



UCC

University College Cork, Ireland
Coláiste na hOllscoile Corcaigh

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Booking Procedure

All bookings must be confirmed with a Purchase Order.

Bookings cannot be guaranteed if the Purchase Order has not been received within the required minimum delivery times.

Please note the required notification times underneath all our catering options.

Bookings must include specific locations within a building to include building name or room number, date, delivery time, and dietary requirements. We recommend that you set your delivery time 5-10 min ahead of the desired catering time.

All available catering options are subject to specific location requirements.

Cancellations

Cancellations must be received a minimum of 24 hours in advance. Same day cancellations will be charged full price. On all Sunday's and Bank Holidays, there will be additional 10% charge.

Pricing

All pricing is based on a "per person" charge and is net of VAT at the applicable rates and non-negotiable.

There is a minimum spend of €20 for catering delivered within main central UCC campus.

There is a minimum spend of €30 for catering delivered off the main central UCC campus.

Event Bookings

All order over 100 persons must be placed a minimum of 10 business days (2 weeks) in advance. Orders need to be placed between 9am and 4pm Monday to Friday.

We cannot guarantee that the entire collection of menus will be always available. In such instances, a suitable alternative will be supplied. Final confirmed numbers must be received 48 hours in advance will be charged accordingly. If your numbers are reduced after this time, the confirmed number will stand and will be charged.

Tea and Coffee Collection All orders must be placed a minimum of 24 hours in advance €

All Prices Are Per Person Rates

Collection 1	2.70
Traditional Tea & Ground Bean Filter Coffee	
Collection 2	3.30
Traditional Tea & Ground Bean Filter Coffee Selection of Biscuits	
Collection 3	3.65
Traditional Tea & Ground Bean Filter Coffee, Mini Pastries	
Collection 4	4.15
Traditional Tea & Ground Bean Filter Coffee, Freshly Baked Scones	
Collection 5	4.15
Traditional Tea & Ground Bean Filter Coffee, Mini Afternoon Cakes	
Collection 6	4.30
Traditional Tea & Ground Bean Filter Coffee, Freshly Baked Homemade Cookies	

Scan for all allergen &
nutritional information



Breakfast Menu

All orders must be placed a minimum of 24 hours in advance €

All Prices Are Per Person Rates

Plant Based Breakfast

9.60

Fruit and Nut Muesli. Vegan Granola Pot with Compote & Soya Yogurt, Seasonal Fruit Plate, Freshly Squeezed Orange Juice, Vegan Fruit and Nut Flapjack, Traditional Tea & Ground Bean Filter Coffee.

Continental Breakfast A

10.00

Parma Ham, Peppered Salami, Chorizo, Smoked Salmon, Brie, Sliced Emmental, Mature Cheddar

Seasonal Fruit Plate, Artisan Breads, Baked Mini Pastries, Traditional Tea & Ground Bean Filter Coffee.

Wholesome Breakfast

13.00

Crispy Irish Bacon, Pork Sausages, Slow Roasted Plum Tomato, Clonakilty Black Pudding, Scrambled Egg, Homemade Brown Bread, Toast, Baked Mini Pastries, Freshly Squeezed Orange Juice, Traditional Tea & Ground Bean Filter Coffee.

Granola Pot

3.00

Homemade Roasted Granola, Natural Yoghurt & Seasonal Fruit Compote.

Vegan Granola Pot

3.00

Homemade Roasted Granola, Soya Yoghurt & Seasonal Fruit Compote.

Bacon & Sausage Brioche

4.50

Grilled Irish Back Bacon, Pork Sausage and Country Style Relish Served In A Warm Brioche Bap.

Vegan Sausage Rolls with Tomato Relish

2.50

Grilled Irish Back Bacon, Pork Sausage and Country Style Relish Served In A Warm Brioche Bap.

