

COCO'S DINING BROCHURE

WE CREATE REFINED,
SEASONAL DINING
EXPERIENCES FOR WEDDINGS,
PRIVATE EVENTS AND
CORPORATE GATHERINGS.

COMBINING MODERN IRISH
COOKING WITH
PROFESSIONAL SERVICE AND
THOUGHTFUL PRESENTATION,
OUR MENUS ARE DESIGNED TO
BRING PEOPLE TOGETHER

A MODERN IRISH
DINING
EXPERIENCE

— .
FROM INITIAL PLANNING TO
FINAL SERVICE, WE DELIVER
SEAMLESS, HIGH-QUALITY
EVENTS TAILORED TO YOUR
OCCASION

WHAT WE DO

WEDDINGS & PRIVATE

WEDDING AND PRIVATE EVENT CATERING, FROM INTIMATE DINNERS TO LARGE-SCALE CELEBRATIONS. PLATED MENUS, TASTING MENUS AND BESPOKE OPTIONS AVAILABLE.

CORPORATE & EVENTS

FLEXIBLE CATERING FOR CORPORATE EVENTS, LAUNCHES AND GATHERINGS. FROM FORMAL DINING TO RELAXED BOWL FOOD AND BUFFETS.

BBQ & FAMILY DINING

SEASONAL OUTDOOR COOKING, DESIGNED FOR SUMMER EVENTS. WOOD-FIRED, GRILLED AND SHARING-STYLE MENUS WITH A RELAXED, HIGH-QUALITY FEEL.

SEASON OF 2026 MENUS

PRIVATE DINING &
WEDDING
MASTER MENU
SAMPLE CLASSIC
SAMPLE SIGNATURE

SUMMER BBQ
RANGE OF SIGNATURE
BBQ MENUS
WITH OPTIONAL
SERVICES

EVENTS & CORPORATE
SANDWICHES & MID
MORNING SNACKS 8
BUFFET & BOWL DINING
SET LUNCH

IMPORTANT INFORMATION

- MINIMUM BOOKING: 50 GUESTS OR €3,000 MINIMUM FOOD SPEND (DROP-OFF & EVENT CATERING)
 - ALL PRICES ARE EXCLUSIVE OF VAT
- TRAVEL & DELIVERY CHARGES APPLY AND WILL BE CONFIRMED AT TIME OF BOOKING
- STAFFING LEVELS ARE TAILORED TO THE SERVICE STYLE AND GUEST NUMBERS
 - MENUS ARE ADAPTABLE TO DIETARY REQUIREMENTS
 - BESPOKE MENUS AND EVENT FORMATS AVAILABLE ON REQUEST

SERVICE DETAILS

- FINAL GUEST NUMBERS REQUIRED 7 DAYS PRIOR TO EVENT
 - A DEPOSIT IS REQUIRED TO SECURE ALL BOOKINGS
- FULL PAYMENT DUE PRIOR TO EVENT UNLESS OTHERWISE AGREED

CORPORATE & EVENT

DROP OFF & OFFICE CATERING

MORNING PASTRIES & SWEET
TREATS

SANDWICHES & LUNCH BOXES

TEA & COFFEE SERVICE

EVENT DINING STYLES

MODERN BOWL DINING

DESIGNED FOR STANDING OR
RELAXED EVENTS, ALLOWING
SMOOTH SERVICE AND FLOW

SHARED BUFFET DINING

SEATED OR HIGH-VOLUME
EVENTS

DESIGNED FOR SCALE AND
CONSISTENCY

TABLE SERVICE DINING

STRUCTURED MULTI
COURSE DINING FOR FORMAL
SEATED EVENTS

PACKAGE OPTIONS

SANDWICH & PASTRY BOXES

SANDWICH BOXES

A SELECTION OF FRESHLY PREPARED
SANDWICHES ON ARTISAN BREADS
(SERVES 10-12)

PASTRY & SWEET TREAT BOXES
A SELECTION OF FRESHLY BAKED
PASTRIES AND SWEET TREATS
€80 PER BOX (20-25 PIECES)

