

together: café

Lunch Delivered to your Boardroom



Together Academy Sandwich platter

Min order 20 people (allergens: 1 wheat, 2, 3, 6,13)

€8.50 per person

- Lemon & thyme roast chicken, caramelised red onions, House Pickles, parmesan cheese, garlic Aioli & mixed salad leaves
- Baked honey roasted ham, mature cheddar cheese & TA house made Apple Chutney
- Together Academy's BLT
- Seasonal Hummus, roast chicken, TA house hot sauce, mixed leaves
- Egg mayo, baked ham, salad

Served on a selection of breads & wraps. Gluten free / vegan / vegetarian options available on request.

Together Academy's Famous Sausage Roll

€80 for a 20 person platter

Mixture of flavoured bite sized sausage rolls (leek & pork, hot honey sauce, caramelised onion & Thyme, vegetarian (1,2,3,6, wheat)).

€4.50 per individual portion

Leek & pork or vegetarian sausage roll, served with side of TA apple chutney.

Together Academy Treat platter

€80 for a 20 person platter

A gorgeous selection of homemade goods, ranging from cupcakes, baked loaf cakes, Mini scones & home made jam, chocolate brownies, caramel squares, & a variety of cookies.

Allergens (1,2,3,4,10 wheat). Gluten free / vegan / vegetarian options available on request.

Together Academy Scone platter

€55 for 20 portions

A beautiful selection of freshly baked buttermilk scones. Flavours include Plain, Raspberry, Blueberry or Raisin accompanied with Irish butter & Homemade TA Raspberry jam. Allergens (1,2,3, wheat).

Suppliers: Bread supplied by Bread 41.

All jams, chutneys and sauces made in-house by our Together Academy team.

How to order:

- Place your corporate catering order via email at cafe@togetheracademy.ie or phone at **087 470 0567**
- Orders must be placed by Wednesday, the week before order is required. Due to student schedule, catering available Tues, Wed and Thurs only
- Payment is required prior to delivery on all orders; order is secured only on receipt of payment.
- Delivery prices are subject to location. Delivery available only within 5km.

Minimum order €150.

Food Allergens: 1-Gluten. 2-Milk. 3-Eggs. 4-Nuts. 5-Celery. 6-Mustard. 7-Crustaceans. 8-Fish. 9-Soya. 10-Peanuts. 11-Molluscs. 12-Sesame. 13-Sulphar Dioxide. 14-Lupen.

All allergens are openly used throughout our kitchen. Trace amounts may be present at all stages of cooking



"I want to make my parents proud and I want to make them nice coffee"

Tara Gaw, Front of House

"I am excited for my family to watch me being a professional"

Daniel Kennedy, Barista

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"I am excited about getting experience in different jobs

in the cafe"

Orla Casey, Waitress

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