

# RUSTIC GRUB

EAT ~ LIVE ~ ENJOY

## OUTSIDE CATERING MENU

**086-3637357**

### **SPECIAL OFFER**

**Choose Any**  
2 Main Dishes  
2 Sides or salads

**€15 pp**  
(Min 25 people)

All Desserts €24 (12 portions)

### **MAIN DISHES**

Baked Individual Herb Infused Fish in Foil

Sticky “finger lickin” Barbecue Pork Ribs

Pan-seared Chicken Breast in a Garlic & Button Mushroom Cream Sauce

Brady’s Beef Lasagne

Spinach, Goats Cheese & Sun-Drenched Tomato Tart

Lemon & Thyme Roast, Pasture Reared “Friendly Farmer Chicken”, Sage & Onion Stuffing

Local Artisan Sharing Boards (a selection of Meats, Fish, Pate, Cheese, Dips and Nibbles)

Chicken Korma

Artisan 12” Pizza, topped with local produce of choice (ask for more details)

## SIDES

- Roast Vine Tomatoes & Fennel
- Roast Mediterranean Vegetables
- Baked Jacket Potatoes, Sour Cream & Chive
- Tossed Dressed warm Greens in Ginger, Garlic Soy & Sesame
- Moroccan Inspired Cous-Cous (Hot)
- Basmati, Brown, Wild or Pilaf Rice
- Potato & Onion Gratin (Pommes Boulanger)
- Roast Potatoes, Rosemary, Thyme & Achill Island Sea Salt
- Smashed Baby Potato, Spring Onion, Olive Oil & Lemon Dressing
- Garlic & Rosemary Flatbreads

## SALADS

- Tossed Seasonal Summer Salad
- Puy Lentil Salad
- Three Bean Salad
- Goats Cheese, Sundried Tomato & Olive Salad
- Trio of Hummus (Beetroot & Hazelnut, Carrot & Cumin, Rocket Pesto)
- Broccoli, Hazelnut & Cherry Tomato
- Healthy Crunchy Kimchee Slaw (Mixed Veg, Spicy Asian Dressing)
- Greek Salad (Feta Cheese, Olives, Tomato, Cucumber, Red Onion, Herb Croutons)
- Caesar Salad (Crispy Leaves, Smokey Bacon, Roast Red Pepper, Herb Croutons, Parmesan Shavings)
- Moroccan Inspired Cous-Cous (Cold)

## **DESSERTS.....€24** (12 Portions)

Tunisian Orange & Polenta Cake, Whipped Cream (gf)

Lemon & Poppy Seed Cake, Lemon Drizzle

Apple & Cinnamon Crumble Tart

Lemon Crème Brûlée Tart

Chocolate Brownies (gf)

Forbidden Chocolate Biscuit Cake

Chocolate Fudge Cake

Sticky Toffee pudding, Toffee Sauce, whipped Cream

Poached Pear & Chocolate Pavlova, Honeycomb Crunch (gf)

Lemon Curd & Raspberry Meringue Roulade (gf)

Orange & Peach Trifle, Ginger Nut Crunch

Mango & Raspberry Mess Pots

Toffee Banoffi Pie (gf)

Summer Fruit Pavlova (gf)

Tropical Summer Fruit Salad Bowl, Vanilla Bean Crème Fraîche

Pear & Almond Tart

Strawberry Cheesecake, Summer Berry Compote

Chocolate & Salted Caramel Profiteroles

**We can also supply, cutlery, Glasses & crockery FREE of charge!**

**Waitress also available for service (optional extra)**

**Bubbly, Fine Wines, Local Craft Beers & Drinks Menu also Available**

A non-refundable Deposit of 50% is required when booking.

**CALL MARIA ON 086-3637357**

**Check our RUSTIC GRUB on Facebook and “LIKE” for Special offers**

**[www.rusticgrub.ie](http://www.rusticgrub.ie)**