

# EXTRAORDINARY CATERING AWAITS



**CROKE PARK  
MEETINGS  
& EVENTS**

*Let's Make This Brilliant!*



## REFRESH BREAKS

*Choose from our refreshing break options available throughout the day and boost your productivity!*

### All Day Options

Irish Breakfast & Herbal Tea Selection, Fresh Coffee

Biscuits / Cookies

Bowl of Fresh Whole Fruit

Prepared Fruit Platter

Croke Park Energy-Boosting Protein Balls

Fresh Fruit Smoothies

Fruit Juice – Orange, Cranberry & Apple

Freshly Squeezed Orange Juice

### Juice Shots, Fresh Squeezed (right here!)

Detox Shot - Apple, Carrot, Ginger, Cucumber & Lemon

Citrus Burst- Grapefruit, Mint, Orange & Pineapple

Energy Kick-Start - Pear, Beetroot, Raspberry & Lemon

### Breakfast Snacks

Mini Pastries -

Croissant, Pain Au Chocolat, Toursade

Mini Scones & Muffins

Fresh Fruit Skewers

Granola, Fruit & Natural Yoghurt Pots

### Morning Breaks

Cranberry, Almond & Gogi Berry Snack Bites

Croke Park Home-Baked Banana Bread

Farmhouse Fruit Cake

Mini Double Chocolate & Blueberry Muffins

Raisin, Hazelnut & Pumpkin Seed Snack Bites

### Hot Breakfast

Waterford Blaa Irish Breakfast

Ham, Cheese & Tomato Filled Croissant

English Muffin, Smoked Ham, Scrambled Egg

Roast Vegetable & Bocconcini Focaccia

Pancakes with a selection of Syrups & Toppings

### Afternoon Delights

Selection of Fresh Vegetable Crudités, Hummus & Red

Pepper Dip

Mini Belgian Chocolate & Sticky Toffee Beignets

Waffle Gaufrette, Caramel Dipping Sauce

Jam & Fresh Cream Scones

Sticky Lemon Drizzle Cake





## BREAKFAST

*Super charge your physical and mental performance with a delicious continental or full Irish breakfast.  
The full-Irish from the best of Irish!*

### Full Irish Buffet Breakfast

McCarren Crispy Bacon, Loughnane's Pork Sausage,  
Clonakilty Black & White Pudding, Mushrooms, Tomatoes,  
Hash Browns & Scrambled Egg  
Served with Toast, Homemade Scones,  
Soda Bread & Selection of Danish  
Fresh Fruit & Granola  
Variety of Fruit Juices  
Herbal & Irish Breakfast Tea & Freshly Brewed Coffee

### Plated Full Irish Breakfast

Loughnane's Pork & Chive Sausage, McCarren Crispy Bacon,  
Clonakilty Black & White Pudding, Mushrooms, Tomato,  
Hash Browns & Scrambled Egg  
Served with Toast  
Orange Juice  
Herbal & Irish Breakfast Tea & Freshly Brewed Coffee

### Continental Breakfast

Fresh Fruit Pots with Natural & Greek Yoghurt,  
Granola & Fresh Fruit Skewers  
Baker's Basket filled with Home Baked Scones,  
Croissants & Danish Pastries  
Assorted Fresh Juices  
Herbal & Irish Breakfast Tea & Freshly Brewed Coffee



## LUNCH

*Make a meal of it with our delicious two and three course seated lunch options.*

### Starters

Ham Hock Terrine, Pickled Veg, Red Onion Jam & Crusty Bread

Valentia Crab Fish Cake, Thai Style Dressing & Micro Herbs

Hanlon's Smoked Irish Salmon, Purple Potato Salad,  
Preserved Lemons & Guinness Toast

Vine Ripened Tomato, Watermelon & Feta Salad,  
Salsa Verde & Toasted Pine Nuts

Warm Cured Mackerel, Pear & Sea Vegetable Salad

Classic Caesar, Overnight Dried Pancetta,  
Shaved Parmesan, Garlic Crouton & Chives

