

HOT HOUSE PLATTERS

€60.00

Feeds 10



PLATTER SELECTOR ITEMS

SPICED CHICKEN WINGS
SWEET CHILLI COCKTAIL SAUSAGES
VEGETABLE SAMOSA
ONION RINGS
SPRING ROLL
SKIN ON FRIES
SPICED NACHOS
MOZZARELLA STICKS
ONION BAJHA



NO.2 BAR&GRILL



HOT PREMIUM PLATTERS

€80.00

Feeds 10 - 12



PLATTER SELECTOR

SPICED CHICKEN WINGS
VEGETABLE SAMOSA
HAKE GOUJONS
SOUTHERN FRIED CHICKEN STRIPS
DUCK SPRING ROLL
SKIN ON FRIES
SPICED BEEF NACHOS
BONELESS WINGS
MOZZARELLA STICKS
BEEF SLIDERS
BREADED PRAWNS
ONION BAJHA
CHICKEN SLIDER



NO.2 BAR & GRILL



HOT PREMIUM VIP PLATTERS €120.00

Feeds 10 - 12



PLATTER SELECTOR

SPICED CHICKEN WINGS
VEGETABLE SAMOSA
HAKE GOUJONS
SOUTHERN FRIED CHICKEN STRIPS
DUCK SPRING ROLL
SPICED BEEF NACHOS
WILD MUSHROOM ARANCINI
CAJUN SPICED CHICKEN SKEWER
MOZZARELLA STICKS
BEEF SLIDERS
BREADED PRAWNS
TEMPURA OF CAULIFLOWER WINGS
CHICKEN SLIDER

MINI DESSERT BITES



NO.2 BAR & GRILL



SANDWICH

A chance to: • Take a break • Engage in social interaction • Refuel to keep energy levels high.



Simple sandwich lunch

€8.95 per person including Fries

A selection of sandwiches – 1.5 sandwiches per person
We can wrap it – stack it in bread or fill it in a soft roll.

Minium 10 people

Roast Irish beef, red onion relish – horseradish cream - tomato and baby leaf.
Home cooked ham – Grated cheddar – Crispy onion - Ballymaloe relish – pea shoots
Smoked salmon – horseradish mayo – iceberg – diced cucumber
Poached Chicken Caesar – pickles – crispy bacon - cos and parmesan
Line caught tuna – diced shallots- herb mayo – coriander cress
Egg mayonnaise and Brie and rocket – confit tomato (V)
Poached Irish salmon – dill pickles – watercress
Roasted turkey - sage stuffing - cranberry – brie - rocket
Roasted vegetables - Crispy lettuce, basil cream cheese - vine tomato bagel (V)
Quinoa, butternut squash, mixed leaves, hummus, beetroot [VE]
Organic falafels, hummus, mixed leaves, red onion [VE]
Plant-based 'chicken', rocket, red onion, grated cheese [V]
Plant-based 'chicken', parsley & herb stuffing, spring onion, garlic mayo V

