

# Catering Crew Hospitality

## Gourmet Foods



PRIVATE EVENTS | CORPORATE DINING | WEDDINGS

Edition 1



# ABOUT CCH

WE'RE THE PROVIDER OF CHOICE  
TO MANY OF IRELAND'S  
CORPORATE CLIENTS.

Whether it's a large corporate  
event or an intimate gathering for  
friends and family, our dedicated  
team are on hand to look after your  
every requirement. Ensuring we  
provide only the freshest produce.





# FOOD IS OUR PASSION

## ARTISAN SHARING BOARDS

A selection of cured meats, world cheeses, mixed olives, sun-dried tomatoes, roasted peppers, fresh fruits, house pesto's and freshly baked artisan breads to satisfy your guests.



BRINGING A WORLD OF  
FLAVOURS AND  
CREATIONS TO YOUR  
FINGERTIPS

# GOURMET CUISINE



# CATERING

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# BE SPOKE SOLUTIONS

We will ensure that the style of catering is a perfect fit for your special occasion, providing you with a selection of menu options to suit corporate events, Product launches, Weddings, Private gatherings, social events, Communion and Confirmations.

## SOCIAL EVENTS WE CATER FOR.....

Birthdays  
Christenings  
Communion  
Confirmations  
Anniversaries  
Funerals  
Retirement Parties  
Leaving parties  
+ much more!

## SOMETHING SPECIFIC...

Whether your occasion is small, personal or in a very special location, we can work to provide a catering solution that fits. One off solution, that fits your personality, style and will truly impress your guests.

## CCH PARTNERS

We are proud to work with several wonderful organisations, multinational blue-chip companies and private clients nationwide.

We are a boutique-style catering & events team that is renowned for its astute planning, cutting-edge concepts and flawless execution. Assuring that every event exceeds clients' expectations, from inception to completion, bringing gourmet flavours to the forefront.

ASK US ABOUT OUR STREET CATERING AND BBQ  
MENUS!

# ORDERING INFORMATION

## WE SET THE STANDARD

It's why we're the most trusted caterer

From communication to curation, our dedicated & detail-driven team are here to guide you through the planning & execution of a captivating event, whatever the occasion, for you & your guests.

## ORDERING INFORMATION

All catering requirements must be confirmed a minimum of 48 hours in advance.

- For any late orders, please call or email us. We will always do our best to fulfil all requests.

- Order and deliver where possible.

- Payment is required prior to events.

- CCH recruitment service, available for all areas of hospitality, rates are charged per hour.

- Delivery charges 0.

## ALLERGENS

CCH offers a range of foods that suit those with allergies, intolerances or those who simply want to watch what they eat.

Please note our kitchen is not a 100% allergen-free environment.





#CCH

GOURMET  
FAVOURITES

SELECTION OF  
WRAPS & PLATTERS

HEALTHY BREAKFAST  
BUFFET





# FINGER FOOD

## **PULLED PORK & GUACAMOLE**

Mini garlic bread (1 per portion) (5, 8, 10)

## **BEEF SLIDER**

Dubliner cheddar - tomato relish (1 per portion) (1.1, 4, 5)

## **MEDITERRANEAN VEGETABLE CROUSTINI**

[VE] (1 per portion) (1.1, 4)

## **WILD MUSHROOM & MOZZARELLA ARANCINI**

garlic aioli (2 per portion) (1.1, 4, 5, 8, 12)

## **BEEF & CHORIZO MEATBALLS**

rich marinara sauce (3 per portion) (8, 10)

## **SWEET & STICKY COCKTAIL SAUSAGES**

(4 per portion) (1.1, 8, 10, 12)

## **BRIE, BACON & CRANBERRY CROUSTINI**

(1.1, 4, 5,) (2 per portion)

## **SPICY BREADED CHICKEN WINGS**

celery sticks - blue cheese dip (4 per portion)  
(1.1, 4, 14)

