

treat Catering

PRIVATE MENU

Exceptional Food & Service, Guaranteed
For Every Special Occasions and Events

With Over 17 Years of Proven Expertise
Recognized as National Catering Manager
of the Year - 2018

CONTACT

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087 397 4665

treat Café
Restaurants & Catering

HOT MAINS

- minimum order 10 -

MAIN DISHES

Chicken curry & rice

Signature dish with succulent chicken breast in a mild curry sauce with pineapple, carrot & onion. (7-9-10)

Thai chicken curry

Thai style red curry infused with crunchy vegetables & succulent chicken breast. (9)

** BOTH CURRY DISHES ARE GLUTEN FREE & CAN BE MADE VEGETARIAN/VEGAN

Chicken & mushroom vol au vents with mash/rice

Homemade creamy chicken & mushroom vol au vents in a puff pastry base. (1-7-9-12)

Chicken a la king & rice

Tender chicken in a rich, creamy sauce with red & green peppers & onions. (7-9-12)

Beef stroganoff & rice/mash

Tender, thinly sliced premium Irish beef strips with mushrooms in our signature stroganoff sauce.

(7-9-10-12)

Hearty beef & Guinness stew with mash/baby potatoes

Braised slow cooked beef in a homemade Guinness stew with seasonal veg & creamy mash. (7-9-12)

Mushroom stroganoff & rice

Four mushroom blend in our signature sauce with onions and herbs. (7-9-10-12)

ROASTS

Turkey & ham

Locally sourced roast turkey & baked ham. (1-6-7)

Skin on roast chicken

Locally sourced skin on roast chicken.

Beef (6-7)

Premium cuts of roast beef.

ALL ROASTS SERVED WITH MASH POTATOES VEGETABLES & GRAVY

FISH DISH AVAILABLE ON REQUEST

TRAYS

Serves 10

Treat creamy garlic potatoes (7-12)

Small (15 portions)

Large (25 portions)

Slow cooked beef lasagne with homemade bechamel sauce (1-3-7-9-12)

Small (15 portions)

Large (20 portions)

Chicken & broccoli with breadcrumb parmesan topping

(1-7-8W,PN,Cashew-9-12)

Small (15 portions)

Large (20 portions)

Vegetarian lasagne (1-7-9-13)

Small (10 portions)

Roast root vegetable pie (1-3-7-9-10)

Small (10 portions)

SANDWICHES

Gourmet sandwiches & mixed wraps

In presentation box (1-3-6-7-9-10)

Sandwich & wrap platter
Full Box - serves 8 approx
Half Box - serves 4 approx

Premium sandwiches

In presentation box (1-3-6-7-9-10-11)

Premium sandwich & wrap platter
Serves 8 approx

*Gluten Free / Vegetarian / Vegan
Options available on request

Treat vegetable soup

& homemade brown bread (1-3-7-9)
Serves 10

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 (3-8W-9-10)

Treat potato (3-10)

Baby roast potatoes with crispy bacon

Italian pasta salad (1-8W,PN,Cashew-10-12-13)

Pasta & peppers in a light italian
dressing

Caesar salad (1-3-7-10)

Treat Caesar, tossed cos lettuce with
herb croutons & cracked black pepper

Greek summer salad (7)

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

PLATTERS

Cold meet platter (Brown Bread: 1-3-7-11)

Selection of locally sourced cuts of
meat garnished with salad & served
with Treat homemade brown bread
(Serves 10)

Smoked salmon platter 4 (Brown Bread: 1-3-7-11)

Locally sourced smoked salmon
garnished with salad & served
with Treat homemade brown bread
(Serves 6)

FINGER FOOD

Serves 10

Treat veggie sliders (1-6-10)

Treat beef sliders (1-3-7-10)

Mini veggie spring rolls (1-11)

Mini duck spring rolls (1-6-11)

Mini veggie quiche bites (1-3-7)

Tasty cocktail sausages (1-12)

Glazed chicken skewers

Jumbo chicken goujons (1-6)

CAKES

Size

Maderia cake (1-3-6-7)	8 inch
with vanilla buttercream & raspberry jam	10 inch
or Chocolate maderia sponge (1-3-6-7)	12 inch
with chocolate buttercream	
Vanilla or Chocolate Sponge (1-3-6-7)	8 inch
with fresh cream & strawberries	10 inch
	12 inch
Chocolate biscuit cake (1-3-6-7)	8 inch
Rich tea, digestive, gingernut & marshmallows	10 inch
	12 inch
Chocolate fudge cake (1-3-6-7)	8 inch
with chocolate fudge icing	10 inch
	12 inch
Carrot cake (1-3-6-7-8W)	8 inch
with cream cheese frosting & walnuts	10 inch
Red velvet cake (1-3-6-7)	8 inch
with cream cheese frosting	10 inch
Coffee & walnut cake (1-3-6-7-8W)	8 inch
	10 inch
White chocolate roulade	6 inch
& raspberry (3-6-7-8AL)	12 inch

Cakes sizes

8 inch:
8-10 portions
10 inch:
20-25 portions
12 inch:
40-50 portions

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

CAKES

Size

Meringue roulade (3-7-8AL)

6 portions

with white chocolate & raspberries

12 portions

almonds & coconut

Apple / Apple berry / Rhubarb pie

10-12 portions

or **Crumble** (1-3-6-7-12)

Cheesecakes (1-3-6-7-8AL)

4-6 portions

Maltesers - Toblerone - Strawberry

12-15 portions

Lemon - Oreo - Baileys

Lemon meringue pie (1-3-6-7)

10-12 portions

Banoffee pie (1-3-7)

10-12 portions

Fruit pavlova (3-7)

8-10 portions

12-15 portions

Dessert TREAT BOX (1-3-6-7-8AL,W-12)

Small

Large

Carrot Cake

Chocolate Fudge

Caramel Peanut

Gluten-Free
& Vegan
options available

Order Notice:

Please note that all cake orders must be placed at least 2 days in advance to ensure availability and quality.

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.

INFORMATION

SET UP & DELIVERY

Chafing dishes are pre-set for your event, keeping food hot with specialized fuels for 2.5 - 3 hours.

Cutlery and plates are available on request; serving spoons not included.

Enquire for additional needs.

We deliver to your location - Delivery charges are subject to location

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. Brown Bread*(1-3-7-11)

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Corporate & Private