

# BROWNS



Anywhere

## Outside Catering



Email: [brownsoutsidecatering@gmail.com](mailto:brownsoutsidecatering@gmail.com)

[www.brownsrestaurant.com](http://www.brownsrestaurant.com)

## Thank you for your enquiry

Our unique Browns Anywhere catering service delivers excellence as standard which is synonymous with the Browns fine dining experience and that has earned us the reputation as one of the best in Northern Ireland.

Our dedicated team will understand your requirements and make your dream a reality. From the initial briefing, we will build a personal relationship with you to develop your vision and ensure we deliver creative menus, excellence and professionalism to ensure your event is a memorable success.

All our menus have been designed by Chef Patron Ian Orr to bring you the very best in local and seasonal produce and are created to give you the Browns style, service and quality experience at your event.

From weddings to birthday parties, corporate functions and gala dinners to intimate celebrations, choose Browns Anywhere.



# CANAPÉ MENU

Tirkeeran & Pumpkin Seed Sable with Olive Tapenade  
Confit Chicken & wild Garlic Puff Pastry  
Smoked Salmon Blini with Horseradish Creme Fraiche  
Compressed Cucumber Cup with Spiced Crab and Coriander  
Black Pudding and Polenta Gougere  
Smoked Haddock Beignet with Buttermilk and Curry Emulsion  
Beef Slider with Harissa and Cheddar  
Braised Lamb Slider with Mint and Goats Cheese  
Turf Smoked Beef Carpaccio Aged Cheddar Balsamic Sour Dough  
Mini Greek Salad, Feta, Tomato & Olive  
Wild Mushroom Arancini with Truffle Mayonnaise

Vanilla Macaroon  
Salted Caramel Tartlet

Choose any 4 canapés

**£11.50 per person**



# FORMAL DINING

We will deliver a plated service to your guests on white fine porcelain or china plates, ensuring the Browns Anywhere art of presentation and quality taste.

## **SOUP**

Curry Parsnip, Brandy Soaked Raisins

Cream of Cauliflower, Black Pudding Crumb

Roast Tomato and Basil, Black Olive, Mozzarella

Cream of Potato and Leek Soup, Crispy Potatoes

Cream of Vegetable Soup, Sour Dough Croutons

All Served with Browns famous Guinness Bread

## **STARTER**

Chicken and Bacon Caesar Salad, Parmesan Shavings, Croutons

Smoked Haddock and Salmon Fish Cake, Lemon Mayo

Ham Hock and Chicken Terrine, Apple Compote, Sherry Raisin

Caramelised Pork Belly, Toffee Apple Puree, Onion Crumb

Donegal Smoked Salmon, Apple and Beetroot, Guinness Bread Croutons

Salad of Goats Cheese, Beetroot, Candied Walnuts

Chicken Liver Parfait, Cherry, Sour Dough Bread

Spiced Chick Pea Falafel, Corriander Mayo, Carrot Slaw

## MAIN COURSE

Oven Roast Breast of Chicken, Fondant Potato, Carrot Puree, Roasting Juices

Braised Shortrib of Beef, Kale, Oyster Mushrooms

Rump of Mourne Lamb, Smoked Tomato Chutney, Goat's Cheese

Greencastle Cod with Caponata Vegetable, Lemon Mayo

Roast Free Range Turkey, Honey Roast Ham, Chestnut Stuffing, Gravy

Sugar Pit Pork, Tomato Ketchup Vinaigrette, Rocket

Seared Salmon, Cauliflower Cous cous, Smoked Mint Yogurt

Brendan Gallagher's Beef

8oz Fillet £8 supplement pp

8oz Ribeye £5 supplement pp

8oz Sirloin £5 supplement pp

Our Beef is aged for a minimum of 21 days, served with Portabello Mushroom, Celeriac Puree, Peppercorn Sauce