## **BBQ CHICKEN WINGS**

celery sticks - garlic aioli (4 per person)  
(1.1, 10, 14)

## **MINI FISH CAKES**

lemon aioli (2 per portion)  
(1.1, 4, 5, 6, 11)

## **TERYIAKI CHICKEN SKEWER**

sesame seeds - sweet chili & lime  
dipping sauce (1 per person) (6, 8,  
10, 11, 14)

## **CHILLI & GARLIC PRAWN SKEWERS**

sweet chilli sauce (1 per portion)

## **HUMMUS & CUCUMBER TWIRLS**

paprika (1 per portion)  
(1.1,4) [VE]





# ARTISAN CHARCUTERIE

## CHEESEBOARD

selection of handpicked Irish & French cheeses - olives - crackers - grapes - chutney - tomato relish

## MEATY VIBE

roast turkey - roast ham - chicken - pastrami - apple chutney - chili jam

## CHARCUTERIE GRAZING BOARD

selection of cured meats - cheeses - mixed olives - sun-dried tomatoes - roasted peppers - crackers - hummus - red pesto - basil pesto

## FISHERMANS FRIEND

smoked salmon - tiger prawns - dressed crab meat with lime & dill - Marie Rose sauce lime cream cheese - Guinness bread

## ARTISAN BREADS

selection of freshly baked sourdough, chorizo bread & jalapeño & cheddar loaf - Irish butter







# GOURMET SANDWICHES & WRAPS

**Famous Roast Chicken** - roast chicken, stuffing, garlic aioli, onion (1.1, 4, 5, 10)

**Chicken & Chorizo** - roast chicken, chorizo, Swiss cheese, red onion, rocket, chipotle aioli (1.1, 4, 5, 14)

**Turkey Superb** - roast turkey, Swiss cheese, vine tomatoes, mixed leaves, chipotle aioli (1.1, 4, 5, 14)

**Halloumi** - halloumi, roast red peppers, red onion, pesto (1.1, 4)

**Goat Cheese** - goats cheese, sundried tomato, rocket, red onion marmalade (1.1, 4, 12)

**Caprese** - mozzarella, tomato, pesto, rocket (1.1, 4)

**Cajun Chicken Wrap** - Cajun chicken, Dubliner cheese, red onion, rocket, tomato (1.1, 4, 5, 14)

**Chicken Caesar Wrap** - roast chicken, Irish bacon, Parmesan, cos lettuce, Caesar dressing (1.1, 4, 5, 8)

**Sweet Chilli Chicken Wrap** - roast chicken, sweet chilli, rocket, beansprout 1.1, 8, 11)

## Selection of Classic Sandwiches

Small platter feeds up to 6 Pax | Large platter feeds up to 10 Pax | XLarge platter feeds up to 15 Pax

Ham & Cheese (1.1, 4, 5), BLT (1.1, 5), Chicken, salad (1.1, 5), Egg mayo, ham (1.1, 4, 5), Chicken, stuffing (1.1, 4), Turkey, Swiss cheese (1.1, 4), Ham, lettuce, tomato (1.1, 5), Egg Mayo & Spring Onion (1.1, 4, 5), Hummus & Salad (1.1, 11), Cheese & Salad (1.1, 4), Plain Cheese (1.1, 4)





# GOURMET FINGER SANDWICH SELECTIONS

**Shaved Pastrami** - parmesan cheese, rocket, wasabi mayo, sour dough (1.1, 4, 5)

**Irish Ham** - Dubliner Cheddar, Tomato Relish, white bread (1.1, 4, 5, 8, 10)

**Roast turkey** - brie cheese, baby spinach, chipotle aioli, mini bun (1.1, 4, 5, 8)

**Pepper salami** - smoked Carrigaline cheese, rocket, basil pesto, focaccia bread (1.1, 4, 5, 8, 11)

**Smoked Salmon** - dill & lime cream cheese, cucumber, multisided bread (1.1, 4, 6, 8)

**Tuna** - red peppers, lime & chive aioli, white bread (1.1, 4, 5, 6, 8, 10)

**Cajun chicken wrap** - Dubliner cheddar, rocket, red onion,

tortilla wrap (1.1, 4, 8, 11)

