

treat Catering

CORPORATE MENU

Guaranteed excellent Food & Service for your special occasion or event

With more than 16 years of validated expertise

Honoured as the National Catering Manager of the Year -2018

CONTACT

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treat Café
Restaurants & Catering

Content

BREAKFAST & LUNCH

Sweet Bites & Pots 4

Savoury Hot Bites 5

Beverage 5

LUNCH - Hot & Cold

Platters 7

Finger Food 7

From the Pot 7

Salads 8

Sandwiches 8

Hot Mains 9

ORDERING PROCEDURE 10

Contact Information 10



BREAKFAST & BRUNCH



SWEET

BITES & POTS

BREKKIE BOX - Suitable for 10 people

OPTION 1 (1-3-7-8W-Pecan)

fresh home baked scones with butter and jam, selection of mini danish pastries and croissants.

Optional extra: whipped fresh cream on the scones.

OPTION 2 (1-3-6-7-10-12)

warm sausage rolls, mini jambons, mini ham and cheese croissant.

OPTION 3 (1-5-7)

freshly squeezed breakfast juice, granola pot with homemade berry compote and natural yoghurt, fresh fruit overnight oats, fresh fruit salad pots

MORNING BAKES

Min order 10

FRESH SCONES

with jam & butter (1-3-6-7)

VEGAN SCONE

raspberry & coconut (1-6-8AL)

WHOLEMEAL SCONE

walnut & almond (1-3-6-7-11)

BREAKFAST MUFFIN

with fruit & nuts (1-3-6-7-8W-AL-11)

MINI DANISHES

(1-3-7-8W-Pecan)

HEALTHY PICKS

Min order 10

OVERNIGHT OATS

with cinnamon & fresh fruits (5)

YOGHURT & GRANOLA

with greek yoghurt, crunchy granola & fruit (1-7)

FRUIT POT

with fresh diced & cubed fruit

PROTEIN BALLS

Treat homemade (5-8W-AL-11)

SAVOURY

HOT BITES

Min order 10

MINI BLAA BAP

with bacon & sausage (1-12)

BREAKFAST BAP

with bacon, sausage, pudding (1-12)

BREAKFAST BURRITO

with egg, bacon, sausage, relish (1-3-10-12)

MINI PANCAKES

with bacon / berry compote (1-3-7-12)

GOURMET HOMEMADE SAUSAGE ROLLS

oven baked (1-3-12)

VEGAN SAUSAGE ROLLS (1-6-12)

GOURMET HOMEMADE BLACK PUDDING

and onion jam sausage roll (1-3-9-10-12)

MINI JAMBON

with ham & cheese (1-3-7)

BREAKFAST QUICHE

veggie or meat (1-3-7-12)

MINI CROISSANT

with ham & cheese (1-3-7)

BEVERAGE

Fresh Juice

Filter Coffee Flask- 8/10 ppl

Tea Flask - 8/10 ppl

TREATS

Mini Treat Dessert Platter

Small - for 10 people

Large - for 20 people

More dessert available upon request.

Celebration custom cakes available.

LUNCH
HOT & COLD



PLATTERS

COLD MEAT PLATTER
turkey / ham / beef
with brown bread & salad
serves 10 ppl

(Brown Bread: 1-3-7-11)

SMOKED SALMON
on brown bread
serves 6 ppl (3)

(Brown Bread: 1-3-7-11)

**MEZZE PLATTER OR CHEESE
& MEAT BOARD**
serves 6 ppl

(1-3-7-8W-9-10-11)

BRUSCHETTA
tomato / garlic / basil
serves 10 ppl

(1-8W,PN,Cashew-10-12)

CRACKERS & CHEESE SELECTION
serves 8 - 10 ppl

(1-3-7-8W-9-10-11)

VEGAN PLATTER
bruschettas, hummus, pita bread,
crackers, falafels, sausage rolls
serves 8 - 10 ppl

(1-6-8W,PN,Cashew,10-11-12)

FINGER FOOD

Serves 10 ppl

CHICKEN GOUJONS

(1-6)

MINI SLIDERS
beef or veggie

(1-3-7-10)

COCKTAIL SAUSAGES

(1-12)

MINI SPRING ROLLS
duck or veggie

(1-6-11)

MINI QUICHES

(1-3-7)

VEGAN SAUSAGE ROLLS

(1-6-12)

VEGGIE GOUJONS

(1-6)

INDIVIDUAL QUICHES

with salad and homemade brown bread

(1-3-7)

