

# Rock House Catering

*Home catering to your door*

We cater for Weddings, Parties, BBQs, Pig Roast  
& all occasions



Fresh homemade foods, wholemeal breads and a range of delicious foods from around the country kitchen table. Delicious recipes full our traditional food culture and pride in our beautiful, simple rural food. We pride ourselves of in our high quality homemade foods cooked in our restaurant each day for ultimate flavour.

Our home catering menus are ideal for Weddings, Parties, BBQs, Pig Roast and all family occasions.

Call Joe 062 62299/0862524268/ email [joerockhouse@gmail.com](mailto:joerockhouse@gmail.com)

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## ***Cold / Hot Buffet & 1 ACCOMPLIMENTS***



### ***COLD MEAT BUFFET : €11.50 per person***

- Honey Glazed Ham: Freshly Cooked Irish Ham, Glazed with Honey and Dijon Mustard
- Roast Sirloin of Beef: Irish Sirloin of Beef with Horseradish Cream
- Roast Turkey Breast with fresh Cranberry Sauce
- Smoked Chicken with Red Onion, Garlic ,cherry tomatoes and a honey and mustard dressing
- Marinated Chicken Breast with Sundried Tomato, Basil and Lemon
- Smoked duck with a wild berry and Soya sauce
- Roast marinated pork with apple and Jameson whiskey compote
- Roast leg of slaney valley lamb with mint and rosemary stuffing

Selection of pate available €22.00 per pâté feeds 12-14people  
Duck liver pate / Salmon pate en croute / Venison pate / Chicken liver and port pate

### ***BEEF DISHES : €9.00 per person***

- Beef Stroganoff
- Beef Bourguignon
- Irish Beef with Pepper Sauce Creamy Pepper and Mushroom Sauce
- Wok fried beef stir fry with choice of black bean sauce or spicy chili
- Chili Con Carne
- Braised Steak with Wild Mushroom and Pepper Sauce
- Beef kofta with a lime you hurt dressing
- Thai green beef curry
- Roast sirloin of beef with Yorkshire pudding and roast gravy €11.00 per person

### ***HOT CHICKEN DISHES : €9.00 per person***

- Chicken Korma
- Chicken a la king
- Thai Red Chicken Curry
- Breaded Chicken Supreme with a Smoked Bacon and tipperary goats stuffing and a wild mushroom sauce
- Supreme of Chicken in a Cream Tarragon Sauce
- Breaded supreme of chicken Kiev
- Marinated supreme of chicken with lemon, honey and fresh thyme

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## ***PORK DISHES : €9.00 per person***

Slow Braised Pork with Apple and Cider and a caramelized onion sauce  
Sautéed pork stroganoff

Pork stir fry with Fresh Chili and Roast Cashews

Roast lion of pork with a apple and whiskey sauce and a fresh herb stuffing

Marinated Belly of Pork slow cooked with root vegetables

Bacon and cabbage with a creamy parsley sauce

## ***LAMB DISHES : Lamb is priced according to season***

Traditional Irish stew €9.00

Roast leg of carved lamb with mint and herb stuffing and fresh red wine jus €11.00

Braised lamb shank in a mustard seed and garlic sauce €11.00

Lamb curry with roasted vegetables €9.00

## ***Accompliments (Choose 1)***

Creamy Mashed Potato

Boiled Basmati Rice or long grain

Roasted baby potato with fresh herbs, sea salt and butter



***Lasagnas Homemade beef or vegetarian €4.50 per portion***

***Quiches Meat or vegetarian €3.50 per portion***

## ***Soups : €30.00 per bowl feeds 20 people***

All soup served with choice of bread or rolls or brown bread €35.00 per 20 people

Cream of vegetable

Chunky vegetable doth

Roasted tomato and fresh basil

Carrot and ginger

Roasted butternut squash and chili

Cream of mushroom

Leek and potato

Mulligatawny soup

Creamy potato and spring onion

These are a small selection of our soups please inquire for anything else you have in mind

Breads available are tomato and garlic or caramelised red onion and pesto yeast breads,

Brown or Guinness brown bread

White or whole meal bread rolls

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## **Salads : €25.00 per bowl: All salads are freshly homemade**

Coleslaw freshly grated carrot and white cabbage in a creamy mayonnaise

### **Potato and spring onion salad**

Creamy mashed potato and sliced spring onion blended with mayonnaise

### **Waldorf salad**

A salad made from apples, walnuts, celery and mayonnaise.

