

# AVOCA

AT HOME CATERING



FROM OUR KITCHEN TO YOURS

# Avoca at Home: Take-out Catering

*From our kitchen to yours*

Take the stress out of dinner parties, family gatherings and business lunches with our Avoca at Home: Take-out Catering service. All you need to do is place your order at the Avoca store you'd like to collect from.

To ensure we can accommodate your order, please book no less than 4 days in advance. Please make us aware of any dietary or allergen requirements that you may have so we can try our best to accommodate you.

For menu suggestions or advice on quantities, feel free to ask us - we will be happy to help. Please note, menu items are chilled at the time of collection and some dishes require heating up at home.

*Some of our products may contain the following allergens:*

1. Cereals containing gluten:

1a. Wheat 1b. Barley 1c. Oats 1d. Rye

2. Crustaceans

3. Eggs

4. Fish

5. Peanuts

6. Soybeans

7. Milk

8. Nuts:

8a. Hazelnuts 8b. Almonds 8c. Pistachio nuts 8d. Cashews 8e. Macadamia

8f. Pecan nuts 8g. Walnuts 8h. Brazil nuts

9. Celery

10. Mustard

11. Sesame Seeds

12. Sulphur Dioxide & Sulphites

13. Lupin

14. Molluscs

Please note, prices may be subject to change.

Menu Issue Date: 13 March 2024

# To Start

*A delicious place to start for any gathering, perfect for putting together your ideal sharing platter.*

## **AVOCA DIPS**

(Serving portion ranging from 200-300ml)

**AVOCA HUMMUS** €4.50 *\*Contains: 11*

**FRESH BASIL PESTO** €7.45 *\*Contains: 7*

**FRESH SUNDRIED TOMATO PESTO** €7.50 *\*Contains: 7, 12*

## **FRESHLY BAKED BREAD**

**BAGUETTE** €4.50 *\*Contains: 1a, 6*

**RYE SOURDOUGH** €6.25 *\*Contains: 1a, 1d*

**HONEY & SPELT** €5.25 *\*Contains: 1a, 1b, 1 (spelt), 3, 6, 7, 11, 13*

**FOCACCIA** €5.95 *\*Contains: 1a, 6, 7*

**PAIN AU LEVAIN** €5.25 *\*Contains: 1a, 1d*

**MULTISEED BROWN BREAD** €6.25 *\*Contains: 1a, 3, 7, 11, 12*

**BROWN BREAD** €5.25 *\*Contains: 1a, 3, 7, 11, 12*

**WHITE SODA BREAD** €5.25 *\*Contains: 1a, 7*



Deliciously fresh baked

# Avoca Soup Selection

*Our soups are made from the freshest seasonal ingredients*

**ROOT VEGETABLE SOUP** €8.95 *\*Contains: 7, 9, 12*

Serves 2

An absolute Avoca classic, still one of our most requested recipes and we couldn't agree more! Irish root vegetables effortlessly transformed into a creamy bowl of deliciousness.

**SLOW ROAST TOMATO & BASIL SOUP** €8.95 *\*Contains: No allergens*

Serves 2

We are inspired by the freshness of tomatoes and their sweet roasted flavours. Our chefs add a splash of extra virgin olive oil and fresh basil leaves to finish off this classic comforting soup.

**ROASTED CHICKEN SOUP** €8.95 *\*Contains: 1a, 9 Celery*

Serves 2

A light and deeply satisfying broth made with freshly roasted chicken stock, hand pulled chicken, vegetables and fresh herbs. A hint of turmeric for an amazing medicinal boost creates the most comforting, healthy and delicious soup.

**SEAFOOD CHOWDER** €14.50 *\*Contains: 1a, 4, 7, 9, 12*

Serves 2

Our classic seafood chowder is a delicious creamy soup, using sustainably sourced fresh and smoked fish. Simmered with white wine, fresh dill and lemon, we recommend serving with our Avoca brown bread.

*If you'd like to order a different soup than those listed above, or if you'd like to order in larger quantities, please contact one of our Food Market managers.*



Our Seafood Chowder is a much-loved favourite

# For Mains

*Nothing brings people together like good food*

## BEEF & LAMB

**BEEF BOURGUIGNON** €40.50 *\*Contains: 9, 12*

Serves 6

Our rich beef bourguignon is simmered in red wine with smoky bacon, pearl onion and mushrooms.

