

CATERING FOR YOU



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 in this brochure.

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)

**CLICK ON MENU OPTIONS BELOW TO TAKE YOU TO THAT OFFERING
OR BROWSE THE ENTIRE BROCHURE!**

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BREAKFAST EVENTS

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 MENU: (from €10.95 per person)

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

With this menu, each guest would enjoy:

- **Hot Drinks:** Irish Breakfast Tea / Single Origin Specialty Filter Coffee (allowing 2 cups per person)*

AND
- **Mini Granola Pots** (homemade granola with organic Greek yogurt & seasonal fruit compote – vegan alternative available)

OR
- **Sweet Breakfast Pastries:** Freshly baked Cinnamon & Walnut Scrolls, Croissants with homemade Raspberry-Juniper Jam, Scones (Plain, Fruit & Ginger) with Orange Blossom Butter & Raspberry-Juniper Jam, Peanut Powerbar (vegan)

Optional extra: Fresh Orange Juice

Note: as an alternative to the sweet pastries above, we can provide savoury options – 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 MENU (from €13.50 per person)

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

With this menu, each guest would enjoy:

- **Hot Drinks:** Irish Breakfast Tea / Single Origin Specialty Filter Coffee (allowing 2 cups per person)*

AND
- **Mini Granola Pots** (homemade granola with organic Greek yogurt & seasonal fruit compote – vegan alternative available)

AND
- **Sweet Breakfast Pastries:** Freshly baked Cinnamon & Walnut Scrolls, Croissants with homemade Raspberry-Juniper Jam, Scones (Plain, Fruit & Ginger) with Orange Blossom Butter & Raspberry-Juniper Jam, Peanut Powerbar (vegan)

Note: as an alternative to the sweet pastries above, we can provide savoury options – 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

THE BIG BREAKFAST MENU (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:

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

AND

- **Big Breakfast Sandwiches** (Meaty and Vegetarian options available) (alternative: Sausage Rolls with Pork, Fennel and Chorizo OR Borek Pastries with Feta, Spinach and Potato)

AND

- **Sweet Breakfast Pastries:** Freshly baked Cinnamon & Walnut Scrolls, Croissants with homemade Raspberry-Juniper Jam, Scones (Plain, Fruit & Ginger) with Orange Blossom Butter & Raspberry-Juniper Jam, Peanut Powerbar (vegan)

Optional extra: Orange Juice

CUSTOM BREAKFAST

We are happy to understand your particular requirements and put in place a specific menu.

Please outline what you have in mind with our team under "Other" on our online enquiry form (please note that we are only able to customize our offering for larger groups/orders).

LUNCH EVENTS

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 MENU (from €13.50 per person)

Selection of our sandwiches/wraps/focaccia with accompanying salad selection to provide a substantial lunch.

Examples of sandwiches/wraps include:

- *The Greek Chicken Wrap*: Yogurt-marinated Roast Chicken with Pickled Peppers, Roast Tomato, Pickles, Spinach
- *The Greek Pork*: roast marinated Pork with roast Pepper, Cucumber & Mint Tzatziki, 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
- *Roast Seasonal Vegetable Focaccia with Feta Cheese & fresh Herbs*

Examples of salads include:

- *Everybody’s Mixture*: Cauliflower Rice, Black Quinoa, Pea, Almond, Chilli, Scallions in a tangy Pomegranate Molasses dressing
- *Creamy Kale, Fennel & Feta ‘Slaw*: Mixed Cabbage, Carrot, Fennel, Oregano, Kalamata Olive in a Feta & Lemony Crème Fraiche dressing
- *Greek-style Roast Vegetable Salad*: Peppers, Courgette, Aubergine, Baby Potato, Celery & Red Onion in a roast Tomato & Herb dressing

(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)

PROTEINS & SALADS MENU (from €18.95 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 Pork Slices with Tzatziki, Pickles and Fresh Herbs
- Roast Aubergine Baba Ganoush with pistachio, pomegranate, fresh herbs & tahini-lemon dressing
- Falafel with Tahini-Lemon dressing, Baby Spinach, Pickles

