



GRIFFITH COLLEGE
HOSPITALITY
BROCHURE

“The Graduate”

Choose one option from each course

Starters

Filo baskets of roasted Mediterranean vegetables, prosciutto ham, boille cheese and rocket salad

Seafood chowder, roasted dill croutons, with cordon of pesto oil

Maremami tuscan ricotta ravioli with shifinad of basil and slow roasted tomato sauce

(All our starters are served with homemade breads appropriate to each dish)

Entrées

Poached sea bass on a bed of zucchini, in fresh dill and balsamic, served with saffron and lemon sauce

Surf and turf: prime Angus beef filet mignon, garlic roasted prawns with sauce béarnaise

Herb encrusted rack of lamb with redcurrant jus

(Vegetarian options are available on request)

(All our main courses are served with potato and vegetables appropriate to each dish)

Dessert

Traditional bread and butter pudding with praline and hazelnut ice-cream

Millefeuille of shortbread biscuits, cranachan cream, summer berries and wild strawberry coulis

Chocolate orange and kumquat mousse with lime green lemon sorbet

If you require a choice of course, there is a supplementary charge

Introduction

Campbell Catering/ARAMARK has a range of menus to suit the requirements of your meeting, at any time. The menus and style of service are designed to enhance the value of your time, and not to impede or distract from the progress of your meeting. If you have any special requirements, or you have a different dish or menu in mind, we will be delighted to discuss them with you.

Enjoy!

Please find enclosed a wine selection, price list, terms and conditions and booking form, at the back of the brochure.

Hospitality and Conferencing

Available throughout the day, the following can be delivered to your meeting with a minimum of interruption

Chilled fruit juice, probiotic smoothies, or mineral waters and
Freshly brewed tea and coffee

A selection of mini Danish pastries, homemade scones, muffins,
croissants served with preserves

American-style cookies or chocolate biscuits

“The Griffith”

Choose one option from each course

Starters

Salmon and dill frittata with tossed fresh greens, crab and almond cream

Antipasto puff pastry tartlets, cherry bocconcini and olive tapanade

Sliced terrine of chicken on marinated asparagus tips, with compote of
peppers, mustard and lemon dressing

(All our starters are served with homemade breads appropriate to each dish)

Entrées

Corn-fed chicken wrapped with smoked bacon, spring onion mash and
tarragon vin blanc

Pan fried sirloin of Angus beef, stuffed portabella mushroom, gorgonzola
with pink peppercorn and brandy cream sauce

Fillet of salmon with pesto crust and Dublin bay seafood dressing

(Vegetarian options are available on request)

(All our main courses are served with potato and vegetables appropriate
to each dish)

Dessert

Dark chocolate truffle torte with rum and raisin ice cream

Lemon and lime bavaroise and crème anglaise

Tiramisu parfait, biscuits and clotted cream

If you require a choice of course, there is a supplementary charge

Reception Menu

Suitable for stand-up functions for between 30-200 people

Please choose the following:

Any 3 items

Any 6 items

Any 9 items

Skewer of tandoori chicken with garlic dipping sauce

Crusted beef kebab with cumin and coriander

Tiger prawns in filo pastry

Seafood bites in puff pastry

Tomato, pesto and buffalo mozzarella basket

Vegetable samosa with chilli dip

Cajun spiced mini chicken goujons

Vegetarian cocktail spring roll

Chicken and wild mushroom bouchées

Tomato and confit pepper bruchetta with parmesan cheese

Buffet Menu

Please choose two dishes from the following menu

Chicken fillets infused with lemon grass, coriander and lime in a Thai coconut sauce

Strips of beef fillet sauté with wild mushroom in a truffle-scented double cream and paprika sauce

Tender pieces of pork sauté with pickled ginger and cashew nuts in a bell pepper sauce

Diced leg of lamb in rosemary scented demi-glace with garlic, tomato concasse and ground cumin

Hot buffets are served with a selection of 5 seasonal salads, potatoes, and a melange of vegetables

Assiette of desserts

Tea or coffee

Vegetarian option available on request

Formal dinner menus

(suitable for 30-100 guests)

“The scholar”

Choose one option from each course

Starters

Smoked chicken Caesar salad with classic Caesar dressing, shaved parmigiano and herb croutons

Roulade of smoked salmon and dill pickled crabmeat, on a bed of rocket, frisse salad and chive dressing

Warm wild mushroom and brie tartlets with roast red pepper pesto

Homemade soup, finished with cream and croutons – please enquire as to the seasonal soup available

(All our starters are served with homemade breads appropriate to each dish)

Entrées

Crispy seared breast of Barbary duck, oriental vegetable compote, hoi sin and spring onion sauce

Roast sirloin of beef, caramelised onion pomme puree with grain mustard jus

Poached lemon sole paupiettes with fresh salmon, baby spinach and caper cream sauce

(Vegetarian options are available on request)

(All our main courses are served with potato and vegetables appropriate to each dish)

Dessert

Warm apple strudel with vanilla custard

Pear and almond frangipan with blood orange purée

Forest fruit mascarpone ice-cream in brandy snap basket and truffle sauce

If you require a choice of course, there is a supplementary charge

Sandwich Selection

Please choose one round per person from the following selections

The Classic Selection

Baked ham, Irish cheddar, egg mayonnaise, turkey salad, vegetarian option

The Gourmet Selection

Tuna delight on olive bread

Tuna, sweetcorn, tomatoes, cucumber, and iceberg lettuce with low-fat roast-garlic-butter spread.

Glazed ham on cheese Viennoise

Sliced deli ham with onion grain mustard and honey spread

La Parisian on multigrain bagel

Sliced turkey breast, emmental cheese, cos lettuce, sliced plum tomato and cracked black pepper

Wellington on fennel and tomato bread

Sliced rib eye beef, sharp aged cheddar, marinated mushrooms with spring onion and horseradish

Tuscany on everything bagel

Grilled courgette, aubergine, roast red pepper, balsamic, curly endive and grated mozzarella

Chicken Caesar on tomato wrap

Succulent prime breast of chicken, crispy streaky bacon, ground parmesan cheese, cos lettuce with thick creamy Caesar dressing

Arthur's

Peppered lemon chicken, baby spinach, feta cheese, spicy chive mayo on bloomer bread