



MAC CORPORATE CATERING

Hospitality for meetings

Our selection of freshly baked pastries, breakfast and lunch items are the perfect way to start your business meeting, conference or breakout session. We are delighted to serve locally produced Bailies Coffee and Freebird Tea.

Freshly brewed Bailies Coffee & Freebird Tea	£2.00
Freshly baked Danish pastries	£2.50
Freshly baked scones (plain, cherry, fruit, apple & cinnamon)	£2.00
Jug of fruit juice (apple, orange or cranberry. Serves 6)	£4.00
Large still/sparkling water	£3.00

Breakfast

Healthy overnight oats with a berry compote (min. 10 people) (V)	£3.50
Fruit platter (serves 1 person) (V/VG)	£2.50
Granola pot (granola, natural yoghurt and berry compote) (V)	£3.50
Fry stack (mini fry stack with a freshly made tomato chutney)	£4.50
Breakfast bap (min. 10 people)	£4.50
Warm brioche bap with:	
• Cranbrook pork & leek sausage	
• Thick cut bacon	
• Cranbrook pork & leek sausage and thick cut bacon	
• Spinach & mushroom omelette (V)	
Freshly baked shortbread (all butter)	£1.75
Freshly prepared smoothies (min. 10 people)	£4.00
(Strawberry, raspberry or mixed berries made with fresh yoghurt)	
Ulster Fry buffet (min. 20 people)	£12.50
(Cranbrook pork & leek sausage, thick cut bacon, potato bread, soda bread, mushrooms, tomato & free-range scrambled egg)	

All costs exc VAT. Costs are based on price per person.

Working lunch

Busy all-day meetings or events sometimes call for a working lunch. We have a few options for you to choose from so your colleagues or delegates can enjoy a tasty lunch on the go while they work or network. Why not add an afternoon pick me up treat to your order to help them through the afternoon slump.

Gourmet	£8.00
Gourmet sandwich platter (Freshly baked focaccia bread with selection of meat and vegetarian filling) Freshly made soup of the day	
Classic plus soup	£7.00
Sandwich platter (White/wholegrain bread and wraps with a selection of meat and vegetarian fillings) Freshly made soup of the day	
Classic	£5.00
Classic sandwich platter (White/wholegrain bread with a selection of meat and vegetarian fillings)	

Afternoon pick me up

Coffee/Tea	£2.00
Biscuits	£1.50
All butter shortbread	£1.75
Selection of homemade traybakes	£2.00

Finger buffet (min. 10 people)

The easy to eat option with handheld bites and snacks for your guests. This includes a classic sandwich with a choice from the selection below.

Choose two options from the below for £8.75, three for £10.25 or four for £11.75:

- Homemade mini sausage rolls
- Honey and mustard Cranbrook cocktail sausages
- Tandoori chicken skewers with mango chutney
- Southern fried chicken goujons and dips
- Roast red pepper, baby spinach tapenade frittata(V)
- Mature Irish cheddar and red onion jam tart(V)
- Crispy chickpea fritters, hoi sin dipping sauce(V VG)
- Retro style vol au vents with coronation chicken
- Mini beef burger in a brioche bun

Have a party of less than 10 people but still interested in hot food options? We can make a reservation for you in our Café Bar. Please ask our Events Team for more details and for Café Bar menu options.

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Street food bowls (min 20 people)

Our street food bowls work well for larger standing gatherings, events, awards, networking and social events where your guests can network, mingle and enjoy some food all at the same time. They are served up in small bowls.