Light Sandwich Collection

All orders must be placed a minimum of 24 hours in advance €

All Prices Are Per Person Rates

Selection of Closed Sandwiches 4.35

Served On Either White/Wholemeal Bread

With Traditional Tea & Ground Bean Filter Coffee 6.65

With Traditional Tea & Ground Bean Filter Coffee and Home Baked Cookies 8.15

With Traditional Tea & Ground Bean Filter Coffee and Fruit Platter 8.20

Please Select Additional Items:

100 % Recyclable Tetra packed Still Water 500ml 1.90

Still Filtered Water 750ml 2.40

Sparkling Filtered Water 750ml 2.40

Selection of Minerals 2.00

Selection of Juices 2.00

Medley of Seasonal Fruits 2.20

Selection of Biscuits 0.70

Selection of Mini Cakes 1.80

Vegan Cookies 1.80

Gluten Free Macaroon 1.20

Gluten Free Scone 1.50

Scan for all allergen &
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Gourmet Sandwich Collection All orders must be placed a minimum of 48 hours in advance €

Collection A 7.00

Oak Smoked Salmon, Herb Cream Cheese, Pickled Red Onions on Farmhouse Soda Bread.

Roasted Mediterranean Vegetables, Red Pepper Hummus, Basil Oil, Crunchy Seeds & Baby Spinach on Beetroot and Spelt Bread.

Peppered Pastrami, Swiss Cheese, Gherkin, Grain Mustard Mayo, Rocket on Multigrain Bread.

BBQ Shredded Chicken, Crunchy Slaw, Orange Pepper Mayo, Crispy Roast Onions on Ciabatta Bread.

With Traditional Tea & Ground Bean Filter Coffee 9.30

With Traditional Tea & Ground Bean Filter Coffee and Fruit Platter 10.80

With Traditional Tea & Ground Bean Filter Coffee, and Home Baked Cookies 10.85

Collection B 7.00

Pesto Baked Salmon, Basil & Lemon Mayo, Sundried Tomato, Shaved Parmesan on Farmhouse Soda Bread.

Italian Salami, Plum Tomato, Brie, Garlic Aioli, Baby Spinach on Multigrain Bread.

Cajun Spiced Shredded Chicken, Mayonnaise, Pickled Cucumber, Crisp Rocket on Ciabatta.

Vegan "Tofu Egg Mayo" Plum Tomato, Pickled Red Onion, Baby kale in a Wholegrain Wrap

With Traditional Tea & Ground Bean Filter Coffee 9.30

With Traditional Tea & Ground Bean Filter Coffee and Fruit Platter 10.80

With Traditional Tea & Ground Bean Filter Coffee, and Home Baked Cookies 10.85

Scan for all allergen & nutritional information



Plated Lunch Collection

All orders must be placed a minimum of 24 hours in advance

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All Prices Are Per Person Rates

Grilled Chicken Salad 9.95

Grilled Irish Chicken, Tossed Seasonal Leaves, Tomato and Basil Salad, Crisp Tossed Salad, Freshly Made Coleslaw with Herb Pesto

Baked Salmon Salad 11.50

Pesto Baked Salmon, Basil & Lemon Mayonnaise, Tossed Seasonal Leaves, Tomato and Basil Salad, Freshly Made Coleslaw with Herb Pesto

Vegan Vegetable Salad 9.95

Marinated Vegetables, Grilled with a Kale & Pumpkin Seed Pesto, Hummus, Turmeric Rice & Vegetable Salad, Tossed Seasonal Leaves, Tomato and Basil Salad, Beetroot & Spelt Bread, Triple Grain Loaf

All Plated Lunches are served with Artisan Breads

Please Select Additional Items:

100 % Recyclable Tetra packed Still Water 500ml 1.90

Still Filtered Water 750ml 2.40

Sparkling Filtered Water 750ml 2.40

Selection of Minerals 2.00

Selection of Juices 2.00

Medley of Seasonal Fruits 2.20

Selection of Biscuits 0.70

Selection of Mini Cakes 1.80

Vegan Cookies 1.80

Gluten Free Macaroon 1.20

Gluten Free Scone 1.50

Cold Buffet

All orders must be placed a minimum of 48 hours in advance €

Minimum order - 10 persons.

€22.00

Baked Sliced Ham, Grilled Cajun Chicken, Peppered Pastrami,
Smoked Salmon, Poached Salmon.