**Smoked salmon wrap** - citrus cream cheese, avocado,

spinach wrap (1.1, 4, 6)

**Avocado wrap** - vegan cheese, spinach, sun dried tomatoes, chilli jam, beetroot wrap (1.1)

**Goats' Cheese & Caramelised red onion** - rocket, sun dried tomatoes, multisided bread (1.1, 2, 4, 8)

**Egg mayonnaise** - spring onion, mini bun (1.1, 5, 8)

# CCH FAVOURITES

## **SPICY BEEF MEATBALLS**

rich marinara sauce - parmesan shavings -  
pesto drizzle served with spaghetti (1.1, 5, 14)

## **BEEF & GUINNESS STEW**

with baby carrots & pearl  
onions served with creamy  
mash (1.3, 4, 12, 14)

## **MOROCCAN STYLE LAMB STEW**

cooked with red peppers & chickpeas in a spicy  
tomato ragout served with basmati rice & harissa  
yoghurt (4, 12)

## **LAMB BALTI**

cooked with red peppers, chopped tomatoes  
and cardamom served with basmati rice  
(8, 14)

## **SLOW COOKED LAMB, VEGETABLE & LENTIL TAGINE**

served with aromatic  
couscous (10, 14)

## **THAI RED CURRY | Chicken, Beef or Prawn**

with red & yellow peppers, onions and  
bamboo shoots served with basmati rice  
(8)

## **THAI GREEN CURRY | Chicken, Beef or Prawn**

with green peppers, onions, courgettes and  
bamboo shoots served with basmati rice  
(8)

## **CHICKEN PROSECCO**

chicken with broccoli and sundried tomatoes in creamy  
prosecco & parmesan sauce served with basmati rice  
(4, 12)





# SALADS

## CHICKEN & BACON CEASAR SALAD

chicken, crispy bacon, croutons, parmesan, cos lettuce, Caesar dressing (1.1, 1.3, 4, 5, 8)

## GOAT CHEESE SALAD

rocket, goat cheese, candied walnuts, beetroot, fig, red onion, balsamic dressing (2.3, 4, 8, 12)

## GARDEN SALAD

cherry tomatoes, cucumber, red onion, radish, peppers, mixed leaves, balsamic dressing (12)

## FETA & BEETROOT SALAD

crumbled feta, beetroot, red onion, cherry tomatoes, rocket, balsamic dressing (4, 12)

## CAPRESE SALAD

baby spinach, mini mozzarella, cherry heirloom tomatoes, basil pesto dressing (4)

## EXTRAS / ADD-ONS

roast chicken - shaved pastrami -  
streaky bacon - grilled chorizo tiger  
prawns (7.2) - smoked salmon (6)

## VEGETABLES & CHEESE

feta cheese (4) - goat cheese (4) -  
falafels - roasted butternut squash -  
cooked beetroot

## PESTO PASTA SALAD

pasta, basil pesto, rocket, sun-dried tomatoes,  
parmesan shaving  
(1.1, 4, 8)

## BABY POTATO & CHIVE SALAD

baby potatoes, chive,  
spring onion, wholegrain mustard aioli  
(4, 5, 8, 10)

## CHOZIRO PASTA SALAD

chorizo pasta, watercress, red onion, peppers,  
mixed olives, feta cheese, garlic & herbs, olive oil  
(1.1, 4, 8)

## RICE NOODLE SALAD

rice noodles, spring onion, mixed peppers,  
grated carrots, toasted sesame seeds,  
sweet chilli dressing (8, 11)

