

OUTSIDE CATERING



OUTSIDE CATERING FOR OFFICE EVENTS, PRIVATE EVENTS OR SPECIAL OCCASIONS WE DO ANY TYPE OF CATERING: FROM HOT BUFFETS TO CANAPES BOX'S - THERE'S PLENTY OF OPTIONS.

If there's something you have in mind that is not on our list, just let us know and we can organise it for you.

How

You can place an order by filling out the below form or by sending us an email (info@silkroadcafe.ie) specifying what you would like, for how many people, what date and time and if you want to collect from our place in Kimmage, Dublin 12, or if you need it delivered (and if so to where). Depending on distance we might charge a delivery fee.

Allergies

We can cater gluten free, vegan, vegetarian and dairy free dishes. When ordering please remember to let us know if anyone has any dietary requirements.

Rent of items

Plates, cups, saucers, cutlery and paper napkins can be provided at a charge. Wine glasses and water glasses are available for rent for €1 per glass. If you break any of our items we charge a breakage fee of €3 per glass, €4 per cup/saucer, €4 per plate and if cutlery is missing we charge €3 per item.

Staff

If you need staff to come to your home or office to serve your guests - we charge €25 per hour per staff (minimum of 3 hours).

Contact:

Email us at info@silkroadcafe.ie

HOT DISHES

€17.50 includes rice and 1 salad (please choose from the salad list)

Minimum order of 10 of each portion.

Regular Dishes

Spicy Prawns

Prawns with fresh chili, courgettes, mixed peppers, carrot, garlic, lemon juice and olive oil

Fish Cakes

Wild salmon, potato, parsley, spring onions, garlic, egg and corn flour

Greek Mousakka

Mince lamb cooked with onion and garlic, fresh tomato spiced with nutmeg, cinnamon and oregano. Layers of Aubergine and potato topped with a rich white sauce

Lamb koftas

Minced lamb with garlic, parsley, mint, spiced with cumin, coriander and black pepper in tomato sauce

Lamb Tagine

Slow cooked diced lamb with fresh ginger, garlic, curry powder, turmeric, nutmeg, fresh chili and cinnamon. Slowly cooked with chickpeas, carrot, potato, aubergine and courgette and peppers. Topped with almonds.

The Silk Road Cafes Chicken curry

Chicken breast in a mild and aromatic red curry sauce

Turkish chicken

Chicken filet butterfly marinated in Greek yoghurt, olive oil and lemon juice and baked in the oven

Palestinian chicken

Chicken breast baked with cloves and nutmeg, served with red onions and sumac (Middle Eastern lemon spice)

Chicken with Tarragon

Chicken in a cream, paprika and tarragon sauce

Vegetarian Moussaka

Layers of aubergine, potato, courgette and mung beans in a tomato sauce topped with a rich white sauce

Vegetarian Lebanese pancakes

Crispy pancakes with cauliflower, onions, flour, eggs and fresh herbs

Spinach & feta cheese pie

Spinach and feta cheese wrapped in filo pastry covered with sesame seeds and baked in the oven

Dessert: €5.50 per person

- Baklava
- Lemon & blueberry drizzle cake
- Dark chocolate and coconut cake
- Mixed berry crumble
- Fig & almond cake
- Mango cake

H O T D I S H E S

€17.50 includes rice and 1 salad (please choose from the salad list)

Minimum order of 10 of each portion.

Vegan Dishes

Vegan Moussaka

Layers of aubergine, potato, courgette and mung beans in a tomato sauce topped with a rich white sauce made with soya milk

Vegan Tagine

Marinated courgette and aubergine slowly baked in a dish in the oven with peppers, onion, fresh dates, orange, and garlic

Maghmour

Smokey aubergine and chickpea stew made with onions, garlic, olive oil, tomatoes, paprika and dried mint

Mahshi

Pepper stuffed with mung beans, chickpeas and vegetables baked in the oven

Vegetarian Lebanese pancakes

Crispy pancakes with cauliflower, onions, flour, soya milk and fresh herbs

Spinach cheese pie

Spinach, onions and sumac wrapped in filo pastry covered with sesame seeds and baked in the oven

Seitan M'sahkan

Homemade seitan fried with cloves and nutmeg, served with red onions, pomegranate molasses and sumac (Middle Eastern lemon spice)

Vegan Kofta

Seitan kofta with potatoes, lentils and herbs in a tomato sauce.

Vegan curry

Potatoes, carrot, peppers and onions in our aromatic Silk Road Café curry

Vegan dessert: €5.50 per person

- Baklava
- Lemon & blueberry drizzle cake
- Chocolate cake
- Mixed berry crumble
- Orange & raspberry cake
- Mango cake

H O T D I S H E S

€17.50 includes rice and 1 salad (please choose from the salad list)

Minimum order of 10 of each portion.

Gluten free Dishes

Spicy Prawns

Prawns with fresh chili, courgettes, mixed peppers, carrot, garlic, lemon juice and olive oil

Fish Cakes

Wild salmon, potato, parsley, spring onions, garlic, egg and corn flour

Greek Mousakka

Mince lamb cooked with onion and garlic, fresh tomato spiced with nutmeg, cinnamon and oregano. Layers of Aubergine and potato topped with a rich white sauce

Lamb koftas

Minced lamb with garlic, parsley, mint, spiced with cumin, coriander and black pepper in a tomato sauce

Lamb Tagine

Slow cooked diced lamb with fresh ginger, garlic, curry powder, turmeric, nutmeg, fresh chili and cinnamon.

