

The Albany Catering Pack

If you are interested in booking catering or any of our spaces for events, please complete a catering request form which can be found on this page: <http://www.thealbany.org.uk/cafe&bar/40/Parties-and-Functions>. Alternatively you can contact Lilly Hannell on 020 8692 0231 x 218 or lilly.hannell@thealbany.org.uk for a catering request form or pick up request forms from Reception.

Depending on requirements and notice given, we are happy to consider catering for higher numbers. In some cases waiting staff may be charged for.

For catering between 80 – 120 people we require four weeks notice. Final numbers confirmed no later than ten days in advance

For catering between 40 – 80 people we require two weeks notice. Final numbers must be confirmed upon booking.

For catering between 20 – 40 people we require a minimum of one weeks notice. Final numbers must be confirmed upon booking.

The above timescales are guidelines only and may vary depending on menu choices. If you wish to change your order once numbers have been confirmed, we will try to make every effort to accommodate your request but this may not always be possible due to time restraints and pre-ordering of stock.

Upon receiving confirmation of your catering order you will be required to pay 50% of the full charge (depending on notice given). Once final numbers have been confirmed the remaining 50% of your invoice will be due. All functions must be paid for in full no later than 7 days in advance. Cancellation after this date will be subject to 100% cancellation fee.

In addition to normal café opening hours (9.00 am – 3 pm), we are able to provide a range of exciting food for all occasions, from healthy breakfasts through to luxurious canapés. We are happy to consider and cater for any special requirements you may have. Some items may contain trace nuts. Most of our food is hand made and we only use free -range chicken & eggs.

Prices are **exclusive** of VAT.

We can cater for events in the Theatre, Studio, Cafe and Community Rooms. For Café events involving live music or performances please see our Performance Hire Pack <http://www.thealbany.org.uk/hireus/35/Performance-Spaces>:

The Albany's normal opening hours are 9 am to 9 pm Monday-Friday and 10 am to 5 pm on Saturday. Due to the layout of the building, we cannot guarantee exclusive use of the Café during normal opening hours. It is possible for the Café to be open at other times.

The Albany Catering Pack

BREAKFAST

Fair Trade Filter Coffee/Selection of Teas
£1.45

Fair Trade Filter Coffee/Tea
Hand baked Benoit Biscuits
£2.05

Fair Trade Colombian Filter Coffee/ Tea
Croissants
served with butter and strawberry jam
£2.15

Fair Trade Columbian Filter Coffee/Tea
Homemade Muffin and Homemade Scones with butter and jam
£3.25

Fair Trade Columbian Filter Coffee/Tea
Pure Juice/Water
Croissant Jam & Butter
Fresh Fruit Platter
£4.25

Fair Trade Colombian Filter Coffee/Tea
Croissant Jam & Butter
Virgin Mary Cocktail
Melon Platter
£4.25

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SANDWICH LUNCH MENU

A selection of freshly made sandwiches based on one round per person:

Please choose two fillings from the following;

- Vintage Cheddar, Chutney & Plum Tomato
- Roast Gammon Ham Salad with Dijon Mustard
- Roast Gammon Ham with Colemans English Mustard
- BLT
- Classic Free Range Egg Mayonnaise & Cress
- Guacamole & Salad*
- Roast Vegetables & Hoummus*
- Mozzarella, Olive Oil, Lemon & Roast Vegetables
- Vegan Ploughmans
- (Mixed leaves, Tomato, Cucumber, Onion & Chutney with mayonnaise)
- Tuna Nicoise with Mixed Leaves
- Tuna, Cucumber & Mayonnaise
- Smoked Salmon & Cream Cheese
- Roast Chicken with Curried Mayo & Salad
- Brie, Tomato & Salad

