

## Exclusive Catering

Prices are correct for date of publishing 8<sup>th</sup> March 2012

### About us

Since its establishment in 1993, the Baking Emporium Ltd has produced a wide variety of cakes and confectionery for restaurants, hotels and coffee shops within County Cork. In 2001 the company realised that home catering was becoming an increasingly fashionable and inexpensive solution for home owners to organise food for friends and family, which can be ready to serve, hot or cold in their own home. The branching out for the firm into this new enterprise was relatively logical due to its 17 years experience in running the Dunmanway based Bridgemount House Restaurant.

### Services

Please note that this brochure only gives a rough outline of what we can produce and that due to our flexible nature any individual ideas on the customer's part can easily be addressed in a private meeting with our head chef Andreas, or through a telephone conversation. We can then offer suggestions and solutions based on your needs and produce a written quotation and price structure for your personal function.

We see our clients as individuals and understand that every customer has his or her own specific needs and expectations. So whether you want to host a small or large group, whether you want to serve the food to your guests or wish to have the preparation and serving done by us, we will be able to cater for your individual function.

#### Starters

- Canapés - with organic smoked salmon, pate or soft cheese
- Fruit Salad - with pineapple, kiwi, passion fruit & orange liqueur
- Baguette - with ham, onion, soft cheese & chive filling
- Selection of smoked salmon, mackerel, tuna and sprats
- Crabmeat - with melon & cocktail dressing
- Crostini - with black olive tapenade & roasted peppers
- Goats cheese Quiche - & sundried tomatoes
- Bite size Quiche - fillings on request
- Salmon - portioned and boneless, glazed

#### Salads

- Potato salad - with onion & parsley
- Pasta salad - with leek, olives, tomatoes, & toasted pine kernels
- Cous Cous - with tomatoes & a hint of peppermint
- Celery & Apple salad - with yoghurt or mayonnaise dressing
- Tomato salad - with mozzarella & basil oil
- Waldorf salad - with walnuts & raisins
- Coleslaw - with yogurt, mayonnaise, onions, carrots, & apples
- Mixed organic lettuce - with mustard seed dressing
- Avocado salad - with sauce vinaigrette & fresh herbs
- 3-bean salad - with pan-fried streaky, tomatoes, mustard, and chive vinaigrette

#### Cold Courses

Fully dressed salmon - garnished with slices of lime & cucumber on a bed of organic lettuce

Choice of meat - sliced and arranged with various fruit and pickles

- Roast Beef
- Roast Lamb
- Pan-fried chicken breast
- Roast loin of pork and stewed apples
- Roast free-range turkey

Vegetarian courses available on request

#### Hot Courses

- Beef Stroganoff - with red wine, mushrooms, cream & brandy
- Beef Bourguignon - with bacon, vegetables and red wine
- Chicken breast - with tropical curry sauce
- Lamb Stew 'Navarin' - with braised vegetables, garlic, and herbs
- Pork - with cream, apples, & cider
- Chicken in homemade tomato sauce - with olives, mushrooms and herbs
- Side dishes: Potato gratin, Basmati rice, or mixed vegetables

Vegetarian courses available on request

#### Desserts

Fresh Cream Roulade - with fruit filling & liqueur

Fresh Fruit salad - with a generous dash of Cointreau orange liqueur

Cheese Cake - with orange, lemon, or Tiramisu flavour

Black Forest Gateau - with short crust base

Tiramisu - with Mascarpone cheese & coffee liqueur

Banoffee - with a biscuit base, homemade toffee, and glazed bananas

Strawberry Gateau - with short crust base

Rich Chocolate cake

Various other desserts are available on our cakes list

#### Beverages

Orange Juice

Tomato Juice

Mineral Water

Red Wine

White Wine

Coffee / Tea

#### Hardware

Various plate sizes

Wine & drinking glasses

Bowls

Salt / Pepper dispensers

Jugs etc.