



buffet menus. 2016-2017

by

Claire Hanley
FOOD FOR LIFE EVENTS

OUR STORY



established in 1994. Drawing on over twenty years of experience and the thousands of events we have organised, catered and entertained for, we realise that our success to date lies on three guiding principles; the use of local fresh ingredients, personal attention to detail, and our ability to listen to our clients.

In organising any event, our objective is to remove the pressure from you, the host, so that you can enjoy your time with your guests. Food is the heart of any occasion, but in addition we work to create something more intangible – the atmosphere that exists the moment your guests walk through the door. Design, lighting, décor and above all, our people help to create atmosphere at any event.

There is an excitement that runs through our events; it comes from the fact that we love what we do. We never impose taste, but design around your choices and budget, and create an occasion that is individual to you.

Our experience can give you assurance – when we started out twenty years ago, we believed that every event has the potential to be entertaining – ***WE STILL DO.***

Travis Stanley

FOOD FOR LIFE EVENTS

OUR PEOPLE

We are proud of our charming team we have built up over the years from Event & Hospitality Mangers, Servers, and Drink Sommeliers to Chefs, Kitchen Porters and Service Suppliers. All these people play a special part in all Claire Hanley events.



Claire Hanley

FOOD FOR LIFE EVENTS

COMPILING A MENU

Forming a menu is an art in itself. A menu varies depending on the location, the season and above all, the occasion. When compiling dishes for menus, you need to consider the balance of flavours, colours, textures and more importantly, making sure the when your guests eat the sequence of dishes, the entire meal is not heavy. On the next pages, we have provided you with a selection of menus, which we feel, work well together. These are only suggestions. We will work with you on compiling a tailor-made menu for your occasion with only a few simple questions asked in order to get a feel for the event.

Should you have any specific dietary requirements or food allergies, please notify us and we will be happy to cater for you anyway we can. All 14 Allergens are openly used throughout our kitchens. We do cook with **Celery, Cereals containing Gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame Seeds, Soy Beans** and **Sulphites**, and as much as we try our best to keep them from other foods, there could be traces of them in anything we make.



Travis Hawley

FOOD FOR LIFE EVENTS



*Prices are based on a minimum order of 20.
All prices are inclusive of VAT at the applicable rate.*

one 'MEAT', one 'SEAFOOD' OR one 'VEGETABLE' AND three 'SALADS'
30.00 per person

**one 'MEAT', one 'SEAFOOD' OR one 'VEGETABLE', three 'SALADS'
AND two 'SWEET TREATS'**
35.00 per person

**two 'ANTIPASTI + TAPAS', one 'MEAT', one 'SEAFOOD' OR one 'VEGETABLE',
three 'SALADS' AND two 'SWEET TREATS'**
45.00 per person

Please review the menus on the following pages and select, or ask us to present a suggested menu to suit your occasion and we can provide an all-inclusive price.

If you would like us to meet with you and view the facilities and detail your event, we will be happy to do so.

All dishes come in earthenware suitable for oven to table and bowls for salads. Crockery can be collected and returned unwashed. All packages include a Roth's Bakery sourdough and brown bread selection.

If you require crockery, cutlery, glasses, and linens, please let us know and we can liaise with a hire company on your behalf.

A handwritten signature in black ink that reads "Elaine Stanley".

SERVICE CHARGES

Should you require a chef and service staff on site, please advice and we can quote. For a buffet, we suggest 1 server per 15 guests. Some buffets and barbeques require chefs on site to finish dishes and present for service, charges are detailed below.

cold buffet.

Cold Buffets can be dropped off ready for table, salads to be dressed by client on site.

hot buffet.

The menus included in the Hot Buffet selection usually require chefs to have access to kitchen facilities at your chosen Venue or Home. This could be simply your domestic or office kitchen, or it could be a back of house space, where we can bring our mobile equipment to create a catering kitchen.

You will also need a chef or team of chefs to finish preparing, cooking and garnishing your food so it arrives with your guests hot and delectable. In some circumstances, we can deliver food that is already hot, but this can affect the variety of food we are able to provide.

chef charges.

Head Chef **35.00 per hour**

Sous Chef **25.00 per hour**

server charges.

Head Waiter **20.00 per hour**

Servers and Drink Stewarts **18.00 per hour**

crockery, cutlery, linens and kitchen equipment.