Mixed Leaf Salad, Tossed Seasonal Salad, Coleslaw,

Ballymaloe Relish, Gherkins, Mixed Pickles, Soda Bread & Sliced
Artisan Breads, House Dressing

Medley of Seasonal Fruits

Traditional Barry's Tea & Ground Bean Filter Coffee

Please Select Additional Items:

100 % Recyclable Tetra packed Still Water 500ml	1.90
Still Filtered Water 750ml	2.40
Sparkling Filtered Water 750ml	2.40
Selection of Minerals	2.00
Selection of Juices	2.00
Medley of Seasonal Fruits	2.20
Selection of Biscuits	0.70
Selection of Mini Cakes	1.80
Vegan Cookies	1.80
Gluten Free Macaroon	1.20
Gluten Free Scone	1.50

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Hot Buffet Collection

All orders must be placed a minimum of 48 hours in advance €

Minimum order 15 persons.

The Mediterranean Collection A

20.00

Traditional Greek Style Lamb Moussaka, Mozzarella Glazed, Lemon and Herb Gremolata, Served with Garlic and Rosemary Roasted Baby Potatoes.

Marrakesh Vegetable Tagine with Chickpeas and Sweet Potatoes, Served with a Fruity Apricot and Almond Couscous.

Ruby Slaw with Herb Mayonnaise

Balsamic Roast Vegetable Pasta Salad

Tossed Salad of Crunchy Vegetables

Mixed Salad Leaves with Balsamic Dressing

Rich Chocolate Fudge Cake with Freshly Whipped Cream

Freshly Brewed Tea and Ground Bean Filter Coffee.

The Asian Collection B

20.00

Spicy Ginger Stir Fried Szechuan Beef, Crunchy Asian Greens and Steamed Rice.

Roast Tofu with Crispy Fried Vegetables, tossed in a Light Coconut and Asian Spiced Sauce, Served with Steamed Rice.

Asian Style Slaw with Sweet Chili Mayonnaise

Noodle Salad with Sesame and Cashew Nuts

Tossed Salad of Crunchy Vegetables

Mixed Salad Leaves with Balsamic Dressing

Baileys and Chocolate Cheesecake with Freshly Whipped Cream

Freshly Brewed Tea and Ground Bean Filter Coffee.

***For Wine selection see page 17**

Hot Buffet Collection

All orders must be placed a minimum of 48 hours in advance €

The Fusion Collection C

20.00

Lemon and Rosemary Fillet of Chicken with a Creamy Wild Mushroom and Spinach Pasta with Shaved Parmesan Cheese.

Penang Curry, Cauliflower, Roast Squash, kale in a Thai Peanut & Coconut Curry Sauce with Rice.

Basil and Mayonnaise Coated Coleslaw

Rice, Tomato and Mixed Bean Salad with Chilli and Herbs

Tossed Salad of Crunchy Vegetables

Mixed Salad Leaves with Balsamic Dressing

Traditional Apple Pie Served with Freshly Whipped Cream

Freshly Brewed Tea and Ground Bean Filter Coffee.

The Indian Collection D

20.00

Thai Yellow Curry with Grilled Chicken Fillet, Crunchy Vegetables with torn mint and coriander, Served with Steamed Rice.

Sweet Potato, Spinach, and Chickpea Saagwala Curry, Lime and Coriander Steamed Rice.

Rainbow Slaw with Lemon and Fresh Herbs

Bombay Spiced Potato Salad with Herbs and Almonds

Tossed Salad of Crunchy Vegetables

Mixed Salad Leaves with Balsamic Dressing

Forest Berry Cheesecake with Freshly Whipped Cream

Freshly Brewed Tea and Ground Bean Filter Coffee.

***For Wine selection see page 17**

Finger Food Collection

All orders must be placed a minimum of 48 hours in advance €

Minimum order 15 persons.

Finger Food Collection A

12.00

Selection of the following:

Deep Fried Cocktail Sausages

Crisp Vegetable Spring Rolls

Vegetable Samosas

Golden Coated Chicken Goujons

Selection of Sandwiches

Selection of Dips

Selection of Mini Cakes

Finger Food Collection B

7.00

Selection of the following:

Deep Fried Cocktail Sausages

Crisp Vegetable Spring Rolls

Golden Coated Chicken Goujons

Spiced Potato Wedges

Selection of Dips

Finger Food Collection C

7.00

Selection of the following:

Selection of Local and Irish Cheese

Crackers and Grapes

Dried Fruits and Nuts

Ballymaloe Relish

Canapés Collection All orders must be placed a minimum of 5 business days (1 weeks) in advance

Minimum Order 15 persons

Please Select 5 Items from the following Collection

€14.50 per person

Extra Item €2.95 Per Person

Savoury Canapés:

Smoked Salmon & Beetroot Crème Fraiche Blinis.

