

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: 20 February 2024

To Start

Start your feast with your choice of freshly prepared starters & nibbles

AVOCA DIPS

(Serving portion ranging from 200-300ml)

AVOCA HUMMUS €4.50 **Contains: 11*

FRESH BASIL PESTO €7.45 **Contains: 3, 7*

FRESH SUN-DRIED TOMATO PESTO €7.50 **Contains: 3, 7, 12*

FRESHLY BAKED BREAD

BAGUETTE €4.50 **Contains: 1a, 6*

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

CHEESE BREAD €6.25 **Contains: 1a, 6, 7*

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*

MULTI SEED €6.25 **Contains: 1a, 3, 7, 11*

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

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.

MUSHROOM SOUP €8.95 **Contains: 1a, 7*

Serves 2

Rich mushroom soup featuring a medley of mushrooms, infused with fresh thyme & finished with a velvety touch of fresh cream for a comforting culinary experience.

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 BROTH €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 Grana Padano.

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 & ROOT VEGETABLE STEW €40.50 **Contains: 1b, 4, 7, 12*

Serves 6

Slow-cooked beef and root vegetable stew is a wholesome embrace of warmth on chilly days.

BEEF SUKKA CURRY €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.

SHEPHERD'S 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.



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.

SPICED 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 or basmati & wild rice.

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

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

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

SOY & GINGER CHICKEN THIGHS WITH UDON NOODLES & PAK CHOI €40.50
**Contains: 1a, 6, 11.*
Serves 6

Marinated Soy and Ginger Chicken Thighs, served alongside udon noodles and crisp Pak choi. These succulent chicken thighs are marinated in a delicate soy and ginger glaze and paired with udon noodles, complemented by the crunch of Pak choi.

FISH

FISH PIE €40.50 **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.

SIDE OF FRESH SALMON €8.95 **Contains: 4*

Serves 10-12

Beautiful fresh side of salmon baked with your choice of: classic lemon, dill & sea salt or sweet chilli sauce. 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.

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!

MEDITERRANEAN VEGETABLE GNOCCHI* €32.50 **Contains: 1a*

Serves 6

Potato gnocchi accompanied by a vibrant array of Mediterranean vegetables. Enjoy the flavours of cherry tomatoes, courgettes, peppers, and aubergines, enveloped in a fresh tomato and herb garlic sauce. Topped with a delectable sundried tomato crumble. Experience the warmth of the Mediterranean with this hearty and comforting dish.

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

Serves 6

Black bean, toasted peanuts, sweet potatoes spiced with cumin, paprika & 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.

*Available from March 11th 2024



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 AND CHERRY TOMATO SALAD **Contains: 7, 8a, 10, 12*

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

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

Layered with fresh herbs, pistachio nuts and wild rocket

PETITS POIS AND BABY SPINACH **Contains: 6, 7, 12*

With mint, sprouted beans and feta

QUINOA AND ROASTED BEETROOT **Contains: 12*

With caramelised balsamic onions

PASTA WITH SEMI SUN DRIED TOMATO PESTO **Contains: 1a, 3, 7, 12*

Pine nuts, Parmesan and fresh herbs

BULGUR, CRANBERRY AND 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 AND 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

BAKED HAM, CARAMELISED LEEKS & CHEDDAR QUICHE €45.50

**Contains: 1a, 3, 7*

Serves 10-12

Classic ham and cheddar quiche, always a family favourite.

SPINACH, HERB, PINE NUT & GRUYÈRE CHEESE 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 €5.95

**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 €45.50

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

Serves 10-12

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

SPINACH, BACON, RED PEPPER & ONION MARMALADE 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

RATATOUILLE WITH GOATS CHEESE & BASIL CRUMBLE €18.95 **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.

SEASONAL GREENS WITH BUTTER €19.50 **Contains: 7*

Serves 6

MAPLE GLAZED 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

AVOCA COLCANNON* €19.50 **Contains: 7, 12*

Serves 6

Colcannon mash, where creamy Irish rooster potatoes meet the vibrant freshness of baby kale and spring onions. This traditional Irish dish is a marriage of hearty flavours and wholesome ingredients, creating a side that's both nourishing and indulgent.

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.

TENDERSTEM BROCCOLI WITH CHILLI & GARLIC* €26.50 **Contains: No allergens*

Serves 6

Tenderstem broccoli and green beans sautéed in olive oil with chili and garlic. This dish promises a delightful fusion of freshness and spice.

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, 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 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" €32.50 **Contains: 1a, 3, 6, 7*

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

CARROT CAKE 9" €33.00 **Contains: 1a, 3, 6, 7*

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

LIGHT FRUIT CAKE (PLANT BASED) €9.95 **Contains: 1a, 8b, 12*

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 WITH DECADENT CHOCOLATE

DRIP €79.95 **Contains: 1a, 3, 6, 7, 8a, 8b*

Serves 16-18

Triple layer chocolate fudge cake with a rich praline centre and decadent Belgian chocolate drip. A dramatic chocolate lovers dream.



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: 20 February 2024

