

WILD CATERING

As a new business we pride ourselves in providing a top quality service for your big day. Our menus reflect our passion of exceptional ingredients and distinguished flavors. Whether a multi-course wedding reception or an intimate gathering with friends, we work closely with you to develop a menu which embodies your vision and desire.

Our sample menus change slightly with the seasons so if you don't see something you desire our team is on hand to make it a reality



CATERING AT VENUES

Our team of professional staff are on hand to take every stress out of your day and provide a refined luxury service be it in a Barn, Marquee, Hotel or at Home and are willing to travel to your unique venue

Past Venues
Juniper Barn, Sligo
Tigh Na Ghra, Clare



Our mission is to ensure your event is catered beyond your expectation.



Canapes on Arrival

Choice of 4

- Braised Beef Wellington, Bacon Jam
- Flaggy Shore Oysters, Pickled Shallot, Coriander, Chilli
- Parmesan & Truffle Arancini
- Crostini with Salmon Gravlax & Fennel
- Miso Mushroom & Caramelized Onion Tartlet
- Black Pudding & Apple Sausage Rolls
- Smoked Salmon Blini, Crème Fraiche
- Chicken Teriyaki & Sesame Skewers
- Leek & Bacon Quiche
- Grilled Asparagus Tips wrapped in Serrano Ham
- "Caprese Crostini" Buffalo Mozzarella, Sundried Tomato Pesto

To Start

- Duck Confit, Lentil, Red Cabbage
- Cured Salmon, Citrus Gel, Shallot, Crème Fraiche
- Crozier Blue Cheese Salad, Candied Walnuts
- Potato Gnocchi, Brown Butter, Sage, Apple
- Roast Beetroot, Orange, Hazelnut, St Tola Goat Cheese Curds
- Curried Cauliflower, Potato Dahl
- Ham Hock Terrine, Piccalilli, Sourdough
- Organic Smoked Haddock Fish Cake, Fennel, Saffron Aioli

To Follow

- Pork Fillet, Burnt Apple Puree, Butternut Squash, Tender stem Broccoli
- Hereford Beef Fillet, Fondant Potato, Sauce Bourguignon, Caramelized Onion, Asparagus
- Sole Ala Meuniere, Samphire, Hasselback Potato
- Atlantic Hake, Brioche Crust, Celeriac, Grilled Leeks
- Cornfed Chicken, Sweetcorn Puree, Burnt Tomato Salsa, Grilled Scallion
- Marinated Lamb Rump, Pea and Ham Cassoulet, Boulangere Potato
- Wild Mushroom Risotto, Asparagus Tips
- Butternut Squash Ravioli, Brown Butter, Sage, Hazelnut

To Finish

- Pavlova, Passionfruit Curd, Fresh Berries
- Chocolate Delice, Praline, Raspberry
- Yoghurt Cremeux, Citrus, Shortbread
- Anam Coffee Creme Brulee
- Sticky Toffee Pudding, Salted Caramel Sauce
- Pear and Almond tart, vanilla custard

Late Night Bites

- Artisanal Cheese & Charcuterie Platters
- Gourmet Selection of Sandwiches



Day Two

BBQ

From the Grill

Choose 3

- Rib Eye Steak
- Marinated Skirt Steak
- Pork Chops
- BBQ Ribs
- Beef Burger
- Gourmet Sausages
- Marinated Chicken Skewers
- King Prawn Skewers

Sides

Choose 5

- Baked Potato
- Corn on the Cob
- Greek Salad
- Mediterranean Pasta Salad
- Caesar Salad
- Curry Rice Salad
- Baby Potato salad with scallion
- Asian Noodle Salad
- Ruby Coleslaw
- Couscous with sun dried tomato pesto
- Broccoli, Carrot and Cashew Salad
- Apple, Celery with dill cream

By the Bowl

- Moroccan Lamb Tagine, Spiced Couscous
- Asian Crispy Duck Salad, Pickled veg
- Penang Chicken Curry, Fried Rice
- Sweet potato & Lentil Dhal
- Classic Caesar Salad
- Mexican Burrito Bowl
- St Tola Goats Cheese, Beetroot, Orange
- Glazed Pork Belly Salad

Sweet Bites

- Passionfruit Meringue Tart
- Our Signature Carrot Cake
- Sticky Toffee Pudding
- Chocolate & Praline Tart
- Passion Fruit Cheesecake
- Raspberry & Pistachio Bakewell

Contact us

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