

# Café Albert Catering

## Gargunnock House Packages

We are a Catering company based out of the Gargunnock Inn, and have supplied catering to Gargunnock House for 16 years. We are a family owned and run business and have catered for many weddings, private meals and corporate events over the years.

Our package pricing is based on full occupancy of Gargunnock House, and hopefully covers all aspects of your day. We prefer to discuss your individual requirements to ensure the smooth running of your event.

Included are ideas for your meal & drinks packages. If you are looking for a less informal day and meal we have many finger and fork buffets that are available.



# Gargunnock House Private Meal Package

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## 3 Course Served Scottish Meal

£36.00 per person

### Starter

Cockaleekie Soup with crusty bread

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### Main Dish

Haggis neeps and Tatties with Whisky Sauce

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### Dessert

Cranachan with shortbread

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Tea and Coffee with tablet

This price includes chef, waiting staff, cutlery & crockery, all setup and tidy down.

For smaller groups multiple choices can be given. (pre order is required)

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## Gargunnock House Private Meal Package

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### 3 Course Served Meal

£36.00 per person

#### Starter

Farmhouse pate, with gherkins, capers, onion marmalade

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#### Main Dish

Breast of chicken, served on a bed of sauté potatoes, bacon lardoons, shallots,  
with seasonal gravy

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#### Dessert

Rich chocolate mousse served with shortbread

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#### Tea and Coffee with tablet

This price includes chef, waiting staff, cutlery & crockery, all setup and tidy  
down.

For smaller groups multiple choices can be given. (pre order is required)

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The following dishes can be substituted with items from the two menus to create your own individual menu.

## Starters

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Game platter (smoked venison, duck and chicken, with apple fritter and spiced gooseberry chutney) +£1.50pp

Prawn Cocktail with buttered wholemeal bread +£1.00pp

Goats cheese, walnut and roasted red pepper salad with balsamic vinaigrette +£1.50pp

Tomato, mozzarella and avocado salad +£1.00pp

Platter of smoked fish with caper cream cheese +£2.00pp

Smoked salmon and chilled melon salad +£1.50pp

Peppered mackerel with beetroot salsa +£1.00pp

A soup of your choice served with crusty bread +£0.00pp

Antipasti, selection of Italian cured meats, crusty bread and accompaniments +£2.00pp

Chilled Marinated Mediterranean Vegetables with Soft Cauliflower Cream +£0.00pp

Mature Venison Pate served Crisp Salad Leaves and Spicy Pear Chutney +£1.50pp

## Main Dishes

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Slow Roasted Leg of Scotch Lamb studded with Garlic and Rosemary, Selection of freshly prepared vegetables +£5.00pp

Breast of chicken, served on a bed of haggis with a whisky cream sauce, boiled potatoes and roasted vegetables +£3.00pp

Roast Fillet of Scotch Beef coated in Cracked Pepper served with Root Vegetables and Red Wine and Madeira Sauce +£10.00pp

Herb Crusted rack of Lamb served on a bed of spinach with a red wine and honey jus, roasted vegetables +£7.50pp

Darne of Scotch salmon served on a bed of Mediterranean vegetables with sweet chilli sauce +£5.00pp

Venison Casserole finished with Wild Mushrooms and Button Onions +£3.00pp

Beef Shin and chorizo casserole, roasted baby potatoes +£3.00pp

Tradition Scottish Steak Pie served with baby new potatoes and roasted vegetables +£2.50pp

Beef lasagne served with dressed salad and crusty bread +£0.00pp

Chicken Tikka masala served with Braised rice and naan bread +£0.00pp

## Desserts

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Lemon Tart with a Raspberry Coulis +£0.50pp

Black currant Mousse with Local Berries and Cream +£0.75pp

Pear and Almond Tart +£0.75pp

Exotic Fresh Fruit Salad with Scottish Strawberries +£1.00pp

Trio of Scottish Cheeses served with Grapes and Oatcakes +£1.75pp

Chocolate torte with dairy ice cream +£1.50pp

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## Sparkling wine reception

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We are able to provide a sparkling wine (Prosecco or Cava) reception for you anywhere within the grounds of Gargunock House. The price of this is £7.50 per person (average 2 glasses). If you would like to use champagne the cost would be £11.50 per person.

