



CATERING MENU KITCHEN



77 11 11 22

by misfit union

SANDWICH, BURGER PLATTERS & MORE

SANDWICH PLATTERS

MU Sandwich Platter €35.00

Chicken ranch wrap
Coronation Chicken wrap
Sweet potato falafel wrap
ALT(aubergine, tomato, lettuce, vegan mayo) on slice
Tuna Salad on slice/Cream cheese cucumber on slice
BLT in mini brioche
Smoked Salmon and avocado in brioche.
Approx: 36 pcs

Mini Sandwich Platter €20.00

Coronation chicken wrap
Sweet potato falafel wrap/
ALT (aubergine, tomato, lettuce, vegan mayo) on slice
Smoked Salmon and avocado in brioche.
Approx: 20 pcs

MU Kids Sandwich Platter €25.00

All on slice:
Chicken Salad/Ham & Cheese/Tuna Salad
Coronation Chicken/Cream cheese &
cucumber/Egg Salad
Aprox.36 pieces

MU Vegan Sandwich Platter €25.00

Sweet potato falafel wrap X 2, beetroot falafel wrap X 2,
sweet potato pumpkin and tahini wrap,
ALT (aubergine, tomato, lettuce, vegan mayo) on slice X2.
Aprox. 36 pieces

Breakfast Sandwich platter €25.00

Selections of sandwiches in pitta including:
chicken salad/ham and cheese/
tuna salad/coronation/
cream cheese cucumber, egg mayo.
Aprox 32 pieces

BURGER PLATTERS

Mini Canadian Platter €33.00

12 pieces of our awesome free range,
maple infused fried chicken burgers with
burger sauce & iceberg lettuce

Mini Beef Burger Platter €33.00

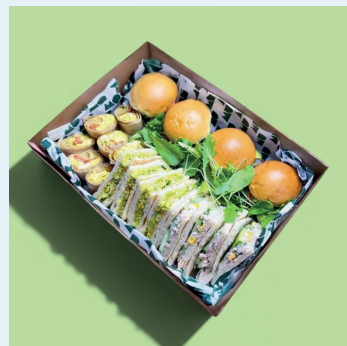
12 pieces of our pure beef cheeseburgers with
just tomato and ketchup for everyone to enjoy!

Mini Philly Steaks Platter €33.00

12 pieces of our super tasty Philly steak mini brioche
topped with caramelised onions and cheddar cheese.

Pulled pork and Halloumi Combo NEW €33.00

6 sliders of halloumi Burgers and 6 pulled pork sliders



Mini Canadian Platter €33.00

3 Mini Canadians, 3 Pulled Pork Burgers,
3 Beet burgers and 3 Pulled Mushroom burgers.

Super Slider Combo €33.00

4 sliders of beef burgers, 4 Fried Chicken burgers,
4 pulled pork burgers

BITES PLATTERS

Chicken Bites NEW €30.00

Our free range chicken bites marinated in maple syrup
and topped with panko served with ranch dressing on
the side.

Korean Chicken Bites NEW €30.00

Free range chicken bites tossed in a sweet and
spicy Korean sauce topped with sesame seeds
and spring onion.

Korean Chicken Bites Vegan NEW €30.00

Cauliflower tossed in a sweet and spicy Korean sauce
topped with sesame seeds and spring onion.
Availability depending on seasonality.

BOLLS PLATTER

Vegal boll platter (Vegan) €30.00

Free Range Chicken wings marinated and
slow cooked in a bbq rub and then coated
with bbq sauce.

PIZZA AL TAGLIO

Freska €30.00

Freshly baked fluffly focaccia topped with our own
tomato sauce, cherry tomatoes, fresh anari & rocket
and a drop of olive oil (served cold).

2 days notice for ordering

SALAD PLATTER

Cypriot Salad Platter €20.00

A classic salad with tomato, cucumber, mix leaf, grated halloumi, fresh mint, croutons with a red vinegar and olive oil dressing.

Chicken Ranch Salad Platter €30.00

Mix baby leaf with fresh tomato, cucumber, avocado, red cabbage topped with chicken breast and fresh mint with a ranch dressing

FOR BREAKFAST

Breakfast pot platter NEW €25.00

3 blueberry oat and honey pots, 3 choco overnight oats, 3 start me up overnight oats and 3 seasonal fruit platters

Croissant platter €25.00

A croissant platter with: 7 plain, 7 halloumi and honey, 7 brie and jam, 7 chocolate

Chocolate and Raisin Croissant platter €25.00

A platter of mixed chocolate croissant and raisin and cinnamon twirls.