*All main courses are served with baby boiled potatoes & seasonal veg.*

## DESSERT

Vanilla Panna Cotta, Honeycomb, Strawberries

Chocolate Tart, Vanilla Whipped Cream, Caramelised Popcorn

Lemon Posset, Berry Compote, Shortbread

Sticky Toffee Pudding, Pecans, Toffee Sauce

Roasted Hazelnut Meringue, Vanilla Whipped Cream, Berries

White Chocolate Cheesecake, Chocolate Chip Ice cream

Chocolate Brownie, Salted Caramel, Vanilla Ice cream

Lemon Tart, Fresh Raspberries, Clotted Cream

Freshly Brewed Tea and Filter Coffee

**5 course meal from £49.95 per person**

Based on two choices from each course

£3 supplement applies for additional starters and desserts

£5 supplement for additional main courses

## **Browns Tasting Menu**

Pre Starter – Canapés, Homemade Breads, Soup  
Santero Sparkling Brut N.V

Baked Greencastle Scallop –Brown Butter, Cockles  
Fairhall Cliffs Sauvignon Blanc, 2015

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Ian Orr's Saturday Kitchen Recipe  
Monkfish– Ketchup Dressing, Tarragon Mayo, Salt & Vinegar Crisps  
Santa Alicia Chardonnay, 2015

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Pork Belly – Treacle Cured, Apple, Celery  
Masi Renzo Chianti, 2014

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Dry Aged Beef Fillet –Braised Short Rib, Shallot, Peppercorn Sauce  
Anubis Malbec, 2015

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Pre Dessert

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Caramelised Lemon Tart– Yoghurt Sorbet  
Maison Sichel Sauternes, 2010

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This is sample menu of what we can provide.  
We can tailor the menu to match your tastes & needs.

**price on request**

# INFORMAL DINING MENU

## FORK BUFFET MENU

Slow Cooked Leg of Lamb, Rosemary and Garlic, Mint Sauce  
24 hr Braised Beef, Red Wine, Thyme, Kale, Mushrooms  
Home Cured Pork Loin, Apple and Chutney  
Chicken Breast, Mushroom and Tarragon  
Wild Mushroom and Parmesan Risotto  
Baked Seabass, Caponata, Vegetables  
Tuscan Rosemary Chicken, Salsa Verde  
Chargrilled Beef Fillet, Portabello Mushroom, Peppercorn Sauce £4.95pp  
supplement  
Sirloin of Beef, Portabello Mushroom, Peppercorn Sauce £2.95pp  
supplement  
Baked Greencastle Cod, Brown Butter, Bockles  
Chicken and Coconut Curry, Rice, Mango Chutney  
Soya and Maple Glazed Salmon, Pok Choi, Sesame Seed

All served with Boiled Butter Potato, Rocket and Parmesan Ssalad

**£19.95 per person**

## Dessert

Lemon Tart, Raspberry, Lime  
Vanilla Panna Cotta, Shortbread, Berry Compote  
White Chocolate Cheesecake, Strawberries  
Chocolate Brownie, Salted Caramel, Whipped Cream  
Fresh Fruit Salad, Honey and Lemon

**£4.95 per person**

## **BBQ MENU**

Tuscan rosemary chicken breast

Piri piri chicken

Sweet chilli BBQ chicken skewers

Pork, apple and cider burger

Chargrilled leg of lamb, rosemary and garlic (sup £3.95)

Home cured bacon steaks

Lemon and garlic pork chops

8oz burger, smoked cheese, brioche bap

Grilled scallops, lemon and parsley (sup £2.95)

BBQ ribeye (sup £3.95)

BBQ sirloin (sup £3.95)

### **Sides to accompany:**

Potato and Horseradish Salad

Rocket and Parmesan Salad

Sweet Potato Fries

Buttered Corn on the Cob

Homemade Coleslaw

Crispy Bread and Tomato Salad

Choose 3 main courses & 3 sides

**£14.95 per person**



### **Standard Buffet**

Selection of Luxury Sandwiches

Free Range Chicken, Mayonnaise, Wholegrain Mustard

Honey Roast Ham, Ballymaloe Relish

Oak Smoked Cheese, Chutney, Smoked Salmon and Cucumber

Free Range Egg, Onion, Fresh Herbs

All served using White and Brown Bloomer Bread

Seasonal Soup, Sour Dough Croutons, Homemade bread & Eglinton Butter  
Tea and Coffee