### Soup Selection

Chunky Country Vegetable with Herb Focaccia Croutons

Roast Pumpkin & Cumin Soup

Spinach & Watercress, Tipperary Crème Fraîche

Hot & Spicy Red Pepper & Tomato

Sweet Potato & Carrot, Ginger Crème

Red Lentil & Coconut, Fresh Coriander

Moroccan Chickpea & Tomato Soup

### Main Courses

Oven Baked Breast of Glin Valley Free Range Chicken,  
Sundried Tomato & Green Herb Farce, French Beans &  
Sweet Potato Rosti

Garlic Studded Roast Leg of Wexford Lamb,  
Crushed Rosemary Potatoes, Mint Pea Puree &  
Redcurrant Pan Reduction

Shoulder of McCarrons Slow Roast Pork, Apple & Black  
Pudding Mash, Stem Broccoli & Grain Mustard Sauce

Slow Confit Duck Leg, Celeriac Mash,  
Purple Onion Marmalade, Buttered Kale & Plum Jus

4 Hour Daube of Beef, Spring Onion & Thyme Potato Boxy,  
Roast Carrot & Honeyed Parsnip & Red Wine Cuisson

Wild Mushroom & Leek Arancini,  
Smoked Gubbeen & White Wine Cream

Pak Choi, Butternut Squash & Tofu Mille Feuille  
with Spiced Tomato & Oregano

### Dessert

Berry Fool, Mint Mascarpone  
& Shortbread Biscuit

Yoghurt Bavaois, Chocolate Ganache,  
Raspberry Jelly, Cookie Crumble

Eton Mess, Fresh Field Berries,  
Whipped Cream & Torn Mint

White Chocolate Pannacotta,  
Home Baked Almond & Raisin Biscotti





## CROKE PARK MEETINGS & EVENTS

### WORKING LUNCH



*Designed to facilitate networkers and workaholics, take time out or work through lunch with our popular working lunch option - soup, sandwiches and a dish of your choice served with tea and coffee.*

#### Soup Selection - Choose One

Thick North County Dublin Vegetable

Fresh Broccoli & Blue Cheese Crumble

Hartfords of Lusk Leek & Potato

Cream of Celeriac with Philip Jones Herb Pesto

Carrot & Cumin

Tomato, Chili & Pepperoni

#### Choose a Hot or Cold Dish

##### Hot Options

Pork & Cranberry Sausage Roll

Chili & Lime Skewered Chicken, Patatas Bravas

Beef Chili & Cheddar Flan

Smoked Bacon & Dubliner Cheese Quiche

St Tola Goats Cheese & Roasted Pepper Quiche

##### Cold Options

Tiger Shrimp Cocktail, Spiced Bloody Mary Sauce

Baby Cos Salad, Smoked Chicken, Garlic & Parmesan

Fregola Salad, Sundried Tomato, Pepperbells & Fresh Basil

Coronation Chicken, Curried Mayonnaise,  
Cilantro & Gem Lettuce

##### Supplementary

Farmhouse Charcuterie & Terrine Platter

Irish Artisan Cheeseboard

#### Selection of Wraps, Rolls, Malted Breads & Pretzel Rolls

Chicken Tagine Wrap

Chicken & Bacon on Artisan Baguette

Salt Spiced Beef, Pickles & Emmental Pretzel Roll

Hot Smoked Salmon & Cucumber on Malted Bread

Caesar Chicken Wrap

Egg & Watercress Sandwich on Dark Malted Bread

Green Thai Chicken Wrap

Pulled Ham Salad on Fresh Bloomer Bread

Chicken & Homemade Stuffing on Malted Bread

Chinese Chicken Wrap

BLT with Ballymaloe Relish on Malted Bread



## STADIUM STREET FOOD

*An alternative to BBQ menus and inspired by our stadium concourse walkways, Stadium Street Food options are ideally served outdoors and feature Paella, Pork Belly Pad Thai or why not try some Street Flamed Poussin! Remember, our Catering is as Customisable as our Campus so even if its not on the menu, we are happy to make it just for you!*

