

## Storage & Consumption Guidance

Please refrigerate onsite upon delivery. If refrigeration is not available, consume within 90 minutes to ensure freshness and food safety.

## Delivery Areas for CafeKitchens.ie

We currently deliver to the following Dublin postcodes:

- D6, D6w, D8, D12, D20, D22, D24 Delivery Charges - CafeKitchens.ie
- Minimum delivery charge: €6
- Maximum delivery charge: €15 (depending on distance & order size)

For areas outside these zones, please contact us and we'll do our best to accommodate your request.

## Next-Day Ordering Cut-Off

To ensure smooth delivery or collection from Cafe Kitchens by Egan Hospitality, please place your order by 12:00pm for next-day service.

Whether you're planning ahead for a meeting, event, or just a delicious lunch, we've got you covered - just get your order in before noon!

## Credit Account Setup

We offer credit accounts for regular clients to streamline ordering and billing. To open a credit account with Cafe Kitchens by Egan Hospitality, the following criteria apply:

- A valid credit card must be provided to secure the account
- A minimum monthly spend of €1,000 is required

Once set up, you'll enjoy simplified ordering, consolidated invoicing, and priority service for your catering needs. For more details or to apply, please contact our team at [www.cafekitchens.ie](http://www.cafekitchens.ie). Terms and conditions apply and subject to approval

## Staff Meal Subsidy Program *(sit in only) Citywest and Greenogue*

At CafeKitchens.ie, we offer tailored staff meal solutions to help businesses subsidise daily meals for their teams - boosting morale, productivity, & wellbeing.

### What We Offer:

- Flexible meal plans for daily or weekly staff catering
- Fresh, locally sourced menus including hot meals, salads, sandwiches, smoothies
- Easy ordering & delivery to your workplace or collection from our outlets

Whether you're looking to fully cover meals or contribute a set amount per employee, we'll work with you to create a plan that suits your needs.

To learn more or set up a staff meal account, contact us at [www.cafekitchens.ie](http://www.cafekitchens.ie) or speak directly

## Cafe Kitchens Loyalty Programme

### Rewarding You for Every Bite

At CafeKitchens.ie, we believe our regular customers deserve something extra. That's why we've created a loyalty programme designed to thank you for choosing fresh, locally sourced food - day after day.

### Office & Celebration Catering

At CafeKitchens.ie, we specialise in catering for both professional and personal occasions - bringing fresh, locally sourced food and seamless service to your workplace or celebration.

### Workplace Catering:

Perfect for meetings, team lunches, training days, and corporate events.

- Hot & cold breakfast and lunch options
- Sourdough sandwiches, fresh salads, smoothies, and juices
- Artisan coffee and bakery treats
- Custom menus for dietary needs and preferences
- Easy online ordering and reliable delivery

### Celebration Catering:

Ideal for birthdays, retirements, baby showers, and special milestones.

- Bespoke menus tailored to your event
- Woodfired pizzas, grazing boards, and hot buffet options
- Elegant presentation and setup

## Foreword

### CafeKitchens.ie - A Proud Member of Egan Hospitality Group

At CafeKitchens.ie, we specialise in catering for both professional and personal occasions - delivering fresh, locally sourced food with seamless service that reflects the quality and care of the Egan Hospitality Group.

Whether you're planning a corporate lunch, team breakfast, birthday celebration, or milestone event, our menus are crafted to impress and tailored to suit every taste and dietary need.

From artisan sandwiches and salads to woodfired pizzas and gourmet hot meals, we bring flavour, flexibility, and finesse to every plate.

Explore our offerings or get in touch to plan your next event at [CafeKitchens.ie](http://CafeKitchens.ie). If you are looking for something a bit more special check out [www.eganhospitality.ie](http://www.eganhospitality.ie)

## Our Food Provenance

### At Cafe Kitchens by Egan Hospitality

We take immense pride in the quality, freshness, and provenance of every ingredient we serve. Our culinary philosophy is rooted in authenticity, sustainability, and Irish excellence.

