

treat Catering

Corporate Events

Summer BBQs

Team meetings

Client meetings

treat Café
Restaurants & Catering



C O R P O R A T E M E N U

Since 2007, we have been bringing people together over great food, friendly service, and homemade quality.

From team meetings and office lunches to corporate gatherings and special events, our catering is freshly prepared in Claregalway and thoughtfully tailored to suit every occasion.

With customised menus, reliable delivery and set-up, friendly and professional service, vegan and gluten-free options available, we make every event feel effortless from start to finish.

Proudly local and family-run, we are delighted to bring the Treat experience to businesses across Galway with the same care, quality, and personal touch that our customers know.

For the summer season, we are excited to offer something extra special with *The Trailblazer*, our outdoor barbecue experience, available for private events, corporate gatherings, and celebrations, featuring an exclusive outdoor menu designed for unforgettable occasions

BREAKFAST & BRUNCH



BREKKIE SELECTION BITES

min order 10

BAKERY SELECTION

Fresh home baked scones with butter and jam, selection of mini danish pastries and croissants. Optional extra: whipped fresh cream on the scones. (one of each option)
(1-3-7-8W-Pecan)

MORNING PASTRIES

Three freshly baked pastries per person
(1-3-7-8P)

MORNING BAKES

min order 10

FRESH SCONES

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

VEGAN SCONES

Raspberry & coconut
(1-3-6-7)

WHOLEMEAL SCONES

Walnuts & almonds
(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)

SAVOURY SELECTION

Warm sausage rolls, mini jambons, mini ham and cheese croissant. (one of each option)
(1-3-6-7-10-12)

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)

SMALL SLICED FRUIT PLATTER

Serves 10 people

LARGE SLICED FRUIT PLATTER

Serves 20 people

***Gluten free & vegan options ON REQUEST**

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Corporate & Private

SAVOURY HOT BITES

min order 10

BREAKFAST BAP

With bacon, sausage, pudding
(1-12)

BREAKFAST BURRITO

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

BREAKFAST QUICHE

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

HOMEMADE BLACK PUDDING

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

VEGAN SAUSAGE ROLLS

(1 - 6 - 12)

MINI CROISSANT

With ham & cheese
(1-3-7)

MINI JAMBON

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

PANCAKES & WAFFLE TRAY

With bacon / berry compote.
Serves 10 people
(1-3-7-12)

TREATS

MINI TREAT DESSERT PLATTER

Small - Serves 10
Large - Serves 20

BRANDED CUPCAKES

Min order 15

REGULAR CUPCAKES

Min order 15

More desserts available upon request.
Celebration custom cakes available.

BEVERAGES

FILTER COFFEE FLASK

Serves 8 to 10 people

TEA FLASK

Serves 8 to 10 people

FRESH JUICE

Apple or orange

***Gluten free & vegan options ON REQUEST**

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LUNCH SELECTION HOT & COLD



PLATTERS. Served cold

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)*

STICKY ASIAN BAKED FILLET OR FRESH COLD SALMON

*Served on a bed of leaves and lemon
Serves 8
(4-6-11)*

BRUSCHETTA

*Tomato / garlic / basil
Serves 10
(1-8W,PN,Cashew-10-12)*

CRACKERS & CHEESE SELECTION

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

VEGAN PLATTER

*Falafel, 3 types of hummus, celery
sticks, carrot sticks, vegan crackers,
vegan sausage rolls
Serves 10
(1-9)*

FINGER FOOD. Serves 10

COCKTAIL SAUSAGES (1-12)

Beef or veggie

MINI SLIDERS (1-3-7-10)

Beef or veggie

MINI SPRING ROLLS (1-6-11)

Duck or veggie

INDIVIDUAL QUICHES (1-3-7)BB*

Served with salad and brown bread

INDIVIDUAL SALAD

Meat, veggie or vegan

VEGETABLE SOUP (1-3-7-9)BB*

Served with brown bread

VEGAN SAUSAGE ROLLS (1-6-12)

CHICKEN GOUJONS (1-6)

MINI QUICHES (1-3-7)

GLAZED CHICKEN SKEWERS

SALADS

MIXED LEAF SALAD

*Mixed leaves & rocket with vine
cherry tomatoes & Treat house dressing.*

Serves 8

(10)

ALL SALADS BELOW

Serves 10

ITALIAN PASTA SALAD

Pasta & peppers in a light Italian dressing.

