



PRIVATE CHEF • BESPOKE CATERING

+353 87 492 3008

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www.mierjimenez.com

@chef_miera.mier

CHEF MIER'S SIGNATURE CELEBRATION BUFFET

A generous, professionally prepared buffet for parties, family occasions and corporate events

Choose **3 finger-food selections, 3 cold canapés, 3 salads, 3 hot buffet dishes and 3 desserts.**
Quantities are scaled to the number of guests and suitable accompaniments are included with the hot dishes.

3	3	3	3	3
FINGER FOODS	COLD CANAPÉS	SALADS	HOT DISHES	DESSERTS

PACKAGE PRICES

NUMBER OF GUESTS	PACKAGE PRICE	PRICE PER GUEST
10 guests	€500	€50.00
20 guests	€900	€45.00
30 guests	€1,290	€43.00
40 guests	€1,680	€42.00
50 guests	€2,050	€41.00
100 guests	€3,900	€39.00

Prices cover food preparation and presentation in catering trays. Delivery, staffed service, crockery, equipment hire and venue setup are quoted separately according to the event location and requirements.

THE CHEF MIER PROMISE

Freshly prepared food, generous portions and elegant presentation for every celebration.



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BUILD YOUR MENU

Select three choices from each section below

FINGER FOODS

Choose 3 selections

- Assorted Sandwiches
- Assorted Wraps
- Chicken Goujons
- Spicy BBQ Chicken Wings
- Pulled Pork Sliders
- Beef Sliders
- Chicken Sliders
- Seasoned Wedges
- Crispy Potato Cubes

Sandwich and wrap selections are supplied at approximately one standard tray per 10 guests.

COLD BUFFET CANAPÉS

Choose 3 selections

- Grilled Chicken Pesto with Sun-Dried Tomatoes on Bruschetta
- Mini Rolled Smoked Salmon with Dill and Dijon Mustard on Toasted Brioche
- Honey-Glazed Ham on Toast
- Chef's Choice Assorted Canapés

Canapé quantities are portioned as part of the complete buffet, normally one piece per guest from each selected variety.

FRESHLY PREPARED SALADS

Choose 3 selections

- Potato Salad
- Classic Caesar Salad
- Caprese Salad
- Bacon, Broccoli & Egg Salad
- Garden Green Mixed Salad
- Seafood Salad
- Antipasto Salad with Green Pesto
- Greek Salad

PORTIONING NOTE

This menu is designed as one complete buffet. Each selection is prepared in balanced quantities so guests can enjoy variety without unnecessary waste.



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HOT BUFFET, DESSERTS & EXTRAS

Complete the menu with three hot dishes, 3 desserts, and optional celebration additions

HOT BUFFET

Choose 3 selections

- Stir-Fried Vegetables with Quail Eggs
- Chicken à la King
- Baked Salmon in White Wine & Thyme Sauce
- Beef Stroganoff
- Vegetarian Lasagne
- Traditional Beef Stew
- Chicken Curry
- Chicken & Mushroom Vol-au-Vents
- Beef Lasagne
- Oven-Baked Pork Steak with Pepper Sauce
- Vegetable Curry

Each hot dish is supplied with a suitable rice, potato or bread accompaniment selected to match the menu

DESSERTS

Choose 3 selections

- Individual Homemade Strawberry
- Cheesecake in Ramekins
- Individual Homemade Vanilla &
- Chocolate Cheesecake in Ramekins
- Large Homemade Trifle
- Donut Stands
- Homemade Carrot Cake
- Homemade Blueberry Muffins

PARTY BOARDS

Optional extras

- Vegetarian Board €50
- Fisherman's Board €100
- Cheese & Charcuterie Board €100
- Sushi Boat Display (100-120 pcs) €150
- Fruit Sculpture €75

BOOKING INFORMATION

- ◆ A booking deposit secures the event date; the balance is due before delivery or service.
- ◆ Final guest numbers and menu selections should be confirmed at least seven days before the event.
- ◆ Delivery, collection of equipment, staffed service and venue setup are priced according to distance and event requirements.
- ◆ Please advise Chef Mier of all allergies, intolerances and dietary requirements when booking.
- ◆ Prices may be adjusted for major ingredient-cost changes or highly customised requests; any change will be agreed in advance.

TO BOOK OR REQUEST A PERSONALISED QUOTE

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