do have some firm favourites which are always on the menu. Our salads are served either in glass bowls or on platters. You will see below our various salad bases, just add a protein topping and dressing of your choice.

THESE ARE JUST SOME SUGGESTIONS. ADDITIONAL SALAD BASES AND TOPPINGS AVAILABLE UPON REQUEST!

## CLASSIC COMPLETE SALADS

**Salade Niçoise** Tuna, eggs, green beans, baby potatoes, cherry tomatoes, Italian mixed leaves and French vinaigrette. . . . 4.75

**Salade de Chèvre et de Poulet** Chicken, crumbled goats cheese, semi sun-dried tomatoes, pumpkin seeds, mixed leaves and tarragon dressing. Allergens: Dairy, Seeds . . . . 5.50

## SALAD BASES

A wonderful selection of different salads, served in glass bowls or white platters.

**Caesar Salad (V)** Gem lettuce, shaved parmesan, garlic and herb croutons, and our fabulous home-made caesar dressing - a favourite classic! (D/GW)

**Panzanella Salad (Df, V, Vegan)** Tomato, Olives, Celery, Peppers, Capers, Shallots and Cucumber. Served with Italian Mixed Leaves, Garlic-Herb Croutons and Balsamic dressing. (C/GW) . . 3.95

**Super Food Salad (Df, V)** Filled to the brim with some of the top superfoods, a simply scrumptious healthy combination of mixed leaves tossed through with lightly steamed broccoli, beetroot and walnuts. Served with our fabulous Balsamic dressing. (N) 3.95

**Roasted Sweet Potato and Chickpea Salad (Df, V, Vegan)** A super healthy and absolutely delicious salad of tender, roasted sweet potato and uber healthy, spiced chickpeas baked to crispy perfection - a texture and flavour match made in heaven. Tossed with green leaves and drizzled with our scrumptious tahini dressing. (SS) . . . . 3.95

**Rocket and Cherry Tomato** A simple salad of peppery rocket with sweet cherry tomatoes. . . . . 3.95

**Mixed Salad** A mixed salad of lettuce, tomatoes and grated carrot. Add a topping from the list below.... . . . . 3.25

**Rocket, Baby Spinach and Orange Salad** A delicious medley of leaves with a burst of flavour from segments of orange. Add a topping from the list below.... . . . . 3.50

**Create your Own** Make your own salad from a selection of ingredients all served in individual glass bowls: tomatoes, bell peppers, cucumber, sweetcorn, beetroot, coleslaw, grated carrot, lettuce, chickpeas. Add additional items from the list below... . . 3.75

## SALAD TOPPINGS

Our toppings can either be served on top of a salad or separately in glass bowls or on platters. . . . . 1.25 - 3.00

**Vegetarian:** Super Seed and Nut Mix / Hummus / Goats Cheese / Cheddar Cheese / Parmesan shavings / Brie/ Falafal

**Chicken and Meat:** Sliced Free-Range Chicken / Bacon / Salami / Roast Ham / Roast Beef

**Fish:** Tuna / Grilled Salmon / Smoked Salmon

## DRESSINGS

Balsamic / Caesar / French / Tarragon/ Tahini

ALL OF OUR SALADS ARE AVAILABLE IN A LARGER SIZE, SERVED IN INDIVIDUAL TAKE-AWAY CONTAINERS. PLEASE ASK FOR PRICES.



# ••• PLATTERS, BOARDS AND MORE •••

Lunch can be so much more than sandwiches. See below our spectacular platters and boards filled with cheeses, meats and fish from Ireland, Italy and France. We also do a fabulous quiche. Perfect for lunch. (Everything priced per portion)

## ••• QUICHE •••

**Quiche Lorraine** Our wonderful home-cooked decadent quiche. A buttery pastry based filled to the brim with lashings of cream, gruyere cheese, and ham. (D, E, GW)

**Quiche - with any filling** Please just ask if you have a special quiche favourite. . . . . 5.50

## ••• SOUP •••

**Soup of the Day** - served either in a soup kettle or as individual portions. . . . . 3.50

## ••• CHEESES •••

**Cheese Board (V)** A fantastic cheese board of classical cheeses from Ireland, Italy and France. Served with a selection of crackers, our famous red onion chutney and decorated with grapes. (D, GW) 5.50

**Brie** A wheel of Brie served topped with cranberries and red currants. Spectacular to look at and . . . . . aor scrumptious to eat.