Caesar Chicken with Shaved Parmesan, Pine Nuts, Baby Gem Spoon.

Roast Beetroot Puree, Goats Cheese Pistachio Bonbon, Crisp Beetroot Crouton.

Caprese Plum Tomato, Buffalo Mozzarella, Olives, Basil, Balsamic Glaze, Crisp Crouton.

Tapenade, Grilled Courgette, Sun Blushed Tomato & Basil Cress, Sour Dough Toast.

Serrano Ham, Watermelon, Mint and Feta Cheese on Crisp Ciabatta.

Chipotle Roast Salmon with Guacamole, Sour Cream on Crisp Ciabatta.

Roasted Garlic Portobello Mushroom with Beetroot Hummus and Dill on Chicory.

Honeyed Figs with Goat's Cheese Mouse, Red Onion Jam on Crisp Baguette.

Crab and Crème Fraiche in a Pastry Barquette with Pickled Cucumber.

Sweet Canapés:

Lemon Tartlet, Eton Mess Topping

Vegan Carrot Cake, Pistachio Frosting

Double Chocolate Brownie, Raspberry & Hazelnut Dust

Mini Lemon and Poppyseed Muffin, Lemon Frosting

Forest Berry Oat Crumble

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Served Dinner Collection

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All orders must be placed a minimum of 10 business days (2 weeks) in advance.

4 Course Dinner (Starter or Soup, Main, Dessert, Tea/ Coffee) 55.00

5 Course Dinner (Starter & Soup, Main, Dessert, Tea/ Coffee) 60.00

Please Select One Starter from the following options:

Starters

Irish Crab, Smoked Salmon, Fennel & Apple Salad, Jerusalem Artichoke, Truffle Puree and Spelt Crouton.

Ardsallagh Goats Cheese, Granny Smith Apple, Roasted Beetroots, Micro Herbs and Salted Caramelised Pecan.

Hot BBQ Salmon Fillet, Tabbouleh Salad, Pickled Radish, Lemon, Mint Yogurt Dressing, Pomegranate and Sumac.

Sticky Spiced Pork Belly, Vanilla Roasted Apple, Apple Puree, Pickled Golden Raisins, Chicory and Blackberries.

Warm Clonakilty Black Pudding, Crispy Pancetta, Curried Cauliflower Puree, Pickled Cauliflower, Truffle Aioli, Rocket, and Crisp Crouton.

Warm Goats Cheese Filo Tart, Pickled Onion, Wilted Spinach, Walnut Dust, Candied Walnuts, Balsamic and Micro Herbs.

Salad of Grilled Figs with Parma Ham, Parmesan Crisp, Red Pepper Puree, Baby Mozzarella, Gem, Basil Oil and Toasted Ciabatta Croutons.

Pickled Cauliflower, Roasted Golden Beets, Salted Caramelized Pumpkin Seeds, Charred Baby Gem, Lemon & Dill Dressing, Filo Discs and Nutty Kale Pesto.

All orders must be placed a minimum of 10 business days (2 weeks) in advance.

Soups

Please Select One Soup from The Following Options

Velouté of Celeriac Soup with Thyme and Truffle Oil, Crisp Crouton and Herb Crème Fraiche.

Seafood and Shellfish Chowder, Crisp Crouton, Chive Cream and Smoked Paprika Oil.

Wild Mushroom & Tarragon Soup, Crisp Crouton, Herb Cream and Parmesan.

Roasted Butternut Squash & Sage Soup, Roasted Pumpkin Seeds, Crouton and Chive Crème Fraiche.

Slow Roasted Seasonal Root Vegetable Soup, Crisp Crouton, Herb Oil and Cream.

Roasted Plum Tomato Soup, Red Pepper Cream, Crisp Crouton and Basil Oil.

