

# EVENT CATERING





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# HOW TO BOOK

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Argyll and Bute Council can offer you a wide range of delicious refreshment options for your event.

## **How to Book:**

Customers should complete a Special Catering Order Form, which is available from the kitchen you are booking with, or by emailing [cateringadmin@argyll-bute.gov.uk](mailto:cateringadmin@argyll-bute.gov.uk) Notice and Cancellations: We require 48 hours notice for bookings and cancellations, although for larger numbers and selection more notice is required. Special Diets and Allergies: When filling out the form, please include details of any allergies or special diets.

## **Special Requests and Bespoke Menus:**

Please contact the Catering Admin team on 01546 604799 or email [cateringadmin@argyll-bute.gov.uk](mailto:cateringadmin@argyll-bute.gov.uk)

## **Payment:**

Internal Customers: Special Catering Order Forms require the budget holder's signature, cost centre and account code. External Customers: Please supply a contact name, address and phone number. Prices quoted are excluding VAT.



# CANAPES

Choice of 3 - £9.00

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Chicken Liver Parfait, Mini Scottish  
Oatcakes

Smoked Salmon Blinis

Chilly Philly Potato Cakes (V)

Crispy Halloumi (V)

Mini Vegetable Tarts (V)

Spicy Chicken Skewers

Spiced Beetroot and Cream Cheese  
Crostini (V)

Sausage and Bacon Wraps

Mango and Brie Filo Parcel (V)

Pesto Whirl (V)

Haggis Bon Bons

Olive and Mozzarella Sticks (V)

Mini Savoury Tartlets

Sweet Potato Bites (V)

Pastrami and Horseradish Yorkies  
Chilli Tarts

Red Pesto Pinwheel (V)

Herb Stuffed New Potato Bites (V)

Mini Steak and Ale Pies

Fig and Goats Cheese Parcels (V)

Lamb Skewer

Chicken, Bacon and Leek Mini Pies  
Smoked Haddock and Dill Croquette



# GRAZING TABLES



Bring the wow factor to your event with our amazing Grazing Tables!

Perfect for any occasion, these spreads can be created to any taste.



# GRAZING TABLES

Example Menu

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Continental Meats

Pork Pies

Gala Pie

Pates

Assortment of Cheeses

Mixed Olives

Char Vegetables

Fruit Selection

Crudities

Chutneys

Dips

Hummus

Bread Sticks

Crackers

Crusty Bread

Cakes

Sweeties

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Price Upon Request



# FINGER BUFFET

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A Selection of Sandwiches

Sausage Rolls

Chicken Satay

Homemade Quiche

Pizza Slices

Pigs n Blankets

Mozzarella Sticks (V)

Halloumi Fries (V)

Indian Selection (V)

Mixed Vegetable Pastries (V)

Vegetable Crudities with

Hummus (V)

Selection of Cakes

Fruit Platter

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£12.50 per head



# FINGER BUFFET

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Smoked Salmon & Cream  
Cheese Oatcakes  
Haggis Bon Bons & Whisky  
Cream Sauce  
Mini Peppered Steak Pies  
Lamb Koftas & Raita  
Chicken Satay Skewers  
Chilli Mango Prawns  
Spicy Crab Cakes & Sweet  
Chilli Sauce  
Beetroot Falafels & Raita (V)  
Sundried Tomato, Mozzarella  
& Basil Skewers (V)  
Vegetable Crudités with  
Hummus  
Chocolate Brownies (GF)  
Mini Victoria Sponge (VE)  
Fruit Platter

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£17.50 per head





# FINGER BUFFET

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A Selection of Sandwiches,  
Mini Rolls and Wraps  
Sausage Rolls  
Mini Pie Selection  
Mixed Indian Selection  
Haggis Bon Bons  
Pizza Slices  
Pork Pies  
Chicken Satay  
Cajun Chicken Kebabs  
Pigs N Blankets  
Butterfly Coconut Prawns  
Smoked Salmon and Cream  
Cheese Blinis  
Vegetable Pastry Bites (V)  
Brie and Mango Parcels (V)  
Halloumi Fries (V)  
Mozzarella Sticks (V)  
Breaded Jalapenos Stuffed  
with Cheese (V)  
Vegetable Skewers (V)  
A Selection of Cakes  
Fruit Platter  
Cheese Board with Crackers  
and Chutney (V)

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£20.00 per head



# PLATED BUFFET

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Poached Salmon  
Honey Glazed Ham  
Roast Chicken  
Vegetable Skewers (V)  
Charcuterie Platter  
North Atlantic Prawns with  
Marie Rose Sauce  
Homemade Quiches (V)  
Green Salad (V)  
Coleslaw (V)  
Potato Salad (V)  
Moroccan Couscous (V)  
Beetroot Salad (V)  
Mixed Olives  
Crusty Farmhouse Bread  
Strawberry Cheesecake  
Lemon Roulade  
Fresh Fruit Platter

