

EVENT CATERING





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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@argyll-bute.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.



GRAZING TABLES

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



FINGER BUFFET

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
(V)

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



PARTY PACKAGE

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

Savories

A Selection of Classic Tea Sandwiches

Scones

Freshly Baked Scones served with
Clotted Cream and Jam

Sweets

A variety of Pastries and Cakes

Tea and Coffee
£12.00 per head

HIGH TEA

Main

Fish and Chips
Steak Pie
Vegetable Curry

Cakes

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

SET MENU 1

£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

SET MENU 2

£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

SET MENU 3

£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

SET MENU 4

£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