

Catering By Justin Comer

STARTERS

Baked Goat's Cheese Baskets

Goat's cheese slow baked in a filo basket with a beetroot chutney served on a seasonal salad.

Chicken satay

Succulent chicken breast marinated in lime, garlic, Soya, Coconut Milk , glazed with a Rich Peanut Sauce,
Served on Skewers and accompanied with Seasonal Salad.

Maggie's Fish Cakes

Selection of the Freshest Seafood Golden Fried & served on a Crisp Salad with a sweet Chili dip

Wild Mushroom or Chicken vol au vont

Your choice of Selection of Japanese mushrooms or succulent breast of chicken in a white wine and cream sauce served in a puff pastry case.

Smoked chicken salad

Thinly sliced breast of Smoked Chicken resting on a bed of Garden Greens and drizzled with Balsamic Reduction

Gateaux of smoked salmon with cream cheese

Thin layers of Smoked Salmon with Cream Cheese and Chives with a Raspberry Vinaigrette

Prawn Cocktail

Atlantic Prawns served on a bed of Crisp Lettuce with Marie Rose Sauce

Deep fried brie

Wedges of Brie, cooked until golden and served with an Apple and Berry Compote

Tomato & Mozzarella Bouchees

Baked Mozzarella and Tomatoes served in a Crisp Bouchée topped with sun dried Tomatoes & Pesto Dressing

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FRESH HOMEMADE SOUPS

Cream of Carrot & roasted red pepper

Classic Potato & leek

Potato and Baby Spinach

Cream of parsnip and nutmeg

Gazpacho

Tom Pon Gui

Maggie's Seafood Chowder

Cream of vegetable

Fresh Tomato and Basil

Chicken Consommé

**All soups are served with a selection of Artisan Breads*

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MAIN COURSES

Prime Roast Sirloin of beef,

Served on Creamy Champ Mash with Yorkshire Pudding, Red Wine and Thyme Jus.

Pan Fried Chicken

Served on a bed of spiced roasted vegetables with a cranberry and red wine jus

Stuffed Chicken

Stuffed with wild Mushroom & Bacon with Masala sauce

Pork Fillet

Caramelised pork fillet on a bed of sweet and sour red cabbage with a cider sauce

Chicken Pascal

Fillet of Chicken stuffed with Cream Cheese accompanied with Dijonaise sauce

Beef Fillet

Fillet Steak served on a bed of Champ Mash with a choice of Whiskey & Mushroom sauce or Creamy Pepper sauce.

Crispy Half Honey Roast Duckling,

Stuffed with homemade Herb Stuffing, drizzled with Orange and Plum Cognac sauce

Additional Charge €7.00

Roast Rack of Connemara Lamb,

Resting on Mint Mash with a Redcurrant and Rosemary Jus.

Additional Charge €7.00

Medallions of Beef Fillet

Fillet Steak resting on a bed of Wholegrain Mustard Mash with Seasonal Berry Compote.

Additional Charge €7.00

Fillets of Monkfish

Roasted monkfish Fillets topped with Tapenade and Sauce Verges or on a bed of Leek Mash with Dill & Lime Cream Sauce

Additional Charge €7.00

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Grilled Sea Bass

Fresh sea bass slowly grilled, veiled with a lemon butter cream sauce or saffron and lime sauce

Fresh Duo of Atlantic Salmon and Sole

Fillet of fresh salmon gently baked and served with a cream of lime & dill sauce

***Additional charges only apply to the 1 night midweek package**

VEGETARIAN OPTIONS

Penne pasta

Smothered in a pesto cream with wild mushrooms and shallots

Mille Feuillé of Courgette and cream cheese

Layers of thinly sliced courgette with cream cheese and chives glazed with basil pesto and oven baked

Vegetarian Lasagne

Spinach flan

Fresh spinach and ricotta cheese baked in a flan until golden

Loaded Potato Skins

With mixed Veg, Tomato and Kidney Beans topped Cheese

(All our main courses are served with fresh market vegetables & potato of your choice)

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DESSERTS

Baileys Irish Cheesecake with Butterscotch sauce

Toblerone Cheesecake with Carmel Sauce

Raspberry & white chocolate cheesecake

Exotic Fruit served in a chocolate cup with raspberry coulis & fresh cream

Traditional Italian Tiramisu

Fresh Fruit Pavlova with Crème Chantelle Raspberry Couli

Raspberry and Passion Fruit Mousse with a Chocolate Crisp

Delicious Salted Carmel Profiteroles

Pear and almond tart with Crème Anglaise

Quartet of Mini Desserts

Apple & Raspberry crumble with crème Anglaise Sauce

Rhubarb Crumble with homemade Ice-Cream & Fresh Mint

Cheese plates, Irish farmhouse Cheeses w/Water Crackers €20.00/Tab

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PRE-WEDDING BUFFET

Beef Stroganoff

Tender Strips of Beef in a Mushroom & Red Wine Sauce

Beef with Ginger & Spring Onion

Strips of Beef Served with Fresh Ginger, Spring Onions and Fresh Market Vegetables

Stir-fry of beef in Black Bean Sauce

Strips of Beef Stir-Fried in a Black Bean Sauce

Traditional Irish Stew

Cubes of Lamb Slow Cooked with Potatoes & Fresh Market Vegetables

Chicken a la King

Chicken Pieces Cooked in White Wine Sauce and Julianna Peppers

Tray of Lasagne

Creamy Chicken Curry

Strips of Chicken Cooked in Coconut, Pineapple/Veg

Chicken with leeks in a white wine sauce

(All the above served with White Rice)

Buffet includes choice of two hot dishes, four salads and two desserts.

All types of buffets can be catered for you and your guests.

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CANAPE'S

Please Choose 4 options

Kinvara Smoked Salmon Roulade/Smoked Salmon & Brown Bread

Mushrooms stuffed with Ricotta Cheese

Mini Bouchees - Selection of Fillings

Duck Liver Pâté on Melba Toast

Selection of Sandwiches

Bruscheta with Pesto, Tomato and Black Olive Tapenade

Vegetarian Samosas & Mini-Spring Rolls w/Sweet Thai Chili Dip

EVENING REFRESHMENTS

Sausage Rolls

Cocktail Sausages

Clonantty Black Pudding with Sweet Chilli Dip

Spicy Chicken Wings / Fresh Chicken Goujons

Selection of Wraps or Sandwiches

Pig on a Spit - Ask for Details

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POST-WEDDING BBQ

Slieve Aughty Quarter Pounders

Served with Cheddar Cheese, Tomato Chutney on a Brioche Bun

BBQ Chicken Skewers

John Loughnanes Gourmet Handcrafted Sausages

BBQ Salmon Glazed with Salsa Verdi

Rosemary Potatoes

Selection of Salads

Selection of Cakes or Dessert

Pig on a Spit - *Ask for Details*

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