

Café Albert Ltd

Corporate and Office Buffet Menus

This brochure includes a selection of menus to cover most occasions from a simple working lunch to a more formal corporate reception.

As each event is a special occasion the menus are only a guideline and will be changed to suit individual requirements and take advantage of the seasons of the year to ensure the very best of quality.

Working Lunches and Finger buffets are suitable for any occasion from a light working lunch at the office to a reception for a special occasion. They are delivered on china white platters ready to go onto your buffet table. Each buffet is provided with china side plates and napkins.

For more formal occasions - **Board Lunches and Corporate Events** – we prefer to discuss your individual requirements from the style of food, selection of wines and drinks to table layout and service.

Should you wish to discuss your catering requirements further please contact Paul, Matthew or Kirsty on **01786 860333** or **orders@cafealbert.co.uk**



Cafealbertcatering

www.cafealbert.co.uk

Cafe Albert Ltd,
@ the Gargunock Inn,
8 Main Street, Gargunock,
FK83BW,
www.cafealbert.co.uk

Breakfasts

Ref no: WB1 - £4.25 + VAT**

Selection of Danish pastries
Scone with butter and jam
Croissant with preserves
Fresh orange juice

Ref no: WB2 - £4.95 + VAT**

Selection of filled breakfast
rolls (bacon, lorne & link
sausages)
Selection of Danish pastries
Fresh orange juice

**Minimum order of 10 people or £15 delivery

Working Lunches

Ref no: A1 - £4.10 + VAT

Selection of sandwiches, pitta bread, wraps or
croissants
Seasonal fruit
Fresh orange juice
Mineral water

Working Lunch Additions

Add cheese and biscuits for £1.50 + VAT
Add soup of the day for £2.00 + VAT
Add sponge cakes for £0.50 + VAT

Finger Buffet Menus

Ref no B1 – £5.85 + VAT

Selection of sandwiches & filled wraps
Cocktail sausage rolls
Individual quiches
Spring rolls with dipping sauce
Tandoori chicken skewers

Selection of mini cakes
Seasonal fruits
Fruit juice and mineral water

Ref no B3 – £6.10 + VAT

Selection of filled croissants and bagels
King prawn and mangetout with chilli dip
Individual quiches
Vegetable samosas
Selection of topped mini oatcake canapes
Chicken satay

Selection of mini cakes
Seasonal fruits
Fruit juice and mineral water

Ref no B5 – £7.00 + VAT

Selection of sandwiches
Spicy sausage rolls
Asparagus and parma ham with grain mustard mayonnaise dip
3 vegetable and herb savoury squares
Selection of honey roast ham and smoked salmon bilinis
Chicken tikka on naan bread topped with onion marmalade
Crudite – selection of cut market vegetables, tortilla crisps and dip

Selection of mini cakes
Seasonal fruits
Fruit juice and mineral water

Ref no B2 – £5.85 + VAT

Vegetarian Buffet

Selection of sandwiches and filled wraps
Individual quiches
Mini onion marmalade and avocado parcel
Vegetable samosas
Thai moneybags
Vegetable kebabs

Seasonal fruits
Selection of mini cakes
Fruit juice and mineral water

Ref no B4 – £7.00 + VAT

Selection of filled mini baguettes
Cherry tomato, basil and mozzarella tart
Selection of honey roast ham and smoked Salmon bilinis
Thai moneybags
Chicken satay
Chicken tandoori skewers
King prawn and mangetout with chilli dip

Selection of mini cakes
Seasonal fruits
Fruit juice and mineral water

Finger Buffet Additions

Add cheese and biscuits for £1.50 + VAT
Add Soup of the day for £2.00 + VAT



Executive and Board Room Buffet Selections

These buffets are on a 3 week rotational cycle. Please contact us to find out what week is running

Week 1 - £8.00 + VAT

Selection of Granary rolls with deluxe fillings
Asparagus and parma ham scrolls with a grain mustard and mayonnaise dip
Individual quiches
Avocado, blue cheese and caramelised onion wraps
Chicken tikka on naan bread topped with onion marmalade
Selection of mini oatcake canapes
Selection of topped bruschetta with olives and dips
Mini herb and cheese bread sticks