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

GREEK SUMMER SALAD

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

(7)

TREAT POTATO SALAD

Roast baby potatoes with crispy bacon bits

(3-10)

MINI SALADS

2x Caesar salad (no chicken)

2x Greek salad

1x beetroot salad

1x potato salad

Serves 6

CAESAR SALAD

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

(1-3-7-10)

CLASSIC POTATO SALAD

(3-10-12)

CELERY, APPLE & WALNUT

(3-8W-9-10)

COLESLAW

(3-10)

ROAST DINNERS

min order 10

TURKEY & HAM

Served with mash, vegetables & gravy.

(1-6-7-12)

ROAST BEEF

Served with mash, vegetables & gravy.

GF. (1-6-7-12)

SKIN ON ROAST CHICKEN

Served with mash, vegetables & gravy.

GF. (7-9-12)

STICKY ASIAN SALMON DARNE

Oven baked salmon in homemade sauce.

Served with mash & vegetables.

(4-6-11)

SANDWICHES

serves 6 to 8

SANDWICHES & MIXED WRAPS

Fresh mixed platter

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

DELUX PLATTER

With bagels or baps

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

HALF TRAY GLUTEN FREE

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

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HOT MAINS
min order 10

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

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

**CHICKEN & MUSHROOM
VOL AU VENTS** (1-9)
Served with rice.

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

BEEF STROGANOFF (1-7-9-10-12)
Served with rice or mash.

BEEF & GUINNESS STEW (1-7-9-12)
Served with mash or baby potatoes.

CHICKEN & BROCCOLI BAKE
Topped with parmesan
Small (10 ppl)
Large (20 ppl)
(1-7-8W,PN,Cashew-9-12)

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

VEGGIE OPTIONS
min order 10

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

NUT ROAST (6-8W,P,AL-9-10-12-13)
Choice of one bowl of salad

VEGAN THAI CURRY (9)
*Peppers, butternut squash, sweet potato,
mangetout, baby corn & spring onions.*
Served with rice

VEGAN SATAY (5-6-9-10)
*Peppers, chickpeas, mangetout, spinach
& baby corn. Served with rice*

ROAST ROOT VEGGIE BAKE
Small (12 ppl)
(1-3-7-9-10)

VEGETARIAN LASAGNE (1-7-9-13)
Small (12 ppl)
Large (24 ppl)

TREAT CREAMY GARLIC POTATOES
Small (12 ppl)
Large (24 ppl)
(7-12)



CANAPES
HOT & SWEET

HOT CANAPES

Min order 25

Choice of 5

ORIENTAL DUCK TARLETS

CAPRESE SKEWERS

FETA & OLIVE SKEWERS

Coated in toasted seeds.

BRUSCHETTA

*Crustini topped with fresh veggies in
balsamic glaze.*

BEETROOT & GOAT CHEESE TARLET

CORONATION CHICKEN BOUCHÉE

FRESH SEAFOOD SPOON

PARMESAN BISCUIT WITH SUNDRIED
TOMATO CREAM CHEESE

MINI QUICHES

Available with vegetables or meat fillings

*For a bespoke hot canapé menu, please enquire **087 397 4665***

Please note that hot canapés must be served by our staff. A fee of €25 per staff member will apply.

DESSERTS CANAPES

Min order 25

Choice of 3

PISTACHIO, FIG & ALMOND TARLET

FRESH FRUIT MERINGUE NEST

RHUBARB TARTLET

PISTACHIO & ALMOND BAKEWELL

LEMON & RASPBERRY TARTLET

RASPBERRY BROWNIE

CHOCOLATE ORANGE TARTLET

BAILEYS CARAMEL CHOCOLATE FUDGE

KEY LIME TARTLET

BONAFFEE TARTLET

ORDERING INFORMATION

Orders require a minimum of 48 hours' notice.

For urgent requests, please contact us directly.

Delivery charges may apply.

All items are prepared in-house.

Dietary requirements can be accommodated where possible.

Prices are exclusive of VAT.





CONTACT INFORMATION



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www.treatcafe.ie



9 The Courtyard,
Claregalway, Co. Galway



ALLERGEN GUIDE

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.

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

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