

ARBOTUS

HOSPITALITY LTD

Menu

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Contents

About Us	3
On Arrival	5
Scones / Afternoon Tea / Grazing Table	
Canapés	7
Starters	8
Sharing Starter / Meat / Fish & Vegetarian/Vegan	
Soup / Sorbet	
Mains	13
Meat / Fish & Vegetarian/Vegan	
BBQ	17
Dessert	19
Evening Food	21
Testimonials	23



About Us

We know that your wedding will be one of the most important moments of your life so we're here to help make sure that you get the perfect food and service on your special day.

Here at Arbutus Hospitality, we are all foodies and our passion for all things local continues to drive us to find great produce to make great-tasting and unique menus for you.

We are lucky to have on our doorstep some of the best local suppliers and produce to work with and we have forged great working relationships with our producers to ensure that every meal we serve is of the highest quality.

From the initial planning meeting right through to the setting up the day before and the running of the day itself, our team will look after every detail and guide you through everything that you need to consider for your wedding to be perfect in every way.

The following pages will showcase several of our carefully crafted menu ideas. However, we are happy to discuss your own ideas to suit the

needs of both you and your guests, in order to piece together your very own bespoke catering package.

We very much look forward to working with you.

The Arbutus Team



On Arrival

SOMETHING SWEET

SCONES

An assortment of freshly baked scones, served with butter, clotted cream & jams

Fresh strawberries with Baileys cream

AFTERNOON TEA

Selection of freshly prepared finger sandwiches

Mini assorted scones with clotted cream & jam

Mini lemon tarts

Chocolate eclairs

Assorted macaroons

Chocolate brownie bites

Mini cupcakes

Freshly brewed tea & coffee

GRAZING TABLE

Parma Ham

Corndale Chorizo

Tom & Ollie's olives

Sun-blushed tomato & black olive tapenades

A selection of artisan breads

Irish Cheeses to include:

Cashel Blue, Cahills Porter, Milleens,

& Dart Mountain range



Canapés

MEAT

Mini Chicken Skewers, Satay Sauce

Fry On A Stick, Heinz Ketchup

Steak & Ale Tartlets

Fried Fadge, Bacon, Cheese & Chive Crumb

Chicken & Ham Tartlets

Smoked Chicken Caesar Nibbles

Smoked Duck With Strawberry & Chilli Crostini

FISH

Mini Crab Cake

Spicy Prawn Crostini, Chilli & Coriander

Tiger Prawn Tempura, Creme Fraiche & Lime Leaf

Strangford Lough Oysters & Guinness Shots

Lough Neagh Eel & Chive Crostini

Pan-Fried Scallop, Crumbed Clonakilty Pudding

Smoked Salmon Blinis, North Coast Dulse & Honey

VEGETARIAN

Wild Mushroom & Garlic Tartlets

Savoury Shortbread, Goats Cheese & Plum Chutney

Savoury Shortbread With Brie & Tomato Tapenade

Mini Vegetable Wraps, Harissa & Coconut Dressing (V)

Roasted Mediterranean Vegetable Arancini, Tomato Tapenade (V)

Mini Vegetable Sliders (V)

Buffalo Cauliflower Bites, Cucumber Ranch (V)

(V) - Vegan

Starters

SHARING STARTER

Please choose 3

Salted chilli prawns

Salted chilli chicken

Marinated Tom & Ollie's olives with vodka-soaked
tomato

Tomato, cheese & basil toasted ciabatta, garlic aioli

Garlic & chilli squid, sesame & soy

Chicken caesar sourdough pizza wedges

Local seafood chowder, toasted sourdough

Parma ham & chorizo sourdough, parmesan & basil
pesto

Toasted artisan breads, tomato tapenade, balsamic,
herb butter





MEAT

Smoked chicken, baby caesar, local bacon,

pomegranate seed & parmesan shavings

Smoked duck, beetroot & orange salsa verde

Salted chilli chicken, mango & garlic aioli

Chicken Liver parfait, toasted flatbread, burnt orange & apple chutney

FISH

Smoked Salmon, baby leaf salad, asparagus,

hollandaise & quail's egg

Salted chilli tiger prawn, prawn cracker, lime, soy & garlic, toasted sesame seeds

