EVENT CATERING



TABLE OF CONTENTS

- 1. How To Order
- 2. Canapes
- 3. Grazing Tables
- 4. Grazing Tables
- 5. Finger Buffet 1
- 6. Finger Buffet 2
- 7. Finger Buffet 3
- 8. Plated Buffet 1
- 9. Plated Buffet 2
- 10. Party Package
- 11. Afternoon Tea
- 12. High Tea
- 13. Set Menu 1
- 14. Set Menu 2
- 15. Set Menu 3
- 16. Set Menu 4



HOW TO BOOK

Argyll and Bute Council can offer you a wide range of delicious refreshment options for your event.

How to Book:

Customers should complete a Special Catering Order Form, which is available from the kitchen you are booking with, or by emailing cateringadmin@argyllbute.gov.uk Notice and Cancellations: We require 48 hours notice for bookings and cancellations, although for larger numbers and selection more notice is required. Special Diets and Allergies: When filling out the form, please include details of any allergies or special diets.

Special Requests and Bespoke Menus:

Please contact the Catering Admin team on 01546 604799 or email cateringadmin@argyll-bute.gov.uk

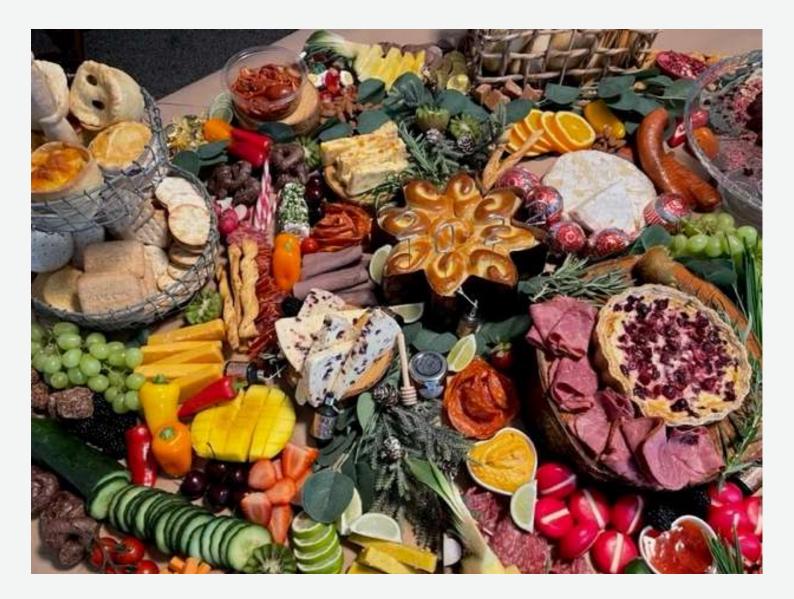
Payment:

Internal Customers: Special Catering Order Forms require the budget holder's signature, cost centre and account code. External Customers: Please supply a contact name, address and phone number. Prices quoted are excluding VAT.

CANAPES

Choice of 3 - £9.00

Chicken Liver Parfait. Mini Scottish Oatcakes Smoked Salmon Blinis Chilly Philly Potato Cakes (V) Crispy Halloumi (V) Mini Vegetable Tarts (V) Spicy Chicken Skewers Spiced Beetroot and Cream Cheese Crostini (V) Sausage and Bacon Wraps Mango and Brie Filo Parcel (V) Pesto Whirl (V) Haggis Bon Bons Olive and Mozzarella Sticks (V) Mini Savoury Tartlets Sweet Potato Bites (V) Pastrami and Horseradish Yorkies Chilli Tarts Red Pesto Pinwheel (V) Herb Stuffed New Potato Bites (V) Mini Steak and Ale Pies Fig and Goats Cheese Parcels (V) Lamb Skewer Chicken, Bacon and Leek Mini Pies Smoked Haddock and Dill Croquette



GRAZING TABLES



Bring the wow factor to your event with our amazing Grazing Tables!

Perfect for any occasion, these spreads can be created to any taste.





Example Menu

Continental Meats Pork Pies Gala Pie Pates Assortment of Cheeses **Mixed Olives** Char Vegetables **Fruit Selection** Crudities Chutneys Dips Hummus **Bread Sticks** Crackers **Crusty Bread** Cakes **Sweeties**

Price Upon Request



FINGER BUFFET

A Selection of Sandwiches Sausage Rolls **Chicken Satay** Homemade Quiche Pizza Slices Pigs n Blankets Mozzarella Sticks (V) Halloumi Fries (V) Indian Selection (V) Mixed Vegetable Pastries (V) Vegetable Crudities with Hummus (V) Selection of Cakes Fruit Platter

£12.50 per head

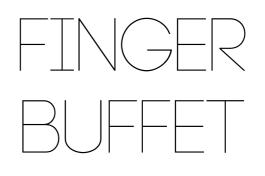


FINGER BUFFET

Smoked Salmon & Cream **Cheese Oatcakes** Haggis Bon Bons & Whisky **Cream Sauce** Mini Peppered Steak Pies Lamb Koftas & Raita **Chicken Satay Skewers** Chilli Mango Prawns Spicy Crab Cakes & Sweet Chilli Sauce Beetroot Falafels & Raita (V) Sundried Tomato, Mozzarella & Basil Skewers (V) Vegetable Crudités with Hummus Chocolate Brownies (GF) Mini Victoria Sponge (VE) Fruit Platter