Sandwiches	£2.75
Sandwiches, Pure Juice & Mineral Water	£3.85
Sandwiches Tea/Coffee	£4.20
Sandwiches Tea/Coffee, Juice & Mineral Water	£5.20
Sandwiches & Fresh Fruit Platter & Mineral Water	£4.20
Sandwiches, Tea/Coffee, Mineral Water & Homemade Cake	£5.35

*Please indicate whether you require olive oil or margarine

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AFTERNOON BITES

Fair Trade Filter Coffee/Tea
£1.45

Fair Trade Coffee/Tea
& Selection Homemade Cakes
£3.60

Fair Trade Coffee/Tea
Homemade Scones, Jam & cream
£2.60

High Tea

Fair Trade Filter Coffee/Tea
Salmon & Cucumber Sandwiches
Egg & Cress
Scones Cream & Jam
A Selection of Homemade Cakes
Juice & Water
£6.20

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MEZZES & NIBBLES

NIBBLES@£3.95

House Salsa & Tortilla Crisps, Mixed Roast Nuts, Marinated Green & black Olives, Crusty bread & Olive Oil to Dip

MEDITERANEAN MEZZE@£5.95

Patatas Bravas, Cannelini Bean Dip, Marinated Mozzarella & Roast Tomato Salad
Marinated Olives & Crusty Bread

MIDDLE-EASTERN MEZZE@£5.95

Tabbouleh, Babaganoush(smoky aubergine dip), Hoummous, Dolmas
& Crusty Bread

“CHEESY PARTY”

£6.50 per head

Cheese & Pineapple Hedgehogs

Sausages on Sticks

Pizza Slices

Egg Sandwiches

Mini Scotch Eggs

Pickled Onions

Bowls of Crisps

Jelly Babies

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FINGER BUFFET

£6.95 per head

Please choose 5 items from the following list

Homemade Tartlets

Baby Spinach & Vintage Cheddar
 Roast Vine Tomato, Caramelised Onion & Thyme
 Onion & Tarragon
 Classic Quiche Lorraine
 Pumpkin & Blue cheese

Bruschetta

Slow Roasted Tomatoes, Garlic & Sea Salt
 Baby Spinach & Ricotta
 Wild Mushroom Pate & Deep Fried Leek
 Vine Tomato, White Anchovy & Chilli

Savoury Pastries

Spinach, Ricotta & Parmesan
 Mushroom Pirozhki*
 Homemade Pork Sausage rolls
 Vietnamese Spring Rolls w/ soy & ginger dip
 Vegetable Samosa w/raita

Bites & Dips

Hoummous with crusty bread
 Italian Bean dip with Crudite
 Spicy Moroccan Meatballs with cucumber & yoghurt dip
 Spinach Frittata
 Swedish Meatballs with Mustard Sauce
 BBQ Chicken Drumsticks

Desserts

Baby Muffins
 Mini Plum Tatin
 Melon Skewers
 with fruit coulis to dip

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FINGER BUFFET

£8.95 per head

Please choose 6 items from the following

Puff Pastry Pizza
 topped with Roast tomatoes & Parmesan Shavings
 Tongabezi Chicken Skewers
 Pumpkin Risotto Cakes
 & blue cheese dip
 Pesto, Roast Vine Tomato & Mozzarella Bruschetta
 Bowls of Tapenade
 with grissini
 Roast Vine Tomato & Chilli Bruschetta
 Radiccio Leaves
 stuffed with oriental crab salad
 Mini Wild Boar & Apple Sausages
 with grain mustard to dip
 Spinach, Lemon & Olive Oil Filo Pastries
 Vintage Cheddar & Tomato Filo Twists
 Whitebait
 & homemade tartare sauce
 Spicy Thai 'Sausage Rolls'
 Baby Shish
 With tahini & garlic dip
 Deep Fried Stuffed Mushrooms
 Filled with ham & cheese or spinach & cream cheese
 Thai Fish Cakes
 With sweet chilli dipping sauce

DESSERTS

Mini Belgian Chocolate Muffins
 Lemon Tarts
 Toffee & Date Squares
 Fresh Fruit Platter

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COLD FORK BUFFET

£6.75 per person based on one main course & two side salads
 £8.75 per person based on one main course, two side salads & one dessert
 If you require please choose half veggie main course & half meat or fish.

