



FINGER FOOD MENU

Tasty two and three mouthful snacks made with care and passion, ideal to accompany a drinks reception be it a formal or relaxed gathering. These finger foods are all handmade to suit your personalized event.

MENU A €10pp

100% fresh Chicken Goujons with Cajun Herb Bread Crumb Crust
Honey & Mustard Cocktail Sausages
Bruschetta Goats Cheese and Black pudding sprinkled with parmesan
Clonakilty Black Pudding Croquette
Shoestring fries

MENU B €15.00pp

Pick any 5 from the menu below

Mini Smoked Black Pudding Tartlets (Hot)
Cocktail Sausages with Wholegrain Mustard with Honey (Hot)
Breaded Duck in a Garlic Roulade (Hot)
Smoked Salmon Mousse on Toasted Croutee (Cold)
Tempura Prawns with Sweet Chilli Sauce (Hot)
Cajun Chicken Braquette (Warm)
Black Pudding with Ballymaloe Relish Croquettes (Hot)
Mini Leek & Bacon Quiche (Hot)

Add selection of Sandwiches to either menus for €3 per head

BARRYS DESSERT PLATTER €29.95

24 mini portions of homemade desserts serves 15-18 people

Chocolate Chip & Baileys Cheese Cake
Profiterole with Chocolate Coating
Meringue with Fresh Cream and Fruit
Banoffee Pie