Oat bake Platter (vegan/gluten free/sugar free) NEW €20.00

A mix of oats, sugar free seasonal jam, honey and cinnamon all baked together into lovely bites

Fruit Platter €20.00

A mixed selection of local seasonal fruit cut in pieces with toothpicks

Mini cookies €15.00

1kg of mini vanilla and chocolate cookies. Aprox 50-60 pieces

Brownie Platter L/S €30.00/€20.00

A platter filled with brownies. Aprox 90/50 bite size pieces.

Superstick platter NEW €15.00

Carrot and cucumber sticks, our own baked nachos served with freshly made guacamole and hummus

THE DRINKS

COFFEE & TEA

Filter Coffee (hot or Iced) €3.50

Filter coffee and hot water delivered with English and herbal teas, sugar, maple syrup using disposable cutlery

Cold brew €3.50

Cold brew served with sugar water, milk, milk alternative, paper cups and ice

Tea €2.00

Hot water with English and herbal teas, sugar, brown sugar paper cups and stirrers

DRINKS

Lemonade 1L €8.00

Local Lemon Juice infused with Honey for a healthier alternative to a classic.

Ice Tea 1L €8.00

Black currant and echinacea with honey and fresh mint

Soft Drinks €3.50

Coke, coke zero, Sprite in 1 Liter bottles

Water €4.50

6 pack of 1 liter bottles
(For enviromental reasons, we also supply a thermos with water)

SELF SERVE ALCOHOL

Pimms 1L €20.00

Pimms mixed with fruit and juice served in jugs with 6-7 servings

Sangria €15.00

Red wine and brandy sangria with orange and apple chunks



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COCKTAIL MENU

BRUSCHETTA

Tomato Bruschetta (Plant based) €0.75
Chopped tomato with onion, garlic, fresh basil and balsamic on a toasted baguette slice

Humous with melitzana (Plant based) €0.75
Humous with thin crispy aubergine slices and cucumber

TACOS

Pulled Pork hard taco. €1.35
Pulled pork, red cabbage, carrot and zucchini slaw topped with molasses

Jumbo prawns and` avo hard taco €1.75
Orange infused prawns, avocado mousse with red cabbage, carrot and zucchini slaw

Pulled Mushrooms hard taco. (Plant based) €1.50
Pulled mushroom in a mini taco with red cabbage, carrot and zucchini slaw and a beetroot ketchup dressing

Smoked salmon hard Taco €1.75
Smoked Salmon with cream cheese, dill and a slither of lemon

Tuna tartar NEW €1.75
Tuna tartar with fresh cucumber cubes, fresh coriander, lime juice, sesame seeds

ON A STICK!

Tomato Caprese on a stick (Vegetarian) €1.75
Cherry tomatoes, fresh basil, with baby mozzarella balls or fresh anari on a stick

Watermelon and fresh Anari (VEGETARIAN) €1.00
Fresh chunks of watermelon with fresh Anari and stafilomelo with fresh mint on a stick

Melon and Chiomeri (MEAT) €1.75
Fresh Anari cheese cut in cubes and wrapped in chiomeri (cyprus jamon!) with fresh basil, cherry tomato and a sweet balsamic dressing

Anari and Chiomeri €1.75
Fresh Anari cheese cut in cubes and wrapped in chiomeri (cyprus jamon!) with fresh basil, cherry tomato and a sweet balsamic dressing

BAO

Prawn Bao €2.75
Tempura prawn with sweet chilli mayo, cucumber and grated carrot and fresh coriander

Chicken Katsu Bao €2.75
Chicken katsu with sweet chilli mayo, cucumber and grated carrot and fresh coriander



WRAPS

Coronation Chicken Wraps €0.85
Chicken breast with the classic curry, mango chutney dressing, tomato and mix leaf

Sweet Falafel (Plant based) €0.75
Sweet Potato falafel wraps with garlic free tahini and a red cabbage slaw

Chicken ranch wrap NEW €0.80
Chicken ranch with cucumber, avocado, mix leaf

Salmon and cream cheese Wraps €0.95
Smoked Salmon with cream cheese, mix leaf and cucumber

IN MINI BRIOCHE

BLT €1.20
Crispy aubergine, lettuce, tomato, Vegan mayo

Smoked salmon €1.35
Smoked salmon, cream cheese, cucumber, mix leaf

POTS & CONES

Vietnamese noodle with vermicelli in a pot €2.50
Jumbo Prawn salad with vermicelli noodles, shredded carrot, cucumber, coriander, crispy shallots and a Japanese style dressing

Pasta pesto pot (Vegetarian) €2.50
Fusilli Pasta, skinny pesto with fresh basil, grated halloumi and ground pepper.

