

FALLON & BYRNE

Catering



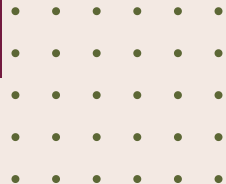
Corporate | Private Events | Special Occasions
Receptions | Office Lunches



MAIN & SIDES	03
COLD PLATTERS OPTIONS	04
SANDWICH PLATTERS	05
SALADS	06
SWEETS & PASTRIES	07
BREAKFAST POTS	08
DRINKS	09
CELEBRATION CAKES	10
FAQ'S	11-13
ALLERGENS GUIDE	14

FALLON & BYRNE

Main & Sides



Ready to Heat Mains €76 per tray - Serves 8-10

- Aged Irish Beef Bourguignon^(10,13)
- Chilli Con Carne⁽¹³⁾
- Irish Beef Lasagne^(1a, 8, 10, 11, 13)
- Irish Lamb & Aubergine Curry
- Chilli Chicken^(4, 13)
- Creamy Fish Pie^(5, 8, 10, 11, 13)
- Chickpea & Sweet Potato Curry⁽¹³⁾
- Three Bean Chilli⁽¹³⁾



Speciality Trays Serves 8-10

- Peanut Butter Chicken Curry^(6,8) €103
- Kung Pao Chicken^(1a,4,6,7,13) €87
- Chicken Thai Yellow Curry^(2,5.7) €87



Ready to Heat Sides €27 per tray - Serves 8 - 10

- Mashed Potato⁽⁸⁾
- Gratin Potato⁽⁸⁾
- Roasted Baby Potatoes
- Brown Rice
- Pilau Rice
- Roasted Root Veg⁽¹⁰⁾
- Noodles^(1a, 4)



Cold Platter Options

Cheese & Charcuterie Board €62

Serves 6

Selection of cheese & charcuterie with grapes, gherkins, red onion marmalade, quince and baguette

3 types of cheese:

1 hard cheese, 1 soft cheese & 1 blue cheese (100g of each)

- Parma ham (6 slices)
- Ventricina salami (6 slices)
- Milano salami (6 slices)
- Finocchiona salmi (6 slices)

(1a, 8, 11, 13)



Canapé Selection €60

Serves 12

- Howth smoked salmon with dill mayonnaise on F&B Bakery soda bread (12 pieces)^(1a, 1d, 4, 5, 8, 11)
- Tomato & basil puff pastry tart (12 pieces)^(1a, 4, 8)
- Mini free-range Irish chicken Caesar wrap (12 pieces)^(1a, 4, 5, 8, 11, 13)

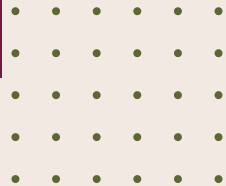


Cold Buffet €165

Serves 6

- Blackened salmon with soy sauce, Asian-style salad & lime (6 pieces)^(1a, 5, 7, 13)
- Rare aged Irish roast beef (12 slices)
- Slow-roasted honey & mustard-glazed Irish ham (12 slices)^(11, 13)
- Potato Salad^(11, 13)
- Tabbouleh with diced peppers, coriander & mint dressing^(1a, 11, 13)
- Mixed leaves with house dressing^(11, 13)
- Pea, orzo & fine green bean salad^(1a, 7, 12, 13)
- Fallon & Byrne Bakery baguette & soda bread^(1a, 1d, 8)





Sandwich Platters

Signature Selection €62
Serves 6

Italian job

Parma ham, buffalo mozzarella, tomato, rocket & basil pesto on ciabatta ^(1a, 8)

Roast Beef

Irish beef, horseradish mayo, oven-roasted tomato & rocket on a batch ^(1a, 4, 11, 12, 13)

Chicken Caesar

Free-range Irish chicken, parmesan & Caesar dressing in a wrap ^(1a, 4, 7, 8, 11, 12)

New Yorker

Turkey, pastrami, mortadella, mustard mayo, beef tomato & pickle on poppyseed bap ^(1a, 4, 11, 13)

Open Irish

Howth smoked salmon, capers, lemon & dill mayo on soda bread ^(1a, 1d, 4, 5, 8, 11, 13)

Humdinger

Goat's cheese, mixed grilled vegetables & tomato pesto on ciabatta ^(1a, 8, 12)

Classic Selection €52
Serves 6

Honey Ham

Honey-roasted ham, with plum tomato & mayo ^(1a, 4, 11, 13)

Egg Mayo

Egg mayo with rocket & cucumber ^(1a, 4, 11, 13)

Tuna Special

Tuna with tomato, mayo & lemon ^(1a, 4, 5, 11, 12)

The Dubliner

Cheddar, red onion & mayo ^(1a, 4, 11)

Vegan Platter €20
Serves 2

Humdingish (V)

With vegan feta, grilled vegetables & vegan basil aioli on ciabatta ^(1a, 12)



Salads

Side Salad Bowls

Serves 8-10

Fried Potato, roasted onion & butter bean salad - €27

With hummus, tahini, lemon, soy sauce & parsley ^(1a, 7, 9a, 12)

