EST. 2021

CRAFT • EVENT CO •

NATIONAL MUSEUMS NORTHERN IRELAND CORPORATE HOSPITALITY MENU

BREAKFAST

BREAKFAST BAP

Sausage or Bacon	£5.50
Sausage, Bacon & Egg	£6.60
Egg, Tomato & Mushroom	£5.50

CONTINENTAL PASTRIES

Pain Au Chocolat, Mini Danish, Mini Croissant	£4.60
Danish Pastries	£3.70
Fruit Platter	£3.90
Clandeboye Natural Yoghurt with Berry Compote & Granola	£4.40
Overnight Oats with Almond Milk & Berry Compote	£4.70
Freshly Baked Scone Platter Plain & Fruit Scones with Jam & Local Butter	£2.90

SANDWICH PLATTERS

PLATTER 8	£42.25
PLATTER 10	£55.00

food. drink. handcrafted.

FINGER FOOD

5 ITEMS PER PERSON ADD HALF SANDWICH

£11.90 £14.10

Buffalo Chicken Skewer
Honey & Mustard Glazed Sausages
Honey Mustard Glazed Baby Sausages
Croque Monsieur Mini Croissant
Quiche Lorraine Tartlet
Chilli Pork & Fennel Meatball (Gf)
Ham Hock & Roast Apple Wellington
Chicken & Ham Pie
Chicken Goujons
Prawn Cocktail, Gem Lettuce, Marie Rose (GF)
Homemade Cocktail Sausage Rolls
Smoked Brisket Bon Bon

SLIDERS

Mini Local Beef Burger "Posh Dog" Mini Hotdog, Tobacco Onions & Pickle Relish Mini Veggie Burger

VEGGIE & VEGAN

Spiced Chickpea Balls
Spinach & Parmesan Puffs
Truffled Mushroom Rissotto Fritters
Roast Pepper Tartlet
Twice Baked Baby Potato with Leek
Squash & Sage Tartlet
Mac & Cheese Fritter

food, drink, handcrafted.

FORK BUFFET

CHOICE OF 2 2 0 2 1 \$21.90

Beef Stroganoff, Button Mushroom in a Paprika Cream Sauce (gf)

Chicken & Broccoli Bake with Rigatoni

Slow Cooked Beef Bourginon (gf)

Seafood Chowder (gf)

Beef Ragu, Baked Pasta, Cheddar Gratin

Slow Cooked Lamb Casserole, Caramelised Shallot & Redcurrant Gravy (gf)

Thai Red Chicken Coconut Curry (gf)

Slow Cooked Beef & Guinness Casserole (gf)

Chicken Chasseur Topped with Crispy Bacon (gf)

Slow Cooked Beef in a Creamy Pink Peppercorn & Bushmills Cream Sauce (gf)

Mushroom Stroganoff (gf)

Ragout of Mediterranean Vegetables,

Penne Pasta in a Plum Tomato & Torn Basil Sauce (vg)

Red Lentil & Chickpea Dahl (vg) (gf)

ALL SERVED WITH A CHOICE OF BRAISED RICE OR BABY POTATOES

ADDITIONAL SIDES (PP)

£2.50

Saute Potatoes Spiced Cous Cous

Champ Superfood Salad

Garlic Flatbreads Broccoli, Tomato & Feta Salad

Roasted Veg Coronation Coleslaw

Craft Coleslaw Roast Potato, Chorizo & Red Pepper Salad

SELECTION OF MINI DESSERTS (£4 PP)

food drink handcrafted.

CANAPÉS

CANAPÉS + 2 0 2 1 **£2.15**

COLD CANAPÉS

Smoked Salmon on Potato Bread

Roast Beef with Horseradish & Mini Yorkshire Pudding

Prosciutto with Glazed Fig & Kearney Blue

Roast Sirloin & Horseradish in a Yorkshire Pudding

Whipped Goats Cheese with Pickled Red Onion & Pistachio

Heritage Tomato with Bocconcini & Basil

Gazpacho Shot with Manchego

WARM CANAPÉS

Crispy Salt & Chilli Pork Belly with Asian Dressing
Spiced Popcorn Prawns with Bloody Mary Mayonnaise
Grilled Halloumi with Redcurrant & Chilli Glaze
Chicken & Coconut Wonton with Ginger Dressing

SWEET ITEMS

Assorted Traybake	£3.40
Gluten Free Traybake	£3.75
Muffins	
Chocolate, Blueberry or Lemon	£3.15
Shortbread Biscuits	£1.50
Selection of Donuts	£3.10

BEVERAGE

Freshly Brewed Tea or Coffee	£3.15
with a Range of Decaf & Assorted Herbal Teas	
For The Boardroom	
Still/Sparkling Water Small	£2.50
Still/Snarkling Water Large	£5.00

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PLEASE NOTE:

Our price is inclusive of VAT at prevailing rate, front of house and kitchen staff, set up of room, glassware, crockery, cutlery, linen for main meal only.

Our price excludes:

Breakages/damages, additional linen for arrival reception & other additional tables or linen for other rooms if required, additional staff hours accumulated outside of agreed timings.

Events under 25 guests are subject to an additional small event fee, to include extra linen & staff charges based on the length and nature of the event and the setup requirements. Exact charges will be made available at the time of quoting.

Due to unknown market circumstances, prices are due to fluctuate, we will endeavour to give you as much notice if this happens.

food drink handcrafted.

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CRAFT EVENT C2.

WWW.CRAFTEVENTCO.COM
E: HELLO@CRAFTEVENTCO.COM
TEL: 02890 098 860