

Summer Garden Party Menu

Seafood and Japanese Table

Native Irish Oysters Half Shell with Mignonette Sauce
Irish Prawn and Lobster Cocktail
Crab Cakes with Fried Parsley
Mixed Seafood Platters (to share)
Summer Seafood Salad
Selection of Sushi and the Finest Wild Fish Sashimi
Served on Glass Mirrors
Japanese Noodle & Seafood Salad

Italian / Mediterranean Table

Antipasta Platters

Grilled Asparagus, Aubergines, Courgettes, Parma Ham, Black Mission Figs, San Danielle Italian Cured Ham, Roasted Red Peppers, Vine Ripe Cherry Tomatoes & Buffalo Mozzarella, Tuscan White Bean Salad

Fried Calamari

With a spicy Tomato Sauce & Roast Garlic

Traditional Spanish Seafood

Paella Served in a Very Large Paella Pan

BBQ

Peppered Mini Sirloins or Fillets of Irish Angus Beef
Jamaican Spiced Chicken
Gambas a la Plancha
Merguez Sausage
Moroccan Spiced Lamb Chops
Selection of Prime Shellfish & Seafood Cuts Marinated and Grilled to Perfection

Served with a Selection of Sauces to Include

Mango Salsa, Fresh Horseradish Cream, Chipolte, Aioli, Kansas Style BBQ Sauce, Green Peppercorn Sauce

Selection of Salads

Classic Nicoise Salad
Warm Ratte Potato Salad
Mixed Baby Leaf Salad
Cookees Caesar Salad
Italian Parsley Salad
Wild Rice and Sun dried Cranberry Salad

Dessert and Cheese Table

Selection of Ice Cream Served from Frozen Watermelons

Selection of Mini Desserts

Lemon Tart, Chocolate Marquise, Apple & Cinnamon Crunch

Selection of Summer Berries Au Gratin

Millionaires Chocolate Torte with Raspberries

Cookees Famous Chocolate Pecan Tart

Selection of Farmhouse Cheeses

Served with Ships Biscuits & Condiments