**£9.95 per person**

### **Finger Buffet**

Selection of Luxury sandwiches

Mini Fishcakes, Lemon Mayonnaise

Crispy Parmesan Balls, Truffle Mayonnaise

Homemade Sausage Roll, Piccalilli

Donegal Prawns and Basil, Browns Signature Guinness Bread

Beef and Horseradish Tartlet

Smoked Chicken and Tarragon Tartlet

Glazed Honey Ham

Dressed Smoked Salmon, Lemon Mayonnaise

Mini Beef Sliders, Smoked Cheese, Ballymaloe Relish, Brioche Bun

Mini Lemon Tart, Raspberry

Mini Chocolate Tart, Salted Caramel

Coconut Macaroons

Rosewater Panna Cotta, Berry Compote

Chocolate Brownie, Clotted Cream

Tea and Coffee

4 choices **£17.95 per person**

### **Evening Buffet / Midnight Munchies**

Selection of Luxury Sandwiches

Homemade Mini Chicken Goujons & Chips

Mini Fish & Chips

Bacon or Sausage Butties

Mini Beef Sliders

3 choices **£14.95 per person**

# DRINKS RECEPTION

Browns Anywhere outside catering offers a variety of Cocktails, Sparkling Wine and Champagne for your event, creating the perfect first impression.



## **Champagne & Prosecco**

Chambord Kir Royale, Chambord and Champagne  
Champagne Cocktail, Hennessy, Angostura bitters, Champagne  
Peach Bellini, Prosecco and Peach Puree  
Rossini, Prosecco and Strawberry Puree

## **Cocktails**

Grey Goose Vodka Martini, Grey Goose Vodka, Vermouth, twist of  
Lemon  
French Martini, Chambord, Vanilla Vodka, Pineapple Juice  
Cosmopolitan, Vodka, Cointreau, Cranberry, fresh Lime Juice  
New Irish Fashioned

## **Wines**

A large selection of table wines available from our extensive list at off  
sale prices - list and price on application

Price on application

# TERMS AND CONDITIONS

- For events on prime time Saturday night we have a minimum invoice policy of £1500, at all other times this minimum invoice total is reduced to £1200 including VAT.
- For larger events hire fees may also apply, ie kitchen hire, catering equipment, glass hire, crockery, cutlery, table cloths, napkins, table and chairs. Hire company breakages and shortages or any specialist equipment.
- A deposit to secure your date is required in advance (normally 25%).
- For weddings: 90% of the wedding invoice is due for payment 2 weeks before the wedding date and the final 10% due within 7 days after the wedding date.
- A surcharge may apply for certain types of events and minimum numbers may apply in certain cases.
- To secure your wedding booking we require £1000 deposit.
- The tasting of your wedding menu is complimentary.
- Credit card payments are subject to 2.5% Charge.
- For wine which is purchased from our extensive wine list (at off sale prices), service is complimentary.
- Where wine is supplied by the client, there is a corkage charge per bottle to cover the service.
- For all events at which we cater, we must deal with the service of all wine at our tables. No third party may deal with this, this also applies to any drinks reception in the main function room.
- For certain midweek functions a discount may also be given.
- Other terms and conditions may apply.

## WEDDING CANCELLATION FEES

More than 10 days before the Wedding: Cancellation Fee 25% of Wedding Estimate

Less than 10 days before the Wedding: Cancellation Fee 75% of Wedding Estimate

## BROWNS ANYWHERE

CLIENT \_\_\_\_\_ CATERERS \_\_\_\_\_

SIGNED \_\_\_\_\_ SIGNED \_\_\_\_\_

DATE \_\_\_\_\_ DATE \_\_\_\_\_



These are sample menus, you can select options to create your own bespoke menu, price available on request.

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