



PROFESSIONAL CATERERS

As part of our unique and professional service, we would like to offer your guests a selection of three complimentary home-made canapés on arrival.

We suggest

Mini baked tartlets filled with sun blush tomato, pesto & mozzarella
Cocktail sausages, tossed with redcurrant & sweet chilli glaze
Guinness wheaten bread topped with locally smoked salmon & crème fraîche

When you choose prestige catering we provide the following complimentary

All crockery & cutlery
Full set up team before event
Linen table clothes and napkins
Full team of professional service staff
If prestige supplies the wine or drinks reception, we supply all glasses free of charge

All menus are only suggestions and can be changed to suit your taste; we have also included our full list of dishes available, which we hope you have pleasure in reading and also eating.

As part of our service we would like to invite you to our restaurant to design and sample your chosen menu, this is very valuable as we can discuss finer details for your event to get the whole menu perfect.

As part of our on-going work to always improve our standards we have just recently been awarded 5 stars by the food standards agency for high standard of food safety and hygiene of our premises.

P.s check out our web site and view our gallery of previous events www.prestigecateringni.co.uk

We look forward to working with you

Kevin Mc Court

Menu 1

Homemade vegetable broth

Accompanied with a trio of freshly baked breads, served with herb de Provence butter

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Roast stuffed supreme of Crossgar chicken, wrapped in streaky bacon, complemented with rich roast gravy, served with seasonal vegetables & potatoes

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Deep filled Bramley apple pie, served with home-made baileys custard

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Tea coffee

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Fresh strawberries dipped in Belgium chocolate

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£18.00+vat

Menu 2

Oven roasted flat mushroom, filled with sun blush tomatoes, mozzarella, wrapped in Serrano ham, rocket salad, with creamy pesto dressing

Served with a trio of freshly baked breads, herb de Provence butter

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Roast Irish turkey with our own honey baked ham, filled with herb stuffing, served with rich roast gravy, accompanied with seasonal vegetables & potatoes

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Deep filled Pavlova, with fresh strawberries & cream, seasonal berry compote

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Tea or coffee

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Fresh strawberries dipped in Belgium chocolate

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£20.00+ vat

Menu 3

Cream of potato & finnebrogue estate bacon soup, topped with buttered Belfast soda bread croutons

Accompanied with a trio of freshly baked breads, served with herb de Provence butter

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Char seared 8oz cutlet of northern Irish pork, caramelized red onion, Confit baby tomatoes, Rosemary infused veloute, oven roasted root vegetables, and garlic gratin potatoes

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Melange of ripe seasonal fruits, berry compote, passion fruit sorbet

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Tea coffee

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Fresh strawberries dipped in Belgium chocolate

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£21.00+vat

Menu 4

Locally smoked salmon, prawn & crab cocktail, Guinness wheaten bread, lemon & chive crème friache, rocket & red chard, dill oil,

Served with a trio of freshly baked breads, herb de Provence butter

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Slow roasted Daube of Irish Dexter beef, seasoned with garlic & rosemary, served with home-made buttery saffron mash potatoes, carrot & parsnip puree, asparagus spears, caramelized red onion & merlot jus

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Hot chocolate pudding, vanilla pod ice cream, chocolate sauce

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Tea or coffee

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Fresh strawberries dipped in Belgium chocolate

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£22.00+ vat

Menu 5

Cream of roasted butter nut squash soup, hinted with lemon grass & coriander

Accompanied with a trio of freshly baked breads, served with herb de Provence butter

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Supreme of Crossgar chicken, stuffed with sun blush tomato & mozzarella, wrapped in pancetta, glazed with a basil pesto veloute, roasted Mediterranean vegetables, butter basted fondant potatoes

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Hot sticky toffee pudding, toffee chip sauce, topped with creamy vanilla pod ice cream

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Tea coffee

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Fresh strawberries dipped in Belgium chocolate

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£23.00+vat

Menu 6

Home-made Thai fish cake, packed with salmon, scallop & white crab, bound with potato, seasoned with red chilli & coriander, deep fried in Japanese panko crumb, Thai red curry dressing

Served with a trio of freshly baked breads, herb de Provence butter

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Slow roasted shoulder of Irish lamb, seasoned with garlic & rosemary, served with home-made buttery saffron mash potatoes, carrot & parsnip puree, asparagus spears, caramelized red onion & merlot jus

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Profiteroles filled with fresh strawberries, drizzled with white & dark chocolate

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Tea or coffee

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Fresh strawberries dipped in Belgium chocolate

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£23.00+ vat

Menu 7

Smoked duck Caesar salad, homemade croutons, crispy pancetta, our very own Caesar dressing
Accompanied with trio of freshly baked breads with herb de Provence butter

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Bacon roasted Irish pork fillet, filled with herb stuffing, complemented with red wine & thyme jus, accompanied
with buttery champ potatoes, green beans tossed in sage butter

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Homemade chocolate orange tart, served with fresh minted cream

