Premium Quality

CATERING BROCHURE

TO BOOK CONTACT 603 226 099

EMAIL: FATEFOODSCATERING@GMAIL.COM

Premium Quality

CANAPÉS

€2.50 per canapé per person

- Mozzarella, tomato and basil sticks
- Sun dried tomato and feta cheese on a cracker
- Chicken or mushroom on crisp bread
- Albondigas on in a red wine and tomato, basil sauce
- Mini quiche or tortilla
- A selection of finger sandwiches

€3.50 per canapé per person

- Thai crispy prawns on a bed of red onion, lettuce and coriander drizzled with chaophaya sauce
- Homemade pate, caramelized onions on crisp bread
- Sun dried tomato and feta cheese on a cracker
- Thai chicken satay with satay sauce
- Goats cheese, caramelized onion and walnuts
- Smoked salmon with a dill cream cheese on a crisp bread
- Argentinian steak empenadas
- Prawn cocktail on baby lettuce gems

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Premium Quality

HOT & COLD BUFFETS

From €20p/p First 5 items on the list. minimum of 10 pax

SANDWICHES
WRAPS
PRAWN COCKTAIL STICKS
SAUSAGE ROLLS
CHEESE ROLLS
PIZZA ROLLS
CHERRY TOMATOES AND MOZZARELLA STICKS
THAI CHICKEN AND SATAY SAUCE
ARGENTINIAN EMPANADAS
MINI BURGERS
SAUSAGES
BBQ RIBS

BREADED CHEDDAR CHEESE STICKS. (Spicy or Smokey)
BREADED CHICKEN
CORN ON THE COB
HOMEMADE COLSLAW
POTATO SALAD
SPICY SWEETCORN SALAD
MARINATED TOMATOES
SELECTION OF SALADS
PASTA SALAD
RICE SALAD
SELECTION OF FRESH BREAD

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Premium Quality

GRAZING TABLES AND BOARDS

Minimum of 10 pax

Set up charge will be applicable for tables

BASIC BOARD €18 per person

3 types of cheese
3 types of cured meats
Crackers
Home made pate
Fruit
Salad
Assortment of nibbles

PREMIUM BOARD €23 per person

5 types of cheese
5 types of cured meats
Crackers
Biscuits
Pate
2 Chutney's
Fruit
Salad
Nuts
Assortment of nibbles

LUXURY BOARD €28 per person

5 types of cheese
5 types of cured meats
Pork pies
Pickles
Sausage rolls
Cheese rolls
Crackers
Biscuits
2 types of pate
3 types of Chutney's
Fruit
Salad
Nuts
Assortment of nibbles

SWEET TABLES AND BOARD ALSO AVAILABLE

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Premium Quality

Breakfast MENU

Delivery only
Minimum of 10 pax
On site cooking and delivery charges are applicable

€18 per person

Continental cold.
Selection of meats
Selection of cheese's
Croissants
Sweet muffins
Bagels
Cereals
Cinnamon rolls
Mixture of fruits
Yogurts

+€2 per person
Continental hot
Pancakes
French toast
Eggs

€23 per person

English

Sausage
Bacon
Selection of Eggs (poached, fried or scrambled)
Black pudding
Beans
Mushrooms
Grilled tomatoes
Selection of breads

€5 per person

Drinks

Coffee
Tea
Fruit teas
Fruit juices

+€5 per person

Cava
Bucks Fizz

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Premium Quality

BBQ MENU

CLASSIC

From €40 p/p

Choose 5 meats & 2 sides
Includes chef's cooking time & BBQ hire

Sit back and enjoy your event — add waiting staff to set up, serve drinks and clear away.
Ask for a quotation.

BBQ Ribs
Marinated Steak
Mini Burgers
British Sausages
Marinated Chicken Thighs & Legs
Chicken Prawn Kebabs
Morcilla
Chorizo Sausages
Asian Pork Belly
Marinated Chicken Wings
Marinated Pork Chops

Jacket Potatoes
Corn on the Cob
Homemade Coleslaw
Homemade Potato Salad
Grilled Pineapple
Marinated Tomatoes
Selection of Salads
Pasta Salad
Rice Salad
Selection of Fresh Bread

Upgrade your feast with our loaded spud corner — the perfect additional side!

