



Carnegie
Conference Centre

Part of Fife College

CONFERENCING AT CARNEGIE

Finger Buffet Menus

Conference Finger Buffet

Menu A

- Assorted Sandwiches
(M, V) x 1 round
- Cocktail Sausage Rolls (M) x1
- Tomato basil and mozzarella bruschetta (V) x1
- Seasoned potato Wedges with a selection of dips (V)
- Chicken satay x1
- Mini Spring Rolls x1
- Fruit Platter with Yoghurt Dips (V)

Menu B

- Assorted Sandwiches
(M, V) x 1 round
- Assorted quiche (V) x1
- Garlic Bread pizza (V) x1
- Seasoned potato Wedges with a selection of dips (V)
- Mini Indian selection x1
- Haggis bon bons x1
- Chocolate Profiterole (V) x1

Menu C

- Assorted Sandwiches
(M, V) x 1 round
- Assorted Mini Croissants
(M, V) x1
- Pizza bites (M, V) x1
- Seasoned potato Wedges with a selection of dips (V) x1
- Breaded brie with sweet chilli dip x 2
- Spiced chicken Wings x1
- Exotic Fruit platter

Includes tea and coffee

Please note 'M' stands for meat and 'V' stands for vegetarian



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Sample Lunch Menus

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Menu 1

- Beef stroganoff
- Chicken korma
- Sweet and sour vegetables
- Braised rice
- Mixed salad
- Selection of desserts from the buffet table
- Tea and coffee

Menu 2

- Garlic and coriander chicken
- Steak burgers topped with sun dried tomatoes and mozzarella cheese
- Roasted vegetable pasta bake
- Selection of vegetables and potatoes
- Mixed salad
- Selection of desserts from the buffet table
- Tea and coffee

Menu 3

- Cajun Pork served with a mixed bean cassoulet
- Lamb Hot Pot
- Mushroom and parmesan potato gnocchi
- Selection of vegetables and potatoes
- Mixed salad
- Selection of desserts from the buffet table
- Tea and coffee

Menu 4

- Chicken and leek lasagna
- Roast beef served with red wine and horseradish gravy
- Tomato and Basil Penne Pasta
- Selection of vegetables and potatoes
- Mixed salad
- Selection of desserts from the buffet
- Tea and coffee



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Dining Menu

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Starters

- Creamy broccoli and blue cheese soup
 - Lentil soup with pancetta snippets
 - Goat's cheese and beetroot salad served with walnut vinigarrete and rocket leaves
 - Smooth chicken liver pate with chutney, oatcakes and mixed leaf salad
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Mains

- Braised beef smothered in an Arran mustard cream sauce
 - Breast of chicken wrapped in Parma ham with a tomato and basil sauce
 - Char grilled loin of pork with black pudding, caramelised apple and a cider sauce
 - Roasted fillet of cod topped with a herb crust, vine ripened tomatoes and a pesto dressing
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Sweets

- Sticky toffee pudding with butterscotch sauce
 - Meringue nest topped with Chantilly cream, banana and toffee sauce
 - Mango panacotta served with a pineapple and passion fruit salsa
 - Chocolate tart served with a honeycomb shard and raspberry coulis
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Please select 2 starters 2 main courses and 2 sweets from the selection. A pre order would be an advantage.