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Tea or coffee

Fresh strawberries dipped in Belgium chocolate

£25.00 + vat

Menu 8

Prestige seafood plate

Ewing's smoked salmon, portavogie prawn cocktail, mini crab cake, mizuno salad

Accompanied with trio of freshly baked breads with herb de Provence butter

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Fillet of seared Irish beef, Confit red onion jus, garlic gratin potatoes, and beef glazed chateau potatoes; carrot &
parsnip puree

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White chocolate cheese cake, fresh cream, seasonal berry compote, white chocolate shavings

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Tea coffee

Fresh strawberries, dipped in Belgium chocolate

£30.00 + vat

Prestige starters

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Confit leg of silver hill duck, red onion chutney, balsamic reduction £5.95

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Seared king scallops, clonakilty black pudding, sweet pea puree, crispy Serrano ham £6.50

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Smoked duck Caesar salad, homemade croutons, crispy pancetta, our very own Caesar dressing £4.95

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Five mile town goats cheese, panko crumbed, red chard & rocket salad, homemade red onion chutney £4.95

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Local flat mushroom, filled with smoked chicken, scallion, mozzarella, baked in Serrano ham, rocket & parmesan salad, pesto dressing £4.95

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Vegetarian vine tomato & mozzarella salad, picked basil & rocket salad, balsamic & merlot reduction £4.50

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Home-made salmon & crab fish cake, Asian leaf salad, Thai red curry dressing £4.95

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Filo pastry basket with Peking duck, Asian salad, spring onion & wasabi dressing £5.50

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Prestige seafood plate, Ewing's smoked salmon, portavogie prawn cocktail, mini crab cake, mizuno salad £5.25

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Home-made leek & smoked ham soup, topped with soda bread croutons £4.00

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Cream of celeriac soup with buttery wheaten croutons £4.00

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Honey roasted carrot & parsnip soup hinted with coriander £4.00

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Prestige very own seafood chowder £5.00

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Good old fashioned homemade vegetable broth, served with crusty bread £4.00

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Smooth Confit duck pâté, roasted plum & cinnamon syrup,
Cheese & onion Melba toast £4.95



Prestige main courses

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Sirloin steak of Irish beef, bushmills veloute, baby roast potatoes, buttery champ, roasted vegetable bouquet £15.00

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Fillet of seared Irish beef, Confit red onion jus, garlic gratin potatoes, and beef glazed chateau potatoes; carrot & parsnip puree £20.00

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Supreme of locally reared chicken, mushroom & asparagus veloute, saffron & parmesan mash potatoes, sauté Layonnaise potatoes, and vegetable panache £12.00

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Roast turkey & honey baked ham, home-made sage stuffing, seasonal vegetables & potatoes, home-made roast gravy £12.00

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8oz pork cutlet, bone on roasted Mediterranean vegetables, tomato & pesto jus, new season baby potatoes tossed in chives £12.00

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Supreme of chicken filled with smoked ham & mozzarella, pesto & chardonnay cream sauce, buttery champ potatoes green beans wrapped in streaky bacon £12.00

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Rack of Irish lamb, cut into cutlets, roasted red onion mash potatoes, red wine & thyme jus, roasted vegetable panache £20.00

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Canon of pork fillet, smoked garlic & pancetta veloute, basil pomme puree, baby roast potatoes, asparagus spears £13.00

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Slow roasted silver side or Irish beef, grilled flat mushroom, broccoli florets, buttery mash potatoes herb roasted new potatoes, red wine & roasted red onion jus £13.00

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Fillet of oven roasted salmon, wrapped in Serrano ham, new season baby potatoes tossed in fresh herbs, silky bonne femme sauce, buttered asparagus £14.00

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Trio of Irish fillets

Beef fillet, pork fillet, and chicken fillet, served together, complemented with a silky pepper corn & whiskey cream, sauté Layonnaise potatoes, roasted root vegetables £20.00

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Supreme of chicken, filled with sage stuffing, wrapped in bacon, oven roasted, with home-made gravy £12.00





Prestige desserts (all Desserts £4.50)

Duo of meringue & white chocolate cheese cake, fruit compote, vanilla pod cream

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Trio of mini chefs desserts, served with homemade berry compote, fresh cream

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White raspberry puree chocolate cheese cake,

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Baileys cream cheese cake, toffee chip sauce & fresh cream

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Chocolate profiteroles, served with lots of chocolate sauce

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Homemade apple crumble, served with baileys custard

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Homemade crème brulee

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Homemade raspberry panacotta

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Homemade chocolate orange tart, served with fresh cream

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Deep filled apple pie served with vanilla pod ice cream

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Eton mess, crushed meringue, bound with fresh raspberries & cream

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Deep filled Pavlova, topped with fresh strawberries, served with fruit compote

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Double chocolate fudge cake, served with lots of chocolate sauce & fresh cream

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Homemade eve's pudding, served hot, finished with custard

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Homemade bread & butter pudding, served with bushmills custard

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Hot sticky toffee pudding, served with toffee fudge sauce & vanilla ice cream

Tea and coffee short bread £1.95