Cypriot Salad Pot (Vegetarian) NEW €2.50
Fresh tomato and cucumber chunks, green pepper red onion, grated carrot and croutons with olive oil and red wine vinegar dressing

BOLLS & BITES

Beetroot falafel	€0.75
Beetroot Falafel with a beetroot-tahini dressing on cucumber stick	
Chicken Tenders	€0.85
Our super chicken tenders served with our misfit sauce and ranch sauce for great dipping	
Dates in a Blanket	€1.25
Dates with almond wrapped with bacon	

SLIDERS

Mini Chicken Canadian Sliders	€2.75
Our awesome free range, maple infused fried chicken with burger sauce and iceberg lettuce	
Mini Beef Burger Sliders	€2.75
Mini beef burgers with tomato and date chutney and iceberg lettuce gurkin and sweet red pickled onions	
Mini Pulled Pork Sliders	€2.25
Pulled Pork, fresh coriander, cucumber with red cabbage, carrot and zucchini slaw	
Mini Philly steak sliders NEW	€2.25
Beef strips tossed and cooked with caramelised onion and wostershire sauce topped with cheddar cheese	
Halloumi Sliders (Vegetarian) NEW	€2.75
Halloumi with cucumber, mix leaf and a sweet chilli mayo dressing	
Super Vegan Beet Sliders (Vegetarian) NEW	€2.25
Beetroot brugers in a focaccia with tomato and date chutney, tomato and mix leaf	

TACO CUPCAKES

Beef mini taco NEW	€1.25
Beef mince baked in a taco shell topped with Cheddar cheese and burger sauce	
Chicken mini taco NEW	€1.25
Chicken mince with grated halloumi, parsley and onion topped with ranch dressing	
Halloumi mini taco (vegetarian) NEW	€1.25
Halloumi and courgette mixed with fresh mint baked and topped with sweet chilli mayo	
Beetroot mini taco (vegan) NEW	€1.25
Our famous beetroot falafel mixed packed in a mini taco shell topped with vegan mayo	

YAKITORI

Mini Chicken Teriyaki Skewers	€2.25
Chicken thigh marinated and charcoal grilled with spring onion, red and green pepper.	
Prawn Skewers (FISH)	€2.75
Prawns in orange zest and garlic and lightly cooked on the charcoal grill with a sweet soy dressing	
Portobbellini Skewers (vegan) NEW	€2.75
Portobellini mushrooms, red and green pepper, onion on skewers with a sweet soy dressing	
Pork Belly Souvlaki	€3.00
Pork belly marinated in a sweet soy ginger dressing, spring onion and sesame seeds	

CYPRriot FUSION

Halloumi Kateifi With a Hot Honey Dip (slightly spicy)	€2.75
Tempura prawn with sweet chilli mayo, cucumber and grated carrot and fresh coriander	
Koupepia - Dolma (vegan)	€2.75
Rice, raisins, pine nuts wrapped in vine leaves	
Pulled kleftiko per kg	€28.00
Served with mini tortillas, salad and dip	

TACO KIT

We will supply all the ingredients for making your own tacos:

Small tortillas / guacamole / tomato salsa

Pico de Gallo Salad: finely chopped tomato, cucumber, onion, pineapple, sweetcorn

PROTEIN (Main ingredient) n Kg

Kleftiko per kg (slow cooked pulled lamb)	€32.00
Pulled Pork per kg	€28.00
Pulled Mushroom per kg	€28.00

DESSERTS

Fruit Sticks	€0.75
Seasonal fruit sticks with fresh mint on a stick for easy enjoyment!	
Chocolate Mousse	€1.75
Super indulgent chocolate and vanilla mousse with Valrhona chocolate	
Fruit and Cream Dessert	€1.75
Sponge cake with amaretto, topped with seasonal jam, whipped cream and seasonal fruits.	



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SIT DOWN MENU

STARTERS

The Ultimate Turkey €85.00

Turkey breast slow cooked sous vide, with an orange, honey and mustard glaze and the dark meat slow cooked in the oven to get the best tasting and moist turkey you can taste this holidays. 3.3 - 3.7kg. Serves 8-11 people

Picanhia Beef Roast €75.00

The top sirloin cap, a very tender, much like Rib eye but with less marbeling, cooked medium rare on charcoal and delivered with our own sauce bernaise and honey mustard Aprox. 1.6 kg

Leg of Lamb €85.00

Slow roasted Leg of lamb with a sweet balsamic rub accompanied by mint sauce. 2.6 kg

Honey glazed Gammon €45.00

A slow cooked gammon which we boil in apple juice to remove any salt and then baked in the oven for that extra crisp. Aprox 2.5 kg. Serves 10-12

Festive Baked Salmon €75.00

A half side of Salmon baed in the oven with a lemony pepper dressing. Aprox 1.5kg. Feeds 4 - 6 people

