



Danielle is an exclusive private chef, catering for all your occasions, birthdays, weddings, groups and families, let the restaurant come to you!

Breakfast

: Buffet Menu €18.00PP

Continental – Fresh Bread, Butter & Jams
Croissants
Fruit Salad & Yogurt
Banana Bread
Nut Bar *paleo
Sweet or Savory Muffins
Pastries & Danish's
Cereals

: Hot Plated Menu €28.00PP

Cooked full English breakfast
Pancakes with fresh fruit and maple syrup
Breakfast Rolls
Bagels with cream cheese & smoked salmon
Egg Benedict
Rye with tomato, avocado & feta

* Combine the two for €35.00PP

* Teas, coffees and Juices Included*

Lunch

: Barbeque Menu €30pp

BBQ Pulled Pork
Flavoured Homemade Burgers (buns and fillings included)
Chicken Skewers
Lamb Kofters
Chilli Garlic King Prawns
Summer salad
Creamy mustard and potato salad
Sriracha & maple aioli Coleslaw
Corn on the cob

*Antipasto platter available for starters at an additional €4 pp

*see our dessert options below

: Food Stations €20pp

Champagne & Seafood
Build your own burger
Mexican "ondale ondale"
Crusty crostine
Yes Please Cheese
Dessert pies and cakes
Sweet Sweet Candy
Ploughman's lunch

Afternoon Tea – Prices from €20pp

Selection of unique sandwiches and Wraps, appetisers from quiche to frittata, scones with jam and cream, plus a variety of desserts. Our package includes a variety of teas and prosecco. All displayed on beautiful tired cake stands.

Themed Party Nights

Have a night in and experience one of our exclusive party nights, choose a theme from below and leave the rest to us. Includes 3 course meal & a drink from your desired cuisine for €40 pp

Mexican 

Thai 

Spanish 

Indian 

 Italian

 Chinese

 Hawaiian

 USA

Dinner Menu

3 Course Meal €55pp, 2 Course Meal €45.00pp

Starters

Shared antipasto platter

Sharing picking platter

Thai prawn and mango salad

Pumpkin Arrancini balls

Mains

Fillet Mignon - Served with creamy mash, or thick cooked chips, seasonal grilled vegetables & your choice of mushroom, pepper or Diane sauce

Surf and Turf - Rump steak with creamy garlic prawns served with creamy mash or thick cooked chips and seasonal grilled vegetables

Pork Tenderloin wrapped in prosciutto -Served with creamy mash or thick cooked chips, seasonal grilled vegetables & pepper sauce

Chicken Avocado - Marinated chicken tenderloins with sweet potato roastie, seasonal vegetables, avocado salsa & creamy garlic sauce

Pan Fried Salmon - Tender salmon served with a sweet potato roasted, grilled seasonal vegetables and creamy garlic sauce

Mustard crumbed lamb - Served with creamy mash or thick cooked chips seasonal grilled vegetables with mint gravy

Chicken, chorizo & semidried tomato risotto

Tomato pesto pasta

Desserts

Rich Romantic chocolate moose

White chocolate panna cotta with passion fruit pulp

Coconut cake with lime curd

Pavlova with summer fruits

White chocolate and raspberry cheesecake

Warm coffee and walnut brownie with cream

Cocktail Evening

6 different Canapes & 4 Different Cocktails €60pp

Enjoy cocktail food washed down with cocktails

Chefs choice of the most popular, hot and cold canapes for you and your guess to get your taste buds tingling then some freshly made cocktails to wash them down with.



677716866/628604446



Contact@modernfoodie.es



www.modernfoodie.es

*Also available on Whatsapp