### What We Serve:

- Slow-cooked overnight meats - Tender, flavourful, and prepared with care
- 100% Irish pork, beef, lamb, and chicken - Sourced locally for quality and traceability
- Sustainable fish - Responsibly sourced to protect our oceans
- Fresh deli products - All prepared in-house daily
- Sourdough sandwiches - Crafted with artisan breads and premium fillings
- Seasonal salads - Crisp, colourful, and bursting with flavour
- Smoothies & juices - Freshly blended for a healthy boost
- In-house roasted artisan coffees - Rich, aromatic, and ethically sourced
- Artisan bakery - Handcrafted pastries and breads
- Woodfired pizzas - Made with love and baked to perfection

From farm to fork, our commitment to Irish growers and producers ensures every bite reflects the best of local hospitality.

**We offer convenient pick-up options at two locations Monday to Friday 7am to 3pm**

### Citywest Location

**Address:** CafeKitchens by Egan Hospitality, Citywest

**Eircode:** D24 TX02

**Email:** [citywest@cafekitchens.ie](mailto:citywest@cafekitchens.ie)

**Phone:** 01 479 6015

### Greenogue Location

**Address:** CafeKitchens by Egan Hospitality, Greenogue

**Eircode:** D24 Y593

**Email:** [greenogue@cafekitchens.ie](mailto:greenogue@cafekitchens.ie)

**Phone:** 01 257 2131

**Web Ordering:** Pre-payment only via [www.cafekitchens.ie](http://www.cafekitchens.ie)  
CafeKitchens.ie is proudly part of the Egan Hospitality Group,

**EGANHOSPITALITY**GROUP

*Premium Event & Bespoke Catering*

Offering premium and bespoke catering solutions across Nationwide  
[www.eganhospitality.ie](http://www.eganhospitality.ie)



# WORKPLACE CATERING SELECTION

*Great fresh food delivered to your office daily*

**- CITYWEST -**

**T: 01 479 6015**

**E: [citywest@cafekitchens.ie](mailto:citywest@cafekitchens.ie)**

[@cafekitchens](https://www.instagram.com/cafekitchens) [@cafekitchens](https://www.facebook.com/cafekitchens) [@cafekitchenscitywest](https://www.twitter.com/cafekitchenscitywest)

**- GREENOGUE -**

**T: 01 257 2131**

**E: [greenogue@cafekitchens.ie](mailto:greenogue@cafekitchens.ie)**

[@cafekitchens](https://www.instagram.com/cafekitchens) [@cafekitchens](https://www.facebook.com/cafekitchens) [@cafekitchensgreenogue](https://www.twitter.com/cafekitchensgreenogue)

## SANDWICH PLATTER

### Gourmet Platter Large

(Serves 12) €68.00

### Gourmet Platter Small

(Serves 8) €50.00

A beautifully presented selection of gourmet sandwiches, perfect for meetings, events, or celebrations.

#### Includes:

- Artisan Sandwiches on White and Brown Bloomer Bread
- Freshly Baked Beetroot and Spelt Ciabattas
- Soft and Flavourful Wraps
- Filled with a Variety of Premium Meats, Cheeses, Tuna and Seasonal Vegetarian Options

Vegan and gluten free available of request

Contains: **Gluten, Egg, Dairy, Fish**

## ASSORTED MORNING LARGE PASTRIES

### Large

(Serves 12) €45.00

### Small

(Serves 8) €28.00

Start the day deliciously with our curated selection of freshly baked morning pastries, ideal for meetings, brunches, or special gatherings.

#### Includes:

- Buttery Croissants
- Sweet and Nutty Pecan Pastries
- Flaky Pain au Raisins
- Rich Pain au Chocolat

Contains: **Gluten, Eggs, Nuts**

## ASSORTED MORNING MINI PASTRIES

### Large

(Serves 12) €45.00

### Small

(Serves 8) €28.00

A delightful selection of freshly baked mini pastries, perfect for sharing:

- Mini Croissants - Flaky, buttery, and golden
- Pain au Raisins - Swirled pastry with juicy raisins and custard
- Pain au Chocolat Pecan Plait - Rich chocolate and toasted pecans in a braided pastry

Ideal for breakfast meetings, brunch spreads, or afternoon treats.

Contains: **Gluten, Dairy, Nuts, Eggs**

#### ALLERGEN NOTICE:

All our products are prepared in kitchens that handle nuts. While we take care to avoid cross-contamination, we cannot guarantee that any item is completely nut-free.