# SALADS





# FRESH SEASONAL SALADS





# ROASTS & SIDES

Choose two meats and two sides

## MEATS

### **ROAST CHICKEN FILLET**

with onion & thyme stuffing & homemade gravy (1.1, 4, 12)

### **BRAISED FEATHER BLADE OF IRISH BEEF**

with red wine sauce (12)

### **ROSEMARY & HONEY ROAST LAMB**

served with herby gravy (12)

### **BUTTER BASTED ROAST TURKEY**

served with herby gravy (4,14)

### **HONEY & MUSTARD ROAST HAM**

served with parsley sauce (1.1, 4, 10)

### **SLOW ROAST BEEF**

served with homemade herby gravy (12)

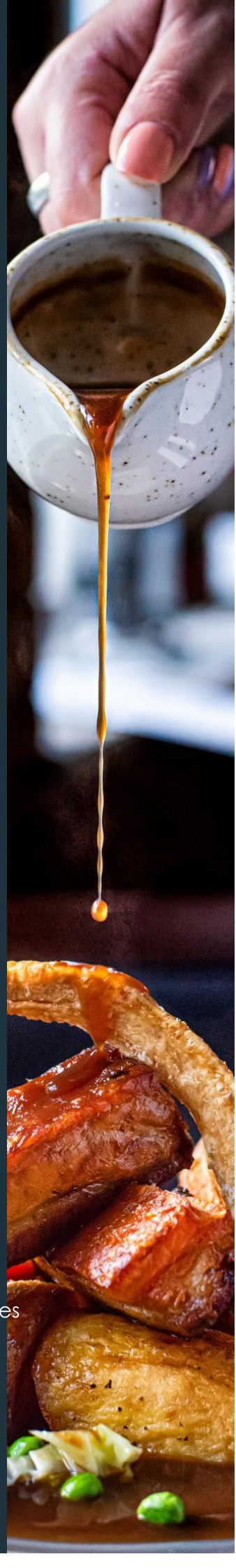
## SIDES

### **POTATOES & RICE**

boiled baby potatoes  
sea salt & rosemary roasted  
potatoes creamy mash  
potatoes (4)  
creamy chorizo mash  
potato (4)  
potato gratin (4)  
patatas bravas (1.1)  
patatas bravas &  
chorizo (1.1) steamed  
basmati rice

### **VEGETABLES**

grilled seasonal green  
vegetables honey glazed  
roasted rainbow carrots  
honey & thyme roasted root  
vegetables roasted  
Mediterranean vegetables  
steamed broccoli & toasted  
almonds (2.1) chilli & lime  
roasted cauliflower  
stir-fried soy & sesame oriental vegetables  
(1.1, 8, 11)



# HOT BUFFET

## **ENCHILADAS**

Spiced chicken & stir-fried vegetables, in a soft tortilla, baked in tomato sauce & topped with cheddar cheese, served with dips (salsa - sour cream - guacamole) & seasoned patatas bravas.

## **BEEF / CHICKEN CURRY**

with peppers, chillies, onions served with basmati rice & poppadom  
(1.4, 14)

## **SHREDDED CHICKEN**

served with brioche bun, blue cheese aioli, crisp shredded lettuce, tomato, red onion & seasoned patatas bravas (1.1, 4, 12, 14)

## **HOMEMADE BEEF BURGER**

brioche bun, streaky bacon, Dubliner cheddar, crispy lettuce, beef tomatoes, red onion, tomato relish served with seasoned garlic & herb wedges.  
(1.1, 4, 5, 10)

## **PORK TACOS**

served with mini soft tortillas, tomatoes, cheddar cheese, sour cream (1.3, 4, 14)

## **SLICED BEEF IN HOMEMADE GRAVY**

shredded lettuce, tobacco onion, sliced pickles,  
grated cheese served with soft bread roll  
[1.1, 4, 12]

