



PARTY MENU

Enjoy our celebration foods with family and friends....

seasonal holidays • birthdays • anniversaries • christenings
graduations • funerals • special occasions

Party Finger Foods

- 60 Cooked Butcher Cocktail Sausages
- 20 Marinated & Cooked Chicken Wings
- 20 Cooked Chicken Drumsticks glazed in our BBQ sauce €
- 20 Cooked & Marinated Mini Beef Grill Sticks
- 20 Cooked & Marinated Beef Meatballs
- 20 Cooked & Marinated Mini Chicken Skewers
- 10 Cooked Large Chicken Skewers
- 10 Cooked Large Beef Grill Sticks
- 20 Cooked Homemade Mini Sausage Rolls

All served in oven ready trays with heating instructions.

Price Quantity

€10

€12

12

€17

€17

€25

€20

€17

€8



Soups, Sandwiches & Platters

Homemade Soups (5 litres)

(Choice of homemade soup – serves approximately 15 people.)

Freshly made sandwich selection served on a platter (10 sandwiches)

Cold Meat Platter (20 slices)

(Choice of hand-carved home cooked meats, presented on a platter with a salad garnish.)

Poached Salmon Platter (10 pieces)

(Poached fillet of fresh salmon presented on a platter with cucumber salad & mayonnaise dip.)

Smoked Salmon & Prawn Platter

(Union Hall smoked salmon with cooked peeled prawns, presented on a platter with mixed lettuce & Marie Rose sauce dip.)

Price Quantity

€30

€35

€25

€35

€35



Chefs Cooked Meats

Price Quantity

Half Home Cooked Ham or Honey Baked Ham

€40

Whole Home Cooked Ham or Honey Baked Ham

€80

Whole Slow Cooked Turkey Breast

€40

Slow Roasted Cooked Sirloin of Beef

€28/kg

Cold Meat Salad Plate

€5.50

(All our cooked meats are sourced from our butcher shops and cooked in our kitchens.)

Chefs Salad Selection

Price Quantity

Choice of freshly prepared salads.

€10.95/kg

All our Salads are freshly prepared in our kitchens and you can choose from the following;

Coleslaw, Potato Salad, Pasta Salad,
Curried Rice Salad*, Tossed Mixed Leaf Salad*,
Celery & Apple Salad, New Potato Salad*,
Mixed Bean Salad*, Thai Vegetable Salad*,
Tuna Salad, Spring Salad**

***Healthy Choices**

**Full on Flavour
Low on Calories**

Oven Ready Dishes from our Chefs

	Price	Quantity
Large Homemade Quiche <i>se from either 'Traditional Ham & Cheese' or 'Vegetarian' flavours, both freshly baked in our kitchen.)</i>	€7	<input type="text"/>
Homemade Fish Pie (6 Portions) <i>(Selection of fresh seafood, poached in a creamy sauce and topped with mashed potato & baked in our kitchen.)</i>	€15	<input type="text"/>
st Stuffed Turkey & Ham (per portion) <i>roasted turkey and our home cooked ham with fresh herb stuffing. Presented in oven ready trays with heating instructions.)</i>	€4.50	<input type="text"/>
Chicken Curry & Rice (6 Portions) <i>(Medium spiced chicken curry with cooked Basmati rice.)</i>	€30	<input type="text"/>
Chicken & White Wine & Rice (6 Portions) <i>chicken fillets simmered in white wine & mushroom cream sauce.)</i>	€30	<input type="text"/>
Beef & Vegetable Stew (6 Portions) <i>(Beef steak pieces simmered until tender with root vegetables & baby potatoes.)</i>	€30	<input type="text"/>

Here at Ó'Crualaoí, we are passionate about food. We only use meats from our own Butcher's. We prepare and cook in our own kitchens using the best quality ingredients available. We use the latest packaging technology to make it easier for you at home to enjoy our foods.

"Integrity. Quality. Service. It's what we stand for."

Family Favourites (6 Portions)

	Price	Quantity
Homemade Lasagne <i>(Our beef bolognaise layered between pasta sheets and cheese sauce & baked in our kitchen.)</i>	€15	<input type="text"/>
Homemade Cottage Pie <i>(Our Butcher's round steak mince cooked with vegetables , gravy & topped with fluffy mashed potato & baked in our kitchen.)</i>	€15	<input type="text"/>

Chefs Choice (6 Portions)

	Price	Quantity
Beef Stroganoff <i>(Strips of sirloin steak cooked with onions, mushrooms, peppers, paprika, cream & brandy. Served with cooked Basmati rice)</i>	€50	<input type="text"/>
Beef Stir Fry <i>(Strips of sirloin steak, marinated in spicy tomato & black pepper sauce & crunchy vegetables. Served with cooked basmati rice.)</i>	€50	<input type="text"/>

Seasonal Choice

We have different products created by our chefs depending on availability of seasonal produce. Ask any of our shops for what is on offer that week.