INDIVIDUAL SALAD

meat / veggie / vegan

VEGETABLE SOUP & BROWN BREAD

(Brown Bread: 1-3-7-11) (1-3-7-9)

SANDWICHES

Serves 6-8 ppl

SANDWICH / WRAP TRAY
fresh mixed platter

(1-3-6-7-9-10)

DELUXE PLATTER
with bagels / baps

(1-3-6-7-9-10-11)

1/2 TRAY GLUTTEN FREE

(3-6-7-9-10-11)

SALADS

MIXED LEAF SALAD

mixed leaves & rocket with vine cherry tomatoes & Treat house dressing ⁽¹⁰⁾

All Salads below 10 portions -

COLESLAW ⁽³⁻¹⁰⁾

CLASSIC POTATO SALAD ⁽³⁻¹⁰⁻¹²⁾

CELERY, APPLE & WALNUT ⁽³⁻⁸⁻⁹⁻¹⁰⁾

TREAT POTATO

baby roast potatoes with crispy bacon ⁽³⁻¹⁰⁾

ITALIAN PASTA SALAD

pasta & peppers in a light Italian dressing ^(1-8W,PN,Cashew-10-12-13)

CHICKEN CAESAR SALAD

Treat Caesar salad with grilled chicken breast slices on baby gem lettuce with crispy bacon bits and herb croutons topped with fresh grated parmesan shavings. Classic Caesar dressing on the side. ⁽¹⁻³⁻⁷⁻¹⁰⁾

GREEK SUMMER SALAD

mixed leaves tossed in a lemon dressing and topped with red onion, green peppers, feta cheese, cucumber & black olives ⁽⁷⁾

HOT MAINS

Min order 10

CHICKEN CURRY
with rice (GF) (7-9-10)

THAI RED CHICKEN CURRY
with rice (GF) (9)

CHICKEN & MUSHROOM
VOL AU VENTS
with mash / rice (1-7-9-12)

CHICKEN A LA KING
with rice (7-9-12)

CHICKEN & BROCCOLI BAKE
topped with parmesan (1-7-8W,PN,Cashew-9-12)
small (10ppl)
large (20 ppl)

BEEF STROGANOFF
with rice / mash (7-9-10-12)

BEEF & GUINNESS STEW
with mash / baby pots (GF) (7-9-12)

SLOW COOKED BEEF LASAGNE (1-3-7-9-12-13)
small (10 ppl)
large (20ppl)

ROAST DINNERS

TURKEY & HAM
with mash, veg & gravy (1-6-7-12)

ROAST BEEF
with mash, veg & gravy (GF) (6-7-12)

SKIN ON ROAST CHICKEN
with mash, veg & gravy (GF) (7-9-12)

VEGGIE OPTIONS

VEGETARIAN LASAGNE
(1-7-9-13)

ROAST ROOT VEGETABLE PIE
(1-3-7-9-10)

MUSHROOM STROGANOFF
with rice (7-9-10-12)

NUT ROAST
with salad (6-8W,Pecan,AL-9-10-12-13)

VEGAN THAI CURRY
peppers, butternut squash,
sweet potato, mangetout,
baby corn & spring onions + rice (9)

VEGAN SATAY
peppers, chickpeas, mangetout,
spinach, baby corn + rice (5-6-9-10)

treat Catering

At Treat Catering, we specialise in creating unforgettable experiences for a wide range of events. Whether it's an intimate family gathering or a large corporate event.

Our services cover gatherings of 10 to 1000+ people, with the option to provide experienced staff.

From corporate functions to private celebrations such as christenings, baptisms, communions, anniversaries, and respectful occasions like funerals, we're dedicated to providing exceptional catering for every momentous event.

Let us take care of the details while you enjoy your special moments.

OUR ORDER PROCESS

Please confirm catering requirements a minimum of 48 hours in advance.

For late orders, kindly contact us directly.

Delivery charges are based on the location.

All our food is meticulously crafted in our facilities. If there is something specific you don't see, feel free to enquire, and we will work to meet your requirements.

Prices are exclusive of VAT.

CONTACT INFORMATION

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ALLERGENS

1 Cereals & Gluten, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Milk, 8 Nuts (AL: almonds. W: walnuts. PN: Pine nuts)
9 Celery, 10 Mustard, 11 Sesame seeds, 12 Sulphur dioxide & Sulphites, 13 Lupin, 14 Molluscs.

Please be aware that our kitchen handles nuts, seeds, and other allergens. While we take precautions, traces may be present in our food. Please inform staff of any dietary concerns.