MEZZE MEAL LUNCH MENU (from €24.50 per person)

Our most popular option for special events to impress your guests: a selection of smaller dishes being provided, allowing for a really lovely variety (we'd send a selection below, enough so that everyone has 4 items to enjoy - which would equate to a delicious and substantial lunch) – this would present as a lovely feast for you and your guests:

1. Seasonal Hummus Pots with Crunchy Vegetable Crudites, Flatbread Crackers, Roast Spiced Chickpeas, Zough & Pickles
2. Roast Pork Bocadillo with roasted Red Pepper, Aioli & Crispy onion
3. Borek Pastries, filled with Potato, Leek, Spinach, with Za'taar
4. Chicken Salad Pots, Mixed Grains, Baby Spinach, Spiced Yogurt, Red Onion Pickle
5. Seasonal Roasted Vegetable & Feta Focaccia Slices
6. Gently spiced Pork & Fennel Sausage Rolls, Tomato Relish, Toasted Sesame & Nigellaseed
7. Seasonal Salad Pot (changes regularly but always a delicious, nutritious and filling delight)

LIGHT CANAPE LUNCH 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 lunch). Examples of the items available include:

- Gently spiced Pork & Fennel Sausage Rolls, Tomato Relish, Toasted Sesame & Nigellaseed
- Borek Pastries, filled with Potato, Leek, Spinach, with Za'taar
- Hummus-topped Crackers with Roast Spiced Chickpeas, Zough & Pickles
- Goat's Cheese with Pickled Grapes & Sumac on Caramelised Lavosh Seed Crackers
- Lemon-battered Cauliflower Skewers (vegan)
- Seasonal Roasted Vegetable & Feta Focaccia Mini Slices
- Mini Seasonal Salad Pot (changes regularly but always a delicious, nutritious and filling delight)

See further ahead for dessert options to add to this menu!

HOT MEAL LUNCH MENU (minimum order of 25 people) (from €23.95 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. A feast!

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).

CUSTOM LUNCH

We are happy to understand your particular requirements and put in place a specific menu.

Please outline what you have in mind with our team under “Other” on our online enquiry form (please note that we are only able to customize our offering for larger groups/orders).

DESSERT MENUS

In terms of dessert, we have 2 main options:

Dessert Canape Menu (from 12.50 per person)

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

Regular Dessert Selection

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

- The famous Brother Hubbard Brownie
- Lemon Brulee Slice with Poppyseed shortcrust
- Seasonal Friand: Black Forest Gateau with Cherry Compote & White Chocolate Buttercream
- Bakewell Slice: Carrot & Walnut Edition (vegan)
- Baked Basque Cheesecake

AFTERNOON EVENTS

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 €10.50 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).

LIGHT AFTERNOON TEA (from €13.50 per person)

Alternatively, we can send our speciality Tea and Coffee (as per the previous menu) but with a selection of "mini bites" (allowing 3 per person) to provide a more substantial and premium treat for you and your guests!

Examples include several of the above items made "mini" such as mini brownies, mini lemon slices, mini bakewell slices, chocolate & hazelnut baci, etc.

FULL AFTERNOON TEA (ranges from €22.50 - €30 per person)

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

For your Afternoon Tea, we would send:

- Farmhand Tea/ Single Origin Filter Coffee (2 cups per person)
- A selection of Mini Savoury Pastries (Sausage Rolls / Borek) (1 per person)
- A selection of Mini Sandwiches (3 per person)
- A selection of Mini Scones Selection with Orange Blossom Butter & homemade Raspberry Jam (1 per person)
- A selection of Mini desserts (2 per person)
- Optional Prosecco/Mimosa Kit

EVENING EVENTS

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.

EVENING MEZZE MEAL *(from €28.50 per person)*

This is our most popular option for evening events and provides your guests with a very distinctive experience!