We work with a variety of hire companies; we source different elements to match the event style. We are happy to organize a quote for you from one of the hire companies

A Drop Off is also available with a delivery and collection charge of **50.00** within County Dublin. For all other areas, please ask us.



ANTIPASTI & TAPAS

Four Melons, Campari and Mint Dressing
Baked Mascarpone, Balsamic Roasted Beetroot
Roast Stuffed Bell Peppers, Macroom Feta and Pine Nuts
Serrano Ham, Pickled Artichoke Hearts
Grilled Asparagus, Courgette and Aubergine, Sicilian Olive Oil
Semi Sun Dried Tomatoes
24-month Aged Parmesan, Onion Marmalade
Mixed Spanish Olives and Toasted Almonds
Roth's Bakery Sourdough Breads, Basil Pesto, Hummus, Tomato Relish
Carpaccio of Beef, Black Truffle Oil, Parmesan, Rocket, Irish Atlantic Sea Salt
Milano Salami Cones with Mascarpone Cheese
Honey Roast Figs with Manchego

ANTIPASTI PLATTER

*ready for table 500.00 for 20 persons
(minimum order)*

Four Melons, Campari and Mint Dressing
Mixed Olives and Pickled Vegetables
Bread Sticks, Roth's Bakery Sourdough, Sicilian Olive Oil
Prosciutto di Parma, Mortadella, Salami, Bresaola
Carpaccio of Beef, Black Truffle Oil, Parmesan, Rocket, Irish Atlantic Sea Salt
Honey Roast Figs with Taleggio
Grilled Asparagus, Courgette and Aubergine, Sicilian Olive Oil



SEAFOOD

hot.

Asian Broth with Poached West Coast Crab Claws, Red Chili, Lime and Coriander

Coquilles St-Jacques *supplement of 5.00 per person*

Mediterranean Fish Stew of Mussels, Prawns, Monkfish, Black Olives and
Grilled Courgettes in a Tomato and Pepper Sauce

Baked Sea Bass Fillets, Soy and Ginger Dressing, Asian Greens

Doran's Seafood Pie with Monkfish, Prawns and Cod, White Wine and Dill Sauce,
Crispy Potato Topping

Teriyaki Salmon with Ginger, Soy and Buttered Pak Choi

Roast Halibut with Cockles, Samphire and New Potatoes

Tiger Prawns, Castletownbare Scallop and Avocado Gratin

Lobster Mac and Cheese *supplement of 10.00 per person*

Doran's Smoked Fish Pie with Natural Smoked Haddock and Prawns, White Wine
Sauce, Herb Crumb

SEAFOOD PLATTER

ready for table 500.00 for 20 persons
(minimum order)

Fully Dressed Doran's Salmon, Organically Farmed
Kenmare Oak Smoked Salmon Roses, Capers and Red Onion

Salmon Sashimi, Yuzu Dressing

Seabass Ceviche, Pickled Ginger, Cucumber

West Coast Crab Salad, Coriander, Mango and Red Chilli

Dublin Bay Prawns

Brown Scones and Melba Toast



SEAFOOD

cold.

Full Poached or Baked Doran's Salmon, Organically Farmed, (*size suitable for 25 persons as part of a buffet*)

West Coast Crab Claws, Saffron Aioli

West Coast Crab Salad with Chili and Coriander

Black Tiger Prawn Salad with Apple, Tarragon and Pancetta

Fresh Dublin Bay Prawns, traditionally dressed with Marie Rose and Iceberg Lettuce
supplement of 5.00 per person

Dingle Vodka Marinated Salmon, Pickled Cucumber, Horseradish Crisps,
Crème Fraîche

Native or Local Oysters with a choice of Pickles, Cures or Gratins *seasonal and supplement of 2.00 per person*

Dill and Beetroot Gravavlax with Celeriac Remoulade

Seared Yellowfin Tuna Niçoise Salad

Fresh Half Lobster *supplement of 15.00 per person*

Cured Wild Mackerel, Crisp Apple Slaw

Goatsbridge Smoked Trout, Horseradish Cream

Kenmare Oak Smoked Salmon, classically dressed with Lemon,
Caper and Red Onion

Salmon Sashimi, Yuzu Dressing

Terry Buckley Hot Smoked Salmon, Lemon Mayonnaise

Kenmare Smoked Salmon Terrine, Citrus Coulis



MEAT

hot.