Fresh Bakery, Cakes & Desserts

Freshly Baked Crusty Bread Rolls (Each)

Garlic Bread (2 Portions)

Handmade Brown Health Loaf (10 slices)

Celebration Cake – 9 inch round

– 10 inch square

(Butter cream sponge covered in fondant icing.)

Selection of Freshly Made Cakes (6 Portions)

(Layers of fresh sponge & butter icing in the following 4 flavours – Chocolate, Coffee & Walnut, Pina Colada, Peach & Chocolate.)

Selection of Freshly Made Cream Cakes (6 Portions)

(Layers of fresh sponge & fresh cream – either Black Forest or Strawberry.)

Selection of Homemade Desserts (12 Portions)

(Baileys Cheesecake, Wild Berry Cheesecake, White Chocolate Cheesecake, Chocolate Fudge Cake, Banoffi Pie, Black Forrest.)

Party Size Tray Bake Cakes (20 Portions)

(Choose from Chocolate Brownie topped with chocolate frosting or Carrot Cake topped with cream cheese frosting.)

Homemade Bramley Apple Pie (4 Portions)

Fresh Cream Party Cakes (Each)

(Selection of freshly baked pastries filled with fresh whipped cream.)

Fresh Fruit Salad (per kg)

(Selection of the freshest fruits prepared that day.)

Price Quantity

45c

€3

€2.20

€19.50

€36.50

€10

€12

€27

€25

€5

€1.30

€14.50



Cold Meat Selection (2 platters)

(Choice of hand carved home cooked meats, 40 slices presented on 2 platters with a salad garnish.)

Salad Selection (3 x 1kg)

(Choose 3 x 1kg of the following salads: Coleslaw, Potato Salad, Pasta Salad, Curried Rice Salad, Tossed Mixed Leaf Salad, Celery & Apple Salad)

3 Handmade Brown Health Loaves

60 Cooked Butcher Cocktail Sausages*

40 Marinated & Cooked Chicken Wings*

20 Cooked Chicken Drumsticks glazed in our BBQ sauce*

*(*all served in oven ready trays with heating instructions)*

**Party
Special
€130**

Party Menu
will cater for
approximately
20 People.



What makes our food different?

We only use the finest ingredients in our products. With over 50 years experience as Master Butchers we know our meat tastes better. We know this makes our oven ready meals taste better. We season our meals with salt, pepper or some spices. We don't add artificial additives or flavourings. Why? Because we don't need to. Our meals taste as they should, wholesome and bursting with natural flavour! Our food is prepared in our kitchens and sold in our shops direct to our customers. This ensures that you are eating our food literally just out of the oven. *"You'll taste the Difference!"*



Why Choose Ó'Crualaoi?

Our food tastes better. We listen to our customers. We have developed more and more gluten free products because you asked us to. If you don't see anything on this menu to satisfy your needs – just ring us.

With 48 hours notice we can tailor a party to suit your needs. Martin, our party manager, can even help plan your event and he can organise delivery if requested. You can contact Martin on **086-0472299** or e-mail him directly at **martin@ocrualaoi.com**



www.ocrualaoi.com

Name

Address

Email:

Tel:

Mobile:

Order No.

Are you a Rewards Club Member

Yes

No

Tick one box.

HOW TO ORDER

Contact any of our shops to place an order:

Ballincollig: 021 4871205

Fermoy: 025 49100

Wilton: 021 4343003

Carrigaline: 021 4376716

or email

martin@ocrualaoi.com

Delivery can be arranged for an additional fee.



www.ocrualaoi.com

Where our food comes from...

Ó'Crualaoí Butcher & Delicatessen Shops are a real showcase for local and Irish produce. We source all our meats directly from farmers in the Cork area. Call in to our shops and you will see their names on our blackboards. This not only guarantees us the best quality in our meat, but helps the local farms and the local economy. It also gives us the knowledge that when you buy from us we know exactly what is on your family's table and where it came from.

Our reputation for beef & lamb is legendary because we are involved from start to finish. We believe in good animal husbandry, we are involved in what the animal eats, we dry-age our own beef to maximise its flavour and guarantee tenderness in our steaks. There is only one link between the farmer and your table and that is us. It's this total control that gives us the quality and separates us from the rest.