We present a wonderful selection of smaller dishes/plates/bites to provide a wonderful variety for your guests to enjoy as an easy feast! Everything is portioned/individual so can just be presented, buffet-style, for people to enjoy.

We've set out some sample dishes below and we provide 5-6 items per person which would equate to a substantial supper for each person. The variety includes elements for all main dietary requirements.

- Gently spiced Pork & Fennel Sausage Rolls, Tomato Relish, Toasted Sesame & Nigellaseed
- Roast Pork Bocadillo with roasted Red Pepper, Aioli & Crispy onion
- Borek Pastries, filled with Potato, Leek, Spinach, with Za'taar
- Seasonal Hummus Pots with Crunchy Vegetable Crudites, Flatbread Crackers, Roast Spiced Chickpeas, Zough & Pickles
- Chicken Salad Pots, Mixed Grains, Baby Spinach, Spiced Yogurt, Red Onion Pickle
- Goat's Cheese on caramelized Lavosh seeded crackers topped with pickled grapes & micro herbs
- Seasonal Salad Pot (changes regularly but always a delicious, nutritious and filling delight)
- Lemon-battered Cauliflower Skewers (vegan)
- Seasonal Roasted Vegetable & Feta Focaccia Slices

LIGHT CANAPE EVENING 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:

- Gently spiced Pork & Fennel Sausage Rolls, Tomato Relish, Toasted Sesame & Nigellaseed
- Borek Pastries, filled with Potato, Leek, Spinach, with Za'taar
- Hummus-topped Crackers with Roast Spiced Chickpeas, Zough & Pickles
- Goat's Cheese with Pickled Grapes & Sumac on Caramelised Lavosh Seed Crackers
- Lemon-battered Cauliflower Skewers (vegan)
- Seasonal Roasted Vegetable & Feta Focaccia Mini Slices
- Mini Seasonal Salad Pot (changes regularly but always a delicious, nutritious and filling delight)

See further ahead for dessert options to add to this menu!

HOT DINNER MENU

*(minimum order of 25 people)
(2 or 3 courses, from €27.50 per person)*

A substantial dinner – a selection of 3 Mezze bites per person to start, followed by followed by one or two hot main dishes, plus salad to serve to your guests as well as homemade bread and seasonal hummus, with optional dessert.

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)

CUSTOM DINNER

We are happy to understand your particular requirements and put in place a specific menu.

Please outline what you have in mind with our team under “Other” on our online enquiry form (please note that we are only able to customize our offering for larger groups/orders).

DESSERT MENUS

In terms of dessert, we have 2 main options:

Dessert Canape Menu (from 12.50 per person)

We would send a mini selection of desserts, allowing for 3 ‘bites’ per person (1 of each item). An example of these are.

4. Mini Cherry & Almond Bakewells
5. Chocolate & Hazelnut Baci with Raspberry
6. Mini Lemon Brulee Bars with Poppyseed shortcrust

Regular Dessert Selection

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

- The famous Brother Hubbard Brownie
- Lemon Brulee Slice with Poppyseed shortcrust
- Seasonal Friand: Black Forest Gateau with Cherry Compote & White Chocolate Buttercream
- Bakewell Slice: Carrot & Walnut Edition (vegan)
- Baked Basque Cheesecake

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:

- **HOW TO ORDER:** Please fill out our Online Enquiry Form- we will then revert with a quote – once we hear back from you, we will confirm your order.
- **HOW LATE CAN I ORDER:** We will always do our best to facilitate your order. However our food is prepared fresh and our bread baked each morning. Hence, please do give us as much notice as possible – but there is generally something we can always provide for you do get in touch, even if it is at the eleventh hour!
- **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
- **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.
- **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.
- **PAYMENT:** We do require payment in advance of your event, unless otherwise agreed. When we issue your invoice to you electronically, a link is included to make an easy online payment. We can also accept payment by bank transfer (details contained on our invoice).