

# **CORPORATE MENU 5**

**Spitting Pig Staff to Serve Your Reception Drink**

**Canapés Served As Guests Arrive (Choose Five)**

**Handmade Gourmet Sausage**

**Served With A Whole Grain Mustard Dip.**

**(V) Mini Pizza**

**Classic Tomato And Mozzarella Pizza Topped With Sliced Greek Olives on Puff Pastry.**

**(V) Mini Quiche**

**Delicately Prepared Fresh Pastry Cases With A Variety Of Fillings.**

**(V) Wild Mushroom Bouchees**

**Puff Pastry Cases Packed With A Creamy Mushroom, Garlic And Thyme Filling.**

**(GF) Tandoori Chicken Skewers**

**Skewered Marinated Chicken Strips Served with a Yogurt & Tandoori Dressing.**

**Pate Encroute**

**Smooth Brussels Pate Piped Onto Crusty Garlic Croutons.**

**Spicy Thai Chicken Kebab**

**Mini Kebab of Marinated Chicken, Red and Green Peppers and Sweet Chilli Dip.**

**Smoked Salmon on Fresh Brown Bread**

**With Black Pepper and Fresh Lemon Wedges.**



**HOG BBQ'S – IRELAND**

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# **CORPORATE MENU 5**

## **Tiger Prawns**

**Whole Tiger Prawns On A Mange-Tout Wrapped Skewer Served With A Lemon Mayonnaise.**

## **Mini Burger**

**100% Beef Handmade Mini Burgers Served Encroute with Crispy Lettuce and a Tomato Salsa**

## **(GF) Loaded Skins**

**Mini Potato Skins Loaded with Limerick Ham & Irish Cheddar Cheese.**

## **Crostini**

**Topped with West Cork Goats Cheese & Sun Dried Tomatoes.**

## **Smoked Salmon Tartlet**

**West Cork Smoked Salmon with Cream Cheese & Dill.**

## **Main Course**

**(Served as a Buffet) - Choose Two**

### **Spit Roasted Pig**

**Served With Apple Sauce Stuffing & Crispy Crackling**

### **Spit Roasted Spring Lamb Seasoned With Rosemary**

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**Served With Mint and a Mustard & Dill Sauce,**

**Slow Roasted Turkey Crown**

**Served With Fresh Cranberries and Sage & Onion Stuffing**

**Local Free Range Roasted Chicken**

**Served With Chipolata Sausage, Stuffing and Homemade Onion Gravy**

**Roasted Irish Beef**

**Served With Horse Radish Sauce, Yorkshire Puddings And Homemade Red Wine Gravy.**

**BBQ 100% Beef 6oz Handmade Burgers, Chefs Own Gourmet sausage.**

**Thai Chicken Kebabs & Meaty Marinated Spare Ribs.**

**Whole Roast Dressed Salmon**

**Plus Vegetarian Alternative Choose One**

**Mushroom Stroganoff served with Basmati Rice**

**Vegetable Curry served with Basmati Rice**

**3 Bean Chilli served with Basmati Rice**

**Crusty Bread Rolls and Selection of Sauces**

**Select either Salad or Vegetables**



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## **Salad (Choose Four)**

**Green Leaf; Mixed Summer Garden Salad; Classic Greek; Classic Caesar; Luxury Coleslaw;**

**Baby Potato with a Honey and Mustard Dressing; Savoury Rice;**

**Penne Pasta with Pesto Dressing & Chargrilled Vegetables**

**Moroccan Cous Cous with Bell Pepper and Raisins**

**Chunky Potato Salad with Cashel Blue Cheese**

## **Then Choose One Potato Option**

**Jacket Wedges, New Potato Salad, Warm New Potatoes in Herb Butter,**

**Jacket Potatoes, Roasted New Potatoes in Rosemary and Garlic.**

## **Puddings**

**(Served to the Table) - (Choose Two)**

### **Summer Pudding**

**Summer Berries Set In Their Own Juices and Enveloped By Soft White Bread.**

### **Vacherins of Strawberries and Passion Fruit Cream**

**A Collection of Strawberries with a Melee` Of Passion Fruit and Mascarpone on a Fluffy Meringue Base**

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## **Profiteroles**

**Choux Pastry Buns Loaded With Whipped Cream And Smothered In Chocolate Sauce.**

## **Deep Apple Pie**

**Handmade Individual Dark and Delicious Chocolate Tortes, With a Light Crunchy Base.**

## **Sticky Toffee Pudding**

**Chef's Special Pudding with a Yummy Toffee Sauce.**

## **Lemon Tart**

**Butter Pastry Filled With Zesty Lemon Custard Garnished With Fresh Raspberries And A Fresh Fruit Coulis.**

## **Chocolate Fudge Cake**

**Deep Double Chocolate Fudge Cake with Fresh Cream & Chocolate Sauce.**

## **Baileys and Toblerone Cheesecake**

**Handmade Individual Cheese Cakes, With a Light Delightful Creamy Cheese Filling Set on a Crunchy Biscuit Crumb Base.**

## **Fresh Fruit Salad**

**A Refreshing Dessert Of Seasonal Fruit Smothered In Their Own Juices.**

**All Served With Cream**

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# **CORPORATE MENU 5**

**Followed By**

**Tea or coffee served with mints and biscuits**

## **This Menu Includes**

- **A Spitting Pig Qualified Chef to Prepare and Carve your Meat**
- **Lay Serving Table with Tablecloth and Napkins, Polystyrene Plates**
- **Food Served Buffet Style - Fully HACCP Compliant - HSE Registered - Fully Insured**



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