

treat Catering

CORPORATE 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

catering@treatcafe.ie

087 397 4665

treat Café
Restaurants & Catering

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BREAKFAST & BRUNCH



SWEET

BITES & POTS

BREKKIE SELECTION BITES

min order 10

BAKERY SELECTION

Fresh home baked scones with butter and jam, selection of mini danish, pastries and croissants. (1-3-7-8W-Pecan)

Optional extra: whipped fresh cream on the scones.

SAVOURY SELECTION

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

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

MORNING BAKES

Min order 10

Fresh scones

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

Vegan scones

raspberry & coconut (1-6-8AL)

Wholemeal scones

walnut & almond (1-3-6-7-8-11)

Breakfast muffin

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

Mini Breakfast muffin

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

Mini danish

(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 jambo

with ham & cheese (1-3-7)

Breakfast quiche

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

Mini croissant

with ham & cheese (1-3-7)

BEVERAGES

Fresh juice

Filter coffee flask- Serves 8-10

Tea flask - Serves 8-10

TREATS

Mini Treat dessert platter

Small - Serves 10

Large - Serves 20

Branded cupcakes

More desserts available upon request.

Celebration custom cakes available.

LUNCH HOT & COLD



PLATTERS

Cold meat platter

turkey / ham / beef
with brown bread & salad
serves 10

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

Smoked salmon

on brown bread
serves 10

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

Mezze platter or cheese & meat board

serves 6

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

Bruschetta

tomato / garlic / basil
serves 10

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

Crackers & cheese selection

serves 8-10

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

Vegan platter

bruschettas, hummus, pita bread,
crackers, falafels, sausage rolls

serves 8-10

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

FINGER FOOD

Serves 10

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)

Glazed chicken skewers

Vegan sausage rolls (1-6-12)

Veggie goujons (1-6)

Vegetable soup & brown bread

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

Individual quiches

with salad and homemade brown bread

(1-3-7)

Individual salad

meat / veggie / vegan

SANDWICHES

Serves 6-8

Sandwich/Wrap tray

fresh mixed platter

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

Delux Platter

with bagels / baps

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

1/2 tray gluten 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 (10 ppl)

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 (20 ppl)

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)

Small (10 ppl)

Large (20 ppl)

Roast root vegetable pie

Small (10 ppl) (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 understand that every event, whether corporate or private, deserves exceptional service and unforgettable food.

From intimate meetings to large corporate gatherings, our tailored catering solutions are designed to elevate your event and leave a lasting impression.

We specialize in delivering gourmet breakfasts, vibrant lunches, and indulgent sweet treats, all made with the freshest, high-quality ingredients. Whether you're hosting a small business meeting or a major corporate conference, we ensure your catering needs are met with precision and care.

Our services extend beyond the corporate world to include private celebrations such as christenings, communions, anniversaries, and respectful occasions like funerals. For every special occasion, we provide not only delicious food but also experienced staff to handle every detail, allowing you to focus on what matters most.

Let Treat Catering transform your next event into a seamless and memorable experience.

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.