



## CATERING SERVICES, WEDDING CATERING AND CORPORATE CATERING BASED IN BELFAST, NORTHERN IRELAND

At Prestige Catering we pride ourselves in knowing that we are Belfast and Northern Ireland's leading catering company.

We provide bespoke catering services for Corporate Events, Weddings, Engagements, Christenings, Birthdays, Barbeques, Banquets and Private Home Dining throughout Belfast and Northern Ireland.



We have a large team of fully qualified Chefs to create the perfect menu for your event, and friendly, efficient waiting staff to serve you and your guests.

We welcome all enquiries and hope to be of service.

### MEET THE OWNER

Prestige catering was founded by professional Chef Kevin McCourt, in 2006. Kevin has been working in the catering industry for the past 20 years, most of them as Head Chef in some of the most prestigious hotels and restaurants in Northern Ireland, where he catered for both intimate private dinners and conferences and banquets from 100 to 600 on a daily basis.

Upon returning from Claridges in London where he worked alongside Gordon Ramsay, numerous people approached Kevin asking him if he could provide catering services for outside functions.



Kevin saw an opportunity for someone like himself to set up a catering company for all events and for all occasions, not just typical outside caterers but professional Chefs supplying first class food and service to all our clients.

In recent years the outside catering side of our business has been growing from strength to strength, most of which has resulted from referrals from people who were guests at some of the events we supplied our service to.



## MENU 1

HOMEMADE VEGETABLE BROTH

ACCOMPANIED WITH A TRIO OF FRESHLY BAKED BREADS, SERVED WITH HERB DE PROVENCE BUTTER

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ROAST STUFFED SUPREME OF CROSSGAR CHICKEN, WRAPPED IN STREAKY BACON  
COMPLEMENTED WITH RICH ROAST GRAVY, SERVED WITH SEASONAL VEGETABLES & POTATOES

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DEEP FILLED BRAMLEY APPLE PIE,  
SERVED WITH HOME-MADE BAILEYS CUSTARD

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TEA OR COFFEE

FRESH STRAWBERRIES DIPPED IN BELGIUM CHOCOLATE

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£20.00+VAT

## MENU 2

OVEN ROASTED FLAT MUSHROOM, FILLED WITH SUN BLUSH TOMATOES, MOZZARELLA,  
WRAPPED IN SERRANO HAM, ROCKET SALAD, WITH CREAMY PESTO DRESSING  
SERVED WITH A TRIO OF FRESHLY BAKED BREADS, HERB DE PROVENCE BUTTER

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ROAST IRISH TURKEY WITH OUR OWN HONEY BAKED HAM, FILLED WITH HERB STUFFING  
SERVED WITH RICH ROAST GRAVY, ACCOMPANIED WITH SEASONAL VEGETABLES & POTATOES

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DEEP FILLED PAVLOVA  
WITH FRESH STRAWBERRIES & CREAM, SEASONAL BERRY COMPOTE

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TEA OR COFFEE

FRESH STRAWBERRIES DIPPED IN BELGIUM CHOCOLATE

~

£21.00+ VAT



### Menu 3

CREAM OF POTATO, LEEK & BACON SOUP,  
TOPPED WITH BUTTERED BELFAST SODA BREAD CROUTONS  
ACCOMPANIED WITH A TRIO OF FRESHLY BAKED BREADS, SERVED WITH HERB DE PROVENCE BUTTER

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CHAR SEARED 8OZ CUTLET OF NORTHERN IRISH PORK, CARAMELIZED RED ONION, CONFIT BABY TOMATOES,  
ROSEMARY INFUSED VELOUTÉ, OVEN ROASTED ROOT VEGETABLES, AND GARLIC GRATIN POTATOES

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MELANGE OF RIPE SEASONAL FRUITS, BERRY COMPOTE, PASSION FRUIT SORBET

