

# 4VICARS

bespoke event catering

## Buffet & BBQ Menu

**Choose either 2 main course buffet dishes**

**OR 2 main course BBQ dishes**

**Main courses are served with 2 side dishes  
of potatoes and/or rice**

**& 2 side dishes of seasonal vegetables or salads**



# Snacks

Breads, EVOO, Burren Balsamic

Marinated Olives

Mixed Salted Nuts

# Starters

Fish and seafood platter from Lough Neagh & Kilkeel,  
with green salad, sourdough & wheaten breads

Charcuterie platter including roasted and cured  
meats, pates and savouries served with green salad,  
sourdough & wheaten breads

Mezze platter including hummus, tzatziki,  
Middle Eastern salads & marinated olives,  
served with flat breads

# Meat & Poultry

## Buffet Mains

Braised Beef Cheek,  
Baby Onions, Smoked Bacon, Gremolata

Braised Beef Feather Blade, Horseradish Sauce

Braised Chermoula Spiced Lamb Shanks,  
Pomegranate & Mint

Tagine of Lamb, Aubergine,  
Apricots, Preserved Lemon

Slow Roast Pork Belly,  
Armagh Apple, Mustard Sauce

Thai Green Chicken Curry, Lime Leaves, Coriander

Braised Chicken, Cider, Apples & Leeks

Confit Leg of Duck, Cherry Sauce



# Fish & Seafood Buffet Mains

Creamy Fish & Seafood Chowder with Garden Herbs

Bouillabaisse of Fish & Seafood with Rouille & Fennel

Spicy Seafood Stew, Smoked Paprika,  
Peppers & Tomatoes

Hake, Black Beans, Chilli & Lime

Keralan Monkfish Curry,  
Almonds, Coriander, Coconut

Hake, Leeks, White Wine Sauce

**All our fish & seafood is supplied freshly by Hans Cousin's.  
Fish dishes may vary due to availability on the day**

# Vegetarian Buffet Mains

Mushroom & Spinach Cannelloni  
with Goat' s Cheese

Beetroot Meatless 'Meatballs',  
Beetroot & Port Gravy

Vegetable Tagine, Herbed Tabbouleh Cakes, Feta

Thai Green Curry of Aubergines,  
Mushroom & Lime Leaf

Paneer, Cauliflower, Chickpea & Coconut Curry

## BBQ Mains

Beef Short Ribs, Homemade BBQ Sauce

Cote du Boeuf, Garlic Butter

Pork Tomahawk Chops, Garlic & Thyme

Pork Belly Skewers, Armagh Apple Puree

Spiced Lamb Kofta, Tzatziki, Flat Breads

Lemon & Garlic Lamb Rumps, Salsa Verde

Spicy Chicken Thigh Skewers, Flat Breads

Chicken Breasts, Rosemary, Sage & Thyme

Kilkeel Fish Skewers, Green Chermoula Dressing

Halloumi, Mushroom & Beetroot Skewers

# Puddings

Almond Tart with Seasonal Fruit

Lemon Tart

Armagh Apple Crumble Tart

Blueberry Pie

Flourless Chocolate Cake

Sticky Toffee Pudding, Toffee Sauce

Tiramisu