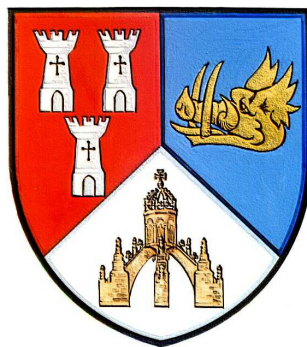


RNUCLUB

THE ROYAL NORTHERN AND UNIVERSITY CLUB



**9 ALBYN PLACE
ABERDEEN AB10 1YE**

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www: rnuc.org.uk

OUTSIDE CATERING BROCHURE

1ST SEPTEMBER 2011 ~~~ 31 AUGUST 2012

Our Team

Our professional Catering team has many years of experience. All have worked in the private sector and bring to the Club extensive culinary knowledge and expertise. Do not hesitate to call upon us when planning your event, we will be more than happy to assist.

Contact details:

e-mail: catering@rnuc.org.uk

**Ron Esslemont, Food & Beverage Manager
Sharon Findlater, House & Catering Manager
Genet Birnie, Assistant Manager**

Telephone: 01224 583292

Fax: 01224 571082

Chefs

David Lees and Wallace Hudson

Club Secretary

Rosemary Black

secretary@rnuc.org.uk

Sandwiches and Snacks

Please select your choice of bread and fillings.

Farmhouse White or Wholemeal £2.20
White or Brown Roll £2.20
Granary or White Baguette £4.00

Individual Filling Suggestions

Honey Roast Ham with Grain Mustard
Roast Chicken Salad
Roast Turkey with Cranberry
Salami and Cream Cheese
Tuna Mayonnaise with Cucumber
Tuna and Red Onion Mayonnaise
Salmon and Cucumber
Cream Cheese with Celery and Walnuts
Cheddar Cheese with Spring Onion and Mayonnaise
Honey Roast Ham and Cheddar
Cheddar and Tomato
Brie with Grapes
Edam and Red Apple
Mozzarella with Roasted Peppers
Mixed Leaves with French Dressing
Egg Mayonnaise

**An additional cost of £0.50 applies to the following fillings
on bread and rolls and £1.00 for baguettes**

Roast Beef with Horseradish
Roast Beef Salad with Dijon Mustard Mayonnaise
Prawns Marie Rose
Smoked Salmon and Crème Fraiche

Hot Selection

**Filled Rolls with either Bacon, Sausage, Egg, Black Pudding
or any combination of two from £2.75**
Stilton and Crispy Bacon Baguette £5.00
Minute Steak (with or without onions) Baguette £8.00
Chicken Supreme, Mushrooms and Melted Orkney Cheddar Baguette £7.20
**Basket of French Fries with Tomato Ketchup or Tartare Sauce
is served with the Baguettes**

Selection of teas including Herb and Fruit Teas £1.75
Freshly Ground Cafetière Coffee and Decaffeinated Coffee £2.00

All Prices are Subject to VAT @ 20%

BUFFETS

**Cocktail
Fork
Formal**

FINGER BUFFET SELECTION

The following canapés and finger food items are divided into 4 sections. When making your choice please feel free to mix and match from any of the sections.

When choosing pre dinner canapés we would recommend that

2 or 3 items per person would be appropriate

Finger buffets need to be more substantial and we would recommend that you pick at least 6 items from the various sections.

Prices are Subject to VAT @ 20%

Section A £1.50 per Item

HOT

Variety of Cocktail Vol au Vents

Cocktail Sausages coated with Herbs and Honey

Sausage Rolls

Assorted Mini Quiche - Quiche Lorraine, Mushroom and Cheddar, Tomato and Cheddar

Mini Toad in the Holes with caramelized Apples and Onions

Bruschetta Topped with Tomato and Basil

Vegetable Samosas with Raita

Mini Smoked Haddock and Leek Fishcake with Lemon Dipping Sauce

COLD

Assorted Sandwiches

Brandied Chicken Liver Pate on Toast Rounds

Smoked Cheddar and Mustard Straws with Chive Crème Fraiche Dip

Smoked Haddock Mousse on a Toast Round

Mini Baked Potatoes filled with Smoked Bacon and Cream Cheese

Spinach and Feta Falafel Bites with Mint Yoghurt

Blue Cheese Mousseline in Celery Boats

Mini Choux Buns filled with Cream Cheese and Chives

Section B £2.00 per Item

HOT

Crôte Windsor (Ham Mousse on Toast topped with Whole Mushroom and Melted Cheddar)

