

The background of the entire page is a blurred photograph of a restaurant interior. In the foreground, a white ceramic bowl filled with a crumble dessert is topped with two sliced strawberries and a blackberry. The bowl sits on a white plate with a decorative gold-colored pattern. In the background, wooden tables and chairs are visible, along with warm, glowing lights that create a cozy atmosphere.

*Passion for
Food!*

Berry
Catering

Corporate Menu

info@berrycatering.ie



CORPORATE MENU

Berry Catering,
Dundrum,
Dublin 16

Call 087 251 3251
or (01) 298 3112

Email: info@berrycatering.ie

At Berry Catering we provide daily deliveries to corporate and private clients offering a wide range of menu choices and service solutions. Our following menus are designed to cater for all your daily requirements as follows:

- *Breakfast Menus*
- *Beverage Requirements*
- *Sandwich Platters, fruit & soup*
- *Dessert & Pastry Platters*
- *Cold Buffet, Salads & Breads*
- *Hot Buffet Menus*
- *Sweet & Savoury Platters*

Planning an event? We'll tailor a package to meet your needs. We will call out (without obligation) and devise a plan to incorporate all the necessary arrangements from seating to required facilities and hire.

We will work closely with you to ensure your event is tailored to your specific needs and represents your vision of proceedings.

Our fresh and tasty menu selection is designed to cater to all tastes & budgets, call us today and indulge your passion for food!



BREAKFAST

CORPORATE MENUS

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Fresh & Tasty Breakfast Selection

"Freshly baked, squeezed or sliced our delicious breakfast selection makes the perfect start to your day"

Classic Pastry Platter

A selection of Danish Pastries, Pain Au Chocolate & Croissants

Large Platter (16 pieces) Small Platter (8 pieces)

Mini Breakfast Platter

A selection of Mini Danish Pastries, Pain Au Chocolate & Croissants

Large Platter (32 pieces) Small Platter (16 pieces)

Scone Platter

Our freshly baked home-made plain and fruit scones
(served with butter & Jam)

Large Platter (16 pieces) Small Platter (8 pieces)

Savoury Breakfast Platter

A selection of fresh filled Bagels & Croissants;
Cream cheese, bacon and sundried tomato,
Baked ham & cheese,
Cream cheese and smoked salmon..... (10 items)

Hot Irish Breakfast

Comprising: Rashers, Sausages, Beans, Tomato, Sauté Potatoes
Black & White Pudding, all served with Bread Rolls & Butter
(Minimum 20 portions)

Beverages

Freshly Brewed Tea & Coffee
Served piping hot in thermal flasks
(10-12 cups. Includes: milk, sugar, disposable cups & stirrers)

Orange Juice (330ml)
Fruit Smoothies
Bottled Mineral Water (500ml)

Fresh Fruit Selection

Fresh Fruit Platter large (serves approximately 12-15)
Selection of whole & sliced fruit pieces including, bananas, apples,
oranges, grapes, pineapple, melon & berries

Individual Fresh Fruit Cups

Large Fresh Fruit Salad (serves approximately 10)
A delicious medley of sliced fresh fruits and berries in natural juices





SANDWICH PLATTERS

CORPORATE MENUS

Lunch Time made Delicious

“Sandwiched together, wrapped or rolled, our sandwiches are made with the freshest and finest ingredients”

Our sandwich platters serve 4-5 people and are presented on sealed disposable platters ready to be enjoyed!

Vegetarian Platter (Freshly made on Sliced White & Brown Breads, Ciabatta Bread & Flour Tortillas)

Creamy Brie & Grape w/ Cranberry Relish

Hummus, Pickled Red Cabbage, Carrot & Sweet Red Pepper

Egg Mayo with Baby Leaf Lettuce

Rainbow wrap w/ Avocado, Julienne Vegetables & Pesto

Feta, Red Onion Jam, Lettuce, Carrot.

The Classic

(Freshly made on Sliced Farmhouse White & Brown Wholegrain Bread)

Traditional Egg Mayo w/ Onion & Parsley

Cider Baked Ham w/ Whole Grain Mustard

Mild Cheddar Cheese w/Chunky Tomato Relish

Breast Of Chicken Mayo w/ Mixed Leaves

Baked Chicken Tandoori Mayo w/ Red Pepper & Mixed Leaves

Classic Tuna & Sweet corn w/ Mayo & Mixed Leaves

The Gourmet Selection

(Freshly made on Sliced Farmhouse White & Brown Wholegrain breads, Ciabatta & Flour Tortillas)

Smoked Irish Salmon, Philadelphia , Red Onion & Lemon

Tuna & Sweet corn W/ Mayo & Sun dried Tomatoes

Egg Mayo w/ Cucumber Ribbon

Chicken Mayo, w/ Bacon, Sage and Onion Stuffing

Cider Baked Ham, Creamy Brie Cheese & Cumberland Dressing

Cheddar Cheese, Cherry Tomato Relish, Basil Pesto, Greens



SOUPS

CORPORATE MENUS

Fresh Vegetable Soup

All Gluten Free & Delicious

Individual 12oz containers

Ready for reheating in microwaveable containers or can be provided in an electric Soup Tureen

Our delicious selection of freshly blended soups:

Green Pea & Mint

Carrot & Parsnip

Tomato & Red Pepper

Cream of Mushroom

Celeriac & Apple

Mixed Vegetable

Courgette & Almond

Parsnip & Rosemary

Carrot & Fresh Ginger

Potato & Leek

Curried Parsnip & Apple.

