

Café Albert Catering

Private Dining Packages

We are a Catering company based out of the Gargunock Inn, and have supplied Private dining for 25 years. We are a family owned and run business and have catered for many weddings, private meals and corporate events over the years.

Pricing depends on the number of guests and level of service you require. 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.



Plane Castle Private Meal Package

3 Course Served Scottish Meal

Starter

Cockaleekie Soup with crusty bread

Main Dish

Haggis neeps and Tatties with Whisky Sauce

Dessert

Cranachan with shortbread

Tea and Coffee with tablet

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

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

Plane Castle Private Meal Package

3 Course Served Meal

Starter

Farmhouse pate, with gherkins, capers, onion marmalade

Main Dish

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

Dessert

Rich chocolate mousse served with shortbread

Tea and Coffee with tablet

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

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

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

Starters

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

Prawn Cocktail with buttered wholemeal bread

Goats cheese, walnut and roasted red pepper salad with balsamic vinaigrette

Tomato, mozzarella and avocado salad

Platter of smoked fish with caper cream cheese

Smoked salmon and chilled melon salad

Peppered mackerel with beetroot salsa

A soup of your choice served with crusty bread

Antipasti, selection of Italian cured meats, crusty bread and accompaniments

Chilled Marinated Mediterranean Vegetables with Soft Cauliflower Cream

Mature Venison Pate served Crisp Salad Leaves and Spicy Pear Chutney

Main Dishes

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

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

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

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

Darne of Scotch salmon served on a bed of Mediterranean vegetables with sweet chilli sauce

Venison Casserole finished with Wild Mushrooms and Button Onions

Beef Shin and chorizo casserole, roasted baby potatoes

Tradition Scottish Steak Pie served with baby new potatoes and roasted vegetables

Beef lasagne served with dressed salad and crusty bread

Chicken Tikka masala served with Braised rice and naan bread

Desserts

Lemon Tart with a Raspberry Coulis

Black currant Mousse with Local Berries and Cream

Pear and Almond Tart

Exotic Fresh Fruit Salad with Scottish Strawberries

Trio of Scottish Cheeses served with Grapes and Oatcakes

Chocolate torte with dairy ice cream

Sparkling wine reception

We are able to provide a sparkling wine (Prosecco or Cava) reception for you anywhere within the grounds of Plane Castle. The price of this is £8.50 per person (average 2 glasses). If you would like to use champagne the cost would be £16.50 per person.

Canapes

If you would like canapés to be served with your champagne reception these can be provided at a cost of £4.25 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

Wine Package

Our standard wine package starts at £9.00 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

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

Linen napkin £1.50 per person

Tablecloth £7.50 each

Staff

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

We are happy to quote for staff to serve and the hire of glassware. Staff will serve all drinks for the meal.

Finger Buffets

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

(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

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

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

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 - £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

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

Traditional French apple tart
Trio of Scottish cheeses, oatcakes and celery

Hot Fork Buffets

(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

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 - £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

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 - £12.50

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

Mixed salad
New potatoes or Braised rice

French bread and butter

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 exclusive of VAT and are subject to change (increase on food costs etc). Prior notice will be given.
All prices are quoted are excluding VAT