## **BAKED FILLET OF HAKE**

served with creamy mash potatoes, sted veg & Prosecco cream sauce,  
sundried tomatoes (upgrade your mash for just €1 to a chorizo creamy mash)  
(4, 5, 12)

## **ROAST FILLET OF COD**

grilled asparagus, lemon & caper  
butter sauce served with baby  
boiled potatoes in herby butter (4,  
12)

## **SALMON FILLET**

dill crushed new potatoes, citrus beurre blanc,  
tender stem broccoli (4, 5, 12)



# HOT TRAY BAKES

## **SHEPHERDS PIE**

lamb, vegetable, rosemary & thyme gravy,  
topped with creamy mash (4, 14)

## **COTTAGE PIE**

beef, vegetables, rich gravy topped  
with creamy mash (4, 14)

## **BEEF & GUINNESS PIE**

with creamy  
mashed potatoes  
(1.3, 4, 12, 14)

## **TRADITIONAL BEEF LASAGNE**

(1.1, 4, 12, 14)

## **CHICKEN, SUN-DRIED TOMATO, SPINACH & BASIL LASAGNE**

(1.1, 4)

## **CHICKEN PASTA BAKE**

sun-dried tomato & Prosecco cream sauce -  
topped with mozzarella (1.1, 4, 12)

## **CHICKEN & CHORIZO PASTA BAKE**

lightly spiced tomato ragout - baby  
spinach - cherry tomatoes (1.1, 14)

## **TRADITIONAL BOLOGNESE IN A PASTA BAKE**

topped with  
parmesan shavings  
(1.1, 4, 12, 14)

# VEGETARIAN & VEGAN

SWEET POTATO, RED PEPPER & CHICKPEA CASSOULET  
served with  
basmati rice [VE,  
GF (14)

VEGAN THAI RED CURRY  
marinated tofu, grilled red & yellow peppers, onion,  
courgettes, bamboo shoots served with basmati rice  
[VE] (8)

PASTA BAKE  
roasted Mediterranean vegetables in tomato ragout, parmesan mozzarella cheese  
[V] (1.1, 4)

VEGAN MED LASAGNE  
roasted Mediterranean vegetables in tomato ragout, vegan cheese sauce  
topped with vegan cheese and fresh herbs  
[VE] [1.1, 8, 12, 14]

ORIENTAL STIR-FRIED NOODLES  
soy & chilli marinated tofu, grilled vegetables, crunchy bean  
sprouts, toasted sesame seeds [VE] (1.1, 8, 11)

GRILLED PORTOBELLO MUSHROOM  
stuffed with wilted baby spinach & served with gorgonzola sauce,  
side of sea salt & rosemary roast baby potatoes'  
[V] (4, 8)

ROASTED RED, GREEN & YELLOW PEPPERS  
stuffed with Mediterranean-style aromatic couscous & tomato sauce  
[V] (1.1)

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# # CCH BREAKFAST

CORPORATE  
LUNCHES /  
DINNERS

FUNDRAISERS &  
EVENTS

BRAND &  
PRODUCT  
LAUNCHES

FILM &  
TELEVISION SETS



# BREAKFAST SELECTIONS

## PLATTERS

### **SWEET & SAVOURY BAKERY PLATTER**

freshly baked mini pastries including mini croissants, pain au chocolat, custard twists (1.1, 2, 4, 5, 8)

### **MINI MUFFIN & DOUGHNUT PLATTER**

includes chocolate muffins, blueberry muffins, salted caramel doughnuts, red fruit doughnuts, chocolate & hazelnut doughnuts (1.1, 2.2, 4, 5, 8)

### **FRESHLY BAKED FULL-SIZE PASTRIES**

(1.1, 2, 4, 5, 8)

### **FRESHLY BAKED HOMEMADE COOKIES**

(1.1, 4, 5, 8)

### **FRESHLY BAKED SCONES**

(1.1, 2, 4, 5)