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TEA OR COFFEE

FRESH STRAWBERRIES DIPPED IN BELGIUM CHOCOLATE

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£21.00+VAT

### MENU 4

LOCALLY SMOKED SALMON, PRAWN & CRAB COCKTAIL, GUINNESS WHEATEN BREAD, LEMON & CHIVE CRÈME FRAICHE,  
ROCKET & RED CHARD, DILL OIL, SERVED WITH A TRIO OF FRESHLY BAKED BREADS, HERB DE PROVENCE BUTTER

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SLOW ROASTED DAUBE OF IRISH DEXTER BEEF, SEASONED WITH GARLIC & ROSEMARY,  
SERVED WITH HOME-MADE BUTTERY SAFFRON MASH POTATOES, CARROT & PARSNIP PUREE,  
ASPARAGUS SPEARS, CARAMELIZED RED ONION & MERLOT JUS

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HOT CHOCOLATE PUDDING, VANILLA POD ICE CREAM, CHOCOLATE SAUCE

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TEA OR COFFEE

FRESH STRAWBERRIES DIPPED IN BELGIUM CHOCOLATE

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£22.00+ VAT



## MENU 5

CREAM OF ROASTED BUTTERNUT SQUASH SOUP, HINTED WITH LEMON GRASS & CORIANDER  
ACCOMPANIED WITH A TRIO OF FRESHLY BAKED BREADS, SERVED WITH HERB DE PROVENCE BUTTER

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SUPREME OF CROSSGAR CHICKEN, STUFFED WITH SUN BLUSH TOMATO & MOZZARELLA, WRAPPED IN PANCETTA,  
GLAZED WITH A BASIL PESTO VELOUTÉ,, ROASTED MEDITERRANEAN VEGETABLES, BUTTER BASTED FONDANT POTATOES

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HOT STICKY TOFFEE PUDDING, TOFFEE CHIP SAUCE, TOPPED WITH CREAMY VANILLA POD ICE CREAM

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TEA COFFEE

FRESH STRAWBERRIES DIPPED IN BELGIUM CHOCOLATE

~

£23.00+VAT

## MENU 6

HOME-MADE THAI FISH CAKE, PACKED WITH SALMON, SCALLOP & WHITE CRAB, BOUND WITH POTATO, SEASONED  
WITH RED CHILLI & CORIANDER, DEEP FRIED IN JAPANESE PANKO CRUMB, THAI RED CURRY DRESSING  
SERVED WITH A TRIO OF FRESHLY BAKED BREADS, HERB DE PROVENCE BUTTER

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SLOW ROASTED SHOULDER OF IRISH LAMB, SEASONED WITH GARLIC & ROSEMARY,  
SERVED WITH HOME-MADE BUTTERY SAFFRON MASH POTATOES, CARROT & PARSNIP PUREE,  
ASPARAGUS SPEARS, CARAMELIZED RED ONION & MERLOT JUS

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PROFITEROLES FILLED WITH FRESH STRAWBERRIES, DRIZZLED WITH WHITE & DARK CHOCOLATE

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TEA OR COFFEE

FRESH STRAWBERRIES DIPPED IN BELGIUM CHOCOLATE

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£23.00+ VAT



## MENU 7

SMOKED DUCK CAESAR SALAD, HOMEMADE CROUTONS, CRISPY PANCETTA, OUR VERY OWN CAESAR DRESSING  
ACCOMPANIED WITH TRIO OF FRESHLY BAKED BREADS WITH HERB DE PROVENCE BUTTER

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BACON ROASTED IRISH PORK FILLET, FILLED WITH HERB STUFFING, COMPLEMENTED WITH RED WINE & THYME JUS,  
ACCOMPANIED WITH BUTTERY CHAMP POTATOES, GREEN BEANS TOSSED IN SAGE BUTTER

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HOMEMADE CHOCOLATE ORANGE TART, SERVED WITH FRESH MINTED CREAM

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TEA OR COFFEE

FRESH STRAWBERRIES DIPPED IN BELGIUM CHOCOLATE

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£25.00 + VAT

## MENU 8

PRESTIGE SEAFOOD PLATE

WALTER EWING'S SMOKED SALMON, PORTAVOGIE PRAWN COCKTAIL, MINI CRAB CAKE,  
MIZUNO SALAD, ACCOMPANIED WITH TRIO OF FRESHLY BAKED BREADS WITH HERB DE PROVENCE BUTTER

