

ALBA



CATERING

ALBA
COFFEE + EVENTS

EVENTS@ALBACAFFE.CO.UK

77-82 WHITECHAPEL HIGH ST, LONDON E1 7QX

JUST DRINKS

£20PH + VAT

A BAR SET UP IN WHITECHAPEL GALLERY ROOM OF CHOICE.

PRICING INCLUDES:