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catering+

Butler Gallery, Evans' Home, Kilkenny.
www.musecoffeeandfood.ie



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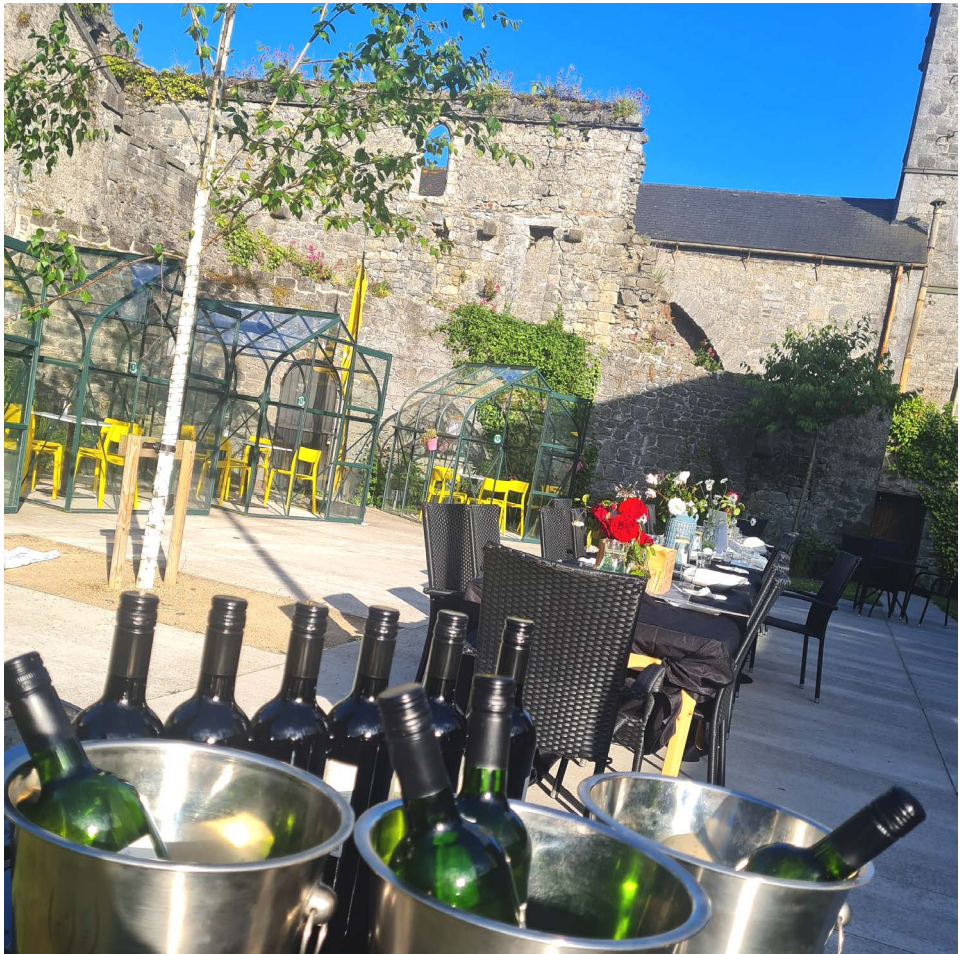
MUSE coffee + food is set in Butler Gallery's historic Evans' Home, Kilkenny serving lunch, brunch, homemade cakes, speciality coffee and organic, sustainable wines.

We love food and source our ingredients from local food producers to bring you inspiring catering options and bespoke menus.

We create delicious, memorable dishes in our kitchen to fuel and delight your guests. Whether its a grazing table for an intimate gathering at home or a buffet for a large corporate event, we offer exceptionally high quality, hearty food coupled with a creative wine selection. We would be delighted to recommend a menu for you.

Visit our cafe at MUSE coffee + food, Butler Gallery, Kilkenny and speak with our team or get in touch - hello@musecoffeeandfood.ie





corporate catering+

We know healthy and delicious food is the fuel for peak energy and productivity. Let us provide your team with Morning Pastries, Sandwich platters, Lunch Boxes and Treats for your office meetings, corporate events, celebrations or just a casual Friday.

Morning Pastries

- + Freshly baked flaky croissants, danish pastries and pain au chocolat delivered to your team for your meeting or coffee morning.

Pancake Box

- + Fluffy pancakes with homemade berry compote, maple syrup and fresh fruit

Breakfast Blaas

- + Bacon, sausage and egg selection on fresh Waterford blaas

Sandwich Platters & Salad Bowls

An array of homemade, seasonal sandwiches including:

- + Roast Irish gammon with Knockanore cheese and homemade relish on a fresh Waterford blaa
- + Fresh chicken club with homemade sundried tomato mayonnaise on soft white Kilkenny turnover
- + Crispy vegan falafel wrap with beetroot hummus and harissa red cabbage slaw
- + Muse daily salad bowls with homemade hummus on local leaves

Lunch Boxes

- + Individual lunch boxes for your team containing sandwich, dessert bite and crisps. Option to add homemade soup.

Dessert Boxes

Selection of our homemade cakes and treats using our family recipes

- + Siobhan's biscuit cake
- + Fruit and nut flapjacks
- + Vegan Almond and coconut crunches (gf)
- + Vegan carrot cake
- + Moroccan Orange Cake (gf)
- + Double Chocolate Brownie (gf)



grazing tables and boxes +



Grazing Tables are a delicious, indulgent and beautiful way to artistically present the best of Irish local cheese, charcuterie and fresh produce to wow your guests for Weddings, Birthdays, Corporate events, Baby Showers, Hen Parties and Dinner Parties or a girls night in. Let us transform your table into a show stopping presentation.



Our grazing boxes can cater for up to 6 people and are perfect for picnics, gifts, corporate meetings or a staff treat. Stuffed with fresh local cheese and meats with fruit, chocolate and chutneys, they are made to order, hand delivered and fit perfectly into the fridge.

Perfectly complimented by our selection of wines from our local suppliers in Kilkenny offering a range of organic, sustainable wines from around the world, to suit all budgets.

events & parties +

Let us do all the hard work for your next event. We cater for small and large groups and everything in between. Whether its canapés, hot or cold buffet or a private dining event for a Birthday, Communion, Confirmation, Christening, Wedding or Anniversary we will use the freshest locally sourced ingredients to create a customisable menu for your event. We offer food and service of the highest quality with all food prepared in our kitchen. See below sample menus for our event catering.

Buffet Sample Menu

- + Dressed Goatsbridge Trout with dill and chive cream
- + Herb buttered roast crown of turkey with garlic aioli
- + Ardsallagh goats cheese and caramelised onion tartlet (V)
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- + Roasted curried cauliflower quinoa salad with pomegranate + toasted almonds
- + Beetroot, goats cheese, walnut and apple salad
- + Basil and cashew pesto pasta salad with roasted red peppers
-
- + Gluten free chocolate brownie
- + Wexford strawberries with homemade meringue and cream
- + Citrus lemon tart with forest fruit compote

Canape Selection

Highlighting local producers

- + Goatsbridge Smoked Trout on Homemade Brown Bread
- + Whipped Goats Cheese, Honey and Thyme on Sourdough (V)
- + Skewers of Artisan Smoked Sausage, Heirloom Tomato + Basil
- + Smoked Chicken and Leek Filo Parcels
- + Homemade Wild Boar Sausage Rolls with Highbank apple jelly and onion seeds
- + Homemade Mushroom Wellingtons (V)
- + Kilkenny mushrooms, garlic and rosemary in pastry
- + Chocolate Fondant, Petitfours, Key Lime Pie, Almond Tuile

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Speak with our team
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