**Cheese Tiers** A fabulous tiered arrangement of cheeses. A feast for the eyes and for the taste buds. We can . . . aor hear the cheese lovers cheering from here.

## ••• ANTIPASTI •••

**Antipasto Misto** A wonderful selection of our cured Italian meats and cheeses. (D)\*

**Parma Salad** A fabulously colourful platter with a delicious combination of Parma ham, creamy buffalo . . . . . 5.50 mozzarella, tomato and basil.

**Caprese (V)** A beautiful platter of our fabulous Buffalo mozzarella, fresh tomato and basil. (D) . . . . . 4.95

## ••• COLD MEATS •••

**Oven Baked Free-Range Chicken Breast** Marinated, baked in the oven, sliced and served. Delicious. . . . . 3.25

**Home Cooked Roasted Ham** A lovely platter of glazed and roasted ham (48 hours required)

**Roast Beef** Thinly sliced home-roasted beef, served on a platter (48 hours notice required) . . . . . 4.25

## ••• FISH •••

**Irish Smoked Salmon** A delicious platter of Irish Salmon served with lemon and a twist of black pepper. . . . . 4.25

**Smoked Fish** A beautiful platter of smoked trout and peppered mackerel. . . . . 3.50

**Smoked Salmon Roulade** A scrumptious roulade of smoked and fresh salmon with our secret mix of cream-cheese, herbs and lemon.

**Fresh Salmon** Irish salmon, baked in our oven and served with lemon . . . . . 4.50



### ... SWEET TREATS ...

A WONDERFUL SELECTION OF FRESHLY BAKED TREATS. SMALL IN SIZE BUT BIG IN FLAVOUR.  
WE RECOMMEND 1.5 PER PERSON.

|   |      |
|---|------|
| Home-made Cookies (2 per portion) (D/W)*                | 2.00 |
| Italian Lemon Drizzle Cake (2 small bites) (D/W/E)*     | 2.00 |
| Chocolate and Walnut Brownies (2 small bites) (D/W/E)*  | 2.00 |
| Pistachio Cake (small) (D/W/E/N)*                       | 2.00 |
| White Chocolate and Berry Cake (small) (D/W/E)*         | 2.00 |
| Chocolate Dipped Strawberries (small / two per portion) | 2.00 |
| Lemon Curd and Raspberry Tartlet (small) (D/W)*         | 1.75 |
| Strawberry and Mascarpone Tartlet (small) (D/W)*        | 1.75 |
| Coconut Macaroons (2 small bites / gluten free) (E)*    | 2.00 |

OUR LIST OF TREATS CHANGES REGULARLY. PLEASE ASK US WHAT OUR CHEFS HAVE BEEN BAKING OR ASK FOR YOUR FAVOURITE AND WE WILL BAKE IT FOR YOU :)

### ... FULL SIZE CAKES ...

|   |       |
|---|-------|
| Chocolate Mousse Cake with Berry Cream (serves 8-10)        | 24.50 |
| Lemon Meringue (serves 8-10)                                | 24.50 |
| Ciambellone - Italian Lemon Sponge (serves 8-10)            | 22.50 |
| Coffee and Walnut Cake (serves 10-12)                       | 39.50 |
| Lemon Curd Cake (served 10-12)                              | 39.50 |
| Decadently Delicious Death by Chocolate Cake (serves 10-12) | 39.50 |
| Fresh Fruit Cream Cake (serves 10-12)                       | 39.50 |

### ... HEALTHIER OPTIONS ...

|  |           |
|--|-----------|
| Fruit Skewer                                     | 2.00-2.50 |
| Fresh Fruit Salad Cups (or served in large bowl) | 3.00      |
| Fresh Fruit Platter                              | 3.50      |
| Fruit Basket - selection of seasonal fruit       | 0.95      |

### ... CRISPS AND SOFT DRINKS ...

|  |           |
|--|-----------|
| Soft Drinks  | 2.50      |
| * Coke, Diet Coke, Sprite, San Pellegrino Orange / Lemon / Chinotto  |           |
| Crisps - Taytos and O'Donnells (Salt and Vinegar / Cheese and Onion) | 1.50-1.75 |

### ... TEA AND COFFEE ...

|  |       |
|--|-------|
| Flask of Coffee (Serves 8 - 10 people) | 18.00 |
| Flask of Tea (Serves 8 - 10 people)    | 16.00 |



# ... HOT FOOD ...

Home-made dishes created by our fabulous chefs using the finest ingredients. Below are just a few examples of what our chefs can whip up but if you have something else in mind, just let us know! Our chefs are happy to create the perfect dishes for any event. We require a minimum notice of two working days for hot food dishes in order to give our chefs time to order and prep.