Selection of fruit tarts and sponge cakes
Seasonal fruit
Fresh fruit juice

Week 2 - £8.00 + VAT

Selection of granary sandwiches
Filled tortilla wraps
Sausage rolls
Goats cheese and onion tartlets
Chicken satay with dipping sauce
King prawn and mangetout with chilli dip
Selection of topped bruschetta with olives and dips

Fresh fruit kebabs
Selection of mini and sponge cakes
Fresh fruit juice

Week 3 - £8.00 + VAT

Selection of finger sandwiches and rolls
Mini kofta balls
Chargrilled lemon chicken satay with yoghurt dip
Selection of topped bruschetta with olives and dips
Falafel and dipping sauce
Skewered mini sausages wrapped in bacon
Thai money bags with a plum sauce

Seasonal fruits
Selection of danish pastries
Fresh fruit juice

Healthy Balanced Buffets

Ref no HB1– £5.75 + VAT

Selection of farmhouse wholemeal bread sandwiches with deluxe fillings
Selection of rolled tortilla wraps
Selection of quiches

Fresh fruit kebabs (2)
Selection of mini Danish pastries

Fresh fruit juice

Ref no HB2 – £6.50 + VAT

Selection of mini granary rolls with deluxe fillings
Crudités – a selection of freshly cut vegetables, olives and tortilla crisps and a vegetarian dip

Freshly baked scone with raspberry jam
(Whipped cream served separately)
Seasonal fruits

Fresh fruit juice

Ref no HB3– £6.50 + VAT

Selection of wholemeal bread rolls and sandwiches with deluxe fillings
Homemade spicy sausage rolls
Tandoori chicken satay with dipping sauce
Crudities – a selection of freshly cut vegetable, olives and kettle crisps and a vegetarian dip

A selection of homemade sponges and carrot cake
Seasonal fruit

Fresh fruit juice



Hot Working Lunches

Below is a range of Hot lunches that can be delivered to your office.

- Chicken Madras with braised rice - £6.50 + VAT per person
- Chilli con carne with braised rice - £6.50 + VAT per person
- Stovies with crusty bread or oatcakes - £5.50 + VAT per person
- Chicken and broccoli pasta bake - £6.00 + VAT per person
- Cottage Pie - £6.50 + VAT per person

Extras

- Salad selection - £1.50 + VAT per person
- Naan bread - £0.50 + VAT per person
- Crusty Bread - £0.50 + VAT per person

- There is a minimum order of 10 for each dish.
- We supply all cutlery, crockery and equipment for keeping the food warm at your venue



Ordering

Please order by email or phone, if ordering by phone we will also ask for an email to be sent confirming your order. We will always respond to all emails to confirm that we have received your order.

We would ask clients to try and order as far in advance as possible to help us with our preparations.

All orders are made to our dedicated email;

orders@cafealbert.co.uk

Telephone orders can be made to our base at the Gargunock Inn;

01786 860333

Please include the following when emailing;

Company
Contact person
Delivery address
Buffet required
Number of people
Date required
Time required

Any invoicing information (i.e. Purchase order number)

Payment

We will send out an invoice to the details provided. We would ask payments to be made within 30 days of the invoice being issued.

We are happy to accept all major forms of payment (BACS, Cheque, credit/debit card).