Slowly cooked with chickpeas, carrot, potato, aubergine and courgette and peppers. Topped with almonds.

The Silk Road Cafes Chicken curry

Chicken breast in a mild and aromatic red curry sauce

Turkish chicken

Chicken filet marinated in olive oil, lemon & yoghurt and baked in the oven

Palestinian chicken

Chicken breast fried with cloves and nutmeg, served with red onions and sumac (Middle Eastern lemon spice)

Chicken with Tarragon

Chicken in a cream, paprika and tarragon sauce

Vegetarian Moussaka

Layers of aubergine, potato, courgette and mung beans in a tomato sauce topped with a rich white sauce (gluten free flour used)

Vegetarian Lebanese pancakes

Crispy pancakes with cauliflower, onions, Rice “flour”, eggs and fresh herbs

Dessert: €5.50 per person

- Dark chocolate and coconut cake
- Mango cake
- Lemon & blueberry drizzle cake
- Mixed berry crumble
- Fig & almond cake (or raspberry)

SALADS

Per portion €3.50

Minimum order of 10 of each portion.

Greek salad

Tomatoes, cucumber, peppers, olives, red onion and feta cheese (gluten free)

Beetroot & watermelon salad

Freshly cooked beetroot with watermelon, fresh mint and pomegranate molasses (gluten free & vegan)

Persian beetroot salad

Freshly cooked beetroot with roasted walnuts, spring onions, red onions and a yoghurt dressing (gluten free)

Tabbouleh

Couscous with finely chopped tomato, cucumber, lemon, spring onion, red onion and fresh mint & parsley (vegan)

Mung bean salad

Green mung beans with chick peas, roasted red pepper, courgette, tomatoes and spring onions in a soya and lemon dressing (vegan)

Potato salad

Potatoes with garlic, olive oil, black olives, spring onions, tomatoes and a Greek yoghurt dressing (gluten free)

Pomegranate salad

Cucumber, tomatoes, red onion, carrots, spring onion, fresh mint, fresh parsley, pomegranate molasses and pomegranate seeds

Carrot salad

Grated carrots with courgette and spring onions in a lemon poppy seed dressing (gluten free and vegan)

Tzatziki

Finely shredded cucumber in a Greek yoghurt dressing with fresh mint and garlic (gluten free)

Hummus

Chickpea puree with garlic, lemon and tahini (Contains sesame seeds) (gluten free & vegan)
Please note that we can also make Beetroot-, Spinach-, Roasted pepper-, Pomegranate or orange hummus.

Baba Ghanoush

Roasted aubergines mixed with tahini, olive oil and fresh lemon juice. (Contains sesame seeds) (Gluten free & vegan)

BUFFET

The Silk Road Main course buffet

€19.50 per person

includes 3 main course, rice and 2 salads
(please choose from the hot dishes & salad list)

Minimum order is for 20 people

The Silk Road Main course & dessert buffet

€28 per person

includes 3 main course, rice and 2 salads
(please choose from the hot dishes & salad list)
and

Dessert buffet with tea/coffee, homemade baklava, fig & almond cake,
Dark chocolate & coconut cake and watermelon (or fruit skewers)

Minimum order is for 20 people

PLATTERS

Vegan falafel platter €45

Falafels, baba ghanoush, hummus and pitta bread
Serves 8-10

Fruit platter €45

Fruit skewers and watermelon
Serves 8-10

Tray bake platter €40

Brownies, coconut & raspberries, lemon drizzle and coffee cake
(available as gluten free and vegan as well)
Serves 8-10

Hummus box €55

Box containing 12 tubs of hummus: regular, pea, beetroot, mint,
pomegranate, spinach, olive, orange, roasted red pepper, sundried tomato,
pistachio and dark chocolate.
Serves 15

CANAPES

Per box €145

each box contains 50 canapes that serves 8-10 people

The Palestinian box

Chicken sharwarma wrap
Lamb kibbeh
Prawn eaga
Falafel with hummus
Spinach fatayer
Manakeesh

The vegan box

Falafel with hummus
Seitan M'Sakhan
Spinach fatayer
Mini Lebanese pancake
Vegan quiche
Tomato with pomegranate salad

The Gluten free box

Falafel and hummus
Mini Lebanese pancake
Chicken sharwarma wrap
Tomato with pomegranate salad
Prawns in cucumber
Potato kibbeh with lamb

The sweet Palestinian box

Baklava
Apricot muhalibya
Palestinian donuts
Madgoog
Fig and almond cake
Persian love cake

The sweet vegan box

Baklava
Chocolate cake with chocolate ganache
Orange & blueberry cake
Raspberry & almond cake
Date truffle
Palestinian donut

The sweet Gluten free box

Dark chocolate and coconut
Mango cake
Apricot muhalibya
Persian love cake
Lemon and blueberry drizzle cake
Fig and almond