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FILLET OF SEARED IRISH BEEF, CONFIT RED ONION JUS, GARLIC GRATIN POTATOES,  
BEEF GLAZED CHATEAU POTATOES; CARROT & PARSNIP PUREE

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WHITE CHOCOLATE CHEESE CAKE, FRESH CREAM, SEASONAL BERRY COMPOTE, WHITE CHOCOLATE SHAVINGS

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TEA COFFEE

FRESH STRAWBERRIES, DIPPED IN BELGIUM CHOCOLATE

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£30.00 + VAT



## PRESTIGE BANQUETING SELECTOR

(PRICES EXCLUDE 20% VAT)

### STARTERS

CONFIT LEG OF SILVER HILL DUCK, RED ONION CHUTNEY, BALSAMIC REDUCTION £5.95

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SEARED KING SCALLOPS, CLONAKILTY BLACK PUDDING, SWEET PEA PUREE, CRISPY SERRANO HAM £6.50

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SMOKED DUCK CAESAR SALAD, HOMEMADE CROUTONS, CRISPY PANCETTA, OUR VERY OWN CAESAR DRESSING £4.95

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FIVEMILETOWN GOATS CHEESE, PANKO CRUMBED, RED CHARD & ROCKET SALAD, HOMEMADE RED ONION CHUTNEY £4.95

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LOCAL FLAT MUSHROOM, FILLED WITH SMOKED CHICKEN, SCALLION, MOZZARELLA,  
BAKED IN SERRANO HAM, ROCKET & PARMESAN SALAD, PESTO DRESSING £4.95

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VEGETARIAN VINE TOMATO & MOZZARELLA SALAD, PICKED BASIL & ROCKET SALAD, BALSAMIC & MERLOT REDUCTION  
£4.50

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HOME-MADE SALMON & CRAB FISH CAKE, ASIAN LEAF SALAD, THAI RED CURRY DRESSING £4.95

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FILO PASTRY BASKET WITH PEKING DUCK, ASIAN SALAD, SPRING ONION & WASABI DRESSING £5.50

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EWING'S SMOKED SALMON, PORTAVOGIE PRAWN COCKTAIL, MINI CRAB CAKE, MIZUNO SALAD £5.25

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HOME-MADE LEEK & SMOKED HAM SOUP, TOPPED WITH SODA BREAD CROUTONS £4.00

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CREAM OF CELERIAC SOUP WITH BUTTERY WHEATEN CROUTONS £4.00

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HONEY ROASTED CARROT & PARSNIP SOUP HINTED WITH CORIANDER £4.00

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PRESTIGE VERY OWN SEAFOOD CHOWDER £5.00

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GOOD OLD FASHIONED HOMEMADE VEGETABLE BROTH, SERVED WITH CRUSTY BREAD £4.00

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SMOOTH CONFIT DUCK PÂTÉ, ROASTED PLUM & CINNAMON SYRUP,  
CHEESE & ONION MELBA TOAST £4.95



## MAIN COURSES

SIRLOIN STEAK OF IRISH BEEF, BUSHMILLS VELOUTÉ, BABY ROAST POTATOES,  
BUTTERY CHAMP, ROASTED VEGETABLE BOUQUET £15.00

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FILLET OF SEARED IRISH BEEF, CONFIT RED ONION JUS, GARLIC GRATIN POTATOES,  
BEEF GLAZED CHATEAU POTATOES CARROT & PARSNIP PUREE £20.00

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SUPREME OF LOCALLY REARED CHICKEN, MUSHROOM & ASPARAGUS VELOUTÉ, SAFFRON &  
PARMESAN MASH POTATOES, LYONNAISE POTATOES, VEGETABLE PANACHE £12.00