Chicken Goujon with Garlic Mayonnaise

Breaded Goujon of Haddock with Tartare Sauce

Bruschetta topped with Roast Pepper and Mozzarella

Mini Cottage Pies

Pastry Cup filled with Mushroom Stroganoff

Gammon Croquette with Pea Puree Dip

COLD

Wild Smoked Scottish Salmon on a Small Fork with Lemon Crème Fraiche

Ogen Melon wrapped in Parma Ham

Home made Herby Scones with Brie and Grapes

Duck Parfait with Caramelised Orange on Toast Rounds

Bacon and Brie Tartlet

Mini Choux Bun filled with Salmon Mousse

Atlantic Prawns bound in Bloody Mary Sauce on a Rice Spoon

Asparagus Tips and whipped Peppered Goats ' Cheese on Toast with Red Pesto

Section C £2.50 per Item

HOT

Chicken Satay Skewers with Peanut Sauce

Roast Sirloin of Scottish Beef in a Tiny York Shire Pudding with Watercress and Horseradish Sauce

Mini Chinese Rolls filled with Duck, Spring Onion and Hoi Sin Sauce

Crumbled Goats ' Cheese and Red Onion Marmalade Tartlet

Lamb Kofta with Mint Yoghurt Dip

Filo wrapped Tiger Prawns with Sweet Chilli Dip

Fillet of Beef with Creamy Pepper Sauce

Chicken Tikka, Mango and Coriander Kebabs

COLD

Smoked Trout and Horseradish Mousse on Toast

Lime and Coriander Scone topped with Smoked Salmon and Crème Fraiche

King Prawn and Red Pepper Cream on Toasted Onion Bread

Gravadlax on Brown Bread topped with Soured Cream and Chives

Seared Duck with Roast Sesame Dressing and Plum Tomato Chutney on Balmoral Toast

Roquefort, Pear and Parma Ham Crostini

Blini topped with Smoked Salmon, Cream Cheese and Lumpfish Caviar

Crab Meat and Apple Salad on a Mini Croustade

Courgette and Mango Wraps with a Honey and Ginger Dipping Sauce

Section D Dessert Selection £1.25 per Item

Hot and Cold

Lemon Curd Tartlets with a Passion Fruit Glaze

Pairs of Viennese Whirls filled with Vanilla Cream

Tiny Fruit Crumbles - Apple & Bramble or Rhubarb & Ginger

Profiteroles filled with Orange and Cointreau Cream

Mini Chocolate Éclairs filled with Crème Pâtisseries

Treacle Tartlets topped with Cream

Meringue Kisses filled with a Raspberry Cream

Mini Fruit Scones with Clotted Cream and Strawberry Conserve

White and Dark Chocolate Rum and Tia Maria Truffles

SERVED IN A SMALL FLUTE GLASS

Lemon Mousse topped with Cream

Crème Brûlée

Vanilla Dairy Ice Cream topped with Butterscotch Sauce

Scottish Raspberry Trifle

Layered Baileys Irish Cream and Chocolate Mousses

Fruits of the Forest Jellies

Mango Sorbet

Mascarpone and Strawberry Cheesecake

Sample Buffet Menus

Fork Buffet

Home-made Scotch Eggs
Strips of Roast Sirloin of Beef
Goujons of Lime and Coriander Chicken
Leek and Cheddar Quiche
Mixed Salad Leaves
Potato Salad with a Whole Grain Mustard Mayonnaise
Carrot, Orange and Cheddar Salad
Bartolotti Bean, Red Onion and Tomato Salad
Waldorf Salad
Crusty Bread and Butter

£13.50

Formal Buffet

Fillet of Poached Deeside Salmon garnished with Atlantic Prawns
Roast Sirloin of Aberdeenshire Beef
Honey and Apricot Glazed Roast Gammon
Strips of Chicken Marinated in Cumin and Greek Yoghurt
Quiche Lorraine
Mixed Salad Leaves
Broad Bean and Feta Salad
Pasta Spirals, Smoked Bacon, Grated Edam and Mayonnaise Salad
Coleslaw with Apple
Salad Vegetable Platter
Warm Buttered Baby Potatoes
Crusty Bread and Butter

£18.50

All Buffets are accompanied by
Mustards, Horseradish, Vinaigrette and Mayonnaise

To enhance your buffet, a choice of starters and/or desserts
can be selected from the Outside Catering Menu

Menu Selector

Overleaf is a selection of dishes available for Outside Catering.

The Royal Northern & University Catering Team are happy to help plan your event and provide tailor made packages.

If you wish to expand upon any of these choices we would be more than happy to prepare suggested menus for your perusal.