### Main Dishes

- Burrito – Irish Shaved Beef or Homemade Falafel Wrap with Warm Tortilla, Mexican Rice, Pinto Beans, Jalapenos, Mature Cheddar & Sour Cream
- Jerk Chicken Brochette - Jamaican Jerk Recipe with 24 Hour Marinated Chicken Fillet, Mango & Sweet Chili Salsa
- Galician Paella – Shellfish & Chorizo, Spanish Paella Rice, Smoked Paprika, Peppers & Garlic
- Kimchi Gourmet Burger – Ground Beef Burger, Kimchi Cucumber Pickle, Grilled Bacon & Mature Cheddar Cheese
- Thai Style Fish Cakes, Rice Vinegar Dip, Lemongrass, Galangal, Lime Leaf, Chili & Panko Crumb
- 12 Hour Slow Pork Belly Pad Thai, Black Bean & Rice
- Moroccan Lamb Kebab, North African Flat Bread, Shaved Red Cabbage & Spiced Yoghurt

### Stadium Salads

- Lebanese Fattoush Salad - Cherry Tomato, Olive, Pita Chip & Sumac
- Green Local Leaf Salad - Salted Cucumber, Baby Tomato, Virgin Olive Oil Dressing
- Asian Slaw - Bamboo Shoots, Cashew Nuts, Cabbage, Chili & Coriander
- Vine Plum & Ripe Cherry Tomato Salad Kalamata Olives & Basil Pesto
- Chickpea & Minted Pea Salad - Cucumber, Rocket & Tortilla Tostadas, Natural Yoghurt Dressing
- Five Bean Mexican Salad - Roast Tomatoes, Cumin, Preserved Lemons, Sweetcorn & Sweet Chili

### Side Streets!

- Taco Cheese Fries
- Jambalaya Rice
- Patatas Bravas
- Spicy Wedges



## BUFFET LUNCH



*Choose from Cloughjordan Hereford Braised Beef, Wexford Lamb, West Cork Chicken or North Atlantic Salmon – just some of the main options served buffet style with your choice of two salads and a yummy dessert.  
Followed by coffee and a selection of teas.*

### Meaty Mains

Slow Cooked Tender Top Rib of Cloughjordan Hereford Beef,  
Braised in Red Wine with Honey Roasted Carrots & Swede,  
Baby Onions, Thyme Whipped Potato

Crisp Spiced Beef, Black Bean & Broccoli,  
Beansprouts, Pak Choi & Egg Noodles

Hearty Wexford Lamb, Butternut & Barley Hot Pot,  
Carrots, Parsnips & Colcannon Mash

Tender Lamb Rogan Josh, Kashmiri Chili, Almonds,  
Peppers, Cilantro & Braised Saffron Rice

### Chicken & Fish Mains

Malaysian Chicken Curry, Kaffir Lime Leaves,  
Cauliflower, Chili & Steamed Brown Rice

Lemon & Garlic West Cork Chicken Breast, Cannellini Beans,  
Roast Tomatoes, Wilted Spinach & Buttered New Potatoes

Grilled Herb Crust Hake, Chorizo & Potato Gnocchi,  
Wilted Spinach & Parmesan Cream

Roast Tranche of North Atlantic Salmon, Lemon, Lime &  
Crushed Chili, Avocado Salsa & Tabbouleh Cous Cous

### Vegetarian Mains

Chickpea Chana Marsala, Saffron & Wild Rice

Potato Gnocchi, Red Chard & Basil Pesto

Spiced Bean & Halloumi Cassoulet,  
Guacamole, Salsa, Tortilla Shell

Heritage Beetroot & Goats Cheese Tart,  
Buttered Asparagus Spears

Butternut Squash, Sage & Chestnut Rolls,  
Crispy Puff Pastry, Nigella Seeds

**BUFFET LUNCH  
continued**



*Choose two salads from the options below to enjoy with your main course.  
Follow with a dessert and finish with coffee or a tea of choice.*

**Salads**

Mixed Leaf, Salted Cucumber, Red Onions,  
Roast Cherry Tomatoes, Irish Rapeseed Vinaigrette

Asian Slaw - Bamboo Shoots, Cashew Nuts,  
Cabbage, Chili & Coriander

Vine Plum & Ripe Cherry Tomato Salad  
Kalamata Olives & Basil Pesto

Maple Roasted Sweet Potato Salad with French Beans,  
Mango & Black Sesame Dressing

Water Melon, Feta Cheese, Spiced Quinoa Granola

Cajun Chickpea & Vine Tomato Salad with Rocket &  
Tortilla Tostadas, Natural Yoghurt Dressing

