

Saddlers of Enniskillen Distro & wine bar

SPECIALITY CATERING

**ADDITIONAL MENUS** 





#### Main Dishes

(Please select one or two options)

Chicken a la king Sweet & sour pork/chicken breast Fillet of beef stroganoff Breast of chicken parma ham and ricotta with spinach with mushroom sauce Traditional chicken/beef curry Thai green or red curry (chicken or beef) Chilli beef fillet strips with stir-fry vegetables Lean steak mince chilli Lamb casserole Oyster stir-fry chicken or beef (combination of both also available) Irish stew Steak & vegetable casserole Beef in black bean sauce Beef bourguignon Breast of chicken in a wild mushroom sauce (whole breast) Chicken coq au vin Fillet of Atlantic salmon in hollandaise sauce (whole fillet) Vegetarian stroganoff Tomato & basil vegetable pasta

#### Accompaniments

(Please select four options)

Baby new potatoes with clarified butter Seasoned wedges Boiled rice Wild & brown rice Baby new potatoes with garlic & herb butter Roasted baby new potatoes with rosemary & garlic Bacon & cheese filled baked potatoes Melange of fresh vegetables Herb diced potatoes Mixed bean salad Tossed salad Traditional potato salad Coleslaw Pasta salad Wilted vine tomatoes with parmesan & sweet chilli Roasted vegetable couscous salad Baby new potato salad with red onion Broccoli & bacon salad Rocket & balsamic salad Chickpea & roasted red pepper salad Garlic fresh herb & rice salad Mixed leaf caesar salad Roasted red onion rocket and parmesan salad Tomato mozzarella and basil salad Mixed bread loaf selection Mini Bread Roll Selection

Dressings: Caesar, French, Lemon pepper & chive, Bacon & Blue Cheese, American blue cheese, Soy & lime, Tarragon & lemon, Honey mustard, Chilli & sesame, Apple & cider, Balsamic

#### Children's platters for grazing

Cocktail sausages, chicken goujons and fish goujons with skinny fries





# FINGER BUFFET

# FERMANAGH BLACK BACON & SAUSAGE FINGER BUFFET

#### The ideal finger buffet for any occasion

Large baskets filled with a variety of freshly baked finger rolls

Fermanagh black bacon on a hot plate to fill into the selected rolls

Full wheel of French brie cheese for vegetarian guests

Sausages in a variety of flavours or cocktail sausages if required

Salad, coleslaw and sauces

(Chilli jam, mayonnaise, tomato ketchup, HP Sauce,

red onion marmalade, chutneys)

Tea or coffee also served if required and also any remaining wedding cake







# GOURMET BUFFET

# DRESSED BUFFET TABLE:

## Fully dressed whole fresh salmon on the bone

(Excellent centre piece for any buffet)

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### Individual seafood platter

Fresh salmon fillet, prawns, crab claws & langoustines

Platter of dressed succulent turkey

or

Whole turkey breast carved for your guests

Roast silver-side beef platter

Baked Irish gammon platter

Platter of dried & cured hams, salami & chorizo





# DESIGN YOUR OWN

## FINGER BUFFET

#### Hot Items

Mini breaded chicken goujons Mini cocktail sausages with a tangy BBQ sauce
Filo wrapped king prawns with sweet chilli dip Mini pizzas
Blackened Cajun chicken goujons Mini crispy duck filled spring rolls
Savoury filled vol au vents Mini breaded cod goujons Sausage rolls
Chunky traditional cod goujons & big chips
Kids: Whale shaped fish chicken teddies mini Pizzas

#### **Cold Items**

King prawns with dipping sauce Smoked ham & cream cheese pinwheel bites
Smoked salmon & cream cheese mini pastry thins Olive & cream cheese pastry boats
Selection of sandwiches (regular or pin wheels) Selection of scones with jam & cream
Individual canapés (photographs available)
Cheese board: Selection of Fivemiletown Irish cheeses, dates, grapes, fruit & biscuits
(Port available to accompany)

#### **Sweet Items**

Mini chocolate mille feuille Mini vanilla mille feuille Cream filled chocolate eclairs

Selection of tray bakes Cream filled profiteroles Mini frozen petit fours

Kids: 'Funky' Ice cream dessert tubs

Please design your own menu from above and we will offer a competitive price to include for: Initial site visit, discussion/planning, delivery to your venue, setting up, staff to cook and clear away, removal of waste, equipment, cutlery/crockery and of course your choice of food

We can also arrange drinks or a fully licensed bar, and wine service



# **BBQ MENU**

#### Minimum of 30 guests

#### **MEATS**

(Selection of 4)

80z prime Irish sirloin steak

Pork chop

Chicken kebab

King prawns

Fillet of Donegal salmon

Pork & leek sausages

60z burger in brioche bap

Spicy pork & sweet chilli sausages

Cumberland sausages

Lamb cutlets

BBQ marinaded chicken breast fillet

#### **SIDES**

(Selection of 4)

Traditional potato salad

Coleslaw

Roasted vegetable couscous salad

Rocket & balsamic salad

Mixed leaf Caesar salad

Tossed salad

Baby new potatoes with garlic & herb butter

Tomato mozzarella & basil salad

Rosemary roasted baby potatoes

Chickpea & roasted red pepper salad

Sweet chilli wilted vine tomatoes with parmesan shavings Mixed bread loaf selection

Mini bread roll selection

#### **ACCOMPANIMENTS**

Peppered sauce

Tangy BBQ sauce

Béarnaise sauce

Sautéed onions & mushrooms

Baby boiled potatoes

Tossed salad

Coleslaw

Potato salad

#### **DRESSINGS**

Caesar

French Balsamic

Lemon pepper & chive

Bacon & blue cheese

Soy & lime

Tarragon & lemon

Honey mustard

Chilli & sesame

Vegetarian options available on request



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# **HOG ROAST**

Minimum of 30 guests

#### CARVED AND ROASTED PORK & CRACKLING

Half a large O'Doherty's butchers hog roasted on site in a hog rotisserie oven and carved for your guests



#### **SIDES**

Bread rolls Stuffing Coleslaw
Roasted baby new potatoes with rosemary & garlic
Wilted vine tomatoes with olives parmesan & sweet chilli
Tossed salad and balsamic salad
Selection of dressings

#### **ALTERNATIVES**

Chicken breast fillet option available for guests who may not want pork

Vegetable skewers available for vegetarian guests

#### **SAUCES**

Apple sauce Chilli jam Red onion marmalade Sweet chilli Ketchup