A full range of soft drinks are available to accompany your meal.

Melba toast, butter and condiments and table sauces are included in the price of your meal.

All main courses are accompanied by a selection of fresh seasonal vegetables.

Breakfast

Section A

Selection of Cereals
Tropicana Orange Juice
Grapefruit Segments
Compôtes of Apricots & Prunes
Fresh Fruit Platter
Greek Yoghurt

Section B

Please make your choice from the following:
Sausages, Bacon, Black Pudding, Potato Scone,
Tomato, Sautéed Mushrooms
EGGS: Poached, Scrambled, Fried

Section C

Continental Cheese and Home Baked Honey Roast Gammon with Croissants

Section D

Croissant, Home made Marmalade and Jams
Breakfast Tea and Cafetière Coffee
Decaffeinated Coffee
Herbal and Fruit Teas

Full Breakfast	Sections A, B and D	£15.50
Continental	Sections A, C and D	£13.50
Light Breakfast	Sections A and D	£10.00

Breakfast Rolls from £2.75

The following served in a white or wholemeal roll
Bacon, Sausage, Egg, Black Pudding or a combination of two fillings

All Prices subject to Vat @ 20%

STARTERS

Fish

Mini Smoked Haddock and Leek Fishcake with Lemon Butter Sauce	£4.25
Smoked Haddock Mousse with Cocktail Oatcakes and Crisp Salad	£4.25
The Original Prawn Cocktail	£4.50
Scottish Smoked Salmon with Capers and Buttered Brown Bread	£5.50
Sliced Avocado and Atlantic Prawns set on a Mixed Salad with Marie Rose Sauce	£5.50
Home Cured Gravavlax with Green Salad and Dill Crème Fraiche	£5.75
Hot Smoked Salmon with an Avocado, Lime and Chilli Salsa	£5.75
Cornets of Scottish Smoked Salmon filled with Arbroath Smokie Mousse	£6.50
Roulade of Salmon, Monkfish and Spinach with Roasted Tomato Vinaigrette	£6.75

Vegetarian

Eggs with Curried Mayonnaise	£3.00
Soup of the Day	£3.00
Avocado and Orange Salad drizzled with Citrus Vinaigrette	£4.00
Spinach, Cream Cheese and Mushroom Roulade with a Roasted Red Pimento Dressing	£4.00
Goat's Cheese and Red Onion Marmalade Tartlet with Yellow Pepper Coulis	£4.50
Fan of Honeydew Melon with Tropical Fruits, Passion Fruit and Grenadine Syrup	£4.75
Roasted Mediterranean Vegetables in a Herb Vinaigrette served on Toasted Brioche topped with Crumbled Feta	£4.75
Fan of Ogen Melon with slices of Kiwi Fruit and Pineapple with a Strawberry Coulis	£5.00
Chicken Liver Parfait with Cumberland Sauce	£4.00
Sautéed Mushrooms and Bacon bound in a Cream Garlic Sauce topped with toasted Breadcrumbs and Melted Cheddar Cheese	£4.00
Creamy Ham and Mushroom Tartlet with a Tomato and Oregano Sauce	£4.25
Chicken and Sweet Pepper Terrine with Spiced Plum Chutney	£4.50
Club Caesar Salad with Strips of Char grilled Chicken	£4.75
Chicken and Spinach Filo Parcels with a Tomato and Basil Sauce	£5.00
Fan of Ogen Melon with Prosciutto Ham and Burgundy Poached Figs	£5.75

Meat

MAIN COURSES

Beef

Cottage Pie with a Rich Wine Gravy and a Crunchy Potato Topping	£10.00
Steak, Red Wine and Mushroom Pie with a Flaky Pastry Lid	£11.00
Roast Rib Eye of Beef with a Mustard Glaze and Roast Gravy	£14.50
Rib eye Steak with Cracked Black Pepper Cream Sauce	£14.50
Fillet of Beef Stroganoff (Strips of Fillet of Beef dusted in sweet Paprika, Pan Seared and finished with Mushrooms, Brandy and Cream)	£19.50
Roast Fillet of Beef with a Port and Stilton Sauce	£20.00
Pan Fried Medallions of Fillet of Beef with a Bacon, Baby Onion and Red Wine Sauce	£20.50
Pan Fried Medallions of Fillet of Beef with Drambuie and Mushroom Sauce	£21.00