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Premium Quality

BBQ MENU

Premium

From €65p/p

Choose 5 meats & 2 sides
Includes chef's cooking time & BBQ hire and waiting staff
Or add alongside our classic BBQ menu with the additional price

GOURMET STEAK BURGERS €2P/P
MARINATED SALMON €2P/P
ARGENTINIAN ENTRECOTE STEAK €3.50p/p
HOMEMADE FLAVOURED SAUSAGES (ask for the menu) €2P/P
PULLED PORK BURGER €2 p/p
JACK DANIELS RIBS €2 p/p
LOBSTER (market price)
MARINATED TUNA STEAK €5 p/p
MINTED LAMB SKEWERS €3p/p
JUMPO GARLIC KING PRAWNS €3 p/p
MOROCCAN SPICED LAMB KEBAB €3P/P
KOFTA MINI BURGERS €3p/p

WATERMELON, FETA AND MINT €1 p/p
BBQ BEANS 50c p/p
SMOKED MAC AND CHEESE €1 p/p
SPICY SWEET CORN SALAD €1 p/p
ROASTED POTATOES WITH TRUFFLE MAYONNAISE AND PARMESAN €2 p/p
ASPARAGUS €1 p/p
SAUCES AND DIPS: 50c p/p
GARLIC AND HURB BUTTER
BLACK GARLIC AIOLI
BRANDY PEPPERCORN SAUCE
CHIMICHURRI
HARISSA YOGURT

Introduce our loaded spud corner as an excellent additional side option.

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Premium Quality

HOG ROAST

MENU

From €25p/p

Delivery only

On site cooking charges are applicable

€25 PER PERSON - MINIMUM 50 PAX including 4 sides

€28 PER PERSON - MINIMUM 35 PAX including 3 sides

€30 PER PERSON - MINIMUM 20 PAX including 2 sides

ADDITIONAL MEATS AVAILABLE
CHICKEN, BEEF OR LAMB

ALL SERVED WITH A SELECTION OF BREAD

SIDES
JACKET, OR ROAST POTATOES €1
CORN ON THE COB €1
VEGETABLES €1
SALADS €2
POTATOE SALAD €1
SELECTION OF SAUCES INC. APPLE, MINT, KETCHUP AND MUSTARD €1
STUFFING €1
CHEF'S SIGNATURE HOG ROAST GRAVY €1

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Premium Quality

AMERICAN STYLE PULLED PORK

From €20 per person

On site cooking charge applicable

THE BEST QUALITY OF PORK MARINATED IN OUR CHEFS SIGNATURE BBQ RUB AND COOKED SLOWLY THEN MIXED WITH OUR HOG ROAST BBQ SAUCE INCLUDING 2 SIDES

ADDITIONAL MEATS - CHICKEN, LAMB, BEEF

ALL SERVED WITH BAPS OR BURGER BUNS

JACKET, CANARY OR ROAST POTATOES €1

CORN ON THE COB €1

VEGETABLES €1

SALADS €2

HOMEMADE COLESLAW €1

SELECTION OF SAUCES INC. BBQ, KETCHUP AND MUSTARD .50C

JALAPENOS €1

CHEESE €1

DELIVERED IN METAL TRAYS EITHER HOT READY TO BE SERVED STRAIGHT AWAY OR CHILLED TO LEAVE IN YOUR OVEN AND SERVE WHEN YOU ARE READY

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Premium Quality

Loaded spud corner

Get ready to load up on the ultimate comfort food at our Spud Corner! We will serve up huge, fluffy jacket potatoes with a mouthwatering selection of toppings.

From €15 per person

On site cooking charge applicable

Including Salted or garlic butter

And choose any additional side of your choice €1

- 🧈 Butter
- 🧄 Garlic Butter
- 🧀 Cheese
- 🥫 Beans
- 🥓 Bacon bits
- 🐟 Tuna
- 🥗 Coleslaw
- 🧅 Crispy onions
- 🌽 sweetcorn

- 🌽🌶️ Mexican sweetcorn €2
- 🌶️ Chilli con carne €2
- 🥧 Cottage pie €2
- 🍗 Coronation chicken €2
- 🍕 Italian pizza-style €2

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Premium Quality

SPANISH TAPAS & PAELLA

TAPAS FROM €5 per tapas

CHORIZO IN RED WINE SAUCe
EGGS IN RED WINE SAUCE
GAMBAS PILPIL
PULPO A LA GALLEGA
PATATAS BRAVAS
CROQUETAS
SERANO JAMON
STUFFED DATES WRAPPED IN BACON
ALBONDIGAS
GAZPACHO
TORTILLA