Tabbouleh - €21

With bulgar wheat, peppers, red onion, mint & coriander

^(1a, 11, 13)

Pea, Orzo & Fine Green Bean Salad - €27

Garofalo orzo pasta, peas, pesto, organic Irish fine green beans and feta cheese ^(1a, 7, 8)

Garden - €21

Mixed leaves, with tomato, cucumber & red onion ^(10, 11, 13)

Potato Salad - €21

With Exchequer house dressing, spring onion & parsley ^(11, 13)

Classic Coleslaw - €21

With white cabbage, carrot, mayo & chive ^(4, 11)

Udon, Aubergine & Tomato Salad - €27

Udon Noodles, roast vine tomatoes, cherry tomatoes, extra virgin olive oil, tomato harissa tahini sauce, roast lamb mince ^(1a, 7, 12, 13)



Main Course - Individual Portions

Asian Blackened Salmon - €12.50

With noodles, Asian Salad, sesame seeds & lime ^(1a, 4, 5, 7, 12, 13)

Cajun Chicken Buddha Bowl - €11.50

With tabbouleh, basil aioli, rocket & Cajun spice ^(1a, 4, 11, 13)

Flavours of the Middle East - €10.50

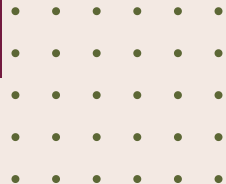
Tabbouleh with hummus, aubergine, charred green vegetables, pomegranate seeds & Vegan Aioli ^(1a, 8, 12, 13)

Chicken Thai Yellow Curry - €10.95

With vegetables, coconut milk & Thai spices ^(2, 5, 7)

Prawn Thai Yellow Curry - €10.95

With vegetables, coconut milk & Thai spices ^(2, 5, 7)



A Sweet Finale

Sweet Platters

Sliced Cake Platter - €45

(1a, 4, 8, 9a, 9c, 9g, 13)

36 pieces - 12 of each flavour

Carrot Cake Loaf

Pistachio & Mascarpone Cake

Guinness Chocolate Cake

Mini Desserts Canapes - €70 ^(1a,4, 7, 8,9a,9b)

36 pieces - 12 of each flavour

Vanilla Bean Cheesecake

Lemon Curd Tart

Chocolate Mousse

Fruit Skewers - €60

10 skewers of fresh seasonal fruits

Sweet Treats

Salted Caramel Mini Doughnuts

€6.95 - 6 pieces ^(1a, 4, 7,8)

Berry Jam Mini Doughnuts

€6.95 - 6 pieces ^(1a,4,7,8)

Peanut Butter Brownies

€6.95 Pack of 3 ^(4,6,7,8,9a,9b)

Carrot Cake Loaf ^(1a,4,8,9c)

€14.95 - Serves 4-6

Pistachio & Mascarpone Cake ^(1a,4,8,9g)

€15.95 - Serves 4-6

Guinness Chocolate Cake ^(1a,4,8,13)

€14.95 - Serves 4-6

Pastries

Assorted Mini Pastries - €15.95 - 20 units

Banana & Pecan Muffin - €3.95 ^(1a,4,8,9e)

Blueberry Muffin - €3.95 ^(1a,4,8)

Croissant - €2.95 ^(1a,4,8)

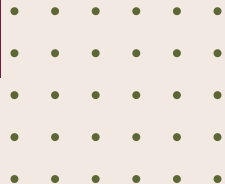
Almond Croissant - €3.95 ^(1a,4,8,9a)

Pain Au Chocolat - €2.95 ^(1a,4,8)

Pain au Raisin - €2.95 ^(1a,4,8)



BREAKFAST POTS



Breakfast Pots – €6

Minimum order 5 units of the same flavour

- Mixed Berries Greek Yogurt Pot with Granola^(1d, 8, 9a, 9e)
- Passionfruit Yogurt Pot with Granola^(1d, 8, 9a, 9e)
- Blueberry Chia Pudding with Coconut Cream^(9a)
- Mango & Banana Chia Pudding with Toasted Coconut Flakes^(9a)
- Cinnamon Swirl Overnight Oats with Cream Cheese frosting^(1d, 8)
- Apple Crumble Overnight Oats^(1d, 4, 8, 9a, 9e)



DRINKS

DRINKS

Ballygowan Sparkling - €1.75

Ballygowan Still - €1.75

Coca Cola Can - €1.75

Diet Coke Can - €1.75

San Pellegrino Orange - €2.50

San Pellegrino Blood Orange - €2.50

San Pellegrino Lemonade - €2.50

San Pellegrino Lime & Mint - €2.50

F&B Orange Juice 250ml - €2.75

F&B Orange Juice 500ml - €4.25

F&B Grapefruit Juice - €3.25

Hurst Apple & Elderflower Kombucha - €4.50

Hurst Fiery Ginger Kombucha - €4.50

Hurst Plum & Pear Kombucha - €4.50

Hurst Wild Berry Kombucha - €4.50

All beverage prices are inclusive of deposit return scheme charges



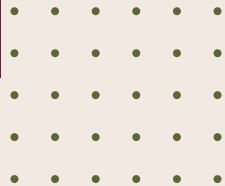
WINE & CHAMPAGNE

Ask us about the perfect bottles with which to toast and enjoy.