**BEEF LASAGNE** €40.50 *\*Contains: 1a, 3, 7, 9, 12*

Serves 6

Fresh pasta sheets layered with our delicious bolognese sauce and creamy béchamel. Topped off with parmesan.

**BEEF STROGANOFF** €40.50 *\*Contains: 1b, 4, 7, 10, 12*

Serves 6

Stroganoff of beef, enriched with mushrooms, sweet Hungarian paprika, French brandy, crème fraîche and a hint of Dijon mustard.

**BEEF SUKKA** €40.50 *\*Contains: 12*

Serves 6

Our Great Taste Award Winning beef sukka is created from a recipe bursting with flavour. Simmered for hours with roasted spices, exotic saffron and creamy coconut. We suggest serving with basmati & wild rice.

**SHEPHERDS PIE** €35 *\*Contains: 1b, 4, 7, 9, 12*

Serves 6

Our shepherd's pie consisting of root vegetables, minced lamb, creamy mashed potatoes atop a rich and bubbly stew. This is a timeless classic in our Avoca stores.

**MORROCAN LAMB TAGINE** €42.50 *\*Contains: 1b, 4, 7, 9, 12*

Serves 6

Our own blend of 14 spices, hand roasted and finely ground then added with juicy apricots, sultanas and chickpeas to our braised lamb shoulder. Slowly simmered for 3 hours for an authentic Moroccan dish. We suggest serving with Avoca couscous, and a side of tzatziki and preserved lemon harissa.



All of our hearty favourites



## CHICKEN

**AVOCA'S FAMOUS CHICKEN & BROCCOLI CRUMBLE** €40.50 *\*Contains: 1a, 7*  
Serves 6

Succulent breast of chicken combined with broccoli florets in a rich and velvety chicken velouté. Topped with a cheddar and herb breadcrumb crust. It continues to be Avoca's most popular family favourite.

**GREEN THAI CHICKEN CURRY** €40.50 *\*Contains: 7, 10*  
Serves 6

Avoca's mild green Thai curry with Irish chicken, fresh kaffir lime leaves, lemongrass & ginger finished with green beans, sweet potatoes, peppers, spinach, creamy coconut milk & fresh coriander. We recommend serving it with Basmati & Wild Rice.

**INDIAN CHICKEN CURRY** €40.50 *\*Contains: 7, 10*  
Serves 6

We only use whole roasted spices in our recipe and hand grind them to make our delicious curry sauce, using coconut milk and fresh coriander. We suggest serving with pilau rice and Avoca mango chutney.

**CHICKEN ITALIAN** €40.50 *\*Contains: 3, 7, 10*  
Serves 6

Our classic recipe; slowly simmered chicken breast with fresh Irish cream, Parmesan and wholegrain mustard.

**MALAYSIAN CHICKEN SATAY** €40.50 *\*Contains: 1a, 5, 6, 8d, 10, 12*  
Serves 6

Inspired by Asian flavours of Malaysia, our peanut satay sauce finished with fresh lime, fresh coriander, chilli, toasted cashew nuts and snap pea. We suggest serving with pilau rice or basmati & wild rice.

**HONEY & MUSTARD CHICKEN THIGHS WITH SPRING VEGETABLES** €40.50  
*\*Contains: 6, 10, 12.*  
Serves 6

Honey and mustard-glazed chicken thighs paired with vibrant Irish spring vegetables. Succulent chicken thighs are glazed with honey and mustard, with a hint of lemon zest that harmonises with the freshness of locally sourced spring vegetables. This dish showcases Ireland's seasonality.

## FISH

**FISH PIE** €41.95 *\*Contains: 1a, 4, 7, 9, 12*

Serves 6

Fresh salmon, hake and smoked coley are poached in our fresh fish stock, and then mixed with our creamy fish velouté, fresh chopped dill and lemon zest. Topped with creamy mashed potato.

**FISH CAKES** €44.95 *\*Contains: 1a, 4, 7, 9, 12*

Serves 6

Fresh salmon, hake & smoked coley mixed with potato, spring onions, fresh dill & lemon. Each fish cake is hand rolled in an herb crumb. We suggest serving with our homemade tartare sauce, a wedge of lemon, or lime.