SPANISH STYLE GRAZING BOARD
From €18 per person

A SELECTION OF CHEESES, HAMS, CURED MEATS, CRACKERS, TOMATOES IN GARLIC AND HERB OIL, SUN-DRIED TOMATOES, OLIVES AND NUTS

ADD A 5ltr JUG OF SANGRIA FOR €40

PAELLA from €40p/p

Includes chef's cooking time

MEAT - Chicken and chorizo
SEAFOOD - Selection of fish and shellfish
MIXED - Meat and seafood
VEGAN - Marinated tofu and vegetables

ALL SERVED WITH A SELECTION OF BREAD AND HOMEMADE ALIOLI

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EMAIL: FATEFOODSCATERING@GMAIL.COM

Premium Quality

ITALIAN PIZZA PARTY

Ideal for creating a laid-back ambiance while maintaining elegance, we deliver the true flavors of Italy directly to your event.

Package Details:

- **Pizza Chefs: Our skilled chefs will craft delicious pizzas on-site.**
- **Ingredients: Premium, fresh ingredients for the ultimate pizza experience.**
- **Equipment Options:**
- **Full setup, including a mobile pizza oven, utensils, and serving equipment.**
- **Or choose only the chefs and ingredients.**

Package 1: €19 per person
MARGARITA
MARINARA
QUARTRO FORMAGGI
PEPPERONI spicy or none spicy
VEGETARIAN

Package 2: €23 per person
All of package 1 plus
PROSCIUTTO E FUNGI
CAPRICCIOSA

Package 3: €27 per person
All of package 1 and 2 plus
AMERICAN HOT HONEY
AL FRUTTI DI NARE

We can customize the menu based on your requests and inquire about any other Italian dishes you would like us to offer.

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EMAIL: FATEFOODDELIVERIES@GMAIL.COM

Premium Quality

PRIVATE CHEF FOR SIT DOWN MEALS & DINNER PARTIES

SUGGESTED MENU

Please request for other suggestions or choose your own menu

Starters

French onion soup with large garlic crouton topped with gruyere cheese

Homemade pate with caramelized red onion chutney on seeded toast

Prawn cocktail with a whiskey Marie rose sauce and seeded bread

Foie Gras on a toasted brioche with orange jam

Mains

Beef Wellington stuffed with homemade pate, mushroom duxel and bacon wrapped in a lot fht and crispy pastry, served with dauphinoise potatoes and sautéd greens.

Grilled Black Angus Striploin with fennel and potato puree, broccolini, port wine reduction

Baked seabass with hearbed crushed new potatoes and a mint pea puree

FOR DESSERTS PLEASE SEE OUR DESSERTS MENU

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Premium Quality

À LA CARTE

For an exceptionally refined occasion

Starters

Cadiz bluefin tuna Tartare with mango oil dressing

Home smoked, wild salmon with beetroot and 7 herbs served with Italian buffalo burrata and sliced salad with lime zest

Bruschetta with beef carpaccio, cherry tomatoes rocket and Italian paresan shavings

Pacchero alla norma with fried aubergines, spicy provolone cheese and basil oil

Mains

Canadian lobster with tropea onion and pachino tomato served with caramelized onion bbq sauce

Grilled Black Angus Striploin with fennel and potato puree, broccolini, port wine reduction

Baked seabass with hearbed crushed new potatoes and a mint pea puree

FOR DESSERTS PLEASE SEE OUR DESSERTS MENU

THESE ARE JUST EXAMPLES. WE WILL DISCUSS WITH YOU YOUR INDIVIDUAL REQUIREMENTS

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Premium Quality

DESSERTS & CAKES

MINI DESSERT POTS €3.50 per pot

LIMONCELLO TIRAMISU
CHOCOLATE GANACHE
CHEESECAKE
TIRAMISU
BAILEYS AND WHITE CHOCOLATE
BROWNIES AND CREAM
PEANUT BUTTER MUD PIE
SUMMER PUDDING
COCONUT DREAM

Dessert platters. A selection of fruit, biscuits, crackers, pretzels, nuts, popcorn. Basically anything you can think of that can be dipped on our amazing gooey think chocolate ganache. €15 per person

CAKES

CARROT CAKE €35
CHEESECAKE FROM €35
VICTORIA SPONGE €30
CHOCOLATE CAKE €30
DARK OR WHITE CHOCOLATE BROWNIES €35 FOR 12
FLAVOURED BROWNIES €40 FOR

Candy carts
Duel flavour chocolate fountain
Dessert Cart

PLEASE CONTACT US TO DISCUSS CELEBRATION CAKES

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Premium Quality

WEDDING CATERING

We recognise that every wedding is unique and work closely with each bridal party to create a bespoke catering experience tailored to their vision. Please ask to see our suggested menus and options.