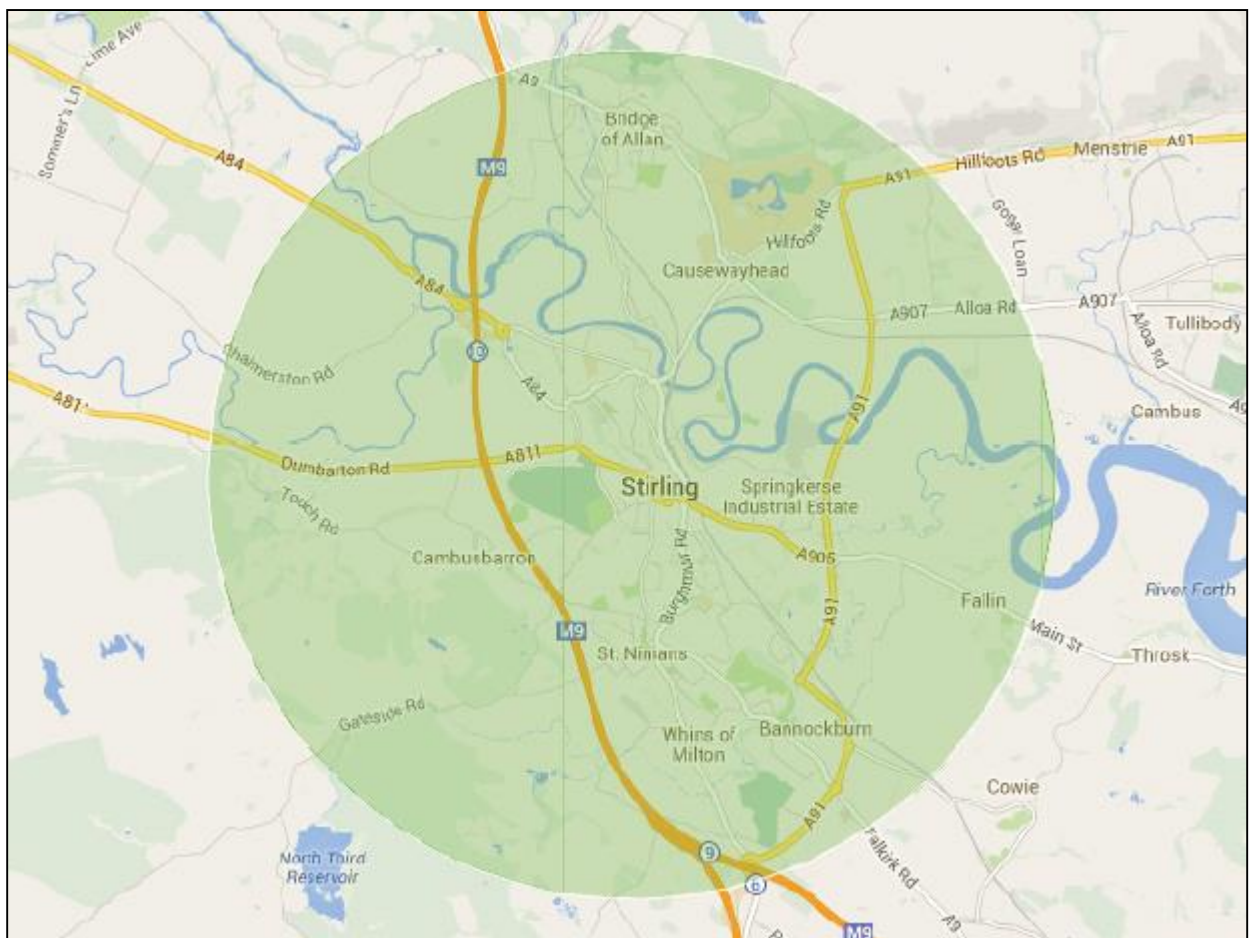
Cheques are to be made payable to 'Café Albert Ltd'

Café Albert Ltd

Deliveries

Our standard Delivery area is within a 3 mile radius of the centre of Stirling and our standard delivery times are between 11am and 1pm. Please see the map below.

We are more than happy to deliver outside of this area and out with these times, however a delivery charge might be added to your order dependant on the size of buffet.





Minimum Orders

We require no minimum order for lunch orders delivered between 11.30am and 1.30pm. There may be additional costs incurred for delivery outside these hours.

Notice periods for orders

We would ask orders to be with us by 12 noon the day before, and are able to take cancellations up to 5pm the day before. If a cancellation is received on the day of the buffet the full cost of the buffet will be incurred.

We are able to respond with last minute orders or changes on the morning of the buffet.

Company Structure

The company focuses on 3 main areas

- Working lunches and buffets to offices
- Special Event Catering
- Gargunnock Inn Restaurant

We employ a total of 20 trained and qualified staff.



Contacts

There would be 3 main contacts.

- Paul Bedwell – Been involved in the running of the business since 1998. Oversees all Kitchen activities within our business, and is responsible for all health and safety along with environmental health.
- Matthew Bedwell – Been involved in the business for a total of 12 Years. Oversees all email correspondence, organisation of orders and invoicing. Has an HND in Hotel and Hospitality Management
- Kirsty Lamond (Buffet Manager) – Organises all day to day preparation of buffets. Has been with the business for 18 years.

One of the above is always available to be contacted and each have many years' experience dealing with our company