Thyme Roasted Beef Salad, Candied Walnuts,  
Mozzarella Bocconcini, Toasted Seeds

Carrot, Pear & Dillisk Seaweed Slaw,  
Toasted Poppy Seed Vinaigrette

Orzo Pasta Salad, Gorgonzola, Peach,  
Crispy Onions, Smoked Bacon Dressing

Little Gem Caesar Salad with Aged Parmesan Cheese,  
Ciabatta Croutons, Garlic & Anchovy Cream Dressing

Five Bean Mexican Salad  
Roast Tomatoes, Cumin, Preserved Lemons,  
Sweetcorn & Sweet Chili

**Desserts**

Chocolate Tart, Espresso Crème Chantilly,  
Chocolate 'Space Rocks'

Deconstructed Lime Key Pie,  
Ginger Compressed Mango

Paris-Brest Choux Doughnut with  
Hazelnut Crème Patisserie, Flaked Almonds

Classic Victoria Sponge,  
Raspberry Jam, Vanilla Cream

Yoghurt Fool, Winter Berry Soup,  
Mini Meringue



## BOWL FOOD



*Ideal for informal food occasions, our Bowl Food options are served in individual bowls and designed to be enjoyed from the palm of your hand without the need to sit – a one fork wonder!*

### Served Hot

Slow Braised 12 Hour Beef Bourignon,  
Smoked Bacon & Petit Onions, Ulster Champ

Penne Carbonara, Smoked Bacon,  
Parmesan & Garlic Spear

Tempura Battered Fish n'Chips,  
Lemon & Tartar Sauce

Lamb Rogan Josh, Saffron Rice  
Garlic & Coriander Naan

Grilled Salt Crusted Hake,  
Scallion & Chorizo Mash, Crispy Leeks

Asian Black Bean & Beef Noodle Stir-Fry,  
Pak Choi, Mini Samosa

Thai Red Chicken Fillet Curry, Lemongrass,  
Garlic, Galangal, Steamed Rice

Lime & Chili Grilled Salmon,  
Warm Garlic & Chive New Potato

### Served Chilled

Flaked North Atlantic Barbequed Salmon,  
Lemon Mayo, Romaine Lettuce

Smoked Chicken & Little Gem Caesar Salad,  
Parmesan & Garlic Cream

Orzo Pasta Salad, Sundried Tomato,  
Kalamata Olives & Salted Cucumber

Serrano Ham, Feta & Radicchio Salad

### Vegetarian

Wild Mushroom & Truffle Arancini,  
Peashoots & Garlic Aioli

Tempura Battered Crunchy Vegetables,  
Sweet & Sour Sauce

Tofu, Sweet Potato & Chickpea Jalfrezi  
Baked Pilau Rice

### Something Sweet

Raspberry & Vanilla Pannacotta,  
Home baked Almond Biscotti

Sweet Lemongrass & Ginger Posset,  
Mini Macaroon

Lemon & Lime Mojito Cheesecake

Black Cherry Eton Mess

Tropical Fruit Salad, Candied Orange,  
Passionfruit Coulis

## FINGER FOOD



*Our Finger Food is packed with flavour and ideal for when you need a little something!*