The Beef Wellington centerpiece €155.00

A lovely piece of tenderloin wrapped in a mushroom duxelles, parma ham and a thin puff pastry. Around 1.4 kg . Feeds 5 - 7 people

Korma

Free range chicken, prawn or plant based option with our own made korma sauce that has a sweet, sightly spicy sauce. Accompanied with Basmati rice. Feeds 6-8 people

1) Chicken €45.00

2) Prawn €70.00

3) Sweet Potato and Pumpkin Chunks (Plant Based) €35.00

Lemon and Thyme Chicken Thighs (pulled chicken) €40.00

Chicken thighs slow cooked in the oven with Lemon zest and thyme. Aprox 2.2 kg. Feeds 10-12 people

Chicken wings in a BBQ sauce €40.00

Chicken wings in our own most sweet, slightly spicy, finger licking home made bbq sauce. Aprox 1.5 kg. Feeds 6-9

Pasta with Squash and pancetta €40.00

Pasta penne with squash, bacon bits and grated halloumi A misfit union of tastes which is simply awesome! Aprox 2 kg. Feeds 6-8 people

DRINKS

Koukouvagia Red €15.00

A red wine with a bright red ruby colour, intense aromas of black and red fruits with a balanced acidity, full flavour and long finish. 60% Shiraz - 40% Mataro

Koukouvagia White €15.00

A blend of indigenous xynisteriu and the aromatic egyptian variety "Muscat of Alexandrias" 90% Xynisteri, 10% Muscat of Alexandria

Koukouvagia Rose €15.00

A rose wine made from the grape variety Mataro. It has an intense aroma of small red fruits and rose petals it has a refreshing acidity and pleasant aftertaste. 100% mature

Mulled wine €15.00

Red wine mixed with orange zest, cinnamon, cloves and other spices for a nice warm winter drink to smooth you out

Pimms 1L €20.00

Pimms mixed with fruit and juice served in jugs with 6-7 servings

SIDES

Gemisi €25.00

A twist on a classic, we took the cypriot stuffing of rice with pine nuts and chestnuts and kept the meat to make it available to more people. Aprox. 800 grams. Feeds 5-7 people

Roasted Potatoes €25.00

Boiled and then baked to maximize taste and minimize oil use, tossed with rosemary, dill and garlic, crispy on the outside, fluffly on the inside! Aprox 1kg. Feeds 5-7 people

Asian Greens €20.00

Broccoli stems, spinach and green beans with a garlic and sesame seed dressing

Holiday Salad €20.00

Mix baby leaf, tomato, cucumber, fresh pomegranate with a pomegranate balsamic dressing Feeds 5-7 people

Beet and Orange Salad €15.00

A beautiful salad with chunks of cooked and chilled beetroot, fresh cut orange wedges, fresh mint topped with fresh anari and a sweet balsamic dressing Feeds 5-7 people

Cypriot Salad Platter €25.00

A classic salad with tomato, cucumber, mix leaf, grated halloumi, fresh mint, croutons with a red vinegar and olive oil dressing.

Cranberry Sauce €5.25

A classic salad with tomato, cucumber, mix leaf, grated halloumi, fresh mint, croutons with a red vinegar and olive oil dressing.

Gravy €5.25

Our own gravy made using stock depending on what you order

DRINKS

COFFEE

- Filter Coffee** €3.50
Filter coffee served with sugar, brown sugar, milk, milk alternative, paper cups and ice
- Cold brew** €3.50
Cold brew served with sugar water, milk, milk alternative, paper cups and ice
- Tea** €2.00
Hot water with English and herbal teas, sugar, brown sugar paper cups and stirrers

DRINKS

- Lemonade 1L** €8.00
Local Lemon Juice infused with Honey for a healthier alternative to a classic.
- ICE Tea 1L** €8.00
Black currant and echinacea with honey and fresh mint
- Water** €4.50
1X6 Liter water bottles
- Soft Drinks (cost per liter)** €3.50
Coke Zero, Coke, 7up

ALCOHOL

BEER

- Beer** €3.00
Stella Artois or Tiger Beer

WINE

- Koukouvagia Red** €15.00
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- Koukouvagia Rose** €15.00
A rose wine made from the grape variety Mataro. It has an intense aroma of small red fruits and rose petals it has a refreshing acidity and pleasant aftertaste. 100% mature
- Mulled wine** €10.00
Red wine mixed with orange zest, cinnamon, cloves and other spices for a nice warm winter drink to smooth you out
- Sangria** €15.00
Red wine and brandy sangria with orange and apple chunks

COCKTAIL

- Pimms 1L** €20.00
Pimms mixed with fruit and juice served in jugs with 6 - 7 servings

Cocktails

We can also offer bar service, including a bar tender cumstom-made cocktails, uppon request