## Canapes

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If you would like canapés to be served with your champagne reception these can be provided at a cost of £3.25 per person (3 canapes per person). The selection is below;

### Meat

Asparagus and pastrami scrolls with a mustard mayonnaise dip  
Chicken tikka on naan bread topped with onion marmalade  
Rare roast beef and horseradish crostini  
Char grilled lemon chicken satay with a yoghurt and cucumber dip  
Ham and onion puffs  
Crispy chicken pieces with a sweet and sour sauce

### Fish

Herb scones with cream cheese and smoked trout  
Savoury puffs filled with salmon mousse  
Tartlet filled with citrus salsa topped with king prawn  
King prawns wrapped in mange tout with a sweet and sour dip  
Smoked salmon pinwheels

### Vegetarian

Thai vegetable moneybags  
Pastry boat filled with freshly made mushroom pâté  
Tartlet with cherry tomato onion and feta cheese  
Cherry tomato and feta cheese puffs  
Spinach pakora with a sweet chilli dip  
Vegetable satay  
Choux puffs with a mushroom and pine nut filling

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## Wine Package

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Our standard wine package starts at £8.00 per person (1/2 bottle each). This is based on our house wines

White: Finca El Picador Sauvignon 2012 – Chile  
*Dry, clean, fresh and flavoursome Sauvignon Blanc.*

White: Pinot Grigio gPG 2012 – Italy  
*Crisp Pinot Grigio blend packed with zesty apple and lemon fruits.*

Rosé: Tolva 2012 – Chile  
*Vibrantly fruity Merlot rosé – bring on the summer!*

Red: Finca El Picador Merlot 2012 – Chile  
*Slick, brambly fruit, laden with plum, cherry and dark cassis flavours – a wee smasher!*

Red: Dry River Shiraz 2012 – Australia  
*Easy-drinking Shiraz- packed with spice and blackcurrant fruit flavours.*

*We have a wine selection of over 45 other wines and are happy to quote for any of these.*

### Table wear

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*All cutlery and crockery is included within the meal price. However we can provide linen napkins and tablecloths.*

*Linen napkin £1.25 per person*

*Tablecloth £6.50 each*

### Staff

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*All staffing costs are included in the meal price and extras. However if you require a member of staff to stay after the meal to assist with drinks etc, we can provide this for £15 per hour.*

*Providing your own drinks*

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*We are happy to quote for staff to serve and the hire of glassware.*

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# Finger Buffets

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## **Buffet 1 £9.50**

Selection of mini wholemeal rolls with deluxe fillings  
Asparagus and Parma ham scrolls with a mustard and light mayonnaise dip  
Tartlet with cherry tomato, courgette and mozzarella  
Avocado, blue cheese and caramelized onion wraps  
Chicken tikka on naan bread topped with onion marmalade  
Smoked Salmon Blinis  
Crudités – a selection of freshly cut vegetables wrapped in rice paper  
with light soy sauce  
Breadsticks and a vegetarian dip  
Selection of fruit tarts and homemade cake  
Fresh fruit platter and fruit bowl selection

## **Buffet 2 - £9.50**

Selection of wholemeal bread sandwiches  
Homemade sausage rolls and dip  
Goat's cheese and onion tartlets  
Freshly made chicken satay with satay dip  
King prawn wrapped in mange tout with a sweet chilli sauce  
Crudités – a selection of freshly cut vegetables wrapped in rice paper  
with light soy sauce  
Wholemeal pitta bread with mixed salad and Cajun chicken  
Fresh fruit kebabs  
Selection of Mini cakes and homemade cakes

