

CATERING

BY



We cater for all types of event and have a variety of options available to suit all styles of event, time of the day, tastes and dietary requirements.

Please review our options below and to order please complete our online ordering form

(you will find the link to our Ordering Form at the end of this document or on our website 'Catering' page)

BREAKFAST

We've several types of offering available for breakfast. We make everything from scratch in our kitchens on Capel St and our baked items are fresh from the oven each morning.

Please note that we are able to cater exceptionally well for vegetarian, vegan and gluten-free guests so please specify if you require anything in that regard when placing your order.

LIGHT BREAKFAST (from €9.95 per person)

A breakfast comprising of granola, sweet pastries and hot drinks.

- A choice of either:
 - Mini Granola Pots (homemade granola with organic Greek yogurt & seasonal fruit compote)
OR
 - Sweet Pastries: Freshly baked Cinnamon & Walnut Scrolls OR Our Homemade Scones with Orange Blossom Butter & Raspberry-Juniper Jam

AND

- Irish Breakfast Tea / Single Origin Speciality Filter Coffee (allowing 2 cups per person)*

Optional extra: Orange Juice / Raspberry Apple & Rose Juice

Note: as an alternative to the sweet pastries above, we can provide savoury alternatives – these would be our Sausage Rolls with Pork, Fennel and Chorizo OR Borek Pastries with Feta, Spinach and Potato, for which a supplement would apply.

MEDIUM BREAKFAST (from €12.95 per person)

A breakfast comprising of granola with sweet pastries and hot drinks.

We'd serve one of each item below per person:

- Mini Granola Pots (homemade granola with organic Greek yogurt & seasonal fruit compote – vegan alternative available)
- Sweet Pastries: Freshly baked Cinnamon & Walnut Scrolls OR Our Homemade Scones with Orange Blossom Butter & Raspberry-Juniper Jam
- Irish Breakfast Tea / Single Origin Speciality Filter Coffee (allowing 2 cups per person)*

Optional extra: Orange Juice / Raspberry Apple & Rose Juice

Note: as an alternative to the sweet pastries above, we can provide savoury alternatives – these would be our Sausage Rolls with Pork, Fennel and Chorizo OR Borek Pastries with Feta, Spinach and Potato, for which a supplement would apply.

* For orders of less than 15 people, we can only send one choice of beverage – either Tea or Coffee). As the flasks need to be returned from your event, there would be a collection as well as delivery fee associated with your order

BIG BREAKFAST (from €16.50 per person)

A more substantial breakfast incorporating a big breakfast item along with hot drinks and something sweet!

We'd serve one of each item below per person:

- Big Breakfast Sandwiches (Meaty and Vegetarian options available) (alternative: Sausage Rolls with Pork, Fennel and Chorizo OR Borek Pastries with Feta, Spinach and Potato)
- Superseed Fig & Orange Breakfast slice or some freshly baked morning pastries
- Irish Breakfast Tea / Single Origin Speciality Filter Coffee (allowing 2 cups per person)

Optional extra: Orange Juice / Raspberry Apple & Rose Juice

CUSTOM BREAKFAST

We are happy to understand your particular requirements and put in place a specific menu. Please discuss what you have in mind with our team (please note that we are only able to customize our offering for larger groups/orders).

LUNCH

Brother Hubbard has an extensive menu available for lunch. The options below are representative of the style and substance of what we provide but our menu is exceptionally creative and seasonal so the specific dishes change – we can advise you of what we have available the week of your event.

Please note that we are able to cater exceptionally well for vegetarian, vegan and gluten-free guests so please specify if you require anything in that regard when placing your order.

You can add on cold drinks, hot drinks and/or desserts to your lunch order.

Sandwiches & Salads (from €12.95 per person)

Selection of our sandwiches/wraps with accompanying salad selection.

Examples of sandwiches/wraps include:

- *The Spicy Chicken Wrap*: Spicy & Sweet Marinated Chicken with pickled cucumber, spicy Jalapeño aioli, charred corn and spinach.
- *The Greek Pork*: roast marinated Pork with roast pepper, cucumber & mint tzakziki, pickles & leaves.
- *“Lemon Cauli Chew” Wrap (vegan)*: Lemon-battered Cauliflower, gentle spices & harissa aioli, spinach, pickles and shredded carrot.
- *Aubergine & Halloumi Sandwich (vegetarian)*: Roast marinated Aubergine, halloumi, aioli, pickled cucumber and spinach leaves

Examples of salads include:

- Wedding Cous Cous with puy lentils, cous cous, celery, caramelised onions, rooibos-soaked sultanas, toasted almonds with a mint and citrus dressing
- Roasted Butternut squash, chargrilled sweetcorn, spiced pumpkin seeds, sumac roasted onions with a harrissa dressing, chilli and nut dukkah
- Middle Eastern ‘Slaw: Mixed Cabbage & Carrot with Tahini-Lemon dressing & fresh Dill

(Soup is also available but for a minimum of 20 people as this is required to be delivered in a heated urn and served from same)

Salads & Proteins Selection (from €18 per person)

A substantial lunch - we would send a selection of 3 salads along (see examples above) along with 2 proteins (a meat as well as a vegan/vegetarian option).