DETAILS

- MINIMUM ORDER: €450
- DELIVERY AVAILABLE (CHARGES MAY APPLY)
- CUSTOM ORDERS AVAILABLE ON REQUEST

ENQUIRIES

GET IN TOUCH TO DISCUSS YOUR
REQUIREMENTS OR REQUEST A TAILORED
ORDER

OFFICE SELECTION

(20-25 GUESTS)

€450

- 2 X SANDWICH BOXES
- 2 X PASTRY & SWEET TREAT BOXES

MEETING PACKAGE

(30-40 GUESTS)

€550-€600

- 3 X SANDWICH BOXES
- 2 X PASTRY & SWEET TREAT BOXES

LARGE OFFICE / EVENT

(40-50 GUESTS)

€700-€750

- 4 X SANDWICH BOXES
- 3 X PASTRY & SWEET TREAT BOXES

ADDITIONAL OPTIONS

TEA & COFFEE SETUP

FRESHLY BREWED TEA & COFFEE WITH
MILK (INCLUDING OAT), SUGAR & CUPS
€125 (SERVES UP TO 50)

DROP OFF & OFFICE CATERING

MORNING PASTRIES & SWEET TREATS

HOMEMADE SCONES

SERVED WITH:
FRESH CREAM
IRISH BUTTER
JAM & PRESERVE

MINI VIENNOISERIE BOX

A SELECTION OF FRESH
PASTRIES
CROISSANT
PAIN AU CHOCOLAT
ASSORTED DANISH

TRAY BAKE BOX —

CHOCOLATE BROWNIE
CARROT CAKE
LEMON DRIZZLE
ASSORTED MUFFINS

BOXES SERVES 20-25

DROP OFF & OFFICE CATERING

SANDWICH BOXES

SERVES 10-12

CHOOSE 3 FILLINGS

HONEY-GLAZED HAM,
CHEDDAR & SLAW

BASIL CHICKEN SALAD

CORONATION CHICKEN WRAP

CLASSIC BLT

RIB OF BEEF, STUFFING &
HORSERADISH

EGG & CRESS

TOMATO, MOZZARELLA &
BASIL CIABATTA

BBQ ROAST PORK, APPLE &
CELERIAC REMOULADE

PRAWN MARIE ROSE, APPLE
POMEGRANATE & CUCUMBER

SMOKED SALMON & CHIVE
CREAM CHEESE BAGEL

CHARGRILLED VEGETABLES,
SPICED HUMMUS & FETA

BOWL DINING

1. CHOOSE
SELECTION OF
LIGHT BITES (3)

2. CHOOSE 3
MAINS

3. CHOOSE A
DESSERT

FROM €60 P/P

BUFET DINING

1. CHOOSE
SELECTION OF
CANAPES OR
BREAD &
BUTTER

2. CHOOSE 2
MAINS

3. CHOOSE 4
SIDES

4. SHARING
STYLE
DESSERT

SMALL BITES

BUTTER CHICKEN
CURRY-COATED CHICKEN
SKEWERS

SALMON TACOS
WASABI · KIMCHI · SESAME

BEEF SLIDERS, SMOKED
CHEDDAR, BACON RELISH

VENISON SAMOSAS
VADOUVAN MAYONNAISE

CHICKEN SLIDERS
CASHEL BLUE DRESSING ·
PICKLES

DUCK SPRING ROLLS
KOREAN BBQ DIP

SLOW COOKED LAMB
CROQUETTES
WILD GARLIC SALSA VERDE

MAIN DISHES

BRAISED BEEF BOURGUIGNON
& SHORT RIB
RED WINE JUS, ROOT
VEGETABLES

SLOW COOKED BEEF
LASAGNE, BECHEMEL,
HEIRLOOM TOMATO & BASIL

SLOW-ROASTED LAMB TAGINE
ALMOND & CRANBERRY
COUSCOUS

BUTTER CHICKEN CURRY
FRAGRANT BASMATI RICE

ROAST CHICKEN & BROCCOLI
PASTA BAKE

PORK, CONFIT DUCK & BEAN
CASSOULET
NEW SEASON POTATOES

MEDITERRANEAN-STYLE SEA
BASS
ROASTED VEGETABLES,
TOMATO & OLIVE DRESSING

