

# CROWNE PLAZA®

— BY IHG —

Dublin  
Blanchardstown

## Daily Menu







# TEA & COFFEE BREAKS

## PREMIUM BREAKS

**Tea & Coffee served with one of the below:**

### **Fruit & Plain Scones**

Cream, mixed jam, berries

### **Honey or Chocolate Drizzled Blini Stacks**

Drizzled in sauce, fresh berries

### **Granola & Yogurt Pots**

Seasonal berries, Greek yogurt, granola

### **Green & Berry Smoothie Shots**

Spinach, mixed berries, banana, milk

### **Mini Breakfast Wraps**

Bacon, sausage, Ballymaloe relish

### **Homemade Cookies**

### **Selection of Pastries & Danish**

### **Flapjack Squares**

### **Chia pudding cups**

Coconut chia pudding, season berry compote

### **Seasonal fruit skewer**

Seasonal fruit, melon, grapes

### **Protein Energy Balls**

Rolled oats, peanut butter, honey, coconut

### **Banana pudding jars**

Banana, cream, biscuit, white chocolate

**€6.50 per person, per break**

### **Tea, Coffee & Biscuits**

**€5.50 per person**



# MONDAY MENU

## WORKING LUNCH

Selection of Gourmet Sandwiches &  
Wraps

Spiced Carrot & Lentil Soup with Crème  
Fraiche & Chilli Oil

Tea & Coffee

**€18.50 per person**

## BUFFET LUNCH

Tomato & Coconut Spiced Chicken Curry  
Served with Basmati Rice

Italian Meatballs in Tomato & Basil Sauce

Baby Potatoes with Rosemary & Parmesan

Greek Feta Salad with Watermelon, Olive,  
Carrots, Spinach & Chia Seeds

Balsamic Marinated Plum Tomato Salad

Served with Chefs Selection of Breads

**€25 per person**

**Add Dessert €5.00 per person**

**Minimum of 25 guests to book**





# TUESDAY MENU

## WORKING LUNCH

Selection of Gourmet Sandwiches &  
Wraps

Roasted Red Pepper & Butternut Squash  
Soup

Tea & Coffee

**€18.50 per person**

## BUFFET LUNCH

Honey & Ginger Beef Stir Fry with Hoisin  
Sauce Served with Basmati Rice

Baked Fillet of Hake with Plum Tomato,  
Smoked Garlic, Coriander & Spring Onion  
Salad

Baked Potatoes with Sweet Paprika & Garlic  
Salt

Julienne Apple Salad

Baby Spinach & Lemon Salad

Served with Chefs Selection of Breads

**€25 per person**

**Add Dessert €5.00 per person**

**Minimum of 25 guests to book**





# WEDNESDAY MENU

## WORKING LUNCH

Selection of Gourmet Sandwiches &  
Wraps

Cream of Vegetable Soup

Tea & Coffee

**€18.50 per person**

## BUFFET LUNCH

Shredded Sweet & Sour Chicken  
Served with Basmati Rice

Slow Roasted Pork Loin with Wholegrain  
Mustard & Tarragon Cream Sauce

Roasted Potatoes with Garlic & Thyme

Superfood Salad

Watercress, Petit Poi's, Broad Beans,  
Broccoli, Quinoa and Blue Poppy Seed Salad

Served with Chefs Selection of Breads

**€25 per person**

**Add Dessert €5.00 per person**

**Minimum of 25 guests to book**





# THURSDAY MENU

## WORKING LUNCH

Selection of Gourmet Sandwiches &  
Wraps

Minestrone Soup

Tea & Coffee

**€18.50 per person**

## BUFFET LUNCH

Italian Style Beef Lasagna

Fillet of Hake  
with Caper, Chilli & Parsley Emulsion

Baby Potatoes with Sea Salt, Butter &  
Parsley

Caesar Salad

Feta, Watermelon, Olive, Carrot, Spinach &  
Chia Seed Salad

Served with Chefs Selection of Breads

**€25 per person**

**Add Dessert €5.00 per person**

**Minimum of 25 guests to book**



# FRIDAY MENU

## WORKING LUNCH

Selection of Gourmet Sandwiches &  
Wraps

Leek & Potato Soup

Tea & Coffee

**€18.50 per person**

## BUFFET LUNCH

Seared Fillet of Chicken with Mushrooms,  
White Beans & Chorizo in Tomato Cream  
Sauce

Beef Stroganoff with Sour Cream, Gherkins,  
Onion & Mushroom Served with Basmati Rice

Mashed Potatoes

Cobb Salad with Baby Gem, Avocado, Bacon,  
Tomato, Boiled Egg & Honey Mustard  
Dressing

Beetroot, Pickled Red Onion, Butternut  
Squash, Mixed Leaf,  
Coconut & Hazelnut Salad  
Served with Chefs Selection of Breads

**€25 per person**

**Add Dessert €5.00 per person**

**Minimum of 25 guests to book**





# SATURDAY MENU

## WORKING LUNCH

Selection of Gourmet Sandwiches &  
Wraps

Tomato & Basil Soup

Tea & Coffee

**€18.50 per person**

## BUFFET LUNCH

Butter Chicken with Natural Yoghurt &  
Cashew Nuts Served with Basmati Rice

Salmon with White Wine, Lemon & Dill Cream  
Reduction

Baby Potatoes with Sweet Paprika & Garlic  
Salt

Cous Cous Salad with Onions, Peppers,  
Cucumber & Cilantro

Stilton & Apple, Walnut, Seasonal Leaf &  
Pumpkin Seed Salad

Served with Chefs Selection of Breads

**€25 per person**

**Add Dessert €5.00 per person**

**Minimum of 25 guests to book**