The meal would be served with our homemade bread and seasonal hummus.

(Soup is also available but for a minimum of 20 people as this is required to be delivered in a heated urn and served from same)

Examples of Proteins include:

- Moroccan-spiced Chicken Thighs with puy lentil, baby spinach & pickles
- Roast Aubergine Baba Ganoush with pistachio, pomegranate, fresh herbs & tahini-lemon dressing

Hot Lunch Option (minimum order of 20 people) (from €23.50 per person)

A substantial lunch - we would send one or two hot main dishes, along with a side plus salad to serve to your guests as well as homemade bread and seasonal hummus.

Examples of the hot dishes include:

- Tagine of Chicken & Fennel with Carrot, served with Cous Cous, spiced yogurt dressing and fresh herbs
- Beef & Mushroom Stroganoff with Herbed Potato, Fresh Vegetable julienne
- Turlu Turlu Roast Vegetable stew, served with Cous Cous, spiced yogurt dressing and fresh herbs (vegan version available)

Hot Lunch - Heat at Home Option (from €20.50 per person)

Where a smaller group are dining, we are able to send main courses that can be so easily heated at home – all that will be required is a hot oven and we will send clear instructions for heating and serving (there won't be any more than 5 minutes work, we promise!).

Options include examples such as:

- Free Range Chicken Supreme in a fragrant almond-romesco sauce with chickpea & kale with lemon yogurt dressing & fresh herbs
- Beef & Feta Koftas in a rich tomato, roast pepper & harissa sauce served with spiced yogurt dressing & fresh herbs
- Moroccan Aubergine & Chickpea Zaalouk with Roast Carrot & baby spinach

The above represents a substantial lunch - we would send one or two main dish choices, plus an accompanying side (potato or grain, as appropriate) as well as a salad to serve to your guests.

We can also send a selection of Mezze starters to enjoy and please see below for our dessert options.

AFTERNOON

Please note that we are able to cater exceptionally well for vegetarian, vegan and gluten-free guests so please specify if you require anything in that regard when placing your order.

Afternoon Drinks + Treats (from €9.95 per person)

We have an extensive selection of home baked items as well as our Farmhand Teas and Single Origin Specialty Filter Coffee.

For afternoons, we can send a selection of baked items alongside our hot drinks.

Examples include our famous brownies, baked Basque cheesecake, vegan Berry Bakewell slice, Lemon Brulee slice, Coffee Cake. We can also send a selection of scones and our baked buns (Cinnamon & Walnut Scroll, Chocolate & Hazelnut Babka).

Alternatively, we can send a selection of "mini bites" (allowing 3 per person) with the hot drinks. Examples include several of the above items made "mini" such as mini brownies, mini lemon slices, mini bakewell slices, chocolate & hazelnut baci, etc.

CANAPES & EVENING FOOD

We've several types of meal available for your evening event – from selections of canapes and small dishes to a full hot meal.

Please note that we are able to cater exceptionally well for vegetarian, vegan and gluten-free guests so please specify if you require anything in that regard when placing your order.

We are also able to organize a selection of drinks (alcoholic, non-alcoholic) as well as desserts along with tea and coffee to accompany your meal.

Full Canape Mezze Meal (from €26.50 per person)

We'd propose the following selection being provided, allowing for a really lovely variety (we'd send enough so that everyone has 1 of each item to enjoy - which would equate to a delicious and substantial meal):

1. Gently spiced Pork & Fennel Sausage Rolls, Tomato Relish, Toasted Sesame & Nigellaseed
2. Borek Pastries, filled with Potato, Leek, Spinach, with Za'taar
3. Seasonal Hummus Pots with Crunchy Vegetable Crudites, Flatbread Crackers, Roast Spiced Chickpeas, Zough & Pickles
4. Moroccan Chicken Salad Pots, Mixed Grains, Baby Spinach, Spiced Yogurt, Red Onion Pickle
5. Goat's Cheese on caramelised seeded crackers topped with pickled grapes & micro herbs
6. Seasonal Salad Pot (changes regularly but always a delicious, nutritious and filling delight)