### **Egg mayonnaise salad (add crispy bacon )**

Free range egg salad with or without onions, mayonnaise and paprika

### **Baby potato salad with red onion and balsamic dressing**

Blended baby potatoes with a homemade aged balsamic dressing

### **Pasta salad with choice of italic dressing or creamy ranch**

Penne pasta with roasted vegetables with choice of tomato dressing or hand made ranch dressing

### **Chili style noodle with Soya and hoi sin glaze and crunchy vegetables**

Tossed noodles with vegetable crudités and tossed in a light Soya and hoi sin dressing

### **Curried rice**

Basmati rice mix with curry scented mayonnaise ,roasted nuts, orange and sultanas

### **Tossed salad**

Freshly tossed mixed lettuce with peppers, chilled cucumber, onion, shredded carrot and tomato

### **Cous cous salad**

Blended cous cous with roasted vegetables, spices and fruit and fresh mint

### **Caesar salad**

Crunchy cos lettuce mixed with crispy bacon, croutons, fresh parmesan cheese and our Caesars dressing

## **Finger food parties for 20 people**

25	Chicken fillet Gougons for	€25.00
20	Chicken drumsticks tandoori or Cajun style breaded or in sauce	€30.00
25	Spicy chicken wings homemade BBQ sauce (can serve as drumsticks if preferred)	€15.00
75	Cocktail sausages	€10.00
50	Cocktail lamb and herb sausages ( depending on season )	€15.00
30	Vegetable mini springs rolls	€20.00
20	Duck spring rolls	€25.00
25	Curried vegetable samosa	€20.00
20	Chicken satay skewers	€45.00
20	BBQ meaty spare ribs	€45.00
20	Chicken and mushroom vol au vents	€45.00
50	Spicy wedges	€10.00
25	Bacon ribs with BBQ sauce	€25.00
12	Selection of freshly cut sandwiches Quartered in Black container	€25.00
	Selection of Cakes Buns and biscuits in Black containers	€25.00
50	Black Pudding Pieces	€20.00
50	Garlic mushrooms	€25.00
25	Crispy onion rings	€20.00

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## **PARTY PACKS**



<b><u>Party Pack Option 1</u></b> Serves 25/30 guests <b>€125</b>	<b><u>Party Pack Option 2</u></b> Serves 25/30 guests <b>€175</b>	<b><u>Party Pack Option 3</u></b> Serves 25/30 guests <b>€225</b>
Chicken batter balls	125 Cocktail sausages	50 chicken goujons
Black pudding	50 Marinated chicken drumsticks	75 BBQ chicken wings
Cocktail Sausages	2 kg Onion rings	75 Mini spring rolls
Sandwiches	Sandwiches	200 cocktail sausages
Spicy Wedges	25 vegetable samosa	Sandwiches
	Spicy wedges	2kg onion rings
		Spicy Wedges

**NAPKINS DISPOSABLE PLATES AND SELECTION OF DIPS FREE OF CHARGE**

### **Cold Desserts: From €3(depending on choice per person)**

Fresh strawberries & vanilla ice cream ( depending on location )

Fresh tropical fruit salad

With chantilly crème

Crème Brule

Cheesecake

Strawberry, baileys, lemon, chocolate and orange, malteeser, mint aero, other flavours on request

Apple & cinnamon tart

Poached pears

In red wine and cinnamon

Fruit berry Pudding

Traditional Trifle

Fruit Meringues

Chocolate Fudge Gateau

Chocolate cream filled Profiteroles

Black Forest Gateau

Lemon Meringue Pie

Fresh Fruit Salad (seasonal)

Fresh Strawberries (seasonal)



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## **Hot Desserts: €3.50 per person**

Traditional Apple Pie  
Traditional Fruit Crumble  
Hot Chocolate Sponge  
Sticky Toffee Pudding  
Bakewell Tart

Bread and butter pudding or chocolate and banana pudding  
all desserts are served with Cream Chantilly Cream, Custard.

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## **Pig Roast**

For something a little different, why not try a Rock catering Hog Roast?  
Succulent Roasting Pig served in a floured bap with stuffing, apple sauce & Una O Dwyer black pudding  
mousse

Price includes hog roasting machine, chef on site, all food items, serving equipment



**Based on 200 persons €7.50 per head**  
**Based on 150 persons £9.00 per head**  
**Based on 100 persons £11.00 per head**

## **BEVERAGES**

Selection of Quality Wines  
Selection of Minerals  
Fruit Juices  
Mineral Water

## **CHILDRENS MENU**

Cocktail Sausages  
Chicken Nuggets  
Chicken Gougons  
Spicy Wedges and Chips

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Jelly and Ice Cream



## Barbeque Menus attached for you to review

All menus served with onions, cheese, buns, selection of sauces & mustard. Plates, napkins supplied & cutlery can be supplied on request.

