



HOSPITALITY SUMMER MENU



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FOOD PROVENANCE

Best Standard menus

Our menus have been created to ensure we meet the Best standard achievable. We use the same principles across all our menus to ensure we are providing a best in class offer, no matter where you experience our hospitality.

Local Suppliers

We make sure you get to enjoy menus created from your local Suppliers. We love to support local businesses and are always seeing out new local food heroes to work with.

Sourced With Purpose

As a business we don't procure, we partner up. We ethically source, focus on producers and growers who care about their impact on the planet and are proud of the diverse nature of our supply partners.

PRODUCERS & SUPPLIERS



Mahers Coffee

Mahers Coffee is a name synonymous with coffee in Cork for many generations.

Mahers offer the most extensive range of coffee beans in Ireland, their coffee beans originate from the four corners of the world.

Mahers Coffee are passionate about the quality and freshness of their beans.



La Rousse

La Rousse Foods is an independent, 100% Irish-owned company, specialising in the supply of fine foods, providing the ultimate award-winning speciality offerings. Their vision is to create a range of products that enhance taste, nutrition, understanding and experience from sustainable, regeneratively farmed sources.



Musgraves

Musgrave MarketPlace, are 100% Irish-owned national Foodservice, Retail and SME wholesaler. Renowned for their quality products and unrivalled industry knowledge, they work closely with suppliers to offer us the perfect ingredients.

Musgraves stock over 3,500 Irish products across their range.



Keeling's Select

Keeling's Select is our foodservice business. They recognise the importance of food provenance to consumers, and so Keeling's Select work in partnerships with our chefs to select the best produce for their kitchens. Keeling's Select provide our business with the freshest Seasonal Fruit and Vegetables.



Riverview Eggs

Riverview Eggs is the largest producer and packer of eggs in Munster.

Their farms are all family owned and operated, which ensures the best of care and attention to animal welfare and to producing the best eggs possible all year round for customers.



Quigley Meats

Quigley Meats is a family run food service provider with depots in Cork and Dublin. They have built long-lasting relationships with both our customers by delivering the freshest produce in the food service market.

They are team of highly qualified butchers and protein specialists who are passionate about offering customers a farm-to-fork experience. They are a leading supplier of high-quality meat in Ireland and are driven to provide the best quality meats to all foodservice customers.

ORDERING

Selecting your menu

When placing your order, please advise us of any allergies or dietary requirements.

Placing your order

Once you have made your selection, please place your order by emailing goneill@brookfoods.ie

Order Deadlines

As a minimum, we do require the following notices for all hospitality orders:

- 72 hours for all food selections.

Cut off time 10:30 am.

- A minimum of 5 working days for Formal Dining, hot and cold buffets, Canapés, Bespoke menu.

Cancellations

In the event of cancellation within 72 hours of the booking, you may incur a charge to cover the cost of any food waste.

Dietary Requirements

For those with special dietary requirements or allergies who may wish to know more about the food or drink ingredients used, please don't hesitate to ask a member of our events team.

Special Events

If you are planning a special event and would like to discuss the details with us, please contact

goneill@brookfoods.ie





BEVERAGE

Still or Sparkling Water

Soft Drinks

Selection of soft drinks

Tea and Coffee

A selection of Fairtrade teas and freshly filtered coffee

Bespokedrinks menu is available upon request.

Wine & Cocktails

A full wine and cocktail list can be provided upon request.

- Summer Cocktails
- Summer Mocktails

A full draft, beer, and spirits menu is available upon request.

