



**Working Lunches  
Cocktail Receptions  
Corporate Events  
Boardroom Selection**

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 side plates and napkins.

For more formal occasions - **Wedding, 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 us on **01786 860333**

The cost of waiting staff and hire of any equipment is not included. **All prices are subject to VAT at 20%** and a small delivery charge may be made for deliveries outside the Stirling area.

**Bookings can be made by email to: [orders@cafealbert.co.uk](mailto:orders@cafealbert.co.uk)**

For bookings please telephone 01786 860333

**Standard Finger Buffet Menus**

**Ref No B1 - £5.85 +VAT**

Selection of sandwiches, filled wraps or croissants  
Selection of smoked salmon, ham and salami canapés  
Homemade cocktail sausage rolls  
Tartlet filled with tomato salsa topped with feta cheese  
Mini duck spring rolls with a plum dip  
Cajun chicken skewers

Selection of mini cakes  
Basket of seasonal fruits  
Fruit juice and mineral water

**Ref No B2 - Vegetarian Buffet - £5.85 +VAT**

Selection of freshly made sandwiches and mini rolls  
Small freshly cooked vegetarian quiche  
Mushroom Puffs  
Vegetable Samosas  
Thai Moneybags  
Vegetable Kebabs

Fresh fruit platter with pineapple melon, water melon,  
grapes and strawberries

Selection of Mini Cakes  
Fresh fruit juice and Mineral water

**Ref No B3 - £6.10 +VAT**

Selection of filled croissants and bagels  
Japanese style breaded prawns with a chilli sauce  
Chicken satay  
Vegetarian tartlet  
Vegetable Samosas with a mint and yoghurt dip  
Choux puffs with a mushroom, pine nut and parsley filling

Selection of Danish pastries  
Fruit platter  
Fruit juice and Mineral water

***Standard Finger Buffet Menus***

**Ref No B4 - £6.75 +VAT**

French baguettes with a selection of fillings  
Goats cheese tartlet  
Smoked salmon blinis  
Chicken Tandoori skewers with yoghurt and cucumber dip  
Thai vegetable moneybags with a plum sauce dip  
Chicken satay  
Japanese style breaded prawns with a chilli sauce

Selection of homemade sponges  
Fresh fruit kebabs  
Fresh fruit juice and Mineral water

**Ref No B5 - £7.00 +VAT**

Selection of freshly made sandwiches  
Pitta breads filled with salad and Cajun chicken  
Asparagus and pastrami scrolls with a mustard mayonnaise dip  
Tartlet with cherry tomato, onion and feta cheese  
Savoury puffs filled with salmon mousse  
Chicken tikka on naan bread topped with onion marmalade  
Crudités – a selection of freshly cut market vegetables, olives and tortilla crisps  
and a vegetarian dip

Selection of homemade cakes  
Fresh fruit basket  
Fresh fruit juice and Mineral water

**Ref No B6 - £7.00 +VAT**

A selection of freshly baked filled French baguettes  
Thai vegetable moneybags  
Smoked Salmon Blinis  
Char grilled lemon chicken skewers with yoghurt and cucumber dip  
Tartlet filled with citrus salsa topped with king prawn  
Homemade spicy sausage rolls with a relish dip  
Pastry boat filled with freshly made mushroom pâté

Delicious range of cocktail size éclairs, choux pastries and fruit tarts  
Fresh fruit platter with pineapple, melon, grapes and strawberries

Fresh fruit juice and Mineral water

***Premium Buffet Selections***

**Weekly Finger Buffet Week 1 £8.00 +VAT**

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  
Fresh fruit juice

**Weekly Finger Buffet Week 2 - £8.00 +VAT**

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  
Fresh fruit juices

**Weekly Finger buffet Week 3 - £8.00 +VAT**

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  
Fresh fruit juice

***Healthy Balanced Buffet Suggestions***

**Finger Buffet HB1 - £5.75 +VAT**

Selection of mini wholemeal 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)

Fresh fruit platter with pineapple melon, water melon,  
grapes and strawberries

Fresh fruit juices

**Finger Buffet HB2 - £5.75+VAT**

Selection of farmhouse wholemeal bread sandwiches

Wholemeal pitta bread with mixed salad and Cajun chicken

A selection of homemade quiche lorraine and Mediterranean vegetables

Fresh fruit kebabs (2)

A selection of homemade sponges and carrot cake

Fresh fruit juices

**Finger buffet HB3 - £5.75 +VAT**

Selection of wholemeal bread rolls

Homemade spicy sausage rolls

Char grilled lemon chicken satay with a yoghurt and cucumber dip

Crudities – a selection of freshly cut vegetable, olives and tortilla crisps  
and a vegetarian dip