Bbq & gas supplied

### **Menu A @ €7.50 per person**

Beef burgers  
Hot dogs or sausages  
Tossed salad, coleslaw, Potato Salad

### **Menu B @ €9.00 per person**

Beef burgers  
Hotdog or sausages  
Chargrilled Southern fried Chicken Pieces  
Tossed salad, coleslaw, potato salad -

### **Menu C @ €11.00 per person**

Beef burgers  
Hotdog or sausages  
Chargrilled Southern fried Chicken Pieces  
Barbecued Pork Spare ribs  
Tossed salad. Coleslaw, potato salad, curried rice salad and cous cous salad.  
Baked potatoes, Chips or Spicy Wedges available at €2 per person

**NAPKINS DISPOSABLE PLATES AND SELECTION OF DIPS FREE OF CHARGE**

**(All Food Prices are subject to 13.5% VAT)**

**BAR HIRE NOT INCLUDING KEGS: €150**

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**Delphware included at €1.50 per full setting**

**Wine Glasses included for 75c per Glass**

**Drinking glasses are included for 50c per glass**

**Service on site is**

**Chefs: €15 per hour**

**Waitress/Waiter is €12 per hour**

**Delivery Charges are €2 a km**

**Hire, Delivery, Service and Delphware is subject to 23% VAT**



## **Brown Soda Bread(Loaf Tin)**

### **Ingredients:**

- 1 lb 4 oz(600g) of self-raising Flour
  - 2 lb 8 oz (1200g)of Wheatmeal
  - 1 tablespoon of Wheatgerm
  - 1 teaspoon of Salt
  - 1 teaspoon of bread Soda
  - 1 1/2 litres of buttermilk
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Sieve the flour into a bowl and add the wheatmeal ,blend the two together.

Add the wheatgerm, salt and bread soda.

At this stage it is imperative that you continually raise you're your hands while rubbing through the ingredients.

This allows you to get plenty air circulating and will give a lovely light bread.

Make a well in the centre of the flour; pour in nearly all the milk.

Mix to loose wet dough, adding more milk if necessary.

Put straight into a greased bread tin.

Cut a line along the top of the dough to allow the cracks in the bread while baking to come together.

Bake in a fairly hot oven for about an hour. Temp at 180dgee Celsius.

Pop from the tins and tap the end of the bread, which should give you a hollow sound.

Leave on a wire tray to cool and enjoy.





## Homemade Fruit Scones

### Ingredients:

32 oz of Self-Raising Flour  
3 oz of Spreadable Butter  
3 oz of Sultanas  
3 oz or Granulated Sugar  
500 ml of Milk  
1 Egg

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Sieve the flour into a bowl and add the Spreadable Butter  
Break down the Butter into the Flour until all the lumps are gone  
Raise your hands occasionally and try and keep the mixture cool by mixing lightly  
If you mix heavy your scones will be heavy  
Add the sultanas and the sugar add blend them into the dry mixture  
Crack the 1 egg into half the milk and whisk lightly  
Pour into the dry and with an open claw like hand mix slowly from the outside into the middle  
Gradually adding milk until you have all the dry mix wet  
Don't have the mixture too wet or it will be hard to cut scones later  
Knead the wet mixture on a lightly floured board shape and cut strips  
Cut whatever size scones you prefer  
Place on a Baking tray and Glaze with Milk (Dip into Sugar if you Like Crusty)  
Cook in the pre heated Oven at 180degrees Celsius for about 20 mins  
Leave on a wire tray to cool and enjoy.



**Catering for New Year's Eve Dinner for  
Cashel King Cormac's GAA  
Sunday: 30/12/2018**

**We propose a 3 Course meal as Follows:**

**Option 1 Price is €20.00**

**Homemade Vegetables Soup with a White Rolls and butter  
Mains Choice:**

**Option 1: Roast Sirloin of Beef with Horseradish Sauce and Yorkshire  
Pudding with a rich Pan Gravy**

**Or**

**Fillet of Salmon with a Slice of Lemon and a Creamy White Wine and Dill  
Sauce**

**Complete with a Selection of Vegetables Roast Potatoes and Mash**

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**Apple Berry Crumble with a Creamy Custard**

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**Option 2 Price is €19.00**

**Homemade Vegetables Soup with a White Rolls and butter**

**Mains Choice:**

**Option 2: Roast Sirloin of Beef with Horseradish Sauce and Yorkshire  
Pudding with a rich Pan Gravy**

**Or**

**Stuffed Fillet of Chicken Wrapped in Bacon**

**Complete with a Selection of Vegetables Roast Potatoes and Mash**

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**Apple Berry Crumble with a Creamy Custard**

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**Vegetarian Option available for Mains also  
Quote does not include Chair Covers and Hire of Delph ware**

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