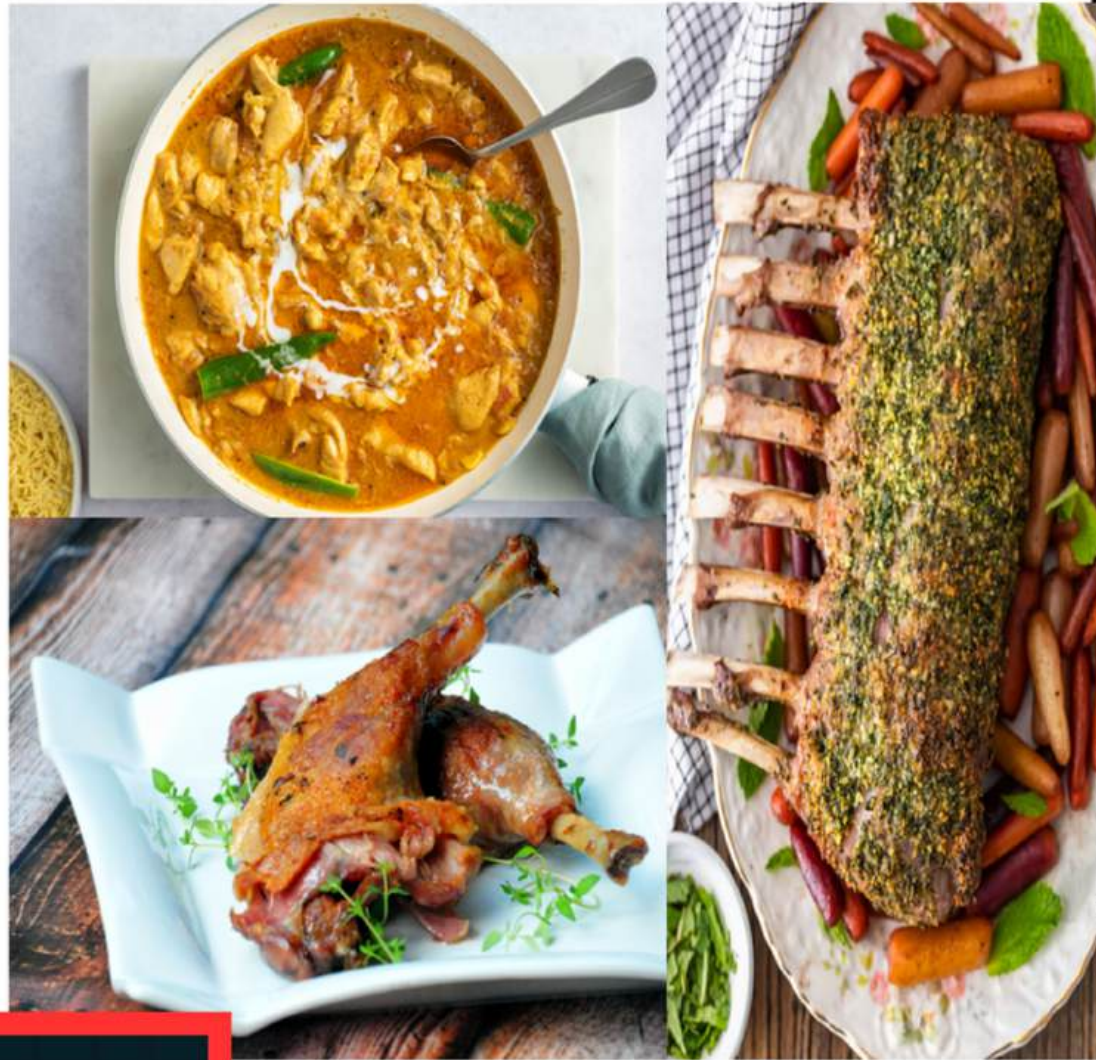
Dietary requirements: (V) = vegetarian
If you have a food allergy or intolerance



NO.2 BAR & GRILL



HOUSE BBQ



**AMERICAN STYLE
SUMMER
BBQ**

MAINS

<p>VIRGINIA JACKED & STACKED 100% Irish Beef Patty served with Crispy Lettuce, Juicy Tomato, Pickle & Chef's Secret Burger Sauce on a Brioche Bun</p>	<p>NEW YORK DELI HOT DOG Signature Jumbo Sausage, Shredded Lettuce & Crispy Onion on a brioche Hot dog bun, drizzled with Ketchup & American Mustard</p>
<p>NASHVILLE HOT & SPICY CHICKEN Half spatchcock Chicken coated in delicious Golden Crumb. Perfectly fried & finished with our signature Chilli Sauce & Garlic Mayo</p>	<p>HONOLULU HALOUMI STACK Charred Spiced Haloumi, Baby Gem, Beef Tomato, Red Onion & Pickle. Baked Pineapple Ring top served on our crisp Brioche Bun.</p>
<p>CANCUN JUMBO PRAWN SKEWERS Marinated Cajun jumbo prawn skewers, charred to perfection & finished with a chilli & lime butter</p>	<p>TENNESSEE PORK BELLY SLICES Tender Irish Pork Belly sublimely slow baked & pressed. Tossed in our Chef's Special Bourbon Whiskey BBQ Sauce</p>

SIDES

HANDCUT SPICED WEDGES
ALABAMA REFRIED BEANS
BOSTON BAY MAC & CHEESE
LOUISIANA CHARRED CORN ON THE COB
OKLAHOMA CITY CLASSIC COLESLAW

Choose **TWO** €19pp
Choose **THREE** €24pp
Choose **FIVE** €29pp
2 SIDES INCLUDED