Local crab, cucumber & apple salad

King Scallop, mango, coriander, pea purée, bacon dust

VEGETARIAN

Goats cheese bon bon, strawberry & chilli jam

Whipped goats cheese, honey, baby leaf & spinach, toasted walnuts, crispy crostini

Grilled aubergine tabbouleh (v)

Yakitori corn pops with toasted sesame seed (v)

(V) - Vegan

Soup

4cs - carrot, cardamon, coconut & chilli

Comber Potato & Leek, chive creme fraiche

Spiced Butternut Squash, toasted almonds

Pea & Ham

Cream of Vegetable

Chorizo & Asparagus

Roast Parsnip & Candied Apple, parsnip crisp

Curried Cumin & Cauliflower





Sorbet

Green Apple with Peach Schnapps

Tropical with Malibu

Lemon with Chambord

Raspberry with Pink Gin

Champagne with Dried Raspberry

Orange topped with Grand Marnier

Mango topped with Toasted Coconut



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Mains

MEAT

12-hour cooked Daube of Irish Beef, celeriac purée, whipped Wilson's potato, glazed pearl onion, pan juices

Sliced Tender of Roast Beef, whipped champ, chunky carrot & stem broccoli, tobacco onion crumb, green peppercorn

Prime 8oz Irish Fillet, wild mushroom, whipped potato, mulled carrot, stem broccoli, asparagus, shallot reduction

Corn-fed Chicken Supreme, whipped champ, carrot wedge, wilted greens, charred onion

Chicken Supreme, sweet potato, wilted kale, ham hock & cheese croquette, red wine jus

2-way Chicken, pan-fried chicken fillet, chicken & ham pie, whipped champ, chunky carrot, stem broccoli, merlot reduction

2-way Beef, 12-hour cooked Daube of Irish Beef, Steak & Guinness pie, mulled carrot, roasted beetroot & buttered turnip, chilli garlic butter

Chicken & Parma Ham, chicken fillet stuffed with sun-blushed tomato & herb, caramelised onion, whipped potato, carrot & stem broccoli

Rump of Local Lamb, celeriac purée, whipped potato, minted carrot & kale, pan juices

Pork Belly, dauphinoise potatoes, sausage & apple bon bon, cider finish

Silver Hill Duck, braised red cabbage, whipped potato & carrot, port & blackberry reduction, Shortcross Gin

Thai Chicken Fillet, toasted garlic, ginger & chilli, coconut curry



Mains

FISH

Pan-Fried Hake, chorizo & lentil stew

Seabass, North Coast Smokehouse Salmon & fennel mash, baby carrot & crispy kale

Donegal Salmon, chive mash, pickled beetroot & baby leek, white wine sauce

Donegal Salmon, local chowder, potato dauphinoise

Donegal Hake, butternut squash veloute, tenderstem broccoli, charred lemon

Pan-Fried Sea Bass, heritage tomato, wilted samphire & basil

VEGETARIAN

Butternut squash risotto with Pecorino cheese, walnuts & sage

Wild Mushroom risotto, whipped goats cheese, honey & walnut crumb

Roasted red pepper & brie tart, fresh basil pesto, rocket, toasted pine nuts and aged balsamic

