



MENU CHOICES

2020 - 2021



Our whole experience with Caulfield and Dorrity was wonderful - from the first meeting to the wedding day, the team catered everything to our needs and were very flexible. We really wanted a buffet for our wedding day and Caulfield and Dorrity produced the most beautiful options for the menu. Our guests raved about the food and the staff team were so wonderful and professional on the day. We couldn't recommend them any more highly!

Zoe and Niall Dalton

*Photographs by Rachel McCulla
Photography - @rachelmccullaphoto
Flowers by Posy and Tie Floral Design*



Let us tell you a bit about us...

Caulfield & Dorrity Catering Services was established in Ballymena by Michael Caulfield and Raymond Dorrity over 25 years ago, providing delicious food for weddings and many other events throughout Northern Ireland. As a family owned, local business, with a fantastic team of professional, dedicated people, we are committed to sourcing the very best in local produce. We pride ourselves on a much more personal touch than that offered by other larger catering companies.

From start to finish you will deal directly with Laura, the wife of Co-Owner and Head Chef Michael. We always assure you of Michael's presence throughout your event, as we only permit one booking per day to ensure this central personal approach. Michael is also a part time lecturer in Catering and Hospitality at Northern Regional College, and is proud to play a part in encouraging young people to enter the industry.

We are delighted to present this brochure to you, detailing our menus and pricing structure. This covers all of our venues, including the Wool Tower, Hillmount House, Glenarm Castle, Lissanoure Castle and many others. Our work also includes catering for up to 300 guests for corporate lunches and dinners, ranging from the Mid & East Antrim Borough Council, Ballymena United FC, and award ceremonies.

Each main course option shows our full price, which is inclusive of:

- **All essential staffing and set up**
- **Tea or coffee and after dinner mints**
- **Tea or coffee and mini shortbread hearts on arrival**
- **Jugs of water with fresh mint**
- **Choice of starter and main course**
- **White crockery and cutlery**
- **Choice of two desserts or a trio of mini desserts**
- **No VAT applies**
- **No Kitchen Fee**

NO other charges will apply to you at any stage. We normally like to invite you to our home so that you can sit with us and discuss your own ideas and requirements in an informal, relaxed atmosphere before making a final decision on your preferred caterer. During our meeting we can also provide you with many references, should you wish to speak to any of our previous clients.

Canapés, evening suppers and vegetarian / vegan options are available on request, along with BBQ and hot buffet options.

We look forward to hearing from you soon!

Laura & Michael

Find us on 

caulfieldcatering@hotmail.com

Contact Michael on 077 1500 4703

Contact Laura on 078 5225 7223





Michael and his team catered for our wedding at Hillmount House on the Saturday before Christmas and nothing was too much hassle. The food was amazing from start to finish, the staff friendly, happy and very professional and they helped our day go without a hitch. Do not look further than Caulfield & Dorrity for any of your catering needs - they will not disappoint.

Kerry and Jonny

Pictured at Hillmount House, December 2019



Starters

CHOICE OF ONE OF THE FOLLOWING

Creamy Goat's Cheese Pastry Buns

Served with a Winter Leaf Salad

Roast Parsnip and Bacon Soup

Served with Soda Bread Croutons

Brandied Chicken Liver Paté

Served with a Spiced Apple Compote and Toast

Classic Prawn Cocktail

Served with a Lemony Leaf Salad and Mini Wheaten Buns

Fantail of Seasonal Melon

Garnished with Fresh Berries and Homemade Fruit Coulis

Potato and Leek Soup

Served with Crème Fraiche and Mini Wheaten Buns

Smoked Chicken and Pink Grapefruit Salad

Served with a Mild Chilli and Orange Dressing

Traditional Vegetable Broth

Served with Warm Crusty Rolls

Smoked Salmon

Served with Horseradish Crème Fraiche and Beetroot Salad

Main Courses

CHOICE OF ONE OF THE FOLLOWING

Roast Rib of Prime Irish Beef

Served with a Burgundy Wine Gravy and Horseradish Cream

£41.50

Baked Chicken Roulade

Served with a Creamy Smoked Bacon and Pea Sauce

£37.95

Irish Roasted Salmon

Served with a Provençal Sauce and Red Onion Confit

£41.00

County Antrim Butter Basted Turkey and Baked Ham

Served with a Herb Stuffing and Rich Gravy Jus

£37.95

Tournedos of Fillet Steak

Served with a Madeira Sauce

£44.95

Rosemary and Garlic Roast Lamb

Served with Minted Gravy

£42.00

Chicken Supreme stuffed with Gracehill Black Pudding

Served with a Tarragon Cream Sauce

£37.50

*All the dishes above are inclusive of a
Medley of Seasonal Vegetables and Choice of Potato*

Desserts

CHOICE OF TWO OF THE FOLLOWING

Caramelised Crème Brulee

Served with a Homemade Sweet Biscuit

Warm Apple Flan

Served with Chef's Butterscotch Sauce and Vanilla Bean Ice Cream

Bailey's Irish Cream Cheesecake

Served with Chocolate Ganache

Tangy Lemon Tart

Served with French Chantilly Cream

Shortbread Sable

Served with Strawberries and Fresh Cream

Velvet Chocolate Torte

Served with Raspberries and Vanilla Chantilly Cream

Individual Sticky Toffee Pudding

Served with Vanilla Bean Ice Cream

OR

Trio of Mini Desserts

Selection of County Antrim Speciality Cheeses

Served with locally baked Ballymena Oatcakes
and Homemade Chutneys (*additional cost*)



We had known Michael for a while through family connections and there was no doubt we would have chosen anyone else. From start to finish Michael was able to provide options, as well as the exact food and service we imagined for our wedding reception. Guests still talk about the roast beef, it was mouth watering! We have recommended Caulfield & Dorrity several times.

Grace & Steven

*Glenarm Castle.
Photography by Jayne Harkness*



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