



UCD Hospitality Menu



To make a booking please contact us on:

Email: hospitality.ucd@ksg.ie

Phone: 086 792 2821

Breakfast

Delegate Breakfast

Selection of Breakfast Pots, Range of Juices, Selection of Freshly Baked Mini Pastries, all served with Freshly Brewed Tea & Coffee

€9.50 pp

Selection of Fresh Smoothies

Strawberry, Mango, Berry.

€2.75 each

Selection of Fresh Juices

Apple, Orange, Citrus Twist.

€2.20 each

Selection of Breakfast Pots

€3.75 each

Granola Pots (Vegan Available)

Granola and Chia Seeds, Topped with Natural Yogurt and Berry Compote.

Overnight Oats (Vegan)

A blend of Porridge Oats and Chia Seeds, topped with Maple Syrup and Blueberries.

Fresh Fruit Pots (Vegan)

A fresh mix of Seasonal Fruits.



Mini Break

All Mini Break items are served with a selection of Freshly Brewed Tea & Coffee.

Freshly Baked Cookies

Chocolate Chip, White Chocolate & Raspberry, and Almond Cookie.

€4.70

Selection of Mini Pastries

Freshly Baked Croissant, Pain au Chocolat, Mini Danish, Pain au Raisin.

€4.50



Selection of Mini Muffins

Vanilla, Blueberry, White Chocolate & Raspberry and Double Chocolate.

€4.70

Selection of Mini Cakes

€4.70

Selection of Biscuits

€3.75



Lunch Menu

All Sandwiches served with a selection of Freshly Brewed
Tea & Coffee.

Selection of Traditional Sandwiches & Wraps

Chicken & Stuffing

Egg Mayonnaise & Spring Onion

Chicken Caesar Wrap

Ploughman's Sandwich

Ham, Cheese & Relish

Tuna Mayo & Sweetcorn

Falafel Tomato Wrap

(Gluten Free available)

€8.50 pp

Selection of Gourmet Sandwiches

Cajun Pulled Tofu with Crushed Avocado and Red Cabbage Slaw on
Wheaten Loaf

Serrano Ham & Brie with Tomato Relish, Roast Red Peppers, Sun
Dried Tomatoes and Mixed Leaves on a Rustic Ciabatta

Pesto Chicken with Sun Dried Tomatoes and Rocket on Granary
Loaf

Vegan Roast Red Pepper, Hummus, Rocket, Aubergine in a Tomato
Wrap

Chicken Caesar, Bacon, Cos Leaves, Parma Ham on a Sourdough

€10.95 pp

Add Fruit Bowl €10.00 – suitable for 12 people





Salad Bowls

€7.50 per bowl.

Mexican Grain Salad

Jerk Spiced Chicken or Pulled Chipotle Tofu with Wholegrain Rice, Quinoa, Baby Kale, Avocado Crush, Bean Salsa, Mixed Peppers, Red Onion, Jalapenos, Chipotle Mayo, and Nacho Chips.

Caprese Salad

West Cork Mozzarella, Roasted Red Peppers, Beef Tomato, Cherry Tomatoes, Rocket, Basil Pesto & Balsamic Dressing.

Cobb Salad

Sliced Turkey with Crispy Bacon, Cashel Blue Cheese, Sliced Avocado, Garlic & Herb Croutons, Free Range Egg, Chives Cherry Tomatoes, Baby Gem Lettuce and Ranch Dressing.



Cold Buffet

Antipasti Board

Platter of Italian meats and cheeses, sun-dried tomatoes, olives, peppers, artisan breads and dressings.

€14.95 per person

Cheese Board

Selection of Cheeses with Selection of Rustic Breads, Crackers and Chutneys.

€6.95 per person

Mezze Platter

Selection of Hummus served with Crudités and Artisan Bread, Stuffed Peppers, Feta Cheese, Grilled Roasted Vegetables, Mozzarella and Olives.

€8.25 per person

Minimum 8 People - Vegetarian and Vegan Options Available

Evening Menu

Minimum 40 People.

Finger Food Menu

Mini Irish Burgers in a Brioche Bun with Tomato Ketchup

Crispy Potato Wedges with Rosemary Salt

Honey & Mustard Glazed Cocktail Sausage and Crispy Onions

Chicken Goujons with Korean BBQ Sauce topped with Sesame
Seeds

Mini Vegetable Spring Rolls topped with Chilis and served with Prawn
Crackers

Falafel served with Red Slaw and Topped with Mint Yoghurt

Choose 4 Options - €14.95 per person.



Bowl Food

Minimum 40 People.