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ROAST TURKEY & HONEY BAKED HAM, HOME-MADE SAGE STUFFING, SEASONAL  
VEGETABLES & POTATOES, HOME-MADE ROAST GRAVY £12.00

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8OZ PORK CUTLET, BONE ON ROASTED MEDITERRANEAN VEGETABLES, TOMATO  
& PESTO JUS, NEW SEASON BABY POTATOES TOSSED IN CHIVES £12.00

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SUPREME OF CHICKEN FILLED WITH SMOKED HAM & MOZZARELLA, PESTO & CHARDONNAY CREAM SAUCE,  
BUTTERY CHAMP POTATOES GREEN BEANS WRAPPED IN STREAKY BACON £12.00

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RACK OF IRISH LAMB, CUT INTO CUTLETS, ROASTED RED ONION MASH POTATOES,  
RED WINE & THYME JUS, ROASTED VEGETABLE PANACHE £20.00

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CANON OF PORK FILLET, SMOKED GARLIC & PANCETTA VELOUTÉ,  
BASIL POMME PUREE, BABY ROAST POTATOES, ASPARAGUS SPEARS £13.00

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SLOW ROASTED SILVER SIDE OR IRISH BEEF, GRILLED FLAT MUSHROOM, BROCCOLI FLORETS,  
BUTTERY MASH POTATOES HERB ROASTED NEW POTATOES, RED WINE & ROASTED RED ONION JUS £13.00

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FILLET OF OVEN ROASTED SALMON, WRAPPED IN SERRANO HAM, NEW SEASON BABY POTATOES  
TOSSED IN FRESH HERBS, SILKY BONNE FEMME SAUCE, BUTTERED ASPARAGUS £14.00

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TRIO OF IRISH FILLETS- BEEF FILLET, PORK FILLET, AND CHICKEN FILLET, SERVED TOGETHER, COMPLEMENTED WITH A SILKY  
PEPPERCORN & WHISKEY CREAM, LYONNAISE POTATOES, ROASTED ROOT VEGETABLES £20.00

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SUPREME OF CHICKEN, FILLED WITH SAGE STUFFING, WRAPPED IN BACON,  
OVEN ROASTED, WITH HOME-MADE GRAVY £12.00



## DESSERTS

DESSERTS £4.50 PER PERSON + 20% VAT

DUO OF MERINGUE & WHITE CHOCOLATE CHEESECAKE, FRUIT COMPÔTE, VANILLA POD CREAM

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TRIO OF MINI CHEF'S DESSERTS, SERVED WITH HOMEMADE BERRY COMPÔTE, FRESH CREAM

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WHITE RASPBERRY PUREE CHOCOLATE CHEESECAKE,

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BAILEYS CREAM CHEESE CAKE, TOFFEE CHIP SAUCE & FRESH CREAM

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CHOCOLATE PROFITEROLES, SERVED WITH LOTS OF CHOCOLATE SAUCE

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HOMEMADE APPLE CRUMBLE, SERVED WITH BAILEYS CUSTARD

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HOMEMADE CRÈME BRÛLÉE

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HOMEMADE RASPBERRY PANNA COTTA

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HOMEMADE CHOCOLATE ORANGE TART, SERVED WITH FRESH CREAM

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DEEP FILLED APPLE PIE SERVED WITH VANILLA POD ICE CREAM

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ETON MESS, CRUSHED MERINGUE BOUND WITH FRESH RASPBERRIES & CREAM

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DEEP FILLED PAVLOVA, TOPPED WITH FRESH STRAWBERRIES, SERVED WITH FRUIT COMPÔTE

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DOUBLE CHOCOLATE FUDGE CAKE, SERVED WITH LOTS OF CHOCOLATE SAUCE & FRESH CREAM

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HOMEMADE EVE'S PUDDING, SERVED HOT, FINISHED WITH CUSTARD

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HOMEMADE BREAD & BUTTER PUDDING, SERVED WITH BUSHMILLS CUSTARD

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HOT STICKY TOFFEE PUDDING, SERVED WITH TOFFEE FUDGE SAUCE & VANILLA ICE CREAM