### Served Hot

Sticky Duck Wings, Boyne Valley Honey  
& Hoi Sin Sauce

Barbequed Pulled Pork Mini Baps,  
Crispy Tobacco Onions

Murphy's Skins, Smoked Bacon, Mature Cheddar,  
Jalapenos, Sour Cream

Grilled Chicken Fillet Skewer,  
Peanut Satay Sauce

Mini Irish Beef Sliders, Dubliner Cheese  
& Purple Onion Relish

Thai Style Fish Beignets,  
Mango & Chilli Dipping Sauce

Spinach & Vegetable Pakora,  
Cucumber & Mint Riata

Wild Mushroom & Parmesan Arancini,  
Panko Crumb, Garlic Aoili

### Served Chilled

Skewered Tiger Prawn Shooters, Cilantro,  
Lime & Chili Broth

Hanlon's of Dublin Smoked Salmon, Quail Egg,  
Chive & Lemon Aoili

Tortilla Tostadas, Guacamole,  
Red Onion & Tomato Salsa

Bluebell Falls Goats Cheese  
& Sundried Tomato Quiche

### Something Sweet

Lemon Posset, Fresh Raspberry

Mini French Patisserie Éclairs

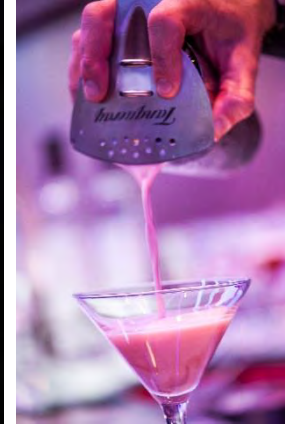
Double Belgian Chocolate Pecan Brownie

Caramel & Chocolate Beignets

Mini Berry, Chocolate, Vanilla & Lime Macaroons



## CANAPÉS



*Our Canapés from the best of Irish are delicate bites to delight even the most discerning palate.  
The perfect accompaniment to your evening drinks reception!*

### Hot Canapés

West Cork Crab Beignet, Lime & Chili Aioli

Ham Hock & Chive Croquette, Pea Puree

Duck Beignets, Hoi Sin & Galangal

Lemon, Chili & Coriander Chicken Mini Bouchée

Seared Fresh Scallop, Squid Ink Risotto, Parmesan Tuile

Cahill's Porter Cheese & Clonakilty Pudding Filo Tart

### Cold Canapés

Prawn & Crayfish Melba, Spiced Marie Rose,  
Smoked Paprika

Air Dried Beef, Glazed Fig, Melon Ribbon,  
Rosemary Syrup Skewer

Bluebell Falls Goats Cheese Cornet,  
Sunkissed Tomatoes, Fresh Basil

Guinness Stout Cured Irish Salmon,  
Cucumber Spaghetti, Brown Soda

Duck Parfait, Beetroot Gel, Garlic Croute,  
Red Beet Shoots

Mullaghmore Crab, Mild Chili &  
Crème Fraîche, Chinese Spoon

Roast Tomato & Beet Jelly, Greek Feta  
& Candied Walnut

Smoked Chicken, Roast Pepper &  
Courgette Ribbon, Quail Egg

## BUFFET DINNER



*For less formal dinner occasions, choose a one or two course Buffet Dinner served with salads, dessert and teas & coffee.*

### Starters

Pheasant & Girolle Mushroom Terrine, Purple Onion Jam,  
Quail Eggs & Kalamata Olives

Bresaola, Heritage Beetroot & Crumbled Feta,  
Fresh Mission Figs, Lemon Infused Olive Oil

Hanlon's of Dublin Whiskey & Dill Salmon,  
Saffron Aoili, Guinness Bread & Cress

Silverhill Duck Rilletes, Pickled Cucumber,  
Spaghetti, Garlic Ciabatta Spears

Smoked Mackerel, Grilled Pepperbelles,  
Preserved Lemon Mayonnaise, Crispy Sourdough

### Mains

Slow Roast Shoulder of Wexford Lamb, Moroccan Sumac,  
Apricots, Peppers, Grilled Tomatoes, Bulghar Wheat

Supreme of West Cork Chicken, Burgundy Wine Reduction,  
Wild Mushrooms, Baby Grelot Onions, Smoked Bacon,  
Rosemary & Thyme Roast Potatoes

Barbequed Rump of Cloughjordan Hereford Beef,  
Corn Fritters, Sweet Peppers & Purple Onion Relish

Confit of Duck Leg, Braised Red Cabbage with Spiced Apples,  
Lyonnais Potatoes

Chargrilled Swordfish, Mango & Chili Salsa,  
Cajun Spiced Potatoes

### Sides

Curried Roasted Cauliflower & Chickpea Salad  
with Tahini Mustard Dressing

Leaf Salad with Baby Spinach, Red Chard,  
Mizuna, Cucumber, Purple Onion  
& Vine Cherry Tomatoes

Noodle Salad with Clear Mung Beans,  
White Cabbage, Mixed Sweet Peppers,  
Carrot, Toasted Peanuts, Fresh Coriander,  
Spiced Balsamic Soy Dressing

New Potatoes, Gherkin, Red Onion,  
Cucumber, Rape Seed Oil, Fresh Dill, Sea Salt

Greek Salad, Vine Tomatoes, Cucumber,  
Red Onion, Oregano, Fresh Mint, Rice Vinegar,  
Rapeseed Oil, Sea Salt

