

Críoch Sample Menu (Requests Welcomed)



Críoch is the South East's #1 Contract and Event Catering Company. We champion produce from the locale and are big on sustainability.

Book us for your next corporate or celebratory event. Our experienced and passionate team will work closely with you to make sure your guests get a taste of the finest Irish produce matched by friendly service.

Read more on
www.crioch.ie

Instagram @criochcatering

Sandwich Platters €50 per platter (Feeds 10 people)

Wicklow Free Range Egg Mayo with Mics Chilli Sauce
Chicken and House-made Sage and Onion Stuffing
Ham and/ or Cheddar and House-made Coleslaw
Bacon, Lettuce and Tomato with Mayonnaise

Finger Food: €30 per platter (Feeds 10 people)

Prices don't include Vat, delivery or staffing

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- 'Wicklow Stampy' - Potato and Apple Cakes with a barley crust enhanced with Bacon or Foraged Sea vegetables (vegan) served with Old MacDonnells Yoghurt or relish (gf)
- 'Wicklow Farmhouse Cheese' Double Cream Brie with Farmhouse Relish on Sliced Baguette
- Goatsbridge Trout Cream Cheese and Red Onion Marmalade on Brown Soda Bread
- Grilled Ballyhubbock Sheeps Haloumi Cheese with Highbank apple syrup
- Cocktail Sausages from local butcher in a Soy and Wicklow Honey Glaze

Bbq/ Roast Meat And Fish: €90 Plus Vat 13.5% (10 Portions)

Slow Cooked Pork Belly With Highbank Apple Syrup
Tender Wicklow Lamb Shoulder w/ Yoghurt, Lemon & Herbs
Local Pork Sausages With Sweet And Sticky Glaze
Premium Lamb/ Beef Burgers With Brioche Bun And Salad
Piri Piri Marinated Chicken Thighs
Sea Bass/ Bream Fillets With Salsa Verde
Wicklow Trout With Sun Dried Tomato And Dill Pesto

BBO - Vegetarian €80 Plus Vat 13.5% (10 Portions)

Corn-On-The-Cob W/ Chilli And Herb Butter
Cauliflower 'steaks' With Harissa (Vegan)
Cauliflower 'wings' With Mic's Chilli Wing Sauce
Marinated Veg And Haloumi Skewers, Herb Oil
Stuffed Aubergine With Ratatouille And Local Cheeses

Sample Salads €35 Plus Vat 13.5% (10 Portions)

Grilled Peach, Asparagus And Irish Mozzarella With Pesto
Local New Potato And Spring Onion (Cold)
Tomato, Red Onion, Feta / Local Goat Cheese Garden Herbs
Green Beans With Feta And Mint Harissa Dressing
Spiced Roasted Sweet Potato With Local Yoghurt & Chilli
Aubergine With Gremolata And Pomegranate
Chickpeas With Red Harissa
Asian Style Slaw - Carrot, Red Cabbage Etc With Peanuts And Soy Dressing
Romanesco (Cauliflower) Caesar (Without Anchovies)
Tenderstem Broccoli With Toasted Almonds
Roasted Carrot And Beetroot With Honey-Roasted Nuts, Irish Goats Cheese

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One-Pot-Wonders: €90 Plus Vat 13.5% For 10 Portions

Huntsman's Venison Stew - w/ Stout, Berries, Honey-Glazed Carrots And Bacon Bits
Beef And Pork Lasagne Topped With Local Cheddar
Chicken/ Veggie Tagine (Moroccan Stew) - Apricots And Spices
Irish-Style Chicken Curry
Beef And Ale Stew - Mixed Veg And Herbs
Spiced Dahl – Mild Lentil Curry

Carbs: €40 Plus Vat 13.5% For 10 Portions

Steamed Rice - Bay Leaves And A Hint Of Lemon
Boiled New Potatoes - Butter And Herbs
Roast Jacket Potatoes With Kerrygold Butter
Couscous With Seasonal Veg
Creamy Mash
Crispy New Potatoes With Caramelised Garlic And Balsamic Glaze

House Made Brown Soda/ White Breads €4

Dessert: €8 Per Person

Rhubarb And Gorse Flower Crumble & Sheep-Milk Ice Cream
Macerated Irish Strawberries W/ White Chocolate (Summer)
Cheesecake – Various Flavours
Apple Crumble With Wicklow Egg Custard
Chocolate Brownies

Tea/ Coffee W/ Milk And Sugar (€2pp)

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