ADD-ON EXTRA SIDE
€3pp

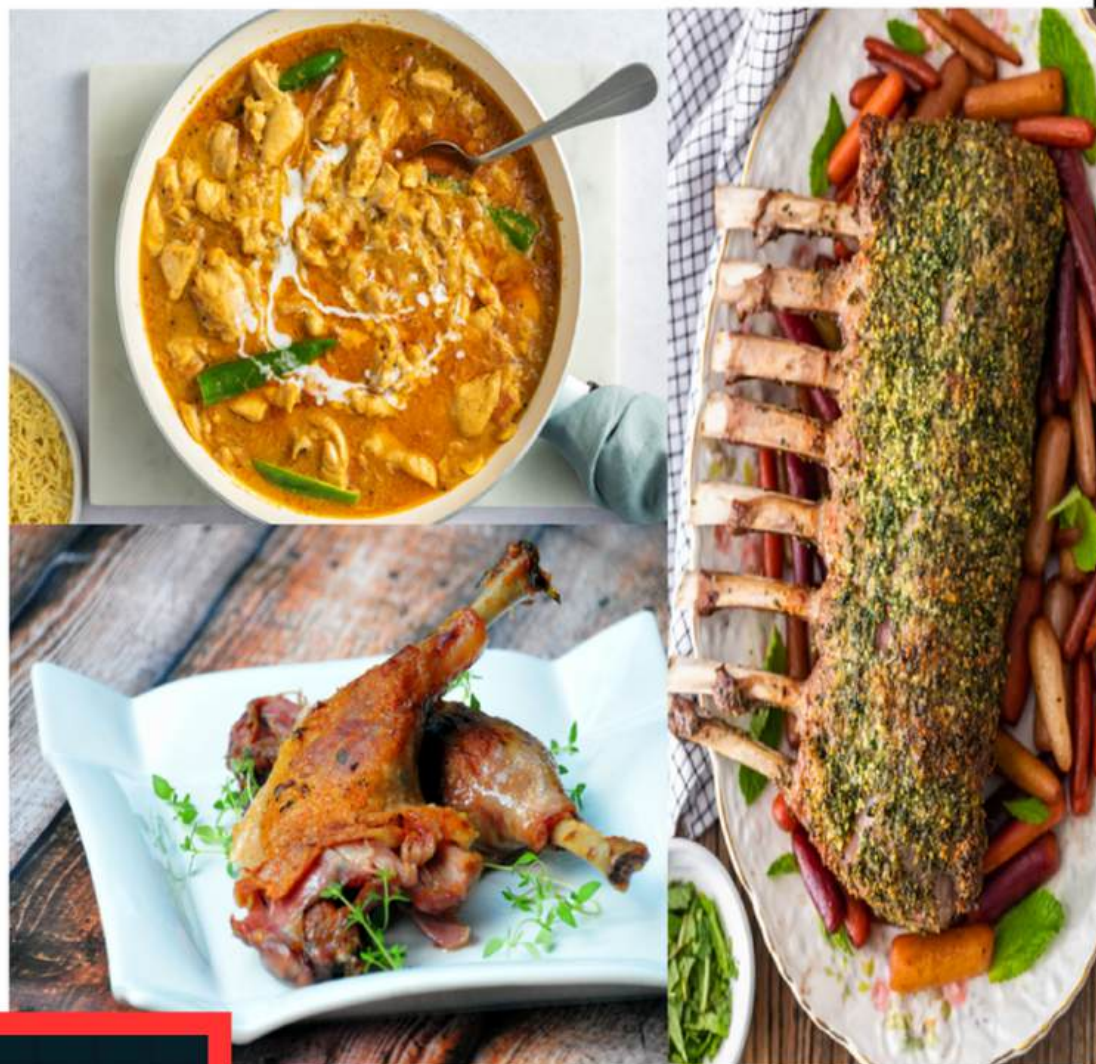


NO.2 BAR&GRILL



HOT BOX

buffet



HOT BOX to include one salad from selector

Minium 15 pax per choice

Vegetarian option built in

€ 15.50 per person

BEEF n GUINNESS pot handmade pies – hand cut fries

MOROCCAN STYLE LAMB TANGINE served with harissa yoghurt and flat bread

YOUR "MAMMYS "SHEPERDS PIE served with crusty bread

BUTTETED CHICKEN BALTI red peppers, tomatoes and basmati rice

CONFIT OF DUCK LEG served with Lyonnaise potatoes

ROASTED VEGETABLE & LENTIL THAI CURRY – Crackers and rice

HOWTH SEAFOOD PIE – roasted vegetables

GARLIC & HERB PORK & BEEF MEATBALLS homemade marinara sauce – garlic bread

VIP HOT BOX

€ 21.50 per person

BEEF FILLET STROGANOFF mushrooms, peppers- steamed rice – warm bread

PRAWN KORMA coconut – almonds – cream – basmati rice, Bombay aloo – Naan and pickles