Broccoli & Kale Soup with Crumbled Cashel Blue Cheese, Crisp Crouton and Herb Cream.

Honey Roasted Beetroot & Thyme Soup, Roasted Apple Cream, Chili Oil and Crisp Crouton.

Meat Main Courses

Please Select One Meat Main Course from The Following Options

Roasted Sirloin of Irish Beef with a Garlic and Herb Crust, Pressed Potato Gratin, Roasted Shallot Puree, Honey Glazed Root Vegetables and Rich Red Wine Jus.

Roasted Loin of Wicklow Lamb with Dijon Mustard and Herb Crumb, Honey Glazed Parsnip, Minted Pea Puree, Caramelised Baby Onions, Potato Gratin, Rosemary and Red Wine Jus.

Chargrilled Irish Beef Fillet, Horseradish Creamed Potato, Braised Shallot, Shallot Rings, Buttered Kale, Squash Puree and Truffle Jus (Supplement €7.00 Cooked Medium)

Roast Breast of Silverhill Duck, Potato Fondant, Butternut Squash Puree, Baby Heirloom Carrots, Blackberrie, and a Thyme Jus.

Corn Fed Chicken Fillet, Wilted Kale, Crisp Pancetta, Potato Gratin, Braised Shallots, Wild Mushroom Puree, Pickled Wild Mushrooms and a Light Jus.

Braised Wicklow Fore-Quarter Lamb Shank, Creamed Celeriac Puree, Potato Gratin, Roasted Parsnip, Wilted Garlic Greens and Rosemary Jus.

Roasted Garlic Coated Irish Sirloin, Bourguignonne Garni, Potato Fondant, Sautéed Beans and Baby Spinach and Rich Red Wine Jus

Rosemary and Garlic Crusted Rack of Wicklow Lamb, Boulangère Potato, Oven Roasted Vegetable Ratatouille, Basil Oil, Red Wine and Honey Jus.

All orders must be placed a minimum of 10 business days (2 weeks) in advance.

Fish Main Courses

Please Select One Fish Main Course from The Following Options

Grilled Fillet of Hake, Tarragon and Chive Crust, Pea and Ricotta Risotto, Wilted Spinach, Lemon Cream, Parsley Oil and Parmesan Disc.

Grilled Fillet of Salmon with Lemon and Fine Herb Crust, Sautéed Baby Leeks with Shaved Fennel, Butternut Squash Puree, Potato Gratin and Chervil Beurre Blanc.

Pan Roasted Fillet of Monkfish, Potato Gratin, Crisp Fine Beans and Wilted Kale, Sautéed Wild Mushrooms and Roasted Garlic Cream with Shaved Parmesan.

Pan-Roasted Cod Fillet, Horseradish Creamed Red Chard, Beetroot Puree, Asparagus, Potato Gratin and Lemon Cream.

Roasted Fillet of Salmon, Chive Pomme Puree, Wilted Samphire, Baby Carrots, Saffron Beurre Blanc and Dill Oil.

Roasted Sea Bass, Cauliflower Puree, Wilted Kale, Crispy Shallots, Caper Butter Cream and Potato Gratin.

Pan Seared Irish Sea Trout with Asparagus, Carrot Puree, Salsa Verde and Fondant Potato.

Roasted Monkfish, Creamy Celeriac Puree, Crisp Sugar Snaps, Chive Potato Cake and Lemon Curried Cream.

Vegetarian Main Courses

Please Select One Vegetarian Main Course from The Following Options

Celeriac & Gruyere Gratin, Confit Baby Vegetables, Butternut Squash Purée and Herb Cream.

Grilled Squash Steak, Honey & Truffle Baked Goat's Cheese, Roasted Wild Mushrooms, Baby Kale, Smoked Cauliflower puree, Thyme and Shallot Vinaigrette.

Spinach and Goat's Cheese Tortellini with Parmesan Crisps, Charred Baby Leeks, White Truffle Cream and Tarragon Oil.

Roast Beetroot Risotto, Goats Cheese Cream, Walnut Oil, Crispy Kale, Roasted Cherry Tomatoes and Shaved Parmesan.

