

# 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](http://www.cafealbert.co.uk)

## Breakfasts

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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

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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

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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

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### **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

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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

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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

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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).

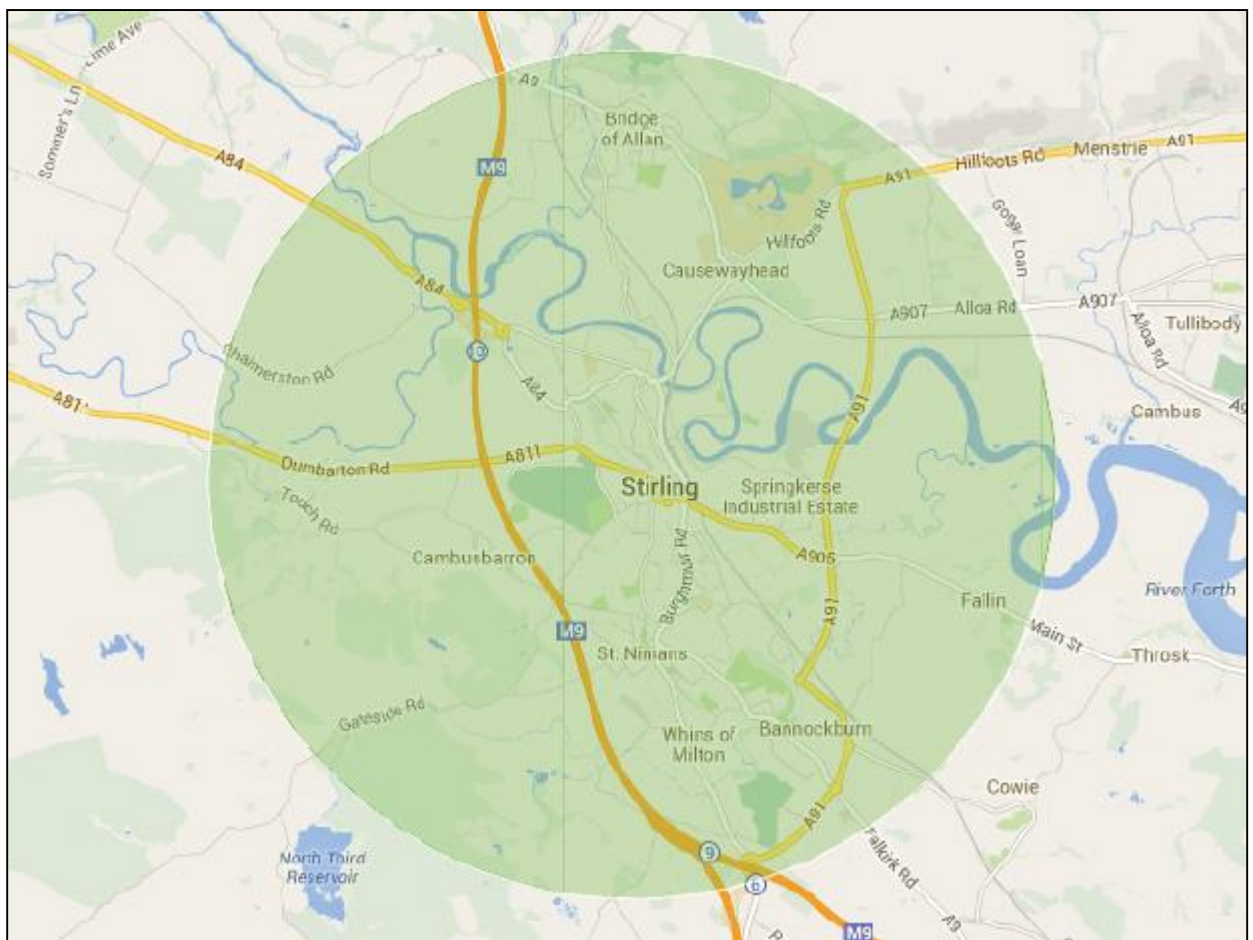
Cheques are to be made payable to 'Café Albert Ltd'

# 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

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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

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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

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The company focuses on 3 main areas

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

We employ a total of 20 trained and qualified staff.



## Contacts

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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. Overseas 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