CELEBRATION CAKES

Celebration Cakes



Rectangle Cakes

CHOCOLATE MARQUISE^(1a,4,7,8)

A layered cake with whipped chocolate mousse and thin chocolate sponge, finished with a shiny chocolate glaze and garnished with fresh raspberries.

RED VELVET^(1a,4,8)

Two vibrant sponges filled and covered with cream cheese frosting. Garnished with fresh berries.

Small - €47 - 16cm x 20cm - **Large** - €60 - 16cm x 28cm

Round Cakes

VICTORIA SPONGE (€47 - 20cm, €60 - 28cm)^(1a,4,8)

Two light and airy sponges – sandwiched with berry jam, your choice of fresh cream OR buttercream, and garnished with fresh berries.

FLOURLESS CHOCOLATE CAKE (€60 - 28cm)^(4, 7, 8)

This gluten friendly cake is light yet full of chocolately goodness. Topped with fresh raspberries.

VEGAN SPONGE (€47 - 20cm)^(1a,1d,7)

A plant-based take on our Victoria sponge, decorated with vegan buttercream and garnished with fresh berries.



FREQUENTLY ASKED QUESTIONS: FALLON & BYRNE CATERING SERVICES

How can I place a catering order?

To place a catering order, fill out the form below or contact us at 01 472 1010 or office@fallonandbyrne.com. We'll help with your order and event needs.

How far in advance should I book my catering event?

Book early to ensure availability

- Standard orders: at least 48 hours in advance
- Late orders: by 12:00pm the day before (subject to availability)
- Some menu items may be unavailable for next-day orders

EVENT TYPES AND DELIVERY SERVICES

What types of events do we cater?

We cater to a wide range of events

- Office lunches
- Family gatherings
- Special Occasions
- Corporate events
- Private dinners
- Product launches
- And all types of celebrations...

Do you offer delivery services for catering?

Yes, we offer catering delivery throughout **Dublin City** from Monday to Saturday

- Orders must be placed at least 48 hours in advance
- Deliveries are made within a 1-hour window (e.g., if your scheduled time is 12:00 PM, your order may arrive anytime between 11:30 AM and 12:30 PM).
- We **do not** offer catering delivery outside of Dublin at this time

Order Pick-Up & Food Temperature

Can I pick up my catering order instead of having it delivered?

Yes, you can collect your order from our Exchequer Street store at an agreed time - just let us know when ordering.

How is the food delivered? Is it hot or cold?

All catering is delivered cold for safety reasons

- Customers must warm up before serving following the instructions on the label
- Consider this when ordering for locations without heating equipment

Portion Sizes & Dietary Requirements

What is the portion size for catering?

- Mains, sides, and salads: Portion sizes are designed for 8 to 10 people

Do you accommodate dietary restrictions and special requests?

Yes, we carefully consider and accommodate all dietary requests within the options of our menu, ensuring every guest has a memorable experience

Menu Customisation Options

Do you offer custom menu options?

Our menus are flexible - while we don't offer fully custom dishes, we're happy to tweak existing items to suit your needs. Just talk to our team with any requests.

Can I customise my menu?

We're happy to adapt menu items to fit your event's theme or dietary needs - just let us know your preferences.

Order Changes & Cancellation Policy

Can I make changes to my order after placing it?

You can make changes up to 48 hours before delivery or pick up, depending on the size of the order - contact us as soon as possible to update your order.

What is your cancellation policy?

Cancellations must be made at least 48 hours in advance. Policies may vary by event and order size, so please contact us for details.

Payment Options & Contact Information

What are your payment options?

- We accept credit/debit cards over the phone and bank transfers
- Payment must be made in full before the event
- Corporate accounts may be eligible for invoicing upon request
- Please note: We do not have payment links available for catering orders at the moment

How can I contact you for further inquiries?

Contact us at 01 472 1010 or email office@fallonandbyrne.com / ask@fallonandbyrne.com.

We're here to help with questions or event planning.

Please note that details such as a menu, pricing, and policies are subject to change. It's advisable to contact us directly or visit our website for the most up-to-date information.

FALLON & BYRNE
DUBLIN



Allergens Guide

All our products are prepared in a kitchen that handles the 14 major allergens, including gluten, milk, eggs, nuts, peanuts, sesame, and soy. While we take care to prevent cross-contamination, we cannot guarantee that our products are completely free from traces of allergens.

1. Cereals containing gluten

1a – wheat

1b – rye

1c – barley

1d – oats

2. Crustaceans

3. Molluscs

4. Eggs

5. Fish

6. Peanuts

7. Soybeans

8. Milk

9. Tree Nuts

9a – almonds

9b – hazelnuts

9c – walnuts

9d – cashews

9e – pecan nuts

9f – Brazil nuts

9g – pistachio nuts

9h – macadamia or Queensland nuts

10. Celery

11. Mustard

12. Sesame seeds

13. Sulphur dioxide and sulphites

14. Lupin