Cashel Blue Cheese and Oyster Mushroom Gnocchi, White Truffle Oil, Roasted Pine Nuts, Micro Herbs and Wild Mushroom Pannagratto

Pan Fired Butternut Squash Risotto, Garnish with Caramelised Butternut Squash Cubes, Roast Pine Nuts, Rocket and Parmesan Shavings

Gnocchi, Tomato Confit, Kalamata Olive, Artichoke Heart, Kale and Virgin Olive Oil.

Roast Cauliflower Steak with Tahini Verde, Spiced Chickpeas, Lemon Herb Hummus, Quinoa and Pomegranate Grilled Flat Bread.

All orders must be placed a minimum of 10 business days (2 weeks) in advance.

Desserts Course

Please Select One Dessert from The Following Options

Warm Chocolate Brownie, Bourbon Vanilla Ice-cream, Chocolate Soil, Dark Chocolate Sauce and Spiced Berry Compote.

Lemon Posset, Ginger Shortbreads and Seasonal Forest Berries.

Valrhona Chocolate Fondant, Salted Nut Brittle, Caramel Sauce, Vanilla Mascarpone and Fresh Berries.

Lemon Tart With a Raspberry Ripple Mascarpone, Stuffed Berries and Raspberry Puree.

Strawberry and White Chocolate Cheesecake, Mascarpone, Forest Berry Compote and Raspberry Puree.

Warm Apple and Cinnamon Crumble Tartlet, Butterscotch Sauce, Nutty Granola and Bourbon Vanilla Ice-Cream

Assiette of Deserts- Berry Cheesecake, Chocolate Fudge, Spiced Apple Pie, Chocolate Soil, Crème Anglaise and Vanilla Ice-cream

Vegan chocolate and Coconut Torte, Compote of Forest Berries and Candied Pistachio Dust.

**For Wine selection see page 17*

Scan for all allergen &
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Wine Collection

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White Wine

Zaglia, Pinot Grigio, Italy	€18.80
Table Mountain, Chardonnay, South	€20.80
Africa Havelos, Sauvignon Blanc, Chile	€21.20

Red Wine

Zaglia, Montepulciano, Italy	€18.80
Table Mountain, Shiraz, South Africa	€20.80
Havelos, Merlot, Chile	€21.20

Sparkling Wine

Prosecco	€32.00
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Fresh and Local Food and Beverage Supply Network

Our chefs speak to our growers, farmers, fishermen, producers, and suppliers daily, to source fresh, seasonal, and local ingredients.

Fruit, Herbs and Vegetables

Keeling's from St. Margaret's Road, Co. Dublin, supply us with a range of fruit, herbs, and vegetables. All our fruit, herbs, and vegetables are sourced locally where possible; from growers and farmers we know and trust. Some of our primary fruit, herbs, and vegetable growers are: Denis Harford, Lusk, Co. Dublin (for root vegetables); Mark Archer, Rush, Co. Dublin (for lettuce and leaf vegetables); David Keeling, Roslin Farms, St. Margaret's Road, Co. Dublin (for cooking apples, eating apples and soft fruits).

Free Range Eggs

Every last one of our eggs is free range. They are kindly laid fresh every day by the happy hens at Annalitten Farm Eggs, Annalitten, Castleblaney, Co. Monaghan

Lamb

Pallas Foods from Blanchardstown, Co. Dublin and Newcastle West, Co. Limerick, supply us with Slaney Valley Lamb. We source the best lamb we can find. Some of our primary lamb farmers are: Damien Treacy, Heathlawn, Killimor, Ballinasloe, Co. Galway; Liam McCarthy, Palace Anne, Enniskeane, Co. Cork; Lorcan Sattford, Glaglig, Broadway, Co. Wexford, Aubrey Cox, Ballque, Geashill, Co. Offaly

Beef

Pallas Foods from Blanchardstown, Co. Dublin and Newcastle West, Co. Limerick, supply us with Irish Nature and Fire River Farm beef. We support Irish cattle farmers by buying only Irish Beef. Some of our primary cattle farmers are: Thomas G Short, Kilmullen, Newtownmountkennedy, Co. Wicklow; Kieran Kenny, Greagh, Ballinsloe, Co. Galway, David Jones, Coolagh, Newmarket, Co. Cork; William Rickerby, Tombreane, Carnew Co. Wicklow



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