Lamb Tagine, Mint Yoghurt, Toasted Almonds, Couscous with Preserved Lemon and Pomengrate Seeds

Baked Chicken Supreme, Pimento Black Olive, Roasted Cherry Tomato and Basil Sauce

Grilled Chicken Supreme, Chickpea and Tomato Casserole

Sticky Beef with Noodles, Toasted Sesame Seeds

Buttermilk Fried Chicken, Blackened Corn Salsa

Green Saffron Spiced Butter Chicken, Pilaf Rice, Mini Poppadum's

Beef and Guinness Casserole, Creamy Whipped Potatoes

Kashmiri Lamb, Roast Butternut Squash and Cauliflower, Punjab Paste, Mint Yoghurt, Herb Couscous

Braised and Caramelised Pork Belly, Pineapple Fried Rice, Sweet Pickled Red Onions

Thai Green Chicken Curry, Jasmine Rice

Lamb Croquettes, Peas, Beans and Mint

Rosemary and Mint crumbed Lamb Cutlets, Salsa Verde, Wilted Spinach

Italian Pork, Beef and Oregano Meat Balls, Tomato Sauce, Strozzapreti Pasta

Braised Beef Chili, Chipotle Salsa, Sour Cream, Nachos

Free Range Breast of Chicken, Bacon and Lemon Stuffing, Cream Basil Sauce, Steamed Basmati Rice

Thai Red Chicken Curry, Asian Greens, Steamed Jasmine Rice

Smoked Loin of Bacon, Colcannon, Parsley Sauce

Game Stew, Baked Sweet Potato *seasonal*

Traditional Irish Stew, Buckets of Parsley

Posh Shepherds Pie, Pulled Shoulder of Pork, Mint Salsa Verde, Crisp Potato Topping

Honey Glazed Silverhill Breast of Duck, Coconut Rice, Pickled Plums

Roasted Fillet of Beef Stroganoff, Horseradish Mash *supplement 5.00 per person*



MEAT

cold meats.

Baked Rosdara Ham, on-the-bone, Cumberland Sauce, Piccalilli
Rare Fillet of McLaughlin's Beef, Horseradish Cream, Rocket, Parmesan
supplement 5.00 per person

Coronation Chicken *a step back to 1952!*

Grilled Chicken Salad, Crème Fraîche, Honey and Lemon Dressing,
Grapes and Toasted Almonds

Serrano Ham, Manchego, Spanish Olive Oil, Pickled Peppers

Smoked Chicken Salad, Avocado, Wild Rice, Ginger Mayonnaise

Moroccan Roasted Chicken, Spiced Noodle Salad

Charcuterie of Traditional Spiced & Aged Meats, Sweet Onion Chutney

Whole Roast Sirloin of McLaughlin's Beef, Soy and Sesame Dressing

A stylized, handwritten signature in black ink that reads "Elaine Stanley". The signature is fluid and cursive, with the first letter 'E' being particularly large and decorative.

VEGETABLES

hot.

Nut Roast, Tomato and Chickpea Cassoulet
Pea and Asparagus Risotto, Parmesan Shavings *seasonal*
Penne Pasta, Grilled Mediterranean Vegetables, Marjoram
Vegetable Wellington
Vegetable Tagine, Root Vegetables with Lime and Mint Yoghurt,
Pomegranate Couscous
Vegetarian Singapore Noodles with Shitake Mushrooms, Ginger, and Fried Tofu
Caramelised Sweet Onion Tart, Melting Taleggio, Wilted Spinach
Baked Butternut Squash, Roasted Aubergine, Chickpea Falafels, Pomegranate Seeds
Cauliflower, Cumin and Coriander Pakoras, Roast Garlic and Chili Aioli
Vegetable Korma, Toasted Flaked Almonds, Pilaf Rice
Mac n Cheese, Truffle Oil, Crumb Crust
Parmesan and Spinach Gnocchi, Sage Butter
Sweet Potato, Spinach and Apricot Tagine, Saffron Rice

cold.

Tuscan Panzanella Salad of Tomatoes, Roast Peppers, Shallots, Basil, Olives,
Pecorino Cheese, Chunky Sourdough, Aged Balsamic and Extra Virgin Olive Oil
Grilled Vegetables, Toasted Pine Nuts, Salsa Verde
Quinoa Salad, Roast Butternut Squash, St. Tola Goat's Cheese,
Pomegranate, Coriander

A stylized, handwritten signature in black ink that reads "Elaine Stanley".

