

Marquee Weddings in Ireland

BBQ Menu 2009

Menu 2

(an additional cost of €10 per person)

As guests arrive the following canapés will be served...

*Sun blushed tomato and fine herb tartlet
Medium rare fillet of beef on toasted brioche with horseradish crème
Mini Asian vegetable spring rolls served with sweet chilli syrup
Marinated tiger prawns with coriander and lime
A shot glass of broccoli and vintage cheddar soup*

From the charcoal grill...

Choose 3 of the following....

Homemade prime Irish steak burgers, sesame bun and tomato relish



Jumbo Leek and Herb Sausage basted in our special marinade



Loin of pork cutlet, lemon honey and thyme marinade



Marinated Lamb chops in an olive oil and mint marinade



Soy glazes filet of chicken with honey and ginger



Crisp pork belly with cider and Dijon mustard glaze



Aromatic Duck with plum hoi sin sauce



Salmon parcels with jumbo prawn, lime scallion and ginger



Grilled Swordfish steaks with teriyaki glaze

Salad Selection...

Choose 3 of the following

Baby new potato salad with scallion and chive aioli



Classic Caesar salad with parmesan and croutons



Organic Baby leaf salad with red wine vinaigrette



Classic coleslaw



Roast vegetable cous cous with Italian parsley and mint



Tuscan bean salad with penne and Italian dressing



Organic wild and brown rice salad with roast peppers and Asian soya dressing



Greek salad with tomato, cucumber, red onion and feta

Includes a Selection of artisan breads, dips and chutneys...

Desserts

... please choose one of the following...

Chocolate Marquise with seasonal berry compote



Strawberry Pavlova with passion fruit cream



Lemon Tart with mango



Lemon and Lime cheesecake



Orange Pannacotta



Hand Made Chocolates



Tea & Coffee

*** Adding a sit down starter to make any menu 6 course will incur an additional charge of €10.00 per person.**