Sweet Treats

Large Sweet Treats Platter (10 items)

Belgian chocolate brownies, Raspberry & Coconut Squares, Lemon Drizzle Slices, Creamed Raspberry Meringues, Rocky Road Slices

Afternoon Tea Selection (25 items)

(Choice of dainty cakes in finger size portions ideal for that sweet bite)

Belgian Chocolate Brownies, Raspberry & Coconut square, Lemon Drizzle Slices, Mini Raspberry Meringues, Chocolate Dipped Profiteroles





HOT BUFFET

CORPORATE MENUS

Hot Buffet Menu

Our hot buffet menu is the perfect option for any corporate or home event. Whether you opt for our “delivery and set-up package” or “full service package” you can be assured of a delicious, freshly prepared and stress free meal.

We have a minimum order number of 20 people. Our hot buffet menu will be delivered and set-up in our electric chafers units, which allow the food to stay hot until your guests arrive, allowing you to be a stress free host!

Choose from our delicious range of hot main courses, fresh salads and desserts, with our complimentary artisan style bread to create the perfect buffet. Our sample menu below offers you a selection of dishes to choose from and ensures that all tastes our catered for.

SAMPLE BUFFET MENUS

(Available with *Waiter Service or Delivery Only)

Hot Buffet Menu

(Minimum order of 20ppl. Add on in multiples of 5ppl)

Beef Bourguignon, red wine, button mushrooms & smoked bacon
Beef Stroganoff with mushrooms, gherkins & sour cream
Pepper pot Beef, with kidney beans in a beautiful rich sauce
Braised Beef w/ Orange, Brandy & treacle
Beef Rogan Josh, a delicious rich and tangy tomato and onion curry
Beef & Black Bean Sauce w julienne fresh vegetables & ginger
Beef & Guinness Stew with root vegetables & turned potatoes
Spanish meatballs w/ tomato & basil
Lamb Provencal in a tomato based sauce w earthy spices
Moroccan Lamb Tagine w/ apricots
Coconut & Cardamom Lamb w/ aubergine
Chicken with Lemon & Coriander in a cream sauce
Chicken Al a King, with red pepper & mushrooms
Chicken Italian, in a light cream sauce w/ bacon & mushrooms
Chicken & Black Bean Sauce
Tandoori Style Chicken w/ yoghurt & sweetcorn
Chicken Korma in a mild cream sauce
Penang Chicken Curry w/ ground peanuts & lime leaf
Thai Green/Red Chicken w Coconut & Coriander,
Chicken Massaman Curry w/ star anise & potatoes
Thai Pork & Peanut Curry
Sweet & Sour Pork
Lake Shore Pork Casserole Chicken Cacciatore w/ rosemary & olives

All served with Steamed Rice & Artisan Style Bread

Add on Salads : (we recommend 3 salads per 20 guests)

See Salad offerings after following page

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HOT BAKED MAIN COURSES AND VEGETARIAN BUFFET MENU

CORPORATE MENUS

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Choose from our delicious range of hot main courses, fresh salads and desserts, with our complimentary artisan style bread to create the perfect buffet. Our sample menu below offers you a selection of dishes to choose from and ensures that all tastes our catered for.

SAMPLE BUFFET MENUS

(Available with *Waiter Service or Delivery Only)

Hot Buffet Menu

(Minimum order of 20ppl. Add on in multiples of 5ppl)

Vegetarian

Celeriac, Butternut Squash & Chickpea Curry
Chilli Bean & Vegetable Casserole
Thai Green Vegetable Curry
Stuffed Roast Peppers w/ Feta cheese

Bakes

Traditional Beef lasagne w/ a rich tomato sauce
Classic Seafood fish pie with creamed mash potato
Cottage pie with garden peas & potato topping

All served with Steamed Rice & Artisan Style Bread
Add on Salads : (we recommend 3 salads per 20 guests)

See Salad offerings on follow page

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SALADS

CORPORATE MENUS

**Add on Salads: we recommend 3 salads per 20 guests
or large Bowl of Leafy Salad**

Greek Salad w/ Feta Cheese, Olives and Tomatoes
Mixed Leaf Salad with Cucumber & Red Pepper
Snow Pea, Courgette, Mint and Feta Salad
Roast Beetroot, Apple & Yoghurt Salad w/ Almonds
Celeriac, Apple & Chickpea Salad
Caprese Salad
Baby Potato with Roast Chorizo Salad
Broccoli, Cherry Tomato and Feta Salad
Potato Salad w/ Coriander
Bombay Rice Salad
Cucumber and Mint Salad w/ Lemon Crème Fraiche
Broccoli and Carrot Salad w/ Toasted Pine Nuts
Cous Cous w/ Sesame Seed Oil , Coriander & Mint
Traditional Creamy Coleslaw Mayonnaise
Pasta Salad w/ Sundried Tomatoes & Basil Pesto