**SIDE OF FRESH SALMON** €78.95 *\*Contains: 4*

Serves 10-12

Beautiful fresh side of salmon baked with your choice of: classic lemon, dill & sea salt or sweet chilli sauce (*\*Contains: 1a*). The perfect addition for any celebration.

# Veggie Dishes

*Packed with fresh vegetables, flavoured with our hand-roasted ground spices & fresh herbs, these plant-based mains are brimming with goodness.*

**RATATOUILLE WITH GOATS CHEESE & BASIL CRUMBLE** €26.60 *\*Contains: 1a, 7*  
Serves 6

A classic French dish of aubergine, roasted peppers, courgettes and tomatoes topped with a basil and goat's cheese crumb.

**GOOD MOOD CHILLI** €32.95 *\*Contains: 1a, 1b, 12*  
Serves 6

We've used a selection of pulses and grains such as beluga and puy lentils, bulgur wheat, pearl barley and chickpeas. We suggest serving with a dollop of Greek yoghurt, fresh chunky guacamole and a good squeeze of lime!

**SWEET POTATO & BLACK BEAN CAKE** €32.95 *\*Contains: 5, 10, 11*  
Serves 6

Black bean, toasted peanuts, sweet potatoes spiced with cumin, paprika and refreshing Lebanese zaatar. Great vegetarian main or starter.

**THAI YELLOW VEGETABLE CURRY** €35.50 *\*Contains: 6, 12*  
Serves 6

Our yellow curry is a delightful choice that promises to tantalize your taste buds and transport you to the heart of Southeast Asia

**SPINACH, RICOTTA & PINE NUT CANNELLONI** €35.50 *\*Contains: 1a, 3, 7*  
Serves 6

Hand rolled cannelloni made with fresh spinach, ricotta, pine nuts, lemon zest and fresh herbs. Layered with creamy béchamel and topped with Grana Padano cheese.

**VEGETABLE LASAGNE** €35.50 *\*Contains: 1a, 3, 7*  
Serves 6

This vegetable lasagne is packed with layers of flavour. Roasted Mediterranean vegetables in a fresh tomato and basil sauce, green béchamel and topped with Grana Padano.



Comforting veggie goodness

# Avoca Salads

*Eating food grown close to home isn't a passing trend - it's a return to tradition*

*€17.95 per Kg*

**POTATO SALAD** *\*Contains: 3, 7, 10, 12*

With classic mint and yoghurt dressing

**RUBY SLAW WITH TOASTED SEEDS** *\*Contains: 3, 7, 10, 11*

With grated beetroot and a blend of five toasted seeds for extra crunch

**BROCCOLI HAZELNUT & CHERRY TOMATO SALAD** *\*Contains: 7, 8a, 10, 12*

Avoca classic with crunchy hazelnuts and Greek style semi-soft cheese

**GREEN HERB & EDAMAME COUSCOUS** *\*Contains: 1a, 6, 8c, 9*

Layered with fresh herbs, pistachio nuts and wild rocket

**BULGUR, CRANBERRY & ROCKET** *\*Contains: 1a*

Bulgur wheat dressed with cinnamon, cranberries and fragrant spices. Layered with rocket.

**SESAME PEANUT NOODLE SALAD** *\*Contains: 1a, 3, 5, 6, 11*

With bean sprouts, peppers and mangetout

**CARROT & SESAME SEED** *\*Contains: 10, 11,, 12*

Crunchy carrots in a mustard and honey dressing with fresh herbs and toasted sesame seeds

**GIANT COUSCOUS, CHICKPEA, HERB & ROASTED PEPPER SALAD** *\*Contains: 1a, 12*

With a turmeric, cumin, coriander dressing and fresh coriander and parsley coriander and parsley



# Quiches & Tarts

## **HAM, LEEK & CHEDDAR QUICHE €45.50**

*\*Contains: 1a, 3, 7*

Serves 10-12

Classic ham and cheddar quiche, always a family favourite.

## **SPINACH, CHEESE, PINE NUT & FRESH HERB QUICHE €45.50**

*\*Contains: 1a, 3, 7*

Serves 10-12

Fresh leafy greens, plenty of herbs, toasted pine nuts and three types of cheese.

## **SMOKED SALMON, ASPARAGUS, DILL & CREAM CHEESE QUICHE €55.95**

*\*Contains: 1a, 3, 4, 7*

Serves 10-12

An elegant lightly smoked salmon quiche, beautifully prepared with asparagus, dill and herb cream cheese.

