

a slice of life

for moments that require more

Catering & Entertaining Menu

FOOD AWARDS IRELAND 2019

WINNER

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For Moments That Require More

A Slice of Life is all about good food made with love. We make all our own food by hand and from scratch in our kitchen at Shelmalier House. We use the finest local and fresh ingredients and we do not use any additives or preservatives in our food.

We make entertaining that bit easier allowing you to enjoy the occasion knowing that we have everything covered from our homemade canapés, cold and hot main course dishes to delicious desserts.

We can provide a full party planning service including set up, service and wash up! Food is our passion & we want to bring the best of food to you.

To place an order or discuss your event, simply call us on 086 246 1986 or email elaine@asliceoflife.ie

Elaine & Leigh

Canapés & Finger Food

A perfect start to a party or served on their own.

Cold

Mini Sandwiches

Finger Wraps

Smoked salmon &

cream cheese rolls

Cheese fingers

Brie cheese & red

onion bruschetta

Salami skewers

Drop scones with

cream cheese & bacon

Hot

Shelmalier pizza slices

Chicken goujons

Fish goujons

Cocktail sausages

Lamb or beef rissoles

Garlic mushrooms

Mini vol au vonts

Spicy chicken wings

Cajun chicken strips



Our main courses are delivered in hot Bains Marie that will keep the food warm for up to 3 hours.

Chicken a La Créme - Breast of chicken sautéed & finished in a reduced white wine & mushroom sauce.

Beef Bourguignon - Sautéed beef finished with smokey bacon, shallots & mushrooms in a red wine sauce.

Beef & Guinness Casserole - Braised steak pieces sautéed with onions, mushrooms & herbs, finished off in a casserole dish with Guinness.

Thai Style Curry - Beef or chicken finished in a curry sauce using our own spices, served with rice & salad.

Chicken Casserole - Breast of chicken finished with smokey bacon, mushrooms & onions casserole style.

Cajun Chicken - Breast of chicken marinated in Cajun spices, pan fried & served on a bed of roasted vegetables.

Beef/Pork Stroganoff - Prime fillet of beef or pork flamed in brandy with onion & mushrooms finished in a cream wine sauce.

Roast turkey, baked ham, sirloin of beef, lamb or pork roasts also available.



Gratin Potato
Steamed Rice
Collage of Seasonal Vegetables
Creamy Mash Potato
Roast, New Boiled or Baked Potatoes

Cold Buffet \$ Salads

Professionally presented on garnished platters with dressings & served with four salads of your choice & home made scones or brown bread.

Roast Turkey & Honey Baked Ham

Roast Turkey, Honey Baked Ham

& Roast Beef

Roast Beef & Dressed Salmon

Roasted Breast of Chicken & Salmon

Glazed Sweet Chilli Chicken Breast

Cooked Turkey (crown or half crown)

Cooked Full or Half Glazed Ham

Dressed Salmon (portions)

Quiche Lorraine

Spinach, Brie & Red Onion Quiche



Our full salad range varies based on what produce is best in season.

Tossed Salad - Selection of mixed leaves, with cucumber, carrot, tomato, peppers & red onions.

Beetroot & Apple - with butter beans & garden herbs

Tagliatelle Pasta - with fresh basil pesto, cucumber & sundried tomato.

Waldorf Salad - Apples, celery & walnuts in a lemon mayonnaise dressing.

Mixed Leaves - with feta cheese & cherry tomatoes.

Italian Pasta Salad - Finished with tomatoes, sweetcorn, peppers, baked ham & a mayonnaise dressing.

Celeriac Salad - Grated carrot & celeriac finished with raisins & apple, tossed in a vinaigrette dressing.

Noodle Salad - Egg noodles tossed in olive oil with peppers, salami, sweetcorn & onion.

Potato & Smokey Bacon - with a honey & mustard dressing.

Potato & Spring Onion Salad

Coleslaw



A party without cake is just a meeting! Dive into our top desserts.

Fresh Fruit Pavlova (8-10 portions)	€35
Chocolate Roulade (Gluten Free) (8-10 portions)	€35
Banoffee Pie (10-12 portions) Biscuit base smothered with caramel, bananas, finished with fresh cream & roasted almonds.	€35
Fresh Cream Gateau (10-12 portions) Strawberries & pears layered with fresh cream in our light vanilla or chocolate sponge gateau.	€35
Lemon Drizzle Cake (12 portions) Deliciously light Madeira infused with fresh lemon zest.	€35
Fresh Fruit Salad (10 portions)	€40
Pear & Almond Tart (10 portions) Almond paste in a pastry case finished with pear slices & flaked almonds.	€30

Special Occasion Cakes



Make birthdays & celebrations more with one of our personalised occasion cakes.

Fresh cream strawberry & pear gateau, sponge cake with buttercream icing, chocolate fudge cake with chocolate ganache, Belgian chocolate biscuit cake, whatever you'd like we'll bake it for you.

Our cakes come in a choice of sizes & can be finished and personalised to your requirements, including images or photos with inscription. Cakes can be presented with a balloon & special message. Delivery options available.