Selection of mini Danish pastries

Fresh fruit platter with pineapple melon, water melon,  
grapes and strawberries

Fresh fruit juice

Canapés

**Our Canapé selection is ideal for receptions, cocktail party or any other special occasion.**

**We recommend 5 to 10 pieces per person depending on the duration of the event.**

**£0.80 per item + VAT**

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

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

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

Selection of mini fruit tarts  
Fruit kebabs

**Sandwich and roll fillings**

Egg and crispy bacon  
Scottish cheddar and ham  
Bacon and brie  
Smoked ham and pickle  
Honey roast ham and tomato  
Honey roast ham and wholegrain mustard  
mayonnaise  
Smoked ham and cream cheese  
Sausage and tomato  
Chicken tikka and red onion  
Coronation chicken  
Chicken and sweet corn

Lemon mayonnaise chicken  
Corned beef and tomato  
Pepperoni and jalapeno peppers  
Turkey and cranberry sauce  
Turkey on salad leaves  
Tuna and cucumber  
Tuna with sweet corn  
Mexican chilli tuna  
Smoked mackerel pate and lemon  
Smoked salmon with cream cheese  
Salmon mayonnaise  
Prawn Marie Rose

**Vegetarian**

Cheddar and pickle  
Smoked cheese and pickle  
French brie and grapes  
Philly cheese and chives  
Scottish cheddar and tomato  
Sliced egg and tomato  
Egg mayonnaise & spring onion  
Vegetarian Mexican  
Char grilled Mediterranean vegetables  
Houmous and red onion  
Grated cheese with grated carrot and parsley  
Peanut butter with finely chopped green pepper and onion  
Cold nut roast with a tomato pickle  
Avocado mashed with curry powder and salad  
Cream cheese with raisins  
Cucumber with vinaigrette  
Crisp salad leaves, tomato and cucumber

**Cold Fork Buffets\***

**Ref No C1 - £10.95 +VAT**

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 - £15.80 +VAT**

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  
\*\*\*

Exotic fruit salad with double cream  
Scottish cheese board, oatcakes, grapes and celery

**Ref No C3 - £16.50 +VAT**

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  
Fresh orange juice and mineral water

\*A minimum order of 10 is required for all fork buffets

**Hot Fork Buffets\***

**Ref No D1 - £14.40 +VAT**

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

\*\*\*

Fresh fruit salad with passion fruit and double cream

Selection of British cheeses, water biscuits, grapes and celery

**Ref No D2 - £15.25 +VAT**

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

\*\*\*

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 - £10.25 +VAT**

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

\*\*\*

French bread and butter

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Chocolate gateau and fresh cream

Cheeses and biscuits

\*A minimum order of 10 is required for all fork buffets

**Bowl Food**

Bowl food or miniature meals are an exciting alternative to a normal finger or fork buffet. Ideal for a reception where you want to impress your guests, however, we do need access to a small kitchen.

Miniature meals are served in small rice bowls.

**Cold**

**Prawn Cocktail**

Shredded iceberg lettuce, prawns, Marie rose sauce with slices of cucumber

**Blackened Cajun chicken**

Oven baked chicken coated in Cajun spices served on sugar snap and bean shoot salad with sweet chilli

**Peppered Beef**

Stir fried fillet of beef coated in cracked pepper with lettuce leaves, olives and crumbed blue cheese

**Griddled Lemon Chicken**

Strips of breast of chicken marinated in lemon, char grilled and served on a bed of Mediterranean couscous

**Salmon Niçoise**

Pan fried salmon with a salad of French beans, waxy potatoes, egg, olives and fresh herbs

**Hot**

**Lamb Vindaloo**

Sautéed lamb, tomatoes, potatoes, onions and coriander in a spicy sauce with wild rice and small popadoms

**Venison Sausages**

Grilled venison sausages served on a bed of mustard grain mash with a light gravy

**Chilli Beef**

Minced beef cooked with chilli, tomatoes and kidney beans served with small pitta breads

**Haggis and neaps**

A spicy haggis topped with mashed Swede and creamed potatoes

**Coq au Vin**

Strips of chicken breast, mushroom, baby onions and bacon sautéed with brandy, red wine and garlic

**Desserts**

**Tiramisu**

Amaretto biscuits soaked in Marsala and wine with mascarpone sprinkled with cocoa

**Scottish Trifle**

Layered sponge soaked with drambuie, raspberry jelly and fresh vanilla custard topped with whipped cream

**Cranachan**

Oatmeal and fresh raspberries soaked in drambuie mixed with sweetened whipped cream

**Tropical Fruit Salad**

A combination of small-diced fruits scented with passion fruit

**Chocolate Mousse**

Rich milk chocolate mousse decorated with white chocolate