## **MEDITERRANEAN VEGETABLE & BLACK OLIVE QUICHE €50.50**

*\*Contains: 1a, 3, 7*

Serves 10-12

Roasted peppers, courgettes and aubergines with basil, parsley and kalamata black olives.

## **CARAMELISED ONION, GRUYÈRE & GOATS CHEESE QUICHE €50**

*\*Contains: 1a, 3, 7, 12*

Serves 10-12

Gorgeous tart made with sweet onion marmalade, three cheeses and fresh herbs.

## **SPINACH, ONION MARMALADE, BACON & PEPPER QUICHE €49.50**

*\*Contains: 1a, 3, 7*

Serves 10-12

Buttered fresh spinach, roasted red pepper, crispy bacon lardons and red onion marmalade served in our savoury quiche base.

## **PIPERADE, GOATS CHEESE & PESTO TART €44.95**

*\*Contains: 1a, 3, 7*

Serves 10-12

Caramelised peppers, onions, garlic, with Avoca basil pesto, vine ripened plum tomatoes and goats cheese, garnished with slow roasted vine cherry tomatoes.



Wholesome food, perfect for sharing



# Avoca Heroes

*Some of our best-loved Avoca classics*

## **MUSTARD-GLAZED WHOLE GAMMON HAM ON THE BONE** €89.95 *\*Contains: 10, 12*

Serves approx. 16-18

An Avoca favourite! Whole gammon on the bone, slow cooked for 6 hours and coated in our Dijon mustard, sugar glaze and caramelized until golden. A show stopping addition to any feast. Hand carving available at an additional cost.

## **LEMON & THYME FREE RANGE CHICKEN, KALE AND COS CAESAR SALAD** €94.95

*\*Contains: 1a, 3, 4, 7, 10, 12*

Serves 10

Chargrilled marinated free range chicken breasts, crunchy cos and kale salad platter with fragrant lemon and thyme. Served with creamy Caesar dressing, sourdough croutons and parmesan shavings.

## **CHARGRILLED ROSE HARISSA FREE RANGE CHICKEN PLATTER** €99.95

*\*Contains: 1a, 7, 12*

Serves 10

Free range chicken breasts, marinated with rose harissa, preserved lemon and herbs, served on a bed of quinoa, couscous, chargrilled squash and peppers with tzatziki. Garnished with rose petals and pomegranates. A stunning platter for entertaining.

## **CHEESE PLATTERS AND CHEESE WEDDING CAKE** *\*Contains: 1a, 3, 7, 10, 12*

A selection of cheeses from our award winning cheese counters available in two formats. Either a tiered cheese tower, a stunning centrepiece to any celebration or an informal cheese board bursting with all of your favourites.

Can be served with crackers, grapes and fruit chutney.

Available to order from our in-house cheesemongers. Price on application. Please contact our cheese counter at Ballsbridge, Dunboyne, Kilmacanogue, Monkstown or Rathcoole to discuss your requirements.

## **CHARCUTERIE BOARD**

Charcuterie boards can be made to order. Available from Avoca cheese counters, located at Ballsbridge, Dunboyne, Kilmacanogue, Monkstown or Rathcoole.





Cheese Platters & Cheese Wedding Cakes

# Avoca Sides Selection

*Go the extra mile with our delicious range of side dishes*

**BASMATI & WILD RICE** €13.50 *\*Contains: No allergens*

Serves 6

**CREAMY MASHED POTATOES** €18.50 *\*Contains: 7, 12*

Serves 6

**ROAST BABY POTATOES WITH GARLIC & ROSEMARY** €18.50

*\*Contains: No allergens*

Serves 6

**MAPLE ROASTED CARROT & PARSNIPS** €19.50 *\*Contains: 10*

Serves 6

Roasted carrot and parsnip coated with maple, honey, and wholegrain mustard, garnished with fresh rosemary.

**GRATIN POTATOES WITH GARLIC & CHEDDAR** €19.50 *\*Contains: 7, 12*

Serves 6

**MEDLEY OF SPRING VEGETABLES** €26.50 *\*Contains: 7*

Serves 6

Enjoy the flavours of asparagus, broad beans, green beans, and green peas, complemented by the refreshing twist of mint butter.