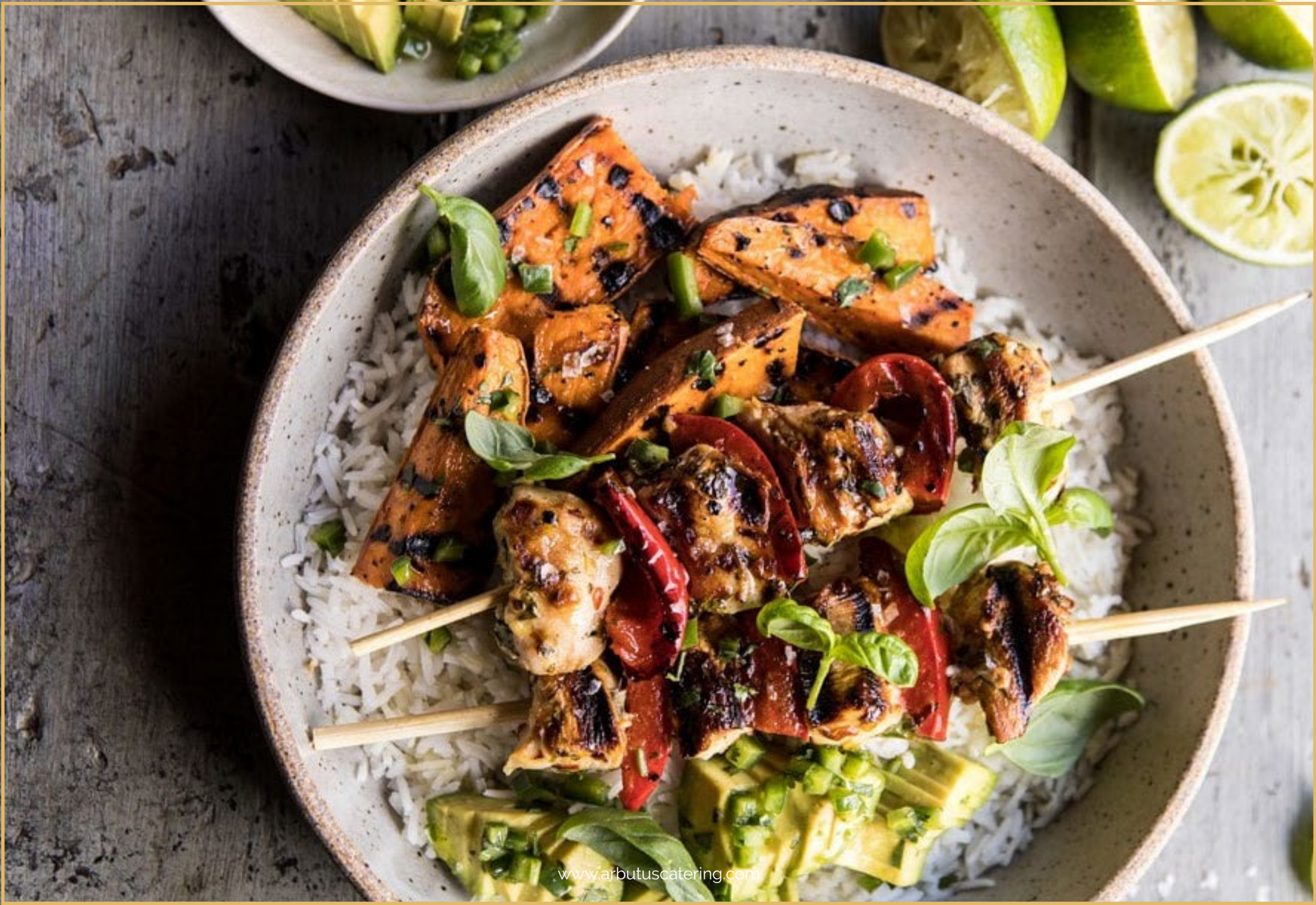
Summer Squash and Green Zebra Tomato Lasagna, with sun-dried tomato marinara, macadamia ricotta cheese, and pistachio pesto

VEGAN

Seasonal Vegetable Risotto, tender-stem and toasted hazelnuts, Brighter Rosemary and Garlic oil (v)

Mediterranean grilled seitan, green harissa chili, toasted Israeli couscous, olives & lemon (v)

Chickpea, red lentil, vine tomato and spices served with lemon oil scented rice (v)