## SAUSAGE ROLL AND JAMBON BOXES

### Large

(Serves 12) €38.00

### Small

(Serves 8) €29.50

Did you know?: Despite its French name (jambon means "ham" in French), the jambon is a uniquely Irish creation from the 1990s

- Sweet Ketchup, Relish

Contains: **Pork, Gluten Eggs, Dairy**

May need to be reheated onsite

## GIANT SCONE BOX

(Serves 8) €38.00

A hearty box of generously sized scones, perfect for sharing over tea or coffee. Includes a variety of classic and indulgent

#### Flavors such as:

- Traditional Fruit Scones - Studded with juicy raisins
- Cranberry and Orange - Ideal with jam & clotted cream
- Pear and Almond - Rich and satisfying

Served with a selection of preserves and clotted cream

Contains: **Gluten, Dairy, Nuts**

## CLASSIC TRAYBAKES

### Large Platter

(Serves 12-14) €48.00

### Small Platter

(Serves 8) €32.00

- Brownies - Fudgy or cakey, with or without nuts
- Millionaire's Shortbread - Layers of shortbread, caramel, and chocolate
- Flapjacks - Oaty and chewy, sometimes with dried fruit or chocolate chips
- Rocky Road - Chocolate, marshmallows, biscuits, and dried fruit
- Chocolate Biscuit Cake - Rich and crunchy

Contains: **Dairy, Nuts, Gluten**

## FRUIT PLATTERS

### Large Platter

(Serves 12) €48.00

### Small Platter

(Serves 8) €36.00

A vibrant fruit platter is the perfect way to energize a morning meeting and add a splash of colour to the table

#### Fresh Fruit Selection

- Melon Wedges - Watermelon, cantaloupe, or honeydew
- Pineapple Chunks - Sweet and tropical
- Grapes - Red and green, left on the vine for visual appeal
- Strawberries - Halved or whole with stems
- Blueberries or Raspberries - Scattered for pops of colour
- Orange Segments - Peeled and separated or sliced into rounds

## GOURMET ANTIPASTI / CHARCUTERIE PLATTERS

### Large Platters

(Serves 10) €90.00

### Small Platters

(Serves 5) €50.00

#### Cheeses

- Mozzarella Balls - Creamy and mild

#### Cured Meats

- Prosciutto di Parma - Thinly sliced
- Salami Milano - Peppery and rich
- Pastrami

#### Marinated & Pickled Items

- Mixed Olives - Green and black, marinated in herbs
- Artichoke Hearts - In oil or grilled
- Sun-dried Tomatoes - Tangy and chewy
- Pickled Peppers or Giardiniera - For a zingy crunch

#### Breads & Crackers

- Grissini
- Sliced Ciabatta or Focaccia

#### Fresh Additions

- Rocket or Basil Leaves - For freshness

#### Dips & Extras

- Pesto
- Parmesan Shavings - Sprinkled over greens or breads

Contains: **Garlic, Dairy, Celery, Gluten**

## GOURMET VEGETARIAN ANTIPASTI PLATTER

### Large Platter

(Serves 10) €90.00

### Small Platter

(Serves 5) €50.00

#### Cheeses (500 - 600g total)

- Mozzarella Balls - Creamy and mild
- Goat Cheese or Feta - Tangy and spreadable

#### Marinated & Pickled Items

- Mixed Olives - Green, black, kalamata
- Artichoke Hearts - Grilled or marinated
- Sun-dried Tomatoes - Chewy and tangy

#### Fresh & Roasted Veggies

- Cherry Tomatoes - Halved
- Mini Bell Peppers - Raw or roasted
- Zucchini Ribbons - Grilled or raw

#### Breads & Crackers

- Sliced Ciabatta or Focaccia
- Grissini (*breadsticks*)
- Whole Grain Crackers or Crostini

#### Fruits & Nuts

- Grapes or Figs - Fresh or dried

#### Dips & Spreads

- Pesto (*without Parmesan for vegetarians and vegans*)

Contains: **Garlic, Dairy, Celery, Gluten**

Gluten free options available please ask