**SESAME & GINGER NOODLES WITH SNAP PEAS & PEANUTS** €34.50

*\*Contains: 1a, 5, 6, 11.*

Serves 6

A blend of sesame noodles, crisp snap peas, crunchy tenderstem broccoli, peppers, and roasted peanuts. This delightful fusion brings an Asian-inspired light dish that can be paired with prawns, chicken, or any red meats, or served as a cold noodle salad.



# Desserts

*Our selection of freshly baked desserts has something for every sort of sweet tooth.  
All desserts serve 10-12.*

## TARTS

**PEAR & ALMOND FRANGIPANE 10"** €36.95

*\*Contains: 1a, 3, 6, 7, 8b*

**BRAMLEY APPLE TART** €10.50

*\*Contains: 1a, 3, 7, 12*

## ROULADES

**CLASSIC AVOCA FRESH STRAWBERRY MERINGUE ROULADE** €32.95

*\*Contains: 3, 8b*

**BELGIAN CHOCOLATE, CREAM & RASPBERRY ROULADE** €32.95

*\*Contains: 3*

## CHEESECAKES

**PECAN & CARAMEL CHEESECAKE 8"** €25.95 *\*Contains: 1a, 7, 8f*

**ZESTY LEMON CHEESECAKE 9"** €42.50 *\*Contains: 1a, 3, 6, 7*

## CAKES

**CLEMENTINE CAKE & CHOCOLATE GANACHE** €19.95 *\*Contains: 3, 6, 7, 8b*

**LEMON CURD CAKE 9"** €33.50 *\*Contains: 1a, 3, 6, 7*

**ULTIMATE CHOCOLATE CAKE 9"** €33 *\*Contains: 1a, 3, 6, 7*

**COFFEE CAKE 9"** €32.50 *\*Contains: 1a, 3, 6, 7, 8b*

**CARROT CAKE 9"** €33 *\*Contains: 1a, 3, 6, 7*

**ROCKY ROAD (BOX OF 4)** €9.95 *\*Contains: 1a, 6, 7, 8a*

# Celebration Cakes

*Please note, layer cakes require at least 4 days' notice*

**BIRTHDAY NUMBERS RICE KRISPIE CAKE** \*Contains: 1b, 3, 6, 7

€38.50 for a single number, €75.00 for two numbers, with optional message

**CHOCOLATE PRALINE FUDGE LAYER CAKE** €69.95 \*Contains: 1a, 3, 6, 7, 8a, 8b

Serves 16-18

A chocolate and praline fudge layer cake; triple chocolate fudge sponge, creamy praline filling with toasted almonds, praline Italian butter cream, topped with chocolate ganache. Impressive and delightful treat for any chocolate lover.



Chocolate, Praline Fudge Layer Cake



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3. Eggs

4. Fish

5. Peanuts

6. Soybeans

7. Milk

8. Nuts:

8a. Hazelnuts 8b. Almonds 8c. Pistachio nuts 8d. Cashews 8e. Macadamia

8f. Pecan nuts 8g. Walnuts 8h. Brazil nuts

9. Celery

10. Mustard

11. Sesame Seeds

12. Sulphur Dioxide & Sulphites

13. Lupin

14. Molluscs

Please ask a Food Market manager if you have any concerns about allergens or need further clarification.

# Placing your order

*Please place your order at the Avoca store you would like to collect from:*

**AVOCA BALLSBRIDGE**

01 691 6080

**AVOCA DUNBOYNE**

01 903 1200

**AVOCA KILMACANOGUE**

01 274 6900

**AVOCA MALAHIDE**

01 893 1900

**AVOCA MONKSTOWN**

01 202 0230

**AVOCA MOUNT USHER GARDENS**

0404 40205

**AVOCA POWERSCOURT HOUSE**

01 903 2116

**AVOCA RATHCOOLE**

01 257 1800

To ensure we can accommodate your choice, please order 4 days in advance.

Please make us aware of any dietary requirements.

For menu suggestions or advice on quantities, please ask a member of our team and we'll do our best to help.

Please note, menu items are chilled at the time of collection and some dishes require heating up at home.

**MINIMUM ORDER IS 6 PORTIONS**

Please note, prices may be subject to change.

Menu Issue Date: 13 March 2024