### Chefs Choice Dessert



## DINNER



*Our Dinner Menus are ideal for celebratory and more formal occasions. Be seated, relax and enjoy a three or four course meal from the options below followed by tea or coffee.*

### Starters

Guinness Cured Salmon, Saffron & Quail Egg Crush,  
Samphire & Radish Salad, Garlic Aoili, Warm Potato Farl

Smoked Chicken & Mango Rilette,  
Chive Crème Fraîche, Pea Shoots & Sundried Tomato Oil

Warm Tiger Prawn Pil-Pil, Chili & Garlic Oil,  
Lemon, Lime & Black Pepper Focaccia

Bluebell Falls Goats Cheese & Heirloom Beetroot Salad,  
Mâche Salad & Toasted Pine Nuts

Bresaola Carpaccio, Shaved Parmesan,  
Balsamic Reduction, Micro Greens  
& New Season Tuscan Olive Oil

Chicken Tikka Salad, Mint & Cucumber Riata,  
Warm Asian Vegetable Samosa, Tricolour Violet Petals

### Soup Selection

Scotch Broth with Lamb & Organic Root Vegetables,  
Sourdough Bread

Slow Roast Tomato & Fresh Basil,  
Feta & Oregano Croute

Chunky Country Vegetable Cream Soup,  
Garlic & Herb Spear

Kilmore Quay Shellfish Bouillabaisse,  
Spiced Tomato & Fresh Dill

Terrence Snow's Potato & Garden Parsley Soup,  
Chive Oil

Celeriac, Parsnip & Shallot Cream,  
Crème Fraîche & Truffle Oil

### Vegetarian

Gateau of Keeling's Roasted Vegetables,  
Creamed Polenta, Goats Cheese Gratin,  
Spiced Saffron & Tomato Jus

Sautéed Leeks, Asparagus &  
Cooleeney Camembert Filo Parcel,  
Garlic Potato Puree, Cherry Tomato & Basil Sauce

Nick George of Wexford's Wild Mushroom & Rocket Risotto,  
Garlic & Pesto Ciabatta, Parmesan Shavings



## DINNER Continued



*Bespoke menus customisable to taste, theme or occasion are one of our specialities so let the team know if you would like to design a menu with us.*

### Main Courses

Pan-Seared 6oz Fillet of Prime Irish Beef,  
Creamed Spinach, Flatcap Mushroom,  
Sweet Potato Rosti, Honey Glazed Parsnip,  
Merlot Reduction

Honey Roast Silver Hill Barbary Duck Breast,  
Butternut Squash, Spiced Red Cabbage,  
Polenta Pont Neuf, Amarena Cherry Jus

Supreme of West Cork Glin Valley Chicken,  
Spinach & Feta Cheese Farcie, Sundried Tomato Boxty,  
Mange Tout. Roast Pepper & Tarragon Jus

Club-Club 8oz Sirloin of Kylebeg Beef,  
Buttered French Beans, Chargrilled Red Onions,  
Galette Potato, Wild Mushroom & Brandy Cream

Baked Kilmore Quay Hake Fillet,  
Buttered Baby Carrots, Samphire, Gnocchi Potato,  
Mussel & Shallot Cream

Iberico Ham Wrapped McCarron's Irish Pork Fillet,  
Clonakilty Black Pudding & Apple Potato Cake,  
Sprouting Broccoli, Calvados Jus, Crackling Crisps

Grilled Tranche of North Atlantic Salmon,  
Dublin Bay Prawn, Wilted Spinach,  
Crushed Parsley Potato, Lobster Bisque

Noisettes of Camolin Wexford Lamb,  
Smoked Knockanore Dauphinoise,  
Roast Carrot, Pea Puree, Garlic,  
Rosemary & Red Wine Reduction

### Desserts

Lemongrass & Lime Pannacotta,  
Ginger Crumble, Home Made Almond Biscotti, Violet Pear

Dark Chocolate & Pistachio Mousse,  
Raspberry Jelly, Kumquat Jam

Oreo Cheesecake Cookie Crumble,  
Vanilla Cream, Peanut Butter Ice-cream

White Chocolate & Baileys Bread & Butter Pudding,  
Hazelnut Praline Anglaise