### **FRESHLY BAKED SAVOURY MINIATURES**

Croissant stuffed with Dijon mayonnaise, ham, cheese, lettuce (1.1, 4, 5, 8, 10, 11)

Croissant stuffed with avocado, tomato, boiled egg, chives [V] (1.1, 4, 5, 8, 11)

Mini bagel with dill cream cheese, smoked salmon, cucumber, rocket (1.1, 4, 5, 6)

**BREAKFAST WRAP** – scrambled eggs, fresh chive, bacon, tomato relish (1.1, 4, 5, 10)

**VEGETARIAN BREAKFAST WRAP** – scrambled eggs, smashed avocado, sea salt & garlic sautéed spinach, sun-dried tomatoes on spinach tortilla wrap (1.1, 4, 5)

**VEGAN BREAKFAST WRAP** – smashed avocado, vegan sausage, sautéed mushrooms, tomatoes on beetroot tortilla wrap (1.1, 8, 11, 12)

**BREAKFAST ROLL** – tomato relish, sausage and bacon on soft roll. Add fried egg (1.1, 5, 10)

**SMOKED SALMON BAGEL** - cucumber, onion, rocket, cream cheese (1.1, 4, 6, 8, 11)



# BREAKFAST BUFFET

A CLASSIC BUFFET HOT STATION

## HOUSE

sausage, bacon, fried eggs with fresh chive, black & white pudding, homemade onion & chive potato, Irish tomato relish, freshly baked mini bread loafs, Irish butter (1.1, 4, 5, 8, 10, 11, 12)

## VEGGIE

fried eggs with fresh chive, homemade onion & chive potato rosti, baked tomatoes, herby fried mushrooms, Irish tomato relish, freshly baked mini bread loafs, Irish butter (1.1, 4, 5, 8, 10, 11)

## RISE & SHINE

fried eggs with fresh chive, turkey rashers, baked tomatoes, herby fried mushrooms, smashed avocado, tomato & chilli jam, freshly baked mini bread loafs, Irish butter (1.1, 4, 5, 11)

## OMELETTES

· Irish baked ham, Dubliner cheddar, fresh spring onion served with tomato relish, freshly baked mini bread loafs & Irish butter (1.1, 4, 5, 10, 11)

· roast chicken, chorizo, red onion, mozzarella cheese served with tomato relish, freshly baked mini bread loafs & Irish butter (1.1, 4, 5, 10, 11)

Selection of freshly baked artisan mini bread loafs

# FRUIT & SNACKS

## FRESH FRUIT SALAD POT

Mixed fruit selection

## YOGHURT & GRANOLA POT

Greek-style yogurt, homemade crunchy granola berries.  
(1.1, 2, 4, 12)

## FRESH FRUIT PLATTER (serves 10)

Selection of seasonal fruits

## HOMEMADE GRANOLA BARS

made with dried fruit  
& nuts (1.1, 2.1, 2, 8, 12)

## ORANGE & COCONUT ENERGY BALLS (1.4)

## CHOCOLATE & BUENO OVERNIGHT

OATS (1.1, 1, 2.2, 2.3, 3, 4)

## PEANUT BUTTER & BANANA OVERNIGHT OATS

(1.1, 3, 4)

## RASPBERRY & WHITE CHOCOLATE OVERNIGHT OATS

(1.1, 4)

## BANANA BREAD SLICE

(1.1, 5)

## STRAWBERRIES RASPBERRIES BLUEBERRIES LOGANBERRIES

(1.1, 4)





# REFRESHMENTS

23

## HOMEMADE SMOOTHIES & JUICES

Freshly squeezed orange juice  
Apple juice  
Grapefruit Juice  
Cranberry Juice  
Strawberry & pineapple  
Smoothie Tropical fruit  
Smoothie Apple & kiwi  
Daily Greens – spinach, apple, celery, ginger & lime cold  
pressed juice  
Heartbeat – beetroot, apple, carrot, pomegranate,  
ginger & lime cold pressed juice

