



Andrew Holmes Catering

Lisnavagh 2022/2023

I have worked in the catering industry for over 18 years and have brought together a superb catering team. Professional Chef level standard of food is provided and not merely cook standard. I have worked alongside some of the best chefs in the world including in Michelin starred restaurants.

My reputation for high standards in food is such that unfortunately I cannot cut back on the quality of food that I use in any area. Traceability and seasonality are extremely important in the creation of all our menus. I use local produce as much as possible. Beef, poultry and lamb is from Co. Wicklow. Fish is caught in Howth in the Irish Sea. The Italian meats in the antipasti are of award-winning high-quality suppliers and cheese all comes from Irish artisan suppliers. Vegetables are sourced locally from Kilcoole to Aughrim and Organic where possible.

My chefs are fully H.A.C.C.P. trained and take refresher courses every two years.

A separate but complementary entity to Andrew Holmes Catering is my hog roast company, the Hogfather. With the importance of visuals, I have designed a custom-made machine with glass viewing panel in full stainless steel. So, if you are looking for a Hog Roast for your wedding day or for a post-wedding day celebration, please see www.thehogfather.ie

I am a member of Euro-Torques Ireland to which I was accepted in 2015.

In February 2016 I was honoured to be nominated for "Best Chef" in Leinster by the Restaurants Association of Ireland.

In 2017, 2018 & 2019 I was thrilled to win "Wedding Caterer of The Year" in the Irish Wedding Awards.

Tracy, my wife and our Operations Manager, works with our clients to ensure from a front-of-house perspective that your catering and the attention to your guests is left completely in our capable hands so you can relax and enjoy your day knowing that it will be looked after without a glitch!

All weddings are different and I pride myself on not creating the same wedding style twice. I have attached sample menus for you to look over as suggestions.

Please note that these are draft menus for you to get an idea of what we do. I would love the opportunity to meet with you and design a menu that will reflect your couple and wedding style and fit in with the theme of your day perfectly.

The quotations cover catering needs in Lisnavagh without hidden extras, see the foot of these packages for what is included. An accurate quotation would be supplied following a meeting

convened to discuss your requirements. When I have your menu ideas and your budget, I can work on creating a menu specifically tailored to your desires.

If you would like to have a tasting there is a charge of €150.00 and this will be deducted from your final bill if you decide to proceed with us as your wedding caterer.

Every wedding has special and different requirements. Lisnavagh is a special and different venue and we always ensure the menus reflect this.

Cheers!

Andrew Holmes (Executive Head Chef)

Tracy Holmes (Operations Manager)

www.andrewholmescatering.ie

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Andrew Holmes Catering

€77

Hogroast Menu

Canapé Reception

Guac and Salsa Cone

Locally Made Miniature Sausages with a Honey and Sesame Glaze

Parmesan Cone of Caesar Salad and Crispy Chicken

Smoked Salmon and Pea Blini

Mains

Free-Range Wicklow Hogroast & Crackling with Brambly Apple Sauce, Smoked BBQ Sauce
and Freshly Baked Brioche Buns

Chickpea & Sweet Potato Burgers with Roasted Red Peppers and Tzatziki

Irish Potato Salad

Celeriac and Apple Slaw

Pomegranate, Mint, Feta & Red Cabbage Salad with a Sherry Vinegar Dressing

Broccoli, Hazelnut and Cherry Tomato Salad

Selection of Homemade Condiments

Dessert

Apple and Rum Raisin Crumble with Caramel Sauce and Ice-Cream

Tea and Coffee

Mid-Night BBQ

“Dowling’s” Homemade Pork and Leek Sausages served in a Freshly Baked Brioche Bun with
Smoked Tomato Relish



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€86

BBQ Feast

Antipasti Reception

Selection of Fine Italian Meats, Irish Artisan Cheeses, Sundried Tomatoes, Basil Pesto, Caramelised Onion Hummus and Tomato Pesto with a Selection of Sourdough Breads

Mains

3oz Fillet Steaks with Bearnaise

Lamb Koftas with Tzatziki

Tiger Prawns with Chilli & Orange Marinade

Halloumi and Red Pepper Burger with Pesto Mayo (veggie option)

Roasted Potatoes with Smoked Garlic Butter

Coleslaw with Roasted Seeds

Watermelon and Strawberry Salad with Goats Cheese and a Cashew and Honey Dressing

Freshly Baked Brioche Buns

Selection of Homemade Condiments

Dessert

Peach Melba Sundae

Tea and Coffee

Midnight BBQ

Home baked Ham and Gubbeen Cheese Toasties with Relish



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€95

Family Style

Canapés

Chickpea Fritter with Rose Harissa
Cucumber Cup with Crispy Duck, Sweet Soy and Chilli
Beef Carpaccio & Bean Sprout with Pickled Ginger and Truffle
Beignets of Smoked Haddock

Starter

Chargrilled Halloumi, Chargrilled Peppers, Aubergine and Courgette, Basil Pesto, Sundried Tomato Pesto, Caramelized Onion Hummus and lemon Hummus with Warm Salted Flatbreads

Mains

Chargrilled Featherblade of Beef, Green Beans with Shallots and Cherry Tomatoes, Heirloom Roasted Carrots and Baby Potatoes with Smoked Garlic Butter
Or
Butternut Squash and Goats Cheese Wellington with a Sundried Tomato Cream Sauce (silent veggie option)

Dessert Board

Trio of Banoffee, Chocolate Mousse and Lemon Posset

Tea and Coffee

Mid-Night BBQ

Bacon Butties with Homemade Relish



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€102

Formal Banquet

Canapés

Beef Carpaccio on a Rye Crostini with Wasabi Mayo
Broccoli and Cashel Blue Tartlet
Parmesan Bonbon with Black Truffle
Teriyaki Chicken Skewer

Starter

Scorched Broccoli, Goats Cheese, Crushed Walnuts and Radish with a Citrus Dressing

Mains

Slow-cooked Beef, Pearl Barley Risotto and Merlot-Glazed White Onion

Or

Grilled Sea Bream, Olive Oil Mash and Piperade

Or

Risotto of Goats Cheese and Confit Cherry Tomato

Roasted Garlic Baby Potatoes and Veg for the tables

Dessert

White Chocolate Cheesecake with Rhubarb Compote

Tea and Coffee

Mid-Night BBQ

Pulled Pork Sliders with Apple and Celeriac Slaw and BBQ Sauce

**All menus listed above include:*

- *Staffing for drinks reception (if canapes included) and for dinner service*
- *Double ply heavy dinner napkins*
- *All crockery for drinks reception and dinner service*
- *A silent veggie option for all main courses on all menus*
- *All catering staff and equipment (except glassware which is provided by Lisnavagh)*
- *The Lisnavagh facilities fee*
- *Complimentary cutting and serving of wedding cake (if applicable)*
- *Complimentary meal for your photographer and videographer (if applicable)*

**Prices includes vat*

*** All menus based on 120 guests – if the numbers got down the price per head may increase. If the numbers go up the price per head will decrease.*

****All menus are designed as a guideline – we love to work with clients to create personalised menus that reflect your personal taste and fit in with the style of your day.*

*****Lisnavagh offer options for pre-wedding dinners and post wedding brunches.*