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JENNIFER PROVAN

Kitchenetta Catering



Jennifer Provan, from Ballymascanlon on the Cooley Peninsula in Co Louth, left Ireland in 2002 because she had met her husband, who is Glaswegian, and he had a business in Glasgow.

“It was easier for me to move than it was for him; otherwise, I would never have left,” she says.

Before leaving Ireland Jennifer was working in hospitality after studying Hospitality Management, and she set up her own catering company and two cafés while living in Glasgow.

Ultimately, however, she had always wanted to return to Ireland and, after 21 years in Glasgow, the couple took the opportunity to do so when their son went away to college.

“I’m from a farm and when we got married my parents gifted us a beautiful plot of land with the original farmhouse on it, and I always dreamed of building there,” she says.

“Also, I have been coming home for a long time, and I noticed how different Louth is – it oozes potential, and I just felt that I could do something here.”

Jennifer wound down her business,

Kitchenetta Catering, in Glasgow and reopened it in Louth in March 2023. “It was quite easy for me because I had my website in Glasgow, so I just changed over the domain name. I didn’t have a huge network here when I returned from Scotland, so I arranged to provide free canapes of Thai food to a local hair salon and to an event at An Táin arts centre and the business mushroomed from there,” she says.

Indeed, the business took off so quickly that Jennifer had to hire two part-time employees to meet demand. One of those employees is now full time. “It has gone from strength to strength. Having established ourselves as the premier caterer in Louth we are now attracting clients from neighbouring counties across the North East and beyond,” she says.

Jennifer has joined the board of Boyne Valley Flavours, a community of producers and traders from the region, and she has immersed herself in finding local produce wherever possible. “We use as much local produce as we can and always choose organic where it’s available. That has resonated quite deeply with our customers. They like to know where their food is coming from,” she says.

A recent highlight for Kitchenetta Catering came about when following a promotion Jennifer did with Dish You Were Here, the luxury food and travel blog, she was invited to cater for MasterCard at the Open Championship in Portrush in July 2025. “We catered for their event at James Nesbitt’s house there, and it went so well that they are taking us to the Open Championship at Royal Birkdale in Liverpool this year. I’m hoping they will take us to St Andrews in 2027 too, a place I know very well,” she says.

Jennifer says Back for Business was an amazing experience. “It was very collaborative and very supportive. We gleaned a lot of knowledge from each other and our Lead Entrepreneur, a lot of which we’ve gone on to use,” she says.

“I would highly recommend it. I really enjoyed every minute of it, and I know that all of my group did as well, and we’re all very much in touch since and still supporting each other. It’s been seriously advantageous.”

As well as continuing to grow the catering business, Jenny is currently conducting a feasibility study into developing a ready meal product line for Kitchenetta Catering.



Kitchenetta

POSITION

Owner/Director

WHAT WE DO

Kitchenetta Catering caters for all events big or small using local, sustainable, seasonal Irish ingredients.

CONTACT US

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