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£22.50 per head



# PLATED BUFFET

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Homemade Pates (Chicken  
Liver, Smoked Salmon)  
Chargrilled Vegetable Terrine  
(V)

Prawn Marie Rose  
Poached Salmon  
Hot Smoked Salmon  
Honey Glazed Gammon  
Continental Meat Platter  
Cajun Chicken Skewers

Assorted Quiche

Green Salad

Potato Salad

Coleslaw

Moroccan Couscous

Beetroot Salad

Rice, Mixed Pepper and Spring

Onion Salad

Crusty Farmhouse Bread

Raspberry and White Chocolate

Roulade with Fruit Compote

Chocolate Tart

Fresh Fruit Platter

Cheeseboard with Mini

Oatcakes

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£25.00 per head



# AFTERNOON TEA

## Savories

A Selection of Classic Tea Sandwiches

## Scones

Freshly Baked Scones served with  
Clotted Cream and Jam

## Sweets

A variety of Pastries and Cakes

Tea and Coffee

# MENU CHOICES

£22.50 per head

## **Soups - Choose 1**

Leek, Potato and Crispy Pancetta  
Lentil and Bacon  
Cream of Chicken  
Ham Broth  
Tomato and Sweet Potato (V)  
Butternut Squash and Red Pepper (V)  
Sweet Potato and Coconut (V)  
Courgette and Brie (V)  
Broccoli and Stilton (V)  
Lightly Spiced Roast Parsnip (V)

## **Starters - Choose 2**

Chicken Liver Parfait with Spiced  
Chutney  
Ham Hock Terringe with Piccalilli  
North Atlantic Prawn Marie Rose  
Salad  
Smoked Salmon Terrine with Dill  
Creme Fraiche  
Haggis, Neeps & Tatties  
Goats Cheese and Caramelised Onion  
Tart (V)

## **Mains - Choose 2**

Traditional Steak Pie  
Chicken Breast Stuffed with Haggis, Peppercorn  
Sauce  
Roast Loin of Pork, Apple Sauce  
Glazed Ham with Leek & Cider Sauce  
Salmon Fillet with Lemon Dill Cream  
Brie and Beetroot Chutney Tart (V)

## **Desserts - Choose 2**

Mixed Berry Pavlova  
Chocolate Torte  
Sticky Toffee Pudding  
Strawberry Cheesecake  
Apple Crumble  
Lemon Meringue Pie  
Cheese, Biscuits and Chutney

# SET MENU 1

£25.00 Per Head

## **Starter**

Tomato and Butternut Squash Soup (V,  
GF)

Chicken Liver Parfait with Chutney and  
Oatcakes

Hot Smoked Salmon Salad with King  
Prawn and Creme Fraiche

## **Main**

Slow-Cooked Daube of Beef with Herb  
Dumplings

Fillet of Poached Salmon with a Herb  
Crust

Brie and Beetroot Chutney Tart (V)  
Served with Seasonal Vegetables and Potatoes

## **Dessert**

Apple and Raspberry Crumble and  
Custard or Ice Cream

Profiteroles with Chocolate Sauce  
Scottish Cheese Selection

# SET MENU 2

£25.00 Per Head

## **Starter**

Lentil and Bacon Soup  
Goats Cheese and Caramelised Onion Tart  
Melon, Parma Ham and Rocket Salad

## **Main**

Traditional Steak and Ale Pie  
Breast of Chicken in a Tarragon Cream  
Sauce  
Roast Sweet Potato and Red Onion Tart

## **Dessert**

Lemon Posset with Shortbread Biscuit  
Chocolate Tart with Clotted Cream  
Scottish Cheese Selection, Chutney and  
Oatcakes

# SET MENU 3

£30.00 Per Head

## **Starter**

Potato, Leek and Pancetta Soup  
Smoked Salmon Terrine with Dill Crème  
Smoked Applewood Soufflé with Rocket  
Salad

## **Main**

Roast Lamb with Dauphinoise Potatoes  
Fillet of Poached Salmon with a Lemon  
Cream Sauce  
Roast Root Vegetable Tagine (V)  
Served with Seasonal Vegetables

## **Dessert**

Sticky Toffee Pudding  
Fresh Fruit Pavlova  
Scottish Cheese Selection, Chutney and  
Oatcakes



# SET MENU 4

£30.00 Per Head

## **Starter**

Sweet Potato and Coconut Soup (V)

Salad of Hot Smoked Salmon with  
Horseradish Cream

Ham Hock Terrine with Caramelised  
Onion Chutney

## **Main**

Roast Topside of Beef and Yorkshire  
Pudding

Chicken Balmoral, Whisky Sauce  
Carrot Wellington spiced Marmalade  
Sauce

Served with Seasonal Vegetables and Potatoes

## **Dessert**

Lemon Tart with Fruit Compote

Strawberry Pavlova

Scottish Cheese Selection, Chutney and  
Oatcakes