BBQ MENU

Prime Irish Gourmet Burger, Sauteed Onion

Slow Cooked Pulled Pork Apple And Whiskey Glaze

Trout, Prawn, Julienne Veg, Ginger, Garlic & Coriander Parcel

Asian Glazed, Griddled Butterflied Chicken Fillet

10 Hour Cooked BBQ & Maple Marinated Pulled Beef Brisket

O'Flynn's Gourmet Cumberland Footlong Sausage, Crispy Onions

Mediterranean Vegetable, Flaked Feta, Red Pepper Coulis

Vegetarian Burger, Toasted Cashew Harissa & Sliced Halloumi

All Accompanied With A Selection Of Baps, Bun, Rolls & Wraps

All Served With Rustic Potatoes, Seasonal Salads, Toppings, Dressings & Sauces





BOWL FOOD

Hoisin Glazed Belly Of Pork, Soya & Ginger Broth, Spiced Apple Puree, Black Pudding Soil & Toasted Sesame

Slow Braised Beef, Smoked Bacon Lardons, Stout & Thyme Roasted Mini Potato Glazed Vegetables & Pearl Onion

Spinach & Ricotta Ravioli, Vine Tomato & Oregano Sauce, Roasted Parmesan Glazed Sweet Potato, Basil Cream

Thai Red Chicken Curry, Coriander Basmati Rice, Toasted Cashew, Chiffonade Of Chilli & Spring Onion & Naan Chips

Teriyaki Trout, Asian Vegetables Broth, Nori Crisps, Pickled Fennel, Red Onion And Cucumber

Sweet Potato, Butternut Squash, Lentil & Spinach Dahl, Spiced Onion Fritter



FINGER FOOD

Rebel Beef Slider, Smoked Bacon, Tomato Relish, Cheddar, Mini Bap

Moroccan Buttermilk Turkey Slider, Red Pepper Hummus, Monterey Jack Cheese, Mini Bap

O Flynn's Gourmet Cumberland Sausage, American Mustard & Ketchup Mini Batton

Lebanese Lamb & Sweet Potato Kofta Skewer Tzatziki Dressing

Thai Satay Chicken Skewer, Peanut & Coconut Sauce

Buttermilk Spiced Chicken Tender Bites, Roast Garlic & Blackened Cajun Aioli

Clonakilty Black Pudding & Blue Cheese-Crumbed Croquette, Spiced Apple Puree

Panko Crumbed Whiting Goujon, Lemon Pepper & Rosemary Potato Bites, Caper & Cornichon

Mayo Warm Goats Cheese, Poppyseed, Beetroot & Basil Bonbon Orange & Sweet Chilli Dressing

Butternut Squash, Sweet Potato And Coconut Arancini Sphere

Oriental Onion Bhajis Bites, Mango Tomato And Mint Salsa

Slow Cider Braised, Honey Glazed Pressed Pork Belly





FLAVORS OF THE WORLD

Includes :

Chinese

Italian

Asian

American

Mexican

Menus are available upon request for each cuisine.



COLD BUFFET

Please choose 3 salads, 3 proteins & 1 sweet. Minimum 6 guests.

Salads

Couscous tabbouleh, pomegranate and coriander **V**

Chargrilled aubergine, puffed quinoa and sumac kefir **V**

Classic Caesar salad

Broccoli, mint and lemon-slaw **VE**

Vine tomato, spring onion, lemon and basil

VE

Sweet

Sticky toffee Biscoff cake -434kcal **VE**

Glazed Seasonal Fruit, creme patisserie tart **V**

Seasonal Fruit platter

Proteins

Lemon roasted chicken

Tandoori spiced Chalk Stream Trout

Pepper-seared Feather Blade of Beef

Glazed tempeh and Welsh Laver **VE**

Wrinkled Pea and Mint falafel and beetroot hummus **VE**



INFORMATION

Dietary Requirements

Please let us know if any of your guests have any allergies or intolerances.

We use numerous ingredients in our kitchen to produce fresh and seasonal products.

Our product range is produced using shared equipment in a busy environment where we regularly change our menus and recipes. As such, some products may not be suitable for those with severe allergies.

Please rest assured that one of our Allergy Champions will be on hand to help your guests make an informed decision.

Please note the following

Our Food Safety Policy guidelines suggest that food should be consumed within two hours of delivery.

All event requests are subject to labor charge and equipment hire charge.

All prices quoted are not inclusive of VAT

Contact

Should you require any assistance, please contact :

goneill@brookfoods.ie





BESPOKE

Fancy something a bit different?

Please speak to our Hospitality Team.

From bespoke, seasonal fine dining to large-scale themed events, our talented Chefs will be delighted to work with you to create bespoke menus for your meeting or event.