crumbelle

GRAZING TABLES | EVENT CATERING | CANAPÉS

Fresh, creative catering for every occasion

At Crumbelle Catering, we create beautifully styled grazing experiences inspired by quality Irish produce and simple, honest flavours

From relaxed corporate lunches to special celebrations, our food is designed to feel abundant, welcoming and thoughtfully curated

We focus on artisan ingredients, rustic presentation and attention to detail — allowing the flavours to speak for themselves

Every event is unique, and we are always happy to tailor our offering to suit your occasion



PERFECT FOR CORPORATE MEETINGS, FAMILY GATHERINGS AND GIFTING

Artisan Platter Boxes

Cheese & Charcuterie

A carefully curated selection of Irish cheeses and cured meats, paired with artisan crackers, homemade chutney, olives and seasonal fruits and nuts.

ALLERGENS: G, M, N, S, SS, SD

SMALL/MEDIUM/LARGE € 40 | 75 | 130

Cheese

A carefully curated selection of Irish cheeses, paired with artisan crackers, homemade chutney, olives and seasonal fruits and nuts.

ALLERGENS: G, M, N, S, SS

SMALL/MEDIUM/LARGE € 45 | 90 | 150

Charcuterie

A rustic selection of cured meats, olives, pickles and fresh accompaniments, served with crusty bread and crackers.

ALLERGENS: G, N, S, SS, MU, SD

SMALL/MEDIUM/LARGE € 35 | 70 | 120

Seasonal Fruit Platter

A vibrant display of freshly cut seasonal fruits, beautifully arranged for a light and refreshing addition to any event.

MEDIUM/LARGE € 50 | 90

Crudité & Dip Platter

Colourful selection of crisp seasonal vegetables served with homemade dips and pita bread

ALLERGENS: G, M, E, S, SS,

MEDIUM/LARGE € 50 | 90

ADD ON:

Housemade foccaccia bread

ALLERGENS: G

500G €10

House marinated olives

ALLERGENS: S

300G €7

PERFECT FOR SLOW MORNINGS, CELEBRATIONS, BRIDAL GATHERINGS AND CORPORATE EVENTS

Breakfast & Brunch

American Buttermilk Pancake Box

A beautifully presented platter of fluffy American-style buttermilk pancakes, served with jam, hazelnut spread and fresh cream, alongside fresh berries, banana and crispy bacon.

ALLERGENS: G, M, E, N(HAZELNUTS)

€ 70

Bagel Grazing Box

Our signature bagel box includes 15 homemade sourdough bagels accompanied by three varieties of whipped cream cheese, smoked salmon, deli meats, fresh seasonal vegetables and variety of toppings

ALLERGENS: G, M, E, F, SS

€ 80

Signature Brunch Box

Our signature brunch box includes mini pancakes with jam and fresh cream, buttery mini croissants, fresh sourdough bagels, all served with smoked salmon and premium deli meats, a curated cheese selection and seasonal fresh fruit and vegetables,

ALLERGENS: G, M, E, F, SS

€ 100

Fresh Fruit Pots

Individually sealed fresh fruit pots with a seasonal fruit selection - a convenient and beautifully presented option for brunch gatherings, corporate catering and celebrations.

€ 4 EACH (MINIMUM 10)

Styled Breakfast & Brunch Setups Available

Beautifully styled breakfast and brunch table setups are available and can be tailored to suit your event style, guest numbers and individual preferences

FRESHLY PREPARED BOTH CLASSIC AND ARTISAN OPTIONS

Lunch Platters & Sandwiches

CLASSIC SELECTION

MEDIUM €35 LARGE €70

CHOOSE YOUR BREAD

white bread
whole-wheat bread

CHOOSE YOUR FILLING

CHEESE
ALLERGENS: M

CHEESE & HAM
ALLERGENS: M, S, SD

TUNA & SWEETCORN
ALLERGENS: M, E, F

CAPRESE
ALLERGENS: M, N (PINENUT) (CASHEWNUT)

EGG SALAD
ALLERGENS: M, E, MU

CHICKEN & CHEESE
ALLERGENS: M, S, MU

ARTISAN SELECTION

MEDIUM €55 LARGE €100

CHOOSE YOUR BREAD

sourdough | baguette | brioche | foccaccia
rye bread (open) | bagel | wraps | GF option