Chinese Five Spiced Slow Cooked Pork Belly, Egg-Fried Rice, Sugar Plum & Soy Glazed Shitake Mushroom

Falafel Bowl – Homemade Falafel, Citrus Quinoa, Mint Yogurt, Tzatziki and Spiced Coleslaw

Katsu Chicken or Tofu, Togarashi Rice, Curry Sauce, Pickled Cucumber & Chilli

BBQ Glazed Beef Brisket & Tofu, Smoky Cowboy Beans, Rainbow Slaw on a bed of Rice

Choose 1 Option - €9.95 per person.





Hot Buffet

Minimum of 40 people – vouchers can be made available for lunch for smaller groups.

Choose one main, two composite salads, artisan breads and tea/coffee

Mains

Spicy Beef Tikka Masala
with Coconut and Scallion Steamed Basmati Rice

Traditional Atlantic Fish Pie
with Champ Mash Potato, Using Sustainably Caught Seafood

Sautéed Supreme of Chicken
with Bacon, Button Mushrooms, Tarragon & Cream

Roasted Courgette, Tomato and Buffalo Mozzarella Tartlet

Chunky Vegetable and Chickpea Tikka Masala
with Steamed Rice

Choose one main and two salads for €19.95 per person

Add another salad option for €4.00 per person

Add another main course option for €5.00 per person

Salad Menu

All our freshly made salads can be served alongside your sandwich selection.

Buffet Style Sharing Salads Large salad bowl serves 4 people.

Cajun Potato Salad with Red Peppers and Spinach

Lemon and Basil Pasta Salad with Courgette and Sun-Dried Tomatoes

Bajan Pineapple, Shredded Carrot, Pomegranate and Wild Rocket Salad

Broccoli, Cherry Tomato and Feta Cheese Salad with Chopped Hazelnuts and Lemon Dressing

Bulgar Wheat and Beetroot Salad with Roast Carrot, Feta Cheese and Balsamic Dressing

Spiced Chickpea and Aubergine Salad with Coriander Yoghurt Dressing.

€12.95 per bowl





Canape Menu

Savory Canapés

Tomato & Basil Crostini with Balsamic Glaze

Smoked Salmon, Capers & Dill Crème Blini

Roasted Peppers, Hummus, Crumbled Feta & Rocket on Toasted Ciabatta

Lime & Coriander Roast Chicken, Avocado Mojo, Salsa Roja & Crisp Tortilla

Chargrilled Beef, Wasabi Mayo & Radish on Crusty Sourdough

Goats Cheese & Walnut Bon Bon

Sweet Selection

Double Chocolate Brownie and Caramelised Walnut

Lemon Curd on a Meringue

Micro Fruit Tartlet with Crème Patisserie

Mini Choux Buns with Duo of Chocolate

Choose 2 Savory Options & 1 Sweet Option

€16.50 per person

Choose 4 Savory Options & 1 Sweet Option

€19.95 per person

Minimum order 40 of people

Beverages

Mineral Water

Large Bottled Water Still and Sparking

€5.00

Plastic Small Bottled Water Still and Sparking

€1.75

Tetra Pak Still and Glass Bottle Still/Sparkling

€2.20

Specially Selected Red & White Wine

Tinot - Spain

Casa Roja

€21.95

Viura -Spain

Casa Roja

€21.95

Montepulcino- Italy

Rocca Ventosa

€27.50

Pinot Grigio- Italy

Rocca Ventosa

€27.50

Prosecco & Champagne

Prosecco Frizzante - Italy

€34.95

Champagne Deutz Brut Classic - France

€59.95

Beer

Coors

Heineken

Heineken 0%

€5.95 per bottle



Terms & Conditions

Delivery Charges – Bookings with a value of over €75 include free delivery otherwise a delivery charge of €10 will apply.

Dietary Requirements - For special dietary requirements – please ensure to inform our team of any special dietary requirements.

Pricing- All pricing is based on a per person charge and is excluding VAT.

Event Bookings- All orders must be confirmed a minimum 48 hours in advance.

Cancellations - Cancellations with less than 48 hours notice will unfortunately still be charged.

Weekend Service - Weekend & Evening Events will result in staff charges applying, costs of which will be agreed with the client prior to the event.
Saturday Service charges: €250.00 plus VAT and Sunday / Bank Holiday Service Charges: €500.00 plus VAT

Equipment - For any Equipment not returned, there will be a replacement charge that will be added to the final invoice.

Point of Contact -All bookers or alternative contacts must be present when the catering arrives at the agreed time.

Event Space Bookings - Event spaces must be booked directly with UCD and food must be allowed in the spaces before we can deliver any catering orders. Please ensure to book the required cleaning services with UCD as per their room booking guidelines.