Sweet Treats

Large Sweet Treats Platter (10 items)

Belgian chocolate brownies, Raspberry & Coconut Squares, Lemon Drizzle Slices, Creamed Raspberry Meringues, Rocky Road Slices

Afternoon Tea Selection (25 items)

(Choice of dainty cakes in finger size portions ideal for that sweet bite)

Belgian Chocolate Brownies, Raspberry & Coconut square, Lemon Drizzle Slices, Mini Raspberry Meringues, Chocolate Dipped Profiteroles

Desserts (priced per cake)

White Chocolate & Raspberry Cheesecake
Bailey's Cheesecake
Raspberry Meringue Roulade
Classic Fresh Fruit Pavlova
Traditional Bakewell Tart
Zesty Key lime Pie
Banoffi Pie
Profiteroles & Chocolate Sauce
Exotic Fruit Salad
Pear & Almond Tart
Classic Lemon Tart
Passion Fruit & Mango Gateau
Gateau Dianne

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CANAPES/ FINGER FOOD

(Available with *Waiter service or Delivery only)

CORPORATE MENUS

At Berry Catering we provide a range of canapés to suit all tastes. Either hot or cold or both we provide a range of tasty treats to tantalize your taste buds.

Selection of Cool Canapés (approx 40 items per platter)

Italian Bruschetta w/ Salami & Roast Tomatoes
Smoked Salmon, Cucumber & Cream Cheese Roulades
Feta, Basil Pesto & Sun dried Tomato Tartlets
Miniature Quiche Selection
Mini Brioche toasts w/ Rare Beef & Horseradish Crème Fraiche
Greek Olive, Mozzarella, Basil Leave & Sundried Tomato Skewer
Shot Glass of Prawn Cocktail
Butternut Squash with Salsa Verde (v)
Tiger Prawn tartlets w/ Lime Cream Cheese

Selection of Hot Canapés (approx 40 items per platter)

(Suitable for reheating)

Mini “ Croque Monsieur”
Mini Burgers in a Sesame Seed Bun w/ Relish
Hot & Spicy Chicken Wings
Marinated Chicken Satays
Cocktail Sausages w/ Honey & Sesame Seeds
Mini Fishcakes w/ Dipping Sauce
Roast vegetable & Goats Cheese Bouchee

Selection of Sweet Canapes (approx 40 items per platter)

Mini Brownies w/ Chocolate Ganache
Fresh Strawberries Dipped in Belgian Chocolate
Strawberry Cheesecake Cups
Pastry Cream & Seasonal Berries Tartlets
Chocolate Topped Profiteroles
Mini Raspberry Meringues
Banoffee Shots

Berry catering make canapés specially to suit your event and preference. Our list of canapés is constantly evolving and we have a wide range for you to choose from. We can provide a fully serviced event or delivery to your door.





COLD BUFFET PLATTERS

CORPORATE MENUS

Antipasti Platter: (Serves 8 -10)

A Selection of Sliced Meats, including Cider Baked Ham off the bone, Salamis & Continental Cheeses served w/ cranberry sauce & onion marmalade.

Gourmet Chicken Platter: (Serves 8 -10)

Stuffed Roast Chicken, Chicken Italian w/ Fresh Basil, Cajun roasted chicken w/ tomato salsa

Seafresh Platter: (Serves 8 -10)

Poached Fresh Salmon in Bay leaf and Lemon, Smoked Irish Salmon w/ Dill Mayonnaise ,Our own Smoked Seafood Pâté & Atlantic Prawns Marie rosé.

Vegetarian Platter: (Serves 8- 10)

Roasted Vegetable Bruchetta, Creamy Provencal Vegetable Quiche, Stuffed Roast Peppers, Marinated Vegetables & Dips Selection of Artisan Style Breads w/ Butter

Salads

Add on Salads: we recommend 3 salads per 20 guests or large Bowl of Leafy Salad

Greek Salad w/ Feta Cheese, Olives and Tomatoes
Mixed Leaf Salad with Cucumber & Red Pepper
Snow Pea, Courgette, Mint and Feta Salad
Roast Beetroot, Apple & Yoghurt Salad w/ Almonds
Celeriac, Apple & Chickpea Salad
Caprese Salad
Baby Potato with Roast Chorizo Salad
Broccoli, Cherry Tomato and Feta Salad
Potato Salad w/ Coriander
Bombay Rice Salad
Cucumber and Mint Salad w/ Lemon Crème Fraiche
Broccoli and Carrot Salad w/ Toasted Pine Nuts
Cous Cous w/ Sesame Seed Oil , Coriander & Mint
Traditional CreamyColeslaw Mayonnaise
Pasta Salad w/ Sundried Tomatoes & Basil Pesto

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