CHOOSE YOUR FILLING

CURRIED CHICKEN
with curry mayo, bacon and lettuce
ALLERGENS: M, E, S, MU, SD

CHICKEN CEASAR
ALLERGENS: M, E, S, MU, SD

PLOUGHMAN'S
with ham, cheddar, chutney
ALLERGENS: M, MU, SD

ROAST BEEF
with horseradish mayo, rocket and pickles
ALLERGENS: M, E, S, MU, SD
BEEF ORIGIN: IRELAND

PROCHIUTTO & CAPRESE
ALLERGENS: M, N (PINENUT) (CASHEWNUT), SD

BLT
with homemade aoili
ALLERGENS: M, E, S, SD

PRAWN COCKTAIL
with lettuce and avocado
ALLERGENS: M, E, MU, F

SMOKED SALMON
with cream cheese, cucumber and red onion
ALLERGENS: M, F

DESIGNED FOR EFFORTLESS SHARING AT CELEBRATIONS, PARTIES AND SOCIAL GATHERINGS

Mini Burgers & Sliders

MINI IRISH BEEF BRIOCHE BURGERS
with mature Irish cheddar, house burger sauce, lettuce and caramelised onion

ALLERGENS: G, M, E, SS, MU
BEEF ORIGIN: IRELAND

MEDIUM 20PCS/LARGE 40PCS € 60 | 120

PULLED PORK/CHICKEN BRIOCHE SLIDERS
Slow-cooked BBQ pulled pork or tender pulled chicken, served in soft brioche buns with mature Irish cheddar and red onion

ALLERGENS: G, M, E, S, MU, CE, SD

MEDIUM 15PCS/LARGE 30PCS € 45 | 90

TURKEY, PESTO & MOZZARELLA BRIOCHE SLIDERS
tender roast turkey, fresh mozzarella, basil pesto and caramelised onion

ALLERGENS: G, M, E, N (PINENUT, CASHEWNUT)

MEDIUM 15PCS/LARGE 30PCS € 45 | 90

A CURATED SELECTION OF ELEGANT BITE-SIZED CANAPÉS

Elevated Bites & Canapés

FROM €24 PER DOZEN

BRUSCHETTAS & CROSTINI

WHIPPED GOATS CHEESE WITH PEACH, CRISPY PROSCIUTTO, PISTACHIO AND HOT HONEY
ALLERGENS: G, M, N (PISTACHIO)

CAPRESE
ALLERGENS: G, M, N (PINENUT) (CASHEWNUT), SD

ROAST BEEF with horseradish sauce
ALLERGENS: G, E

HOMEMADE APPLE CHUTNEY AND BOOKERS VINTAGE CHEDDAR
ALLERGENS: G, M

GOATS CHEESE & APRICOT
ALLERGENS: G, M, N (ALMOND)

PROCHIUTTO, BRIE & FIG JAM
ALLERGENS: G, M, N (PISTACHIO)

FROM €30 PER DOZEN

ONE BITE CANAPÉS

MINI CURRIED CHICKEN WRAP
ALLERGENS: G, M, E, S, MU, SD

MINI SMOKED SALMON WRAP with cream cheese and cucumber
ALLERGENS: G, M, F

HOT SMOKED SALMON MOUSSE in butter pastry cups
ALLERGENS: G, E, M, F

MINI HAM AND CHEESE CROISSANTS
ALLERGENS: G, E, M, S, SD

MINI SAUSAGE ROLLS
ALLERGENS: G, M, E, SS, MU

VEGGY SUMMER ROLLS with peanut sauce
ALLERGENS: P, S

CHICKEN SUMMER ROLLS with peanut sauce
ALLERGENS: P, S

SELECTIONS CAN BE TAILORED TO SUIT YOUR EVENT STYLE, DIETARY REQUIREMENTS AND GUEST PREFERENCES

PERFECT FOR BIRTHDAYS, SMALL CELEBRATIONS AND INFORMAL GATHERINGS

Classic Grazing (Flat Lay)

FROM €20 PER PERSON
MINIMUM 30 GUESTS

ALLERGENS: G, M, N, SS, SD

An abundant and beautifully styled grazing spread created directly on your table, thoughtfully curated to bring a relaxed yet elevated dining experience to your celebration

INCLUDES:

- 4-5 ARTISAN IRISH CHEESES
- CURED MEATS
- MARINATED OLIVES
- SEASONAL FRUITS
- FRESH CRUDITÉS & DIPS
- HOMEMADE BREAD & CRACKERS
- CHUTNEYS & ACCOMPANIMENTS