GRILLED STRIPLOIN STEAK- woodland mushrooms- vine cherry tomato- peppercorn jus

PRAWN AND MONKFISH THERMIDOR – baby potatoes

Both abpve are to include salad from selector

these can be bespoke to your event

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NO.2 BAR&GRILL



SALADS 15.00 per bowl

Feeds 10



SALAD SELECTOR

CHICKEN & BACON CAESAR

Roasted chicken, Irish bacon, cos lettuce, croutons, parmesan shavings, Caesar dressing

GOAT'S CHEESE SALAD

Irish goat's cheese, cashel, beetroot, sundried tomato, red onion, balsamic dressing

SUPERFOOD SALAD

Quinoa, butternut squash, beetroot, pomegranate – buckwheat - mushrooms

GARDEN SALAD

Mixed baby leaves – Baby gem, cherry tomatoes, sweeten cucumber, red onion - roasted peppers - house basil dressing

FETA & BEETROOT SALAD

Crumbled feta cheese, candid beetroot, red onion, tomatoes, rocket

RAINBOW CABBAGE SLAW

A trio of white, red and green cabbage – parsley – onion and light mayo

PESTO PASTA SALAD

Sundried tomato, red onion, rocket – lemon and herb mayo

POTATO SALAD

Baby potatoes, spring onion – fresh chives

ASIAN NODDLE

Egg noodles – bean shoots – spring onion – peppers, soy and hoi sin dressing- chilli flakes



NO.2 BAR&GRILL



PARTY BOX hot

A chance to: • Take a break • Engage in social interaction



HOT FINGER FOOD SELECTION

*Minimum order of 10 Pax @18.00 for 10 canapes portions

- Pork Meatballs in Sticky BBQ Chili, maple glaze, z (2 per portion)
- Tiger prawns wrapped in serrano ham (1 per portion)
- Buffalo Tempura Cauliflower, vegan garlic aioli [VE] (3 per portion)
- Wild Mushroom & Mozzarella Arancini, garlic aioli (2 per portion)
- Roasted beef in mini-Yorkshire with horseradish cream (2 per portion)
- Beef & Chorizo Meatballs, rich marinara sauce (3 per portion)
- Beef Sliders, smoked cheddar, tomato relish (2 per portion)
- Spicy Louisiana Chicken Bites (2 per portion)
- Lamb Sliders, mint and yoghurt raita (1 per portion)
- Hand rolled Duck spring rolls (1 per portion)
- Lemon & Garlic Chicken Skewers (2 per portion)
- Falafel Slider, chilli hummus [VE] (1 per portion)
- Spicy Louisiana or BBQ Wings (4 per portion)
- Mini Fish Cakes, lemon aioli (1 per portion)
- Panko Prawns (3 per portion)
- Lamb Koftas (1 per portion)

Please note these are a sample and we can bespoke any menu choice to match your event



NO.2 BAR & GRILL



PARTY BOX cold

A chance to: • Take a break • Engage in social interaction



COLD CANAPÉ SELECTION

Minimum order of 10 Pax @18.00 for 10 canapes portions

Goats cheese, Humus, roasted walnut, pesto drizzle [V]
Infused basil pesto tofu, piquillo pepper, stuffed olive [VE] [GF]
Crispy chorizo, saffron cream cheese, pastry shell, pea shoots
Sriracha chicken & parmesan mousse on a pastry spoon
Smoked salmon, lemon cream cheese, soda bread
Brie, caramelised red onion on croute [V]
Chilli tiger prawn, cucumber & mint salsa
Spiced Falafel, beetroot hummus [V]
Beetroot & goats cheese mousse tartlet
Duck Liver Pate, red berry compote
Parma ham, melon and olive
Cajun and chorizo chicken mousse
Tiger prawn, citrus cream

Please note these are a sample and we can bespoke any menu choice to match your event



NO.2 BAR & GRILL