## ITALIAN FOOD

**Aubergine Parmigiana** Yum!! A colour and taste sensation of layers of aubergine, courgette and a rich tomato sauce - baked in the oven.

**Italian Lamb Stew** Delicious lamb stew in a tomato based sauce.

**Lasagna** Vegetarian or Meat

**Selection of Various Gnocchi**

**Selection of Italian Pastas**

**Cannelloni** Spinach and Ricotta or Di Carne

**Ravioli di Zucca Burro e Salvia** A gorgeous ravioli with pumpkin and sage.

**Pollo Porro e Pancetta** Grilled breast of chicken topped with a creamy pancetta and leek sauce.

**Pollo Alfredo** Breast of chicken in a creamy pancetta and broccoli sauce.

**Chicken Cacciatore** A "hunter's style" braised chicken breast dish made with tomatoes, onions, garlic, pancetta, a splash of white wine and fresh herbs.

**Italian Meatballs** Succulent meatballs in a rich tomato sauce.

**Chicken alla Boscaiola** A delicious, creamy free-range chicken dish filled to the brim with mushrooms, pancetta and peas.

**Polpettone Prosciutto e Fromaggio** A rolled meatloaf filled with Emmental cheese and roast ham.

## FRENCH FOOD

**Estouffade de Porc à la Basquaise** A tasty French tomato and smoked paprika based pork and mushrooms stew.

**Entrecôte Bordelaise** Tender medallions of Irish beef with mushroom, shallots and tomato finished with red wine.

**Boeuf Bourguignon** Diced beef braised in a red wine and oyster mushroom sauce.

**French-Style Shepherd's Pie** Slow cooked beef mince in a rich gravy, topped with creamy mashed potato.

**Poulet ou Boeuf au Poivre** Tranches of chicken breast or featherblade beef in a peppercorn sauce.

**Chicken Pie** Chicken in a creamy sauce, topped with a crispy pastry case.

**Coq Au Vin** A wonderful French dish of chicken slow cooked in a lovely red wine sauce.

**Croquettes de Poisson** Salmon, hake and mashed potatoes in a crisp panko breadcrumb with aioli sauce.

**Mushroom Vol au Vents** A delicious pastry basket filled to the brim with mushrooms in a creamy sauce.

**Poulet Cordon Bleu** A delicious French speciality: succulent breaded chicken breast filled with home-cooked ham and cheese.

## OTHER NATIONALITIES

**Chicken Schnitzel** Tender Free-Range Chicken coated in Breadcrumbs and Pan Fried until golden brown.

**Vegetarian Eintopf** A traditional German stew filled to the brim with veggies - healthy and tasty!

**Chilli Con Carne** Something a little different. A dish bursting with flavour. Topped with sour cream and grated cheese.

**Beef Stroganoff** Fabulously tasty stew of beef and mushrooms.

**Peppered Steak and Mushroom Pie** Tender pieces of slow cooked Irish beef and mushroom, in a green peppercorn, brandy and cream sauce; topped with a pastry crust.

**Burgers** Beef, Chicken, Veggie - served topped with lettuce, tomato, gherkin and Ballymaloerish on a delicious soft bun.



## ••• SIDES •••

Herbed White Rice

Herb Scented Brown Rice

Thyme-Roasted Potatoes

Mashed Potatoes

Parmentier Potatoes

Glazed Carrots

Green Beans with Lardons

Braised Red Cabbage

Peas with Mint and Shallots

Medley of Roasted Root Vegetables

Carrots, Broccoli, Cauliflower, Green Beans

Selection of Seasonal Steamed Vegetables

Cubed Roasted Root Vegetables with Rosemary



# ••• CANAPÉS •••

A wonderful selection of small canapés for any occasion (served cold or warm)

Caffè Parigi is happy to tailor a perfect menu just for you. The items you see in this menu are some of our suggestions but please don't let them restrict your imagination.