Chicken

Roast Grampian Chicken with Chipolatas, Bacon, Skirlie and Roast Gravy	£10.00
Thai Green Chicken Curry with Fragrant Rice	£10.00
Char grilled Chicken Supreme with Bacon and Melted Brie Topping	£11.50
Baked Supreme of Chicken with a White Wine and Asparagus Sauce	£12.50
Baked Supreme of Chicken served with a Creamy Onion and Dijon Mustard Sauce	£12.50
Baked Supreme of Chicken stuffed with Pate served with a Creamy Mushroom Sauce	£13.50

Fish

Grilled Scottish Salmon Fillet with Herb Butter	£10.50
Salmon and Smoked Haddock Pie with Chive Mash Topping	£10.50
Poached Fillet of Salmon with a Dill and Lemon Butter Sauce	£11.00
Smoked Haddock, Seafood and Pasta Bake with Parmesan Crumble	£11.50
Poached Fillets of Lemon Sole with a Champagne and Asparagus	£15.50
Grilled Fillet of Sea Bass with Tomato drizzled with Sweet Chilli and	£17.50
Baked Monkfish Tail wrapped in Proscuitto with a Cream and Chive Sauce	£18.00
Fillet of Lemon Sole stuffed with Prawn Mousse and Crayfish Sauce	£18.00

MAIN COURSES

Pork

Pan Fried Pork Collops with a Whisky and Mushroom Cream Sauce	£11.50
Grilled Pork Loin Steaks topped with Tomato and Cheddar Sauce	£11.50
Pan Fried Medallions of Pork Fillet with Black Pudding and an Apple and Calvados Sauce	£13.50
Pork Fillet with an Apricot and Parsley Stuffing served with a Port Sauce	£13.50
Baked Breaded Escalope of Pork Fillet stuffed with Ham and Gruyere with a	£13.75

Lamb

Shepherds' Pie	£10.00
Lamb Tagine with Lemon and Vegetable and Couscous	£13.50
Grilled Lamb Cutlets with a Reform Sauce (Strips of Ham, Gherkin and Mushroom in a Red Wine Sauce)	£14.50
Sliced Roast Rack of Lamb with a Rosemary and Apple Compote and Roast Jus	£15.50
Roast Fillet of Lamb wrapped in Bacon with a Redcurrant and Port Sauce	£17.50

Game

Pheasant Breast in a Lattice Pastry Case with Brambles and Cassis	£17.00
Guinea Fowl stuffed with Black Pudding with a Bacon and Garlic Cream Sauce	£18.50
Roast Barbary Duck Breast with Roast Apple and a Sage and Calvados Sauce	£18.50
Fillet of Venison with Caramelised Pears and Redcurrant and Port Sauce	£19.00

Vegetarian

Wild Mushroom, Pine nut and Basil Risotto	£8.75
Spinach, Red Onion and Tomato Tartlet with Grilled Goats' Cheese and	£9.75
Vegetable Strudel with Basil and Black Olive Dressing	£9.25
Carrot, Potato and Gruyere Timbale with Asparagus Tip Garnish and Lemon Butter Sauce	£9.75

Home-made Desserts - all £4.75

Traditional Apple Pie with Whipped Cream
Crème Brûlée
Banoffi Cheesecake
Raspberry Charlotte with Raspberry Sauce
Lemon Meringue Pie
Tropical Fresh Fruit Salad with Fresh Cream or Greek Yoghurt
Chocolate and Pistachio Roulade drizzled with Chocolate Sauce
Strawberry Shortcake with Raspberry Coulis
Sticky Toffee Pudding with Butterscotch Sauce
Profiteroles with Hot Chocolate Sauce
Lemon Tart with Passion Fruit Coulis
Individual Fresh Fruit Pavlova with Strawberry Sauce
Pear and Calvados Charlotte with Bitter Chocolate Sauce

Cheese and Biscuits - £5.25

Fine selection of Scottish and Continental Cheeses including
Blue Stilton, Blue Shropshire, Applewood Smoked, Brie, Mature Red Cheddar,
Old Shire Mature Cheddar and Edam
served with Celery and Grapes

Fresh Fruit Platter from £2.00 per person

Cafetière Coffee or Tea - £2.25

Fresh Ground Coffee or Tea,
accompanied with Home-made Tablet and Dark Chocolate Orange

All Prices subject to VAT @ 20%

Outside Catering Charges

Crockery, Cutlery and Glasses £2.00 per person

Additional Glasses £0.15 per glass

Linen napkins £0.50 per napkin

Tablecloths from £3.00—£5.00 per cloth

Floral Arrangements from £25.00

Efficient and friendly staff are available at an additional charge of £37.50 per session (4 hours) to both cook and serve your meal.

All prices are subject to VAT @ 20%.