HERB-CRUSTED COD
LEEK, ASPARAGUS & PEA
FRICASSÉE

BOWL DINING

SIDES & SALAD

CLASSIC FRENCH GARDEN
SALAD

ROAST HONEY ROOT
VEGETABLES & BULGAR
WHEAT SALAD

BROCCOLI, FETA & HAZELNUT
SALAD

POTATO SALAD, MUSTARD &
CHIVE

HERITAGE TOMATO & BASIL
CAPRESE SALAD

LOADED BAKED POTATOES
CHEDDAR & PANCETTA

CELERIAC & APPLE SLAW

CORN ON THE COB
CHILLI BUTTER & SEA SALT

MAIN DISHES

BRAISED BEEF BOURGUIGNON
& SHORT RIB
RED WINE JUS, ROOT
VEGETABLES

SLOW COOKED BEEF
LASAGNE, BECHEMEL,
HERITAGE TOMATO & BASIL

SLOW-ROASTED LAMB TAGINE
ALMOND & CRANBERRY
COUSCOUS

BUTTER CHICKEN CURRY
FRAGRANT BASMATI RICE

ROAST CHICKEN & BROCCOLI
PASTA BAKE

PORK, CONFIT DUCK & BEAN
CASSOULET
NEW SEASON POTATOES

MEDITERRANEAN-STYLE SEA
BASS
ROASTED VEGETABLES,
TOMATO & OLIVE DRESSING

HERB-CRUSTED COD
LEEK, ASPARAGUS & PEA
FRICASSÉE

BUFFET DINING

TABLE SERVICE DINING

CHOICE

CANAPE OR BREAD &
BUTTER

STARTER

FISH OR MEAT

DESSERT

FROM €75 P/P

STARTERS

SEASONAL SOUP/VELOUTE

SALAD OF WHIPPED GOAT'S
CURD, FIG & PARMA HAM,
STOUT CRUMB, WALNUT &
RAISIN VINAIGRETTE

SALAD OF SPRING TOMATOES,
MOZZARELLA, BASIL &
RADICCHIO

CLASSIC CAESAR SALAD

SLOW-COOKED LAMB
CROQUETTE, WILD GARLIC
SALSA VERDE,
CASTELFRANCO

HAM HOCK TERRINE, PEAR &
ONION CHUTNEY,
SOURDOUGH

CHICKEN & TARRAGON
PITIVIER, MUSHROOM
VELOUTE PARSNIP PUREE

FISH

ORGANIC CLARE ISLAND
SALMON, EMULSIFIED WITH
TOMATO, CHIVE & BASIL
BUTTER

BUTTER-POACHED ATLANTIC
COD, PEA PUREE, BABY GEM,
GRIBICHE

MONKFISH,PARMA HA ,LEEK
AND JERUSALEM ARTICHOKE
CHAMPAGNE VELOUTE

SEA BASS, TENDERSTEM,BUA
LOY, COCONUT, GINGER &
LEMONGRASS BROTH

MEAT

WICKLOW BRAISED LAMB,
POMME PURÉE, PADRÓN
PEPPERS, WILD GARLIC
CHIMICHURRI

SLOW-COOKED SHORT RIB,
CHANTERELLES, TURNIP,
SAUCE POIVRE

PAN-ROASTED CHICKEN
SUPREME, BABY LEEKS,
MADEIRA JUS

SANDY & BLACK RARE BREED
PORK, APPLE, BLACK
PUDDING BRASSICAS, CIDER
JUS

SECHWAN GLAZED DUCK
BREAST, CONFIT LEG,
JERUSALAM ARTICHOKE &
HAZELNUT

SPRING VEGETABLE
PITHIVIER, CHERVIL
POTATOES, PARIS BROWN
VELOUTÉ (V)

TABLE
SERVICE
DINING

DESSERTS

“ETON MESS” WEXFORD
STRAWBERRIES,
CARAMELISED WHITE
CHOCOLATE, BASIL

BASQUE BLACKBERRY
CHEESECAKE, APPLE
COMPOTE, STEM GINGER
ANGLAISE

IRISH COFFEE TIRAMISU-
ESPRESSO ICE CREAM

STICKY TOFFE PUDDING,
SALTED CARAMEL, RUM &
RAISIN ICE CREAM

BAKED APPLE CRUMBLE WITH
CRÈME ANGLAISE

HAZELNUT BROWNIE,
BOURBIN VANILLA