|   |      |
|---|------|
| Smoked Salmon on Potato Farl Blinis   | 2.00 |
| Smoked Salmon on Irish Soda Brown Bread                                     | 1.95 |
| Salmon Mousse in Jar topped with Dill served with a Bread Stick             | 2.25 |
| Tuna and Caper Crostini (2 per portion)                                     | 2.00 |
| Classic Bruschetta (2 per portion) (V)                                      | 1.85 |
| Goats Cheese and Red Onion Marmalade Puffs (V)                              | 1.65 |
| Smoked Mackerel Pâté on Cucumber Slice                                      | 1.65 |
| Hummus on Crispy Cucumber Slices (V)  | 1.65 |
| Chicken Liver Pâté on Toasted Brioche with Pear Chutney                     | 1.85 |
| Creamy Chicken in a Pastry Basket   | 1.65 |
| Baby Potatoes with Crème Fraîche and Black Olive Caviar (2 per portion) (V) | 1.50 |
| Tricolore Skewers of Mozzarella, Tomato and Basil (V)                       | 1.95 |
| Milano Salami with Asiago Skewers   | 1.95 |
| Pear, Rocket and Parma Ham Parcels  | 2.20 |
| Cranberry Brie Bites (V)  | 1.65 |
| Chicken Skewers   | 2.15 |
| Quiches with Roast Ham and Gruyère Cheese (small)                           | 1.90 |
| Vegetarian Quiches (small) (V)  | 1.85 |
| Mushroom Vol au Vent (V)  | 1.25 |
| Tarte à la Tomate (small) (V)   | 1.65 |
| Beef Skewer with Creamy Mashed Potato                                       | 2.50 |
| Sausage Rolls (small)   | 1.50 |
| Mini Fishcakes with Lemon Aioli (small)                                     | 2.15 |



CAFFÈ PARIGI CANAPÉS AND SWEET TREATS ARE A SCRUMPTIOUS FEAST FOR THE EYES AND FOR THE TASTE BUDS. UNFORTUNATELY DUE TO THE WORK INVOLVED WE DO NEED A MINIMUM ORDER OF 15 PER TYPE.

# ••• SWEET TREATS •••

A fabulous array of small treats – a feast for the eyes!

## HEALTHIER OPTIONS

|   |           |
|---|-----------|
| Chocolate Dipped Strawberries (small / two per portion) ..... | 2.00      |
| Fruit Skewer .....  | 2.00–2.50 |
| PowerBalls (small) .....                                      | 2.25      |
| Healthy Muffin (small) .....                                  | 2.00      |

## CAKES AND COOKIES

|   |      |
|---|------|
| Home-Made Cookies (two per portion / selection of flavours) ..... | 2.00 |
| Chocolate Brownie (small / two per portion) .....                 | 2.00 |
| Cheesecake (various flavours) .....                               | 3.25 |
| Coconut Macaroons (2 small bites / gluten free) (E)* .....        | 2.00 |
| White Chocolate and Berry Cake (small) (D/W/E)* .....             | 2.00 |
| Raspberry Cheesecake (dairy and gluten free) .....                | 2.25 |
| Italian Lemon Drizzle Cake (2 small bites) (D/W/E)* .....         | 2.00 |
| Pistachio Cake (small) (D/W/E/N)* .....                           | 2.00 |
| Cupcakes (small / selection of flavours) .....                    | 1.65 |

## PIES, PUFFS AND PASTRIES

|  |      |
|--|------|
| Lemon Curd and Raspberry Tartlet (small) (D/W)* .....  | 1.75 |
| White Chocolate and Strawberry Tart (small) .....  | 1.75 |
| Strawberry and Mascarpone Tartlet (small) (D/W)* .....   | 1.75 |
| Chocolate Tart (small) .....   | 1.75 |
| Chocolate Profiteroles A taste sensation of profiteroles filled with whipped cream and smothered in our dark chocolate sauce. Served with vanilla bean ice-cream. (D/E/W)* ..... | 1.75 |
| Apple Cake (small) (D/W/E)* .....  | 2.00 |
| Freshly Baked Cream Scones (small) .....   | 2.50 |
| Pains au Chocolat (small) .....  | 1.25 |
| Pains aux Raisins (small) .....  | 1.25 |
| Pecan Plait (small) .....  | 1.65 |
| Chaussons aux Pommes (small) .....   | 1.65 |
| Cinnamon French Pastry Swirl (small) A delicious french pastry with a cinnamon swirl. (D, E, GW) .....   | 1.65 |
| Raspberry French Pastry Crown (small) .....  | 1.75 |
| Strawberry and Vanilla French Pastry Crown (small) .....   | 1.75 |

## DECADENT DESSERTS

|  |      |
|--|------|
| Mousse au Chocolat (small) .....             | 2.25 |
| Chocolate Cup with Berry Cream (small) ..... | 1.65 |
| Parigi Classic Tiramisu (small) .....        | 2.25 |
| Eton Mess (small) .....                      | 2.25 |