TEA OR COFFEE WITH SHORTBREAD £1.95





## FINGER BUFFET & PARTY PLATTER SELECTION

ALL PRICES PER PERSON EXCLUDING 20% VAT

FRESHLY MADE SANDWICHES WITH VARIETY OF FILLINGS

GOURMET SANDWICHES AND ROLLS

FILLED WRAPS WITH ASSORTED FILLINGS

SOUTHERN FRIED CHICKEN GOUJONS, MIXED DIPS

FRESHLY BAKED SAUSAGE ROLLS

VOL AU VENTS WITH ASSORTED FILLINGS

COCKTAIL SAUSAGES, TOSSED IN SWEET CHILLI

HOME-MADE SALTED CHILLI CHICKEN SPRING ROLL

ROASTED SUN BLUSH TOMATO & MOZZARELLA TARTLET,  
OVEN BAKED WITH CHILLI OIL

SUN BLUSH TOMATO & GOATS CHEESE BRUSCHETTA

HOME-MADE CHEESE BURGER SLIDERS WITH RED ONION RELISH

PULLED PORK, STICKY BBQ SAUCE SLIDERS

SPICY CHICKEN WINGS, WITH OUR VERY OWN HOT SAUCE

SLOW COOKED BABY BACK PORK RIBS TOSSED IN BBQ SAUCE

HOME-MADE MINI THAI FISH CAKES PACKED WITH SALMON,  
COD & WHITE CRAB, DEEP-FRIED IN PANKO CRUMBS

LOCALLY SMOKED SALMON ON GUINNESS WHEATEN, WITH  
LEMON & DILL CRÈME FRAICHE £1.50 EXTRA PP.

SESAME COATED CHICKEN STRIPS, SERVED WITH  
THAI RED CURRY DRESSING

HOT & SPICY TIGER PRAWN KEBABS, GLAZED WITH JAPANESE  
TERIYAKI DRESSING

MINI STEAK & GUINNESS PIES, TOPPED WITH BUTTERY  
CHEDDAR & SCALLION POTATOES

MINI BEEF WELLINGTON, FILLET OF IRISH BEEF TOPPED WITH  
MUSHROOM DUXELLE, BAKED IN PUFF PASTRY £1.50PP EXTRA PP.

MINI CRÈME BRÛLÉE

MINI PAVLOVA TOPPED WITH FRESH RASPBERRY & VANILLA  
POD CREAM

CHOCOLATE PROFITEROLE FILLED WITH FRESH STRAWBERRY &  
CREAM WITH CHOCOLATE SAUCE

MINI BAKED APPLE TARTLETS TOPPED WITH GINGER &  
CINNAMON CRUMBLE

BUFFET 1 ANY 5 ITEMS £6.95

BUFFET 2 ANY 6 ITEMS £7.50

BUFFET 3 ANY 7 ITEMS £8.25

BUFFET 4 ANY 8 ITEMS £8.95

BUFFET 5 ANY 9 ITEMS £9.75

BUFFET 6 ANY 10 ITEMS £10.25

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Company Reg NI1624876 Vat No 198277450