Choose two options from the below for £13.95 or three for £16.95:

- Classic Irish stew made with lamb(GF)
- Cottage pie with cheese glazed mash(GF)
- Cajun spiced salmon with baby gem salad, peri-peri mayo(GF)
- Mini Cranbrook pork and leek sausages, chive mash and roast onion gravy
- Battered cod and chip cones
- Thai red chicken curry, lime and coconut rice and pak choi(GF)
- Glazed pork belly with Asian noodles and Cantonese sauce
- Braised Irish beef with crushed potatoes and caramelised shallot, thyme jus(GF)
- Korean spiced pulled pork with kimchee style slaw and flatbread
- Poached salmon flakes with lemon pearl barley and broccoli

Vegetarian/Vegan

- Thai curried butternut squash & pak choi(V VG GF)
- Moroccan baked cauliflower with cous cous(V VG)
- Bombay potato roasties with mango salsa(V VG GF)
- BBQ cauliflower hot wings with sriracha mayo(V VG GF)

Fancy adding something sweet?

£5.00

Choose one option from the selection below:

- Seasonal fruit crumble with fresh cream and honey
- Lemon posset with raspberry cream (GF)
- Warm chocolate brownie with chocolate sauce
- Chocolate pie with caramel cream
- Seasonal berry pavlova(GF)
- Sticky toffee pudding and caramel sauce

Canapés (min. 20 people)

A more formal option for when your guests only require a small, yet formal bite to eat.

Choose five options from the savoury selection below:

£12.95

- Honey chilli glazed pork belly bites(GF)
- Wild mushroom arancini(V)
- Chorizo sausage rolls
- Cheese blinis (V)
- Spiced butternut squash risotto fritter(V)
- Crispy falafel, harissa mayo and coriander(V VG)

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- Bloody Mary shot with black pudding fritter
- Pressed chicken, chorizo and caramelised onion shortbread
- Whipped goats cheese tartlet and red pepper syrup(V)
- Pea, mint and feta tartlet (V)
- Blue cheese Gougeres(V)
- Baba ghanoush on mini flatbread(V VG)
- Feta, Watermelon and cucumber skewer(V VG)
- Pea, prawn and dill crostini
- Beetroot and pickled fennel blinis (V)

Social snacks (min. 20 people)

A more informal option for early evening events when your guests require a small hand-held bite to eat while they network and chat.

Select two choices from the below for £8.95, three for £11.95 or four for £14.95:

- Homemade mini sausage rolls
- Fish and chip cones with tartare sauce
- Southern fried chicken goujons with Cajun mayo
- Mini beef burger in a brioche bun with burger relish
- Selection of cheeses and chutney on crackers(V)
- Fish finger sandwiches with house made tomato chutney
- Chilli and lime popcorn(V VG)
- Spiced Indian tofu curry & jasmine rice (V VG GF)

Why not add a glass of wine or beer for £5 per person? Check out our full drinks menu for other options.

Fork buffet menu (min. 20 people)

Select two meat options from the below plus one vegetarian option. All options served with a selection of salads, braised rice, rosemary & garlic roast baby potatoes and freshly baked bread.

£16.95 per person

- Supreme of Irish Chicken, wild mushroom and shallot cream sauce(GF)
- Slow braised Irish beef with Belfast ale, bacon and shallots(GF)
- 8-hour slow cooked Irish beef with Bushmills whiskey, mushroom, pearl onions and green peppercorn sauce(GF)
- Thai marinated chicken fillet with Asian vegetables and Thai red curry finished with coconut milk and fresh coriander (GF)

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- Sauté Irish chicken fillet with leek and smoked bacon cream sauce (GF)
- Slow braised pork with cider, apple and wholegrain mustard (GF)
- Indian spiced chicken tikka masala finished with natural yoghurt and toasted almonds(GF)
- Homemade baked Italian style lasagne topped with Coleraine cheddar cheese
- Luxury fish pie, a selection of fish cooked in a fennel cream sauce with a cheese glazed mash(GF)
- Crispy chilli chicken, wok fried vegetables and Cantonese sauce
- Classic chicken chasseur topped with crispy smoked bacon (GF)
- Roasted Mediterranean vegetables, penne pasta, tomato ragout sauce finished with fresh basil (V)
- Cauliflower and red lentil Dahl (V VG GF)
- Thai curried of roasted butternut squash finished with coconut milk and fresh coriander(V VG GF)
- Mushroom Bourguignonne (V VG GF)
- Tuscan bean cassoulet with fresh herbs and roasted garlic (V VG GF)

End on a delicious note by adding something sweet.