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BBQ

6oz Steak Burger, bacon relish, smoked Applewood in toasted brioche bun

Blackened Steak Burger, blue cheese, tomato & garlic, tobacco onions, floury bap

Pork & Prawn Skewers

Chicken, Pepper, Red Onion Skewers

Harissa Chicken Fillets

Honey & Basil Chicken Fillets

Sticky Barbecue Pork Fillets

Sticky Barbecue Chicken Fillets

Whole Organic Salmon

Spiced Beef Kebabs, Jalapeno aioli

Piri Piri Chicken Drumsticks, chilli & basil

Jerk Chicken, spiced sweet potato, lemon & lime yoghurt

6oz Sirloin Steak, tomato & garlic butter

Sticky Jack Daniels Barbecue Pork Ribs

Butcher's Fat Sausages, in assorted flavours:

Honey Chilli Pork

Beef & Black Pepper

Cumberland

Whiskey & Beef

Pork & Apple with Caramelised Onion

Pork with Cheddar & Jalapeno

All served with a freshly prepared salad bar & condiment selection



Desserts

CHEESE WEDDING CAKE

4-tier cake made of Irish cheeses

Cashel Blue, Cahills Porter, Smoked Gubbeen & Milleens. Decorated with figs, grapes & seasonal fresh fruit. Served with luxury crackers & homemade chutneys.

DESSERT

Lemon Meringue

Belgian Chocolate Cheesecake

Lemon & Lime Cheesecake

Apple Pie, candied baby apple, creme anglaise

Chocolate & Raspberry Fondant, lime sorbet

Pear & Almond Tartlet, vanilla pod ice-cream

Apple & Strawberry Crumble, creme anglaise

Double Chocolate Roulade, basil & orange cream

Lemon Tart, candy floss, raspberry

Passionfruit & Mango Cheesecake, honeycomb & meringue dust

Sticky Toffee Pudding, vanilla pod ice-cream

Chocolate Fudge Brownie, dried raspberry & ice-cream

Chocolate Orange Mousse Jam Jar, candy floss & popcorn

Fresh Fruit Pavlova, candied pineapple, chocolate shavings

Peanut butter cookie and ice cream sundae (v)

Avocado chocolate pudding pot (v)

Strawberry and raspberry crumble (v)

(V) - Vegan



Evening Food

STREET FOOD

All served with a choice of 2 of the following - chips, boiled rice, egg fried rice or noodles

Salted chilli chicken

Pekinese chicken

Chicken Pad Thai

Tofu Pad Thai (v)

Coconut chicken

Thai chicken

Chimichurri chicken

Chicken Korma

ASSORTED CHIP CONES

Mini ground beef sliders

Mini chicken strips

Pizza slices

Honey ketchup sausages

Gravy or Curry chips

Mini Doner kebabs, house sauce

Pulled pork sliders - BBQ pulled pork, stuffing, crackling, apple sauce & brioche buns

Chickpea & beetroot burgers



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Testimonials

"We had the most amazing day and were delighted with everything Arbutus had done for us. The food was absolutely amazing and we had lots of guests who told us it was the best wedding food they had ever had. The staff were also so lovely and made us feel very special on our day! Thanks so much to you for all your planning and working with us. You made it very easy and relaxed!"

Stephanie & David

"We actually are so thankful for how you and the whole arbutus team have treated us. We are so happy of how smooth the day went and how much people loved your food!!
A family member actually suggested to use your services in the future for family events! Everything was delicious!!"

Maria & Michael

"Arbutus are such a great catering service! They helped us with every small detail of our wedding menu and on the day it all looked and tasted better than we could have imagined, with our guests commenting all day about how good the food was.

Barry and his team were honestly a pleasure to work with no question or adjustment an issue for them. Just a first class catering service and we couldn't recommend them enough!"

Karen & Ryan

We can very highly recommend Barry and his team! They are the most friendly, efficient and helpful people and couldn't do enough to make sure our wedding day was perfect!

The food was fantastic and they looked after every detail making sure all of our guests were well looked after and fed and watered. Can't thank them enough for all the help and support! Barry and his staff went above and beyond throughout from planning to the actual day and made the whole day work perfectly for us!

Lizzy & Rory



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