SALADS

Tomato, Basil, Macroom Mozzarella, Fine Diced Red Onion
Bean Sprouts, Snow Peas, Mango, Grilled Peppers, Toasted Sesame Dressing
Garlic Pasta Bows, Roasted Peanuts
Caesar Salad with or without Anchovies
Roasted Shallots, Red Peppers, Cherry Tomatoes
Mixed Leaf Salad, Toasted Pine Nuts, Parmesan, House Vinaigrette
Beetroot, Sweet Walnuts, Orange and Ginger Dressing
Heirloom Tomato Salad, Greek Black Olives *seasonal*
Sprouting Broccoli, Sesame Seeds, Oyster Sauce
Red Wine Pears, Baby Spinach, Sweet Walnuts, Cashel Blue Cheese
Quinoa Salad, Roast Butternut Squash, Pomegranate, Garden Mint
Green Beans, Toasted Hazelnuts, Raspberry Dressing
Traditional Potato Salad, Chive Mayonnaise
Rustic Potato Salad, Sicilian Olive Oil Dressing
Red Cabbage Slaw
Jeweled Salad with Giant Couscous, Orange, Pomegranate, Parsley, Toasted Seeds
Avocado, Tomato, Cucumber, Garden Mint
Green Bean, Mange Tout, Baby Spinach, Orange and Hazelnut Dressing
Heritage Tomato, Wild Rocket, Shallot and Caper Vinaigrette

SWEET TREATS

individual sweet treats.

Chocolate and Orange Tartlets, Mascarpone Cream
Lemon Posset, Rhubarb Compote, Buttery Shortbread *seasonal*
Individual Lemon Meringue Tarts
Poached Pears, Caramel Sauce, Pistachio Ice Cream
Tiramisu Pots, Amaretti Biscuit
Seasonal Fruit Tartlets, Crème Patisserie *summer berries or winter caramelised apple or pears*
Dark Chocolate Mousse, Honeycomb Crunch, Raspberry Purée
Eton Mess, Seasonal Fruit, Vanilla Cream
Kaffir Lime Posset, Fresh Raspberries, Shortbread Crumble Topping
Icky Sticky Meringues, Cream *summer berries or winter bananas and chocolate sauce*
Lemon Soufflé Martini
Crème Brûlée, Cointreau-soaked Blueberries
Banoffee Pots
White and Dark Chocolate Whole Nut Brownies, Vanilla Ice Cream
Pears Poached in Sauternes, Sauterne Jelly, Pistachio Ice Cream
Indian Eton Mess, Roast Pineapple, Brown Sugar Meringues, Peaches, Pistachios

whole sweet treats. a 10 portion dish.

Meringue Roulade, Poached Rhubarb, Vanilla Cream *spring*
Meringue Roulade, Strawberries and Raspberries, Rose Cream, *summer*
Meringue Roulade, Roasted Plums, Lime Cream *autumn*
Meringue Roulade, Bananas, Toffee Cream, Toasted Almonds *winter*
White and Dark Chocolate Mousse Cake, Raspberry Sauce
Apple and Rhubarb Crumble, Softly Whipped Cream
Bread and Butter Pudding, Baileys Cream
Sticky Toffee Pudding, Orange Salad, Cardamom Crème Fraîche
Chocolate Profiteroles Tower
Blueberry and Almond Tart, Softly Whipped Cream
Jameson Whiskey Chocolate Cake, Orange Crème Fraîche
Apricot and Lemon Frangipane Tart, Softly Whipped Cream
Chocolate and Peanut Butter Tart, Crushed Oreo Cookie Base
Sherry Trifle with Peaches, Sherry-soaked Sponge, Custard, Toasted Almonds
Salted Caramel Tart, Grilled Banana, Hazelnut Ice Cream
Baked White Chocolate Cheesecake
Lemon Curd and Raspberry Cheesecake



CHEESE

'the cheeseboard' 7.50 per person

A selection of Irish & International Cheeses with Onion Marmalade, Fresh Fruit, Caramelised Walnuts, Sheridan's Brown Bread Crackers, & Biscuits.

Please review our cheese menu below.

Generally we offer the choice the week before the event, making sure we provide the best-seasoned cheese at that time.

irish.