We collaborate with leading wedding planners on the coast, who can assist with every aspect of your wedding celebration.

-venue finding
-decoration
-photography
-ceremonist
-DJ
-singers and bands
-transportation
-on the day coordination
-cake
-and much much more

We will arrange a consultation with the bridal party, either in person or by telephone, to discuss your individual requirements. We will then develop tailored menu ideas that incorporate your preferred dishes while remaining within your budget.

PhotoRoom®

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Premium Quality

Cocktails and picnics

Picnic set up from €100

We will set up an area for you to relax

Drinks server €25 per hour

Includes serving drinks to your guests, clear away glasses and plates and taking rubish to the bin

Cocktail/mocktail waiter/ress €35 per hour

Making cocktails or mocktails along with any other drinks of your choice

Picnic

From exquisite grazing boards to elegant beachside barbecues

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Premium Quality

Mobile Drinks Bar

The full bar set up

Mobile bar
Bar Tenders
Drinks Fridge
Ice freezer
Cocktail tables (chairs additional)
Ice buckets
Includes: Water, beer, soft drinks and wine glasses,
Cocktail napkins
Straws
Gazeebo for shading
Frozen cock/alcoholic ice-cream machine

The price of the mobile bar completely depends onany variables. Please request quotation

Drinks are priced individually; kindly take a look at our drink packages listed below.

This method is our preferred choice, as we have the expertise to accurately assess the quantity of drinks required. However, if you opt to provide your own drinks, please be aware that we will not be liable for any that may run out.

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Premium Quality

Drinks packages

Welcome drinks €5 **Prosecco or Cava**

Standard €12p/p Supermarket brand. Choice of 3 soft drinks, Choice of two wines (Red, White, rose), Lager and ice,

Premium €15p/p Choice of 4 soft drinks, Premium brands. Choice of 3 wines (Red, White, rose), Lager, choice of 3 spirits and mixers and ice

Ultimate €20 p/p Choice of 4 soft drinks, Choice of 3 wines (Red, White, rose), Lager, choice of 3 spirits and mixers, choice of cocktails and ice

Cocktail hour

Classic €15 P/P **Using supermarket brands**

Premium €20 P/P **Using premium spirits**

Frozen cocktails or alcoholic ice-creams €22.50 P/P

Prices are based on per person per hour with a minimum of 3 hours

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Premium Quality

ADDITIONAL SERVICES

PRIVATE CHEF

SERVING STAFF FOR FOOD AND DRINKS

COCKTAIL WAITER/TRESS

DECORATIONS

ENTERTAINMENT

SET UP

CLEANING SERVICE

LIMOUSINE AND TAXI SERVICE

Drinks cart

Sweets cart

Plates

Cutlery

Glasses

Tables

Chairs

Lighting

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Premium Quality

Terms and conditions

- **Prices are exclusive of TAX**
- **Staff tips are not included in the prices and are at the client's discretion.**
- **A delivery fee may apply.**
- **during the summer months if the chef is cooking outside between the hours of 12:00 p.m. until 8:00 p.m. it is mandatory to supply them with shading. If that is not possible we will provide the shading at an additional cost**
- **Prices are subject to change based on supplier costs.**
- **Quotations remain valid for one month only.**
- **To secure your booking, a non-refundable deposit of 50% is required.**
- **The remaining balance of 50% must be paid 48 hours prior to the event; for weddings, the balance is due one week in advance.**
- **Final numbers and requirements must be confirmed a minimum of one week before the event, and these cannot be altered.**
- **If you wish to receive quotes for additional services after booking catering, a deposit of €100 is required, which will be deducted from the final invoice.**
- **Any hired items will require a refundable deposit, which will be returned once the items are collected and in the same condition as delivered.**
- **We are not liable for third-party suppliers we recommend.**
- **Upon booking, you will need to sign our full terms and conditions; please feel free to request a copy in advance**

Thank you from the team at Fate Foods Catering and Events!

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