

Call for catering on 0404 61333

or email:

info@donellis.ie



HOT MAIN COURSE DISHES

Spring/Summer 2010

Please have a look at these delicious Main Course Choices if you have any queries or would like us to cook you one of your old favourites, simply give us a call and we will be delighted to have a chat with you.

Beef Main Course Dishes...

Serving 8 people

These dishes include your choice of steamed rice, rustic baby potatoes with garlic & rosemary or Orzo Pasta....

Medallions of beef, mushrooms, red wine, shallots	75.00
Beef Goulash with smoked paprika & Fresh Sage	60.00
Italian Beef with fresh basil, sunblushed tomatoes & pinenuts	63.00
Beef and Guinness hotpot with carrots, mushrooms & onions	61.00
Red Thai Beef Curry a medium spiced curry w Asian Veggies	62.00
Classic Beef Bourguignon with lots of red wine, shallots, mushrooms & bacon	64.00
Hoi Sin Beef Stew with ginger & spring onions	61.00
Thai Red or Green Beef Curry w Asian Veggies	58.00
Tender Penang Beef with roasted peanuts	62.00
Vietnamese five spice beef stew	63.00
Beef Stroganoff deliciously creamy with mushrooms & sugar snaps	59.00
Greek Style beef with fresh oregano, red wine and crumbled feta	63.00



Chicken Main Course Dishes

Serving 8 people

These dishes include your choice of rice, orza pasta or rustic potatoes

Creamy Chicken with baby spinach, grilled red peppers & pinenuts	63.00
Dijon Chicken light creamy Dijon sauce w crunchy sugarsnaps	61.00
Chicken in a coconut and coriander sauce with chilli jam	60.00
Thai Green or Red Curry with Asian Veggies	58.00
Mexican Chicken - Jalapenos chillies, cumin & garlic	60.00
Spanish style Chicken with chorizo & Smokey paprika	60.00
Penang Chicken & Veggie Curry	59.00
Provençal Chicken - rich tomato sauce with fresh rosemary olives & roast veggies	62.00
Moroccan chicken with almonds, peppers & fresh coriander	60.00
Thai Lemongrass Chicken Curry with Asian Veggies	60.00
Sicilian chicken, roast peppers, sunblushed toms, & a little chilli	61.00
Caramelised Leek, Chicken & mushroom bake w saute potatoes	59.00
Italian Chicken hotpot w roast aubergines, courgettes, roma tomatoes & fresh basil.	59.00
Thai Lemon Grass Chicken & Veggie Curry	60.00
Creamy Chicken with baby spinach, grilled red peppers & pinenuts	63.00
Moroccan Chicken with squash & sweet potato	62.00



Lamb & Pork

Serving 8 people

Moroccan Lamb Tagine, chickpeas & raisins	60.00
Moroccan Lamb Tagine almonds & apricots	62.00
Mini Lamb meatballs in a rich tomato sauce	60.00
Pork filet casserole with mustard & tarragon	60.00
Moroccan lamb with chickpeas & Coriander	60.00
Pork Belly with apple & herb stuffing (ready to cook)	55.00
Minced pork, noodle, pineapple, coriander & veggie salad (cold) Asian Dressing	58.00



Vegetarian

Serving 8 people

Sweet pepper & red lentil curry	48.00
Vegetable Skewers with salsa verde	46.00
Chilli bean hotpot, with lots of veggies	48.00
Roast Veggie pasta bake	48.00
Wild Mushroom & Lemon Risotto with shaved Parmesan	45.00
Moroccan Bean & veggie Tagine	45.00
Risotto Primavera w Asparagus, Sugar Snap Peas	45.00
Sweet potato & Roast Red Pepper Cakes	45.00
Nut & Lentil Loaf w red pepper coulis	40.00
Spinach & Ricotta cannelloni w roast tomato cream sauce	40.00
Penang Veggie curry full of the fresh flavours of Malaysia	42.00
Stuffed Butternut squash w wild rice, pinenuts & raisins	41.00

Vegetarian Lasagnes Serving 8 people 33.95

Buffalo Mozzarella, Sunblushed toms, Red Pepper Pesto & Fresh Basil
Goats Cheese, Fresh Basil Pesto & Grilled Red Peppers, roast tomato
sauce

Melody of Mushrooms, Baby Spinach, Ricotta & vine tomatoes
Grilled Red Peppers, Aubergines & courgettes, mozzarella, parmesan
cream

Vegetarian Savoury Tarts Serving 8 people 28.00 per tart

Goats Cheese, Grilled Red peppers, Fresh basil pesto,
Caramelised red onions, feta cheese & Kalamatta olives, grilled red
pepper

Sunblushed toms, grilled aubergines, courgettes, mozzarella
Baby Spinach, Sunblushed tomatoes, pinenuts, field mushrooms &
mozzarella

Buffalo Mozzarella, sunblushed & Vine Tomatoes fresh basil pesto



Fish & Seafood Main Course Dishes

Serving 8 people

Ocean Pie - cod, salmon & prawns cooked in a light creamy sauce and topped with buttery mash	68.00
Crab & Tiger Prawn Fish Cakes w sweet chilli lime dip	59.00
Mixed Seafood in a coconut, lime & coriander sauce	62.00
Thai Spicy Red Fish Curry with Prawns, & Cod	63.00
Vietnamese Tiger Prawn Salad, coriander & lemongrass (cold)	61.00
Fresh Salmon Cakes with mango salsa with salad	61.00
King Prawn Skewers with coconut sambal	72.00
Tequila & Lime Grilled King Prawn Skewers	72.00
Cold Mixed Seafood Platter w fresh salad	seasonal price
Whole baked dressed Salmon	seasonal price
Marinated Salmon Fillet Platters w fresh salad leaves (Au Naturel, Teriyaki or Sweet Chilli & Lime)	49.00



Hot Tarts & Cool Italians....

What we really mean is our delicious homemade savoury tarts and unique lasagnes,,, all freeze wonderfully....

Home-Baked Lasagnes...

Serving 8 people *33.95 euro per 8 serves*

The Mediterranean Beef - 100% Irish Ground Beef, Grilled Courgettes & Aubergines & Fresh basil pesto w mozzarella

Traditional - 100% Irish Ground Beef, Carrots, Caramelised red onions & mozzarella w roma tomatoes

Lean Green - 100% Irish Beef, Baby Spinach, Sunblushed Toms, Fresh basil pesto & pinenuts

Savoury Tarts

Serving 8 people *28.00 euro per 8 serves*

Honey Roast Ham, caramelised red onions, mozzarella & baby vine toms

Chorizo Sausage, sunblushed tomato, grilled red peppers, mozzarella

Smokey bacon, mature cheddar, caramelised red onions, vine toms

Roast Chicken, Honey Roast Ham, Mature Cheddar & sunblushed tomato relish

Pancetta, grilled red peppers, basil pesto & mozzarella