Light Canape Menu (from 19.50 per person)

We would send a smaller selection of items, allowing for 4 smaller items per person (this would equate to a lighter style supper/snack). Examples of the items available include:

1. Gently spiced Pork & Fennel Sausage Rolls, Tomato Relish, Toasted Sesame & Nigellaseed
2. Borek Pastries, filled with Potato, Leek, Spinach, with Za'taar
3. Hummus-topped Crackers with Roast Spiced Chickpeas, Zough & Pickles
4. Goat's Cheese with Pickled Grapes & Sumac on Caramelised Seed Crackers
5. Mini Seasonal Salad Pot (changes regularly but always a delicious, nutritious and filling delight)

Dessert Canape Menu (from 10.95 per person)

In terms of dessert, we would send a mini selection of desserts, allowing for 3 'bites' per person (1 of each item). An example of these are.

1. Mini Pear & Almond Bakewells
2. Chocolate & Hazelnut Baci with Raspberry

3. Mini Lemon Brulee Bars with Poppyseed shortcrust

Alternatively, we can send individual desserts from our bakery – all priced at between €3.95 – €5.95 per person.

Hot Dinner Menu (minimum order of 20 people) (from €25.50 per person)

A substantial dinner - we would send one or two hot main dishes, plus salad to serve to your guests as well as homemade bread and seasonal hummus.

Examples of the hot dishes include:

- Tagine of Chicken & Fennel with Carrot, served with Cous Cous, spiced yogurt dressing and fresh herbs
- Beef & Mushroom Stroganoff with Herbed Potato, Fresh Vegetable julienne
- Turlu Turlu Roast Vegetable stew with Freekah Pilaf, fresh herbs, spiced yogurt dressing (vegan version available)

We can also send a selection of Mezze starters to enjoy and please see below for our dessert options.

Hot Dinner - Heat at Home Option (from €22.50 per person)

Where a smaller group are dining, we are able to send main courses that can be so easily heated at home – all that will be required is a hot oven and we will send clear instructions for heating and serving (there won't be any more than 5 minutes work, we promise!).

Options include examples such as:

- Free Range Chicken Supreme in a fragrant almond-romesco sauce with chickpea & kale with lemon yogurt dressing & fresh herbs
- Beef & Feta Koftas in a rich tomato, roast pepper & harissa sauce served with spiced yogurt dressing & fresh herbs
- Moroccan Aubergine & Chickpea Zaalouk with Roast Carrot & baby spinach

The above A substantial dinner - we would send one or two main dish choices, plus an accompanying side (potato or grain, as appropriate) as well as a salad to serve to your guests and our homemade bread and seasonal hummus.

We can also send a selection of Mezze starters to enjoy and please see below for our dessert options.

Dessert Canape Menu (minimum order of 12 people) (from 10.95 per person)

In terms of dessert, we would send the following mini selection of desserts, allowing for 3 'bites' per person (1 of each item). These would include.

1. Mini Strawberry & Almond Bakewells
2. Chocolate & Hazelnut Baci with Raspberry
3. Mini Lemon Brulee Bars with Poppyseed shortcrust

Alternatively, we can send individual desserts from our bakery – all priced at between €3.95 – €5.95 per person.

ARRANGEMENTS AND ORDERING

TO ORDER OUR CATERING, please click on the link below and complete the information on that form:

LINK: <https://form.123formbuilder.com/6092159/customer-catering-enquiry>

If you've any particular questions/requirements, you can specify them in the form or please contact us via reservations@brotherhubbard.ie (phone: 01-8792149) and we can go over all of your requirements and put a plan in place.

Additional Information / Frequently Asked Questions:

- **DIETARY REQUIREMENTS:** We are able to provide menus to suit most main allergen requirements as well as providing many vegetarian, vegan and gluten-free options
- **DELIVERY:** We can arrange delivery. There would be a small additional charge for delivery (we use a delivery service so it would just be the direct cost of same - we can estimate this once you confirm if you decide to go ahead with this event with us). Alternatively, you can collect your catering order from our premises on Capel St.
- **CUSTOMISED MENUS:** we are happy to customize our offering for large groups (40 people or more) if there's something in particular you are looking for.
- **CROCKERY/CUTLERY:** Crockery is available to rent from us (or, instead, you can select disposable items. Please note there would be an additional charge for collection of items as well as delivery.
- **SERVICE:** We can provide service staff for your event (depending on availability) – if this is the case, please mention it on the order form and we can confirm our availability for same and quote accordingly. However, most of our offering is designed such that it is can be easily presented for people to help themselves.