



RAVENPORT RESORT

BUFFET LUNCH MENU

Hot Buffet

Chilli & Lime Chicken Fillet, Coconut, Lemongrass & Coriander Cream

Chicken Fillet Butterfly, Saffron, Red Pepper, Sundried Tomato Mascarpone

Slow cooked Chunks of tender Beef Short Rib, Hungarian Paprika, Sour cream, Gherkin, Italian Parsley

Baked Salmon fillet, Fresh Herb Crust, Champagne and Shrimp sauce, Buttered Samphire

Pasta Ripieni Astoria' Stuffed Vegetarian Selection of Pasta, Sprouting Broccoli, Grana Padano, Sundried Tomato Tartar, Ca Luca Pinot Grigio Cream

Cold Meat Buffet

Rosemary Roast Beef, Honey & Brown Sugar Glazed hams, Clove studded

Bacon loin, Lemon & Thyme Roast Chicken, Sage infused Turkey, Smoked and cured Hams, Salamis and Parma Ham platters.

Seafood Buffet

Our fresh Ravenport dressed Seafood platters contain a fresh stuffed Salmon Roulade, Classic whole dressed Salmon, locally smoked Salmon, Kilmore Seafood Paupiettes



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Salad Buffet

(Choice of 3 with Fresh Baked Breads)

Broccoli, Feta & Toasted Hazelnut Salad

Chickpea, Red Pepper, Crisp Celery and fresh Herb Salad

Fresh Red Cabbage Slaw with a touch of Dijon Mustard and Italian Parsley

Cherry Tomato Salad Olive Oil & Red Onion

Cos Lettuce dressed in a creamy Caesar dressing, Garlic croutons

Creamy Potato Salad, Spring Onion, Crunchy White Onion,

Homemade Mayonnaise, Parsley

Irish Plum Tomato, Mozzarella and Basil Pesto Salad

*Summer Flower Salad (Seasonal) Attractive and colourful bouquet of

Local Edible Flowers

'Green salad' – Selection of fresh Mesclun Leaves with Cucumber, Marinated Fennel,

Afilia Cress Shoots, Mustard Cress, fresh Herbs and a light Italian dressing

Dessert Buffet

Wexford Strawberry Cheesecake with Fresh Cream

Deep warm Apple Pie with Custard & Cream

Fresh Berry Individual Pavlova with Soft fruits and fresh Cream

Raspberry Bakewell Tart with Chantilly Cream

Warm Chocolate Brownie with Cocoa Cream & Fudge Sauce

Or a Plated Dessert of choice served to the table with Tea /Coffee

Freshly Brewed Tea /Coffee

Note:

*Buffet options are priced accordingly with an option of Meat only or Meat & Seafood, all served with suitable accompaniments

*Desserts are usually a choice of two Desserts set up Buffet Style or a Plated Dessert served to the table with Tea /Coffee priced accordingly

Minimum 50 Guests