Desserts

£5.00

- Apple & berry crumble with vanilla custard
- Seasonal berry pavlova(GF)
- Chocolate & cherry tartlet
- Chef's freshly made cheesecake
- Lemon glazed tartlet
- Salted caramel chocolate brownie

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Dinner menu (min. 20 people)

Hosting a special event or looking for a more formal three-course sit down meal? Please choose one starter, main and dessert from the below:

Starters

Soups	£5.75
mushroom, parsley and garlic(V VG GF)	
Leek, potato and cheddar cheese(V GF)	
Broccoli, cauliflower and Cashel Blue cheese(V GF)	
Minestrone(V)	
Sweet potato and butternut squash(V VG GF)	
Free range chicken, barley and vegetable	
All served with a selection of bread	
Walnut and Blue cheese tart with rocket salad and mustard dressing (V)	£7.00
Smoked cured salmon, pickled cucumber salad, pea shoots & dill crème fraiche (V)	£8.50
Pressed ham hock terrine, pickled vegetables, apple gel, wholegrain mustard & cider dressing	£8.00
Beetroot and goat's cheese, candied walnuts, pumpkin seeds, pickled watermelon and salad (V/GF)	£8.00
Sharing antipasti platter (Selection of cured meats, breads, cheese, tapenade and marinated olives)	£7.50
Young buck blue cheese, panna cotta, fennel and walnut salad (GF)	£7.00
Crisp baby gem lettuce, parmesan shavings, croutons, smoked bacon lardons, chargrilled chicken and Caesar dressing	£8.00

Mains

Pan roast fillet of free-range chicken, potato gratin, tarragon and tomato jus, charred baby leek and carrots (GF)	£17.95
12 hour slow roast daube of Irish beef with dauphinoise potatoes and caramelised shallot (GF)	£18.95
Pan fried fillet of corn fed chicken, crushed new potatoes, madeira wild mushroom, jus and roast vegetables (GF)	£17.95
Pork belly with braised red cabbage, caramelised parsnip and apple cider jus (GF)	£15.95

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Daube of Irish beef, potato gratin, celeriac puree,
roasted root vegetables and beef jus (GF) £18.95

Slow cooked pork belly, black pudding bonbon,
potato cake, char spring onion and pork jus £15.95

Roast fillet of Glenarm salmon, pomme puree,
buttered greens and shellfish velouté (GF) £17.95

Paupiettes of lemon sole, fondant potato, carrot puree,
green beans and chive Beurre Blanc (GF) £16.95

Vegetarian options £12.95

Portabella mushroom with caramelised shallot,
roast sweet potato fondant and blue cheese sauce (V/GF)

Sweet potato and butternut squash risotto with basil oil (V/VG/GF)

Curried cauliflower, lentil chickpea dahl and grilled flat bread (V/VG)

Wild mushroom and tarragon arancini with gratin potato,
sweet and sour aubergine and creamed spinach (V)

Stuffed aubergine, ratatouille, spiced chickpea puree,
pepper leaf and vegan parmesan salad (V/VG/GF)

Dessert £7.50

Chef's house made cheesecake with vanilla cream
Classic glazed lemon tart with raspberries and crème fraîche
Buttermilk panna cotta with fresh raspberry shortcake
Chocolate orange mousse with chocolate brownie and burnt orange syrup
Dark chocolate tart with dark cherry compote and cherry sorbet
House made sticky toffee pudding, toffee sauce and caramel ice-cream
Plum frangipane tart with vanilla ice-cream and raspberry sauce
Treacle and lemon tart with clotted cream and macerated raspberry

Bespoke menus

Talk to the team about creating a bespoke menu to suit your specific event. The only limit is your imagination.

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