£17.50 per head





A Selection of Sandwiches. Mini Rolls and Wraps Sausage Rolls Mini Pie Selection Mixed Indian Selection Haggis Bon Bons **Pizza Slices** Pork Pies Chicken Satay Cajun Chicken Kebabs **Pigs N Blankets** Butterfly Coconut Prawns Smoked Salmon and Cream **Cheese Blinis** Vegetable Pastry Bites (V) Brie and Mango Parcels (V) Halloumi Fries (V) Mozzarella Sticks (V) **Breaded Jalapenos Stuffed** with Cheese (V) Vegetable Skewers (V) A Selection of Cakes Fruit Platter Cheese Board with Crackers and Chutney (V)

£20.00 per head



PLATED BUFFET

Poached Salmon Honey Glazed Ham **Roast Chicken** Vegetable Skewers (V) Charcuterie Platter North Atlantic Prawns with Marie Rose Sauce Homemade Quiches (V) Green Salad (V) Coleslaw (V) Potato Salad (V) Moroccan Couscous (V) Beetroot Salad (V) **Mixed Olives Crusty Farmhouse Bread** Strawberry Cheesecake Lemon Roulade Fresh Fruit Platter

£22.50 per head

PLATED BUFFET

Homemade Pates (Chicken Liver. Smoked Salmon) Chargrilled Vegetable Terrine (\vee) Prawn Marie Rose Poached Salmon Hot Smoked Salmon Honey Glazed Gammon Continental Meat Platter Cajun Chicken Skewers Assorted Quiche Green Salad Potato Salad Coleslaw Moroccan Couscous **Beetroot Salad** Rice, Mixed Pepper and Spring **Onion Salad** Crusty Farmhouse Bread

Raspberry and White Chocolate Roulade with Fruit Compote Chocolate Tart Fresh Fruit Platter Cheeseboard with Mini Oatcakes

£25.00 per head





A Selection of Sandwiches, Mini Rolls and Wraps Mozzarella Sticks (V) Sausage Rolls Pizza Slices **Pork Pies** Crisps Carrot and **Cucumber Sticks** A Selection of Cakes Fruit Platter

£8.00 per head

AFTERNOON TEA

<u>Savories</u>

A Selection of Classic Tea Sandwiches

<u>Scones</u>

Freshly Baked Scones served with Clotted Cream and Jam

<u>Sweets</u>

A variety of Pastries and Cakes

Tea and Coffee £12.00 per head

HIGH TEA

<u>Main</u>

Fish and Chips Steak Pie Vegetable Curry

<u>Cakes</u>

A selection of home baked Scones and Cakes

Served with your choice of Tea or Coffee

£15.00 per head

MENU CHOICES

£22.50 per head

Soups - Choose 1

Leek, Potato and Crispy Pancetta Lentil and Bacon Cream of Chicken Ham Broth Tomato and Sweet Potato (V) Butternut Squash and Red Pepper (V) Sweet Potato and Coconut (V) Courgette and Brie (V) Broccoli and Stilton (V) Lightly Spiced Roast Parsnip (V)

Starters - Choose 2

Chicken Liver Parfait with Spiced Chutney Ham Hock Terringe with Piccalilli North Atlantic Prawn Marie Rose Salad Smoked Salmon Terrine with Dill Creme Fraiche Haggis, Neeps & Tatties Goats Cheese and Caramelised Onion Tart (V)

Mains - Choose 2

Traditional Steak Pie Chicken Breast Stuffed with Haggis, Peppercorn Sauce Roast Loin of Pork, Apple Sauce Glazed Ham with Leek & Cider Sauce Salmon Fillet with Lemon Dill Cream Brie and Beetroot Chutney Tart (V)

Desserts - Choose 2

Mixed Berry Pavlova Chocolate Torte Sticky Toffee Pudding Strawberry Cheesecake Apple Crumble Lemon Meringue Pie Cheese, Biscuits and Chutney

£25.00 Per Head

Starter

Tomato and Butternut Squash Soup (V, GF) Chicken Liver Parfait with Chutney and Oatcakes

Hot Smoked Salmon Salad with King Prawn and Creme Fraiche

Main

Slow-Cooked Daube of Beef with Herb Dumplings Fillet of Poached Salmon with a Herb Crust

Brie and Beetroot Chutney Tart (V) Served with Seasonal Vegetables and Potatoes

Dessert

Apple and Raspberry Crumble and Custard or Ice Cream Profiteroles with Chocolate Sauce Scottish Cheese Selection

£25.00 Per Head

Starter

Lentil and Bacon Soup Goats Cheese and Caramelised Onion Tart Melon, Parma Ham and Rocket Salad

Main

Traditional Steak and Ale Pie Breast of Chicken in a Tarragon Cream Sauce Roast Sweet Potato and Red Onion Tart

Dessert

Lemon Posset with Shortbread Biscuit Chocolate Tart with Clotted Cream Scottish Cheese Selection, Chutney and Oatcakes

£30.00 Per Head

Starter

Potato, Leek and Pancetta Soup Smoked Salmon Terrine with Dill Crème Smoked Applewood Soufflé with Rocket Salad

Main

Roast Lamb with Dauphinoise Potatoes Fillet of Poached Salmon with a Lemon Cream Sauce Roast Root Vegetable Tagine (V) Served with Seasonal Vegetables

Dessert

Sticky Toffee Pudding Fresh Fruit Pavlova Scottish Cheese Selection, Chutney and Oatcakes

£30.00 Per Head

Starter

Sweet Potato and Coconut Soup (V) Salad of Hot Smoked Salmon with Horseradish Cream Ham Hock Terrine with Caramelised Onion Chutney

Main

Roast Topside of Beef and Yorkshire Pudding Chicken Balmoral, Whisky Sauce Carrot Wellington spiced Marmalade Sauce Served with Seasonal Vegetables and Potatoes

Dessert

Lemon Tart with Fruit Compote Strawberry Pavlova Scottish Cheese Selection, Chutney and Oatcakes