



CORK INTERNATIONAL HOTEL

Festive Event Catering

Tastes you love, at your venue

FOR ALL YOUR AT-HOME OR IN-OFFICE OCCASIONS THIS
FESTIVE SEASON

We require a minimum of 48 hours notice prior to collection or delivery

A minimum number of 10 people required

Items are priced individually per person, unless otherwise noted

Dishes can be delivered hot or available to be reheated

We can provide serving dishes and cutlery complimentary

For bookings over 50 people, we will happily deliver your catering
complimentary within 15km

We always endeavor to cater for dietary requirements, options can be
discussed during your booking with our expert team

Contact our events team to inquire

email | events@corkinternationalhotel.com

call | +353 21 4549889



CORK INTERNATIONAL HOTEL

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The taste you love, at your venue

Create your own menu, choose as many dishes from the various categories below
All items are individually priced, unless otherwise indicated

SOUPS

€4.50 Per Person

BROCCOLI & CASHEL BLUE

A Smooth, Blended Broccoli Soup,
Finished with Cashel Blue Cheese

ROASTED TOMATO & BASIL

Finished with Oregano & Basil with
a Touch of Smoked Paprika

CREAM OF MUSHROOM

Braised Slowly and Blended with
Double Cream and Soft Herbs

ROASTED ROOT VEGETABLE

Seasonal Vegetables with Earthy
Sage Undertones

ROBOLITA TUSCAN STYLE

Hearty Soup with Cavalo Nero,
Tomatoes and Cannelli Beans

SWEET POTATO & COCONUT

Full on Flavour with Ginger and
Fragrant Spices

STARTER SELECTION

West Cork Black Pudding and
Ballymaloe Relish Sausage Roll | €4

Vegetarian Lentil, Squash and
Mushroom Sausage Roll | €4

Classic Vol au Vent with Chicken,
Bacon & Mushroom | €7

Ham Hock & Leek
Terrine | €5

Poached Prawn
Californian Roll | €7.50

SANDWICH PLATTERS

DELUXE PLATTER OF SANDWICHES & WRAPS
€7 Per Person

Selection of freshly made doorstep & regular
sandwiches and wraps served with corn tortillas

Fillings Include: Poached Chicken & Stuffing, Honey
Roasted Ham & Mature Cheddar, Egg Salad, Chicken
Caesar Wrap, Tuna & Sweet Corn, BLT on Ciabatta

Gluten Free Options Available on Request

GOURMET PLATTER OF SANDWICHES & WRAPS
€9 Per Person

Selection of freshly made doorstep & regular
sandwiches and wraps served with corn tortillas

Fillings Include: Poached Chicken & Stuffing, Honey Roasted
Ham & Mature Cheddar, Egg Salad, Chicken Caesar, Tuna &
Sweet Corn, BLT on Ciabatta, Smoked Salmon on Brown
Soda Bread, Marie Rose Poached Prawns on Sourdough

Gluten Free Options Available on Request

COLD SHARING PLATTERS

SELECTION OF FRESHLY BAKED
BREADS & CRACKERS
with Irish Salted Butter | €4

SUSHI SELECTION
Served with Wasabi & Pickled
Ginger | €9

CURED MEATS PLATTER
Parma Ham, Lucy's Spiced Beef,
Gubeen Chorizo and Salami served with
Tomato Relish and Piccalilli | €7

POACHED & SMOKED SALMON PLATTER
with Capers, Fresh Lemon and
Brown Soda Bread | €12

QUICHE SELECTION

8" Quiche | Serves 6 People | €18.50

QUICHE MEDITERRANEAN
Roasted Red Peppers, Courgettes,
Macroom Mozzarella and Oregano

QUICHE LORRAINE
with Ham, Leek & Cheddar

QUICHE ESPAGNOLE
Gubeen Chorizo, Roasted Red
Peppers, Cheddar and Basil Pesto

SALAD SELECTION

€4 Per Person

CRUSHED BABY POTATO SALAD
with Smoked Bacon and Lemon
Dressing

SUPERFOOD SALAD
Trio of Quinoa, Chickpeas &
Cranberries

GARDEN LEAF SALAD
Shaved Carrots, House Elderberry
Dressing

CLASSIC CEASAR SALAD
Herb Croutons, Baby Gem and
Creamy Dressing

THAI NOODLE SALAD
with Stir Fried Vegetables and Soy
Dressing

TABBOULEH SALAD
with Apricots and Pomegranate



OVEN READY MAIN COURSE SELECTION

Can be served fresh from the oven or chilled and ready to heat

THAI YELLOW CURRY
with Squash & Sweet Potato | €9

THAI GREEN CURRY
with Tim Mulcahy's Chicken | €11

ROASTED TURKEY BREAST
with Buttered Sage & Onion Stuffing and
Homemade Turkey Gravy | €10

BEEF STROGANOFF
Slow Cooked West Cork
Grass Fed Beef | €11

HOMEMADE IRISH BEEF LASAGNE
Gratinated with Macroom Mozzarella
Serves 6 | €50

HOMEMADE VEGETARIAN LASAGNE
Gratinated with Ardsallagh Goat's Cheese
Serves 6 | €50

SIDE SELECTION

Can be served fresh from the oven or chilled and ready to heat | €3.50 per person

CAULIFLOWER BAKE
Finished with Gubeen cheese

GRATIN POTATOES
Roasted with Garlic & Thyme

BUTTERED IRISH MASH
Smooth & Creamy

ROOT VEGETABLES
Roasted with Maple and Rosemary

ROAST POTATOES
with Duck Fat, Sea Salt & Garlic

BASMATI RICE
with Saffron & Dried Fruit

DESSERT SELECTION

€6.00 per person

WHITE CHOCOLATE & BERRY CHEESECAKE
with Carmelised White Chocolate

CHOCOLATE FUDGE BROWNIE
with Candied Pecan

MERINGUE ROULADE
with Wild Seasonal Berries

PEAR & CARAMEL MOUSSE
on a Soft Almond Génoise

CORK INTERNATIONAL KITCHEN DESSERT BOX

A bite sized selection of Chocolate Fudge Brownie, Pear &
Caramel Mousse, Brooklyn Black Out Cake, Chocolate Chip
Cookies and Wild Berry Cheesecake
Serves 10 | €45.50