## HOT FORK BUFFET SELECTION

ALL PRICES PER PERSON EXCLUDING 20% VAT

SEAFOOD GRATIN – SALMON, SMOKED COD, PRAWNS, MUSSELS, WHITE WINE & CHEESE, SAVOURY POTATO TOPPING

PAN-FRIED FILLET OF SEA BASS, GLAZED WITH A LEMON AND CHIVE BUTTER, NEW SEASON BABY POTATOES

HOMEMADE CHINESE STYLE CHICKEN CURRY SERVED WITH RICE

CREAMY CHICKEN CARBONARA TOSSED WITH PENNE PASTA, HINTED WITH PARMESAN

CHARGRILLED CHICKEN & CHORIZO TOSSED WITH PENNE PASTA & TOMATO RAGOUT

CHICKEN CHASSEUR, COOKED IN A TOMATO & TARRAGON SAUCE WITH GARLIC, SERVED WITH RICE

ORIENTAL CRISPY BATTERED CHICKEN WITH WOK FRIED VEGETABLES, SWEET CHILLI & GINGER GLAZE

MEDALLION OF CHICKEN IN A WILD MUSHROOM & IRISH WHISKEY CREAM SERVED WITH RICE

PEPPERED BEEF STROGANOFF COMPLEMENTED WITH SAVOURY BUTTERED SAFFRON RICE

SLOW BRAISED IRISH BEEF COOKED WITH THYME & RED WINE, SERVED WITH BUTTERY CHAMP

HOMEMADE ITALIAN STYLE MEAT BALLS, TOMATO & HERB RAGOUT, PENNE PASTA & PARMESAN

HOME-MADE BEEF COTTAGE PIE, TOPPED WITH CREAMY POTATO MASH

HOME-MADE BEEF LASAGNE, GARLIC BREAD

VEGETARIAN ROASTED MEDITERRANEAN VEGETABLE & TOMATO PASTA WITH PARMESAN

VEGETARIAN WELLINGTON- BUTTON MUSHROOM & ASPARAGUS, SUN BLUSH TOMATO & MOZZARELLA BAKED IN PUFF PASTRY

ACCOMPANIED WITH SALAD BAR. FRESHLY BAKED BREADS, TEA AND COFFEE

CHOOSE ANY TWO HOT DISHES £10.95

ADD DESSERT £3.00



## SAVOURY & SWEET CANAPÉ SELECTION

ALL PRICES PER PERSON EXCLUDING 20% VAT

SHOT OF GAZPACHO SOUP (V)

SEARED KING SCALLOP, WRAPPED IN DRY AGED PANCETTA, PARMESAN SHAVINGS, BASIL PESTO OIL (£1.50 SURCHARGE)

MINI PULLED PORK & STICKY BBQ SAUCE SLIDERS

ROASTED SUN BLUSH TOMATO & MOZZARELLA TARTLET, OVEN BAKED WITH CHILLI OIL (V)

SMOOTH CONFIT DUCK PARFAIT SERVED IN A FILO BASKET & CRANBERRY SAUCE

ROASTED MUSHROOM CAPS FILLED WITH BACON, PEPPERS & MOZZARELLA

MINI BUFFALO MOZZARELLA AND SUN BLUSH TOMATO SKEWER (V)

HOME-MADE MINI THAI FISH CAKES PACKED WITH SALMON, COD & WHITE CRAB, DEEP FRIED IN PANKO CRUMBS

MINI BELFAST POTATO BREAD BLINI, CLONAKILTY BLACK PUDDING, ROASTED RED PEPPER KETCHUP

LOCALLY SMOKED SALMON BLINI DRESSED WITH LEMON & CHIVE CRÈME FRAICHE

MINI HOT & SPICY TIGER PRAWN KEBABS, GLAZED WITH JAPANESE TERIYAKI DRESSING

MINI YORKSHIRE PUDDINGS FILLED WITH RARE BEEF, HORSERADISH SAUCE

MINI BEEF WELLINGTON, FILLET OF IRISH BEEF TOPPED WITH MUSHROOM DUXELLE, BAKED IN PUFF PASTRY (£1.50 SURCHARGE)

SMOKED IRISH CUBEEN CROSTINI WRAPPED IN PANCETTA, OVEN BAKED WITH PESTO

MINI CRÈME BRÛLÉE

MINI PAVLOVA TOPPED WITH FRESH RASPBERRY & VANILLA POD CREAM

CHOCOLATE PROFITEROLE FILLED WITH FRESH STRAWBERRY & CREAM WITH CHOCOLATE SAUCE

MINI BAKED APPLE TARTLETS TOPPED WITH GINGER & CINNAMON CRUMBLE

RECOMMENDED MINIMUM SELECTION OF 5 CANAPÉS PER PERSON

SELECTION OF 5 -£6.50

SELECTION OF 6 - £7.95

SELECTION OF 7- £8.50

SELECTION OF 8 - £9.75

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