Main Courses

Balsamic Infused Chicken Salad
 Chargrilled Vegetables & Marinated Mozzarella
 Glass Noodle, Organic Tofu, Spring onion & Shitake Mushroom Salad
 with black bean & citrus dressing
 Spinach & Brie Tart
 Roast Tomato & Aubergine Pie
 Jerk Chicken
 Smoked Fish & Oriental Vegetable Salad
 Provençal Peppers
 (sweet red peppers, stuffed with plum tomatoes, marjoram & mushrooms)
 baked with red wine vinaigrette
 Puy lentil, Pickled Chilli & Feta Salad
 With flat bread

Side Salads

Baby Potatoes with herb & lemon dressing
 Curly Endive & Chicory Salad
 With balsamic vinaigrette
 Persian Rice Salad
 Chick Pea, Coriander & Harissa salad
 Courgette & Carrot Ribbons
 & French dressing
 Penne Red pesto & Black Olive Salad
 Beef Tomato, Fresh Oregano & Marjoram
 Russian Salad
 Balsamic Roasted Beetroot
 Four Vegetable Coleslaw & Creme Fraiche Dressing
 Swedish "Potatis" Salad

Desserts

Lemon Tart
 Fresh Fruit Salad
 Plum Tarte Tatin
 Peach & Amaretto Crowdie
 Selection of Cheese & Oatcakes

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HOT FORK BUFFET

£6.95 based on one main course & two side dishes

£8.95 based on one main course, two side dishes and one dessert

If you require please choose half vegetarian & half meat or fish main course.

Main Courses

Chilli Con Carne
 (Classic beef & pork chilli)
 Lemon & Rosemary Marinated Free Range Chicken Breast
 Root Vegetable Gratin
 Wild Mushroom & Potato Stew
 Pork & Chorizo Stew
 Beef in Guinness
 Okra & Aubergine Ragu
 Jerk Hake Fillet & Fried Plantain
 Jerk Chicken & Fried Plantain
 Curried Goat
 Thai Yellow Vegetable Curry
 Joloff Chicken
 Boiled Bacon & Cabbage
 Spinach & Ricotta Cannelloni
 Pumpkin, Roast Tomato & Spinach Lasagne

Side Dishes

Baby Italian Roast Potatoes
 Steamed Basmati Saffron Rice
 Mustard Mash
 Stir Fry Savoy Cabbage
 Wilted Spinach with lemon & olive oil
 Rice 'n' Peas
 A selection of Mixed Leaves with Balsamic Vinaigrette
 French Beans with garlic
 Roasted Root Vegetables
 Caramelised Roast Beetroot
 Parsnip Chips with Thyme
 Aromatic Couscous
 Vermicelli Noodle Salad
 Braised Red Cabbage

Desserts

Bread & Butter Pudding
 Swedish Rice Pudding
 Apple & Bramble Crumble
 Mulled Fruits with Panettone & Crème Fraiche
 Belgian Chocolate Mousse
 Homemade Carrot Cake

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REFRESHMENTS

Still or Sparkling Water	1LTR@£2.25
Orange, Cranberry or Apple Juice	1LTR@£2.75
Sugar Free Squash	1LTR@£1.45
Homemade Lemonade	1LTR@£2.75
Johnsons Freshly Squeezed Juices	P.O.A
Speciality Teas/Fair Trade Coffee	PP. @£1.45

ALCOHOLIC REFRESHMENTS

A selection of Bottled British & Foreign Beers (selection available on request)	250ml@£2.80
PIMMS No1 & lemonade	1LTR@£9.50

An extensive selection of wines available on request

We are able to provide an extensive bar including glass hire, waiting staff etc., please contact us to discuss your needs.