## MINERAL WATERS

Ishka Still  
Ishka Sparkling  
San Pellegrino Still  
San Pellegrino Sparkling

## SOFT DRINKS

Coke, Coke Zero, Diet Coke, Sprite, Sprite Zero,  
Fanta Orange San Pellegrino Lemon, San  
Pellegrino Blood Orange

## KOMBUCHA BOTTLE

Orange & lemon, Raspberry & rose hip,  
Sencha tea, Pear with matcha tea,  
Ginger & lemongrass

## TEA & COFFEE

All tea & coffee will come with disposable cups,  
stirrers, milk and sugar (alternative milks available upon  
request at additional charges)



## GOURMET CAKES

### CHOCOLATE FUDGE CAKE

(1.1, 2, 4, 5, 8)

### APPLE CRUMBLE |

(1.1, 4, 5, 12)

### RHUBARB & STRAWBERRY CRUMBLE

(1.1, 4, 5, 12)

### LEMON MERINGUE PIE |

(1.1, 2.1, 4, 5)

### WHITE CHOCOLATE & RASPBERRY CHEESECAKE (1.1, 4, 5, 8)

### IRISH LIQUEUR BROWNIE CHEESECAKE (1.1, 4, 5, 8)

### STRAWBERRY & RED VELVET CHEESECAKE (1.1, 4, 5, 8)

### SALTED CARAMEL ROULADE (4, 5)

## GLUTEN FREE & VEGAN

### CHOCOLATE FUDGE CAKE | GF | (4, 5, 8)

### CARROT CAKE | GF, VE | (2.3)

### RASPBERRY ROULADE | GF (4, 5)

### BLACKCURRANT & PROSECCO CHEESECAKE GF (4, 8)

### CHOCOLATE & COCONUT TART | (2, 8, 12)

## DESSERTS







## DESSERT CANAPÉS

### BELGIAN CHOCOLATE CHEESECAKE

(1.1, 4, 5, 8)

### RASPBERRY CHEESECAKE

(1.1, 4, 8)

### BAKED VANILLA CHEESECAKE

(1.1, 4, 8)

### SICILIAN LEMON TARTLETS

(1.1, 4, 5, 8)

### MINI MACARONS

(2, 4, 5, 8)

### CARAMEL & PECAN BROWNIE

(1.1, 3, 4, 5, 8, 13)

## DESSERT BITES

A selection of house favorites

### TOFFEE CAKE

(1.1, 4, 5, 8, 12)

### APPLE CRUMBLE

(1.1, 4, 5, 12)

### CARROT CAKE

(2.3, 4, 5)

### BAILEYS CHEESECAKE

(1.1, 4)

### CHOCOLATE FUDGE

(1.1, 2, 4, 5, 8)

### PECAN BROWNIE

(1.1, 3, 4, 5, 8, 13)

### MINI MUFFINS & DOUGHNUTS



# ALLERGENS GUIDE

CCH will offer a range of food types and menus that suit those with allergies, intolerances or those who simply want to watch what they eat.

1. GLUTEN (1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats)
2. NUTS (2.1 Almonds 2.2 Hazelnuts 2.3 Walnuts 2.4 Cashews  
2.5 Pecan nuts 2.6 Brazil nuts 2.7 Pistachio nuts 2.8 Macadamia/Queensland nut)
3. PEANUTS
4. MILK
5. EGGS
6. FISH
7. CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish)
8. SOYBEANS
9. MOLLUSCS (9.1 Mussels 9.2 Oysters 9.3 Squid 9.4 Snails)
10. MUSTARD
11. SESAME SEEDS
12. SULPHUR DIOXIDE & SULPHITES
13. LUPIN
14. CELERY

[GF] GLUTEN FREE [V] VEGETARIAN [VE] VEGAN





# CATERING FOR YOUR NEXT EVENT



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[www.cateringcrew.ie](http://www.cateringcrew.ie)