STYLED WITH FRESH FLOWERS & SET UP ON-SITE

PERFECT FOR LAUNCHES, CORPORATE EVENTS, MILESTONE CELEBRATIONS AND SPECIAL OCCASIONS WHERE YOU WANT YOUR CATERING TO FEEL MEMORABLE

Signature Grazing Experience

FROM €35 PER PERSON
MINIMUM 30 GUESTS

Every event is tailor-made to suit your style, guest numbers and occasion. From canapé selections to table styling and décor, we work closely with you to create a cohesive grazing experience that feels both rustic and refined

INCLUDES:

- **FULL GRAZING SELECTION**
- **A CURATED SELECTION OF 3 ARTISAN CANAPÉS**
- **MINI BRIOCHE BURGER/SLIDERS (1 PER GUEST)**
- **STYLED DISHWARE & ELEVATED PRESENTATION**
- **ON-SITE SETUP AND POST-EVENT COLLECTION**

ADDITIONAL CANAPÉ VARIETIES AVAILABLE FROM €3.50 PP

ALLERGEN DETAILS AVAILABLE UPON REQUEST DUE TO THE BESPOKE NATURE OF OUR GRAZING EXPERIENCES

A UNIQUE AND MEMORABLE SWEET FINISH FOR BIRTHDAYS, CORPORATE GIFTING, BRIDAL EVENTS AND SPECIAL CELEBRATIONS

Cake in a Can

Layered desserts presented in our signature sealed cans - designed for gifting, celebrations, events and elevated dessert tables

AVAILABLE IN VARIETY OF FLAVOURS AND CUSTOM OPTIONS

MINIMUM ORDER: 10 PER FLAVOUR
€5 PER CAN

- **OREO CHEESECAKE**
  ALLERGENS: G, M
- **LOTUS BISCOFF CHEESECAKE**
  ALLERGENS: G, M
- **RASPBERRY CHEESECAKE**
  ALLERGENS: G, M
- **PASSIONFRUIT CHEESECAKE**
  ALLERGENS: G, M
- **LEMON & BLUEBERRY CHEESECAKE**
  ALLERGENS: G, M
- **TIRAMISU**
  ALLERGENS: G, M, E
- **CHOCOLATE & SALTED CARAMEL**
  with oreo crumb
  ALLERGENS: G, M
- **JELLY & CREAM**
  ALLERGENS: G, M, E
- **BANOFFEE PIE**
  ALLERGENS: G, M



DESSERTS AND SWEET CENTREPIECES DESIGNED TO ELEVATE CELEBRATIONS AND GRAZING EXPERIENCES

Sweet Grazing & Desserts

MACARON TOWER
An elegant dessert centrepiece featuring delicate macarons decorated with fresh flowers, perfect for weddings, celebrations and dessert tables. Available in a curated colour palette to complement your event styling

MACARONS MADE BY SWEET PLANET THE HOME BAKERY
ALLERGENS: M, E, N (ALMOND)

20CM - €105 30CM - €195

CROISSANT TOWER
Styled pastry display decorated with fresh strawberries and flowers, designed for brunch gatherings, bridal mornings and special occasions. Served with butter, jam and hazelnut spread.
ALLERGENS: G, M, E, N (HAZELNUT)

20CM - €55 30CM - €95



Sweet additions and desserts can be added to grazing tables and bespoke catering experiences upon request



BOOKING & CONTACT

Mobile Number

085 263 4351

Email

info@crumbelle.ie

Located

Trim, Co.Meath

BOOKING INFORMATION

- ADVANCE BOOKING IS ESSENTIAL TO SECURE YOUR PREFERRED DATE
- A DEPOSIT IS REQUIRED TO CONFIRM ALL ORDERS
- FINAL GUEST NUMBERS MUST BE CONFIRMED PRIOR TO YOUR EVENT
- DIETARY REQUIREMENTS CAN BE ACCOMMODATED UPON REQUEST
- DELIVERY CHARGES MAY APPLY DEPENDING ON LOCATION

ALLERGEN KEY

CODE	ALLERGEN
G	CEREALS CONTAINING GLUTEN
M	MILK
E	EGGS
N	NUTS
P	PEANUTS
S	SOYBEANS
SS	SESAME
MU	MUSTARD
F	FISH
C	CRUSTACIANS
MO	MOLLUSCS
CE	CELERY
SD	SULPHITES
LU	LUPIN

Please inform us of any allergies or dietary requirements when placing your order.
While every effort is made to accommodate dietary needs, all products are prepared in a kitchen that handles allergens