Crozier Blue, Ardrahan, Coolea, Cooleeney, Killeen Goat Gouda, Durrus,
Derg Cheddar, Bellingham Blue, St. Gall, Cashel Blue,
St. Killan, Gubbeen, Milleens, Cais na Tire, St. Tola,
Wicklow Blue Brie, Fivemiletown, Field Cheddar, Saint Brigid,
Gortamona Goat, Knockamore Smoked, Young Buck Blue, Ardsallagh,
Bluebell Falls, Mossfield, Triskel

international

Brie de Meaux, Comté, Camembert de Normandie AOC,
Delice de Bourgogne, Manchego Curado, Bleu d'Auvergne AOC,
Brillat Savarin, Chaource Fermier AOC,
Epoisses Marc de Bourgogne, Stilton, Mont d'Or,
Poulligny-Saint-Pierre, Roquefort, Saint-Maure de Touraine,
Taleggio, Petit Reblochon

Staine Hanley

PROVENANCE

At Claire Hanley, we cook and bake nearly everything in-house. We believe Irish produce is special and worth celebrating. When sourcing produce, we think local, fresh, sustainable, and people. We are fortunate enough to have a pick at the suppliers and artisan producers who think as passionately about food as we do.

All our meat is 100% Irish and fully traceable. We work with our producers and suppliers on a daily basis, sourcing fresh, local, and seasonal produce, where possible.

SOME OF OUR PRODUCERS AND SUPPLIERS ARE:

beef, lamb, pork & poultry. Pat McLaughlin, Clondalkin Industrial Estate, Dublin 22

cheesemongers. Sheridan's Cheesemongers, South Anne Street, Dublin 2

coffee beans. Coffee Perfection, 14 Dunboyne, Business Park, Dunboyne, County Meath

milk, cream & butter. Town of Monaghan Co-op, Coolshannagh, Co. Monaghan

fish & seafood. Doran's on the Pier, 7 W Pier, Howth, County Dublin

free-range eggs. Caterway, Corporation Fruit Market, 17 Halston St, Dublin 7

fruit & vegetables. Caterway, Corporation Fruit Market, 17 Halston St, Dublin 7

game. Wild Irish Game, Glenmalure, County Wicklow

single origin chocolate. Bean and Goose, Ferns, County Wexford

sourdough breads. Roth's Bakery, Langan Road, Glasnevin Industrial Estate, Dublin 9

SOME OF OUR MEETING & EVENT PARTNERS

flowers. Appassionata Flowers. The Garden.

sound & lighting. City Sound. Rob Jones.

event & party hire. Caterhire. Carraig Linen. Select Hire. Total Events. Got'cha Covered.

photography & videography. Harry Weir. Nicola Webster.

music & entertaining. Truly Devine.

design & print. Mahon's Printing Works. Slater Design.



TERMS & CONDITIONS

- Claire Hanley (*trading as CHC Food*) will not consider a booking as confirmed until an **initial deposit of €1,000** has been paid. This deposit must be paid within **ten days** of the booking. If deposit has not been paid at this point, the booking will be automatically released.
- Claire Hanley require written confirmation by the signatory of an authorised person from the client, of their contractual commitment to engage the services of Claire Hanley for the clients event as listed in the Contract of Agreement above.
- Upon receipt of same, Claire Hanley will raise a confirmation quotation invoice for the agreed amount, which must be settled within **seven working days** of the invoice issue date.
- All services pre-booked must be paid in full prior to the function (a pro-forma invoice will be provided as confirmation agreement). This invoice will be signed by the client and returned.
- If bar and wine sales are on consumption basis, an invoice will be issued at the end of the event. This bill must be paid at this time unless previously arranged with an authorised representative of Claire Hanley.
- In the event of a postponement of a function, the initial deposit paid may be transferred to another date booked within six months. A second postponement will result in the deposit being forfeited in full.
- Final numbers must be submitted **at least one week** prior to the function. This will be the minimum number charged for.
- In the event of a **cancellation** within two weeks of the function, a cancellation fee of 50% for all services booked will apply.
- The client must agree to provide Claire Hanley with a relevant purchase order number, if required and make Claire Hanley aware of any conditions and / or company policies, which will affect the payment of their invoice.
- In some circumstances where managing an event, a management fee or handling charge may apply, the client will be fully advised and charges will be clearly marked where this applies.
- Claire Hanley will **not be** responsible for any breakages or losses of any items hired on the clients behalf. It is recommended that the client reviews their insurance regarding the same.