## **Buffet 3 - £9.50**

Selection of wholemeal bread finger sandwiches and rolls  
Ham and onion puffs  
Char grilled lemon chicken satay with a yoghurt and cucumber dip  
Japanese king prawn with sweet chilli dip  
Crudités – a selection of freshly cut vegetables wrapped in rice paper  
with light soy sauce  
Skewered sausages wrapped in bacon  
Mini vegetable kebabs  
Thai money bags with a plum sauce  
Fresh fruit platter and fruit bowl selection  
Selection of mini Danish pastries

# Cold Fork Buffets

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(A minimum order of 10 is required for all cold and hot fork buffets)

## **Ref No C1 - £13.00**

Honey Roast Ham and succulent turkey breast with piccalilli  
Blackened Cajun breast of chicken with a chilli and tomato salsa  
Slices of melon topped with feta cheese and olives  
Mini vegetarian tartlets  
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Mixed leaf salad with diced chilli and peppers  
Tomato and red onion salad with basil  
Cucumber with a vinaigrette dressing  
Sliced new potatoes and onion salad  
Farmhouse crusty bread and butter  
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Hazelnut and raspberry roulade  
Selection of continental cheeses, grapes and biscuits

## **Ref No C2 - £16.00**

Char grilled breast of chicken with a watercress dressing  
Prawns with melon cubes and mint mayonnaise  
Salmon niçoise with fine beans, waxy potatoes, cherry tomatoes and egg  
Lamb cutlets with an herb crust  
Mediterranean vegetables with an olive oil and balsamic dressing  
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Continental leaf salad  
Mixed bean vinaigrette  
Trio of tomato salad with sliced red onion and basil  
Cucumber and pepper salad  
French bread and butter  
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Exotic fruit salad with double cream  
Scottish cheese board, oatcakes, grapes and celery

## **Ref No C3 - £19.50**

Fillet of beef coated in cracked pepper with crumbed stilton  
Tranche of scotch salmon with an herb crust  
Thai duck salad with soy sauce, lime and red chilli dressing  
Diced breast of chicken in a creamy curry sauce with wild rice  
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Deep fried breaded aubergine and olive salad  
Mixed fine beans and asparagus salad with pasta and pine nuts  
Salad of diced apple, walnuts, grapes, celery and mayonnaise  
Hot new potatoes  
Selection of continental breads and butter  
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Traditional French apple tart  
Trio of Scottish cheeses, oatcakes and celery



# Hot Fork Buffets

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(A minimum order of 10 is required for all cold and hot fork buffets)

## Ref No D1 - £16.50

Breast of chicken cooked in a white wine and mushroom sauce  
Moroccan lamb with butternut squash, chick peas and apricots

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Mixed leaf salad  
Tomato and red onion salad  
Braised rice  
Hot new baby potatoes  
Char grilled Mediterranean vegetables  
Farmhouse crusty bread and pitta breads with butter

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Fresh fruit salad with passion fruit and double cream  
Selection of British cheeses, water biscuits, grapes and celery

## Ref No D2 - £17.50

Winter casserole  
(Cubes of scotch beef cooked in red wine with button onion, mushrooms and lardoons)  
Corn fed chicken cooked in broth with a selection of root vegetables and fresh herbs

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Wild rice  
Baby new potatoes  
Selection of freshly prepared market vegetables  
Selection of crusty continental breads and butter

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Chocolate gateau and fresh cream  
Truckle of Mull cheddar, oatcakes, celery and grapes  
Scottish cheese board, oatcakes, grapes and celery

## Simple Hot Fork Buffet Menu Ref No D3 - £12.50

Beef lasagne Verdi  
Chilli con carne  
Chicken madras  
Traditional cottage pie  
Venison sausages cooked in a red onion gravy

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Mixed salad  
New potatoes or Braised rice

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French bread and butter  
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Chocolate gateau and fresh cream  
Cheeses and biscuits

Please note that buffets do not include waiting staff. The prices listed are only for delivery and setup.  
All Prices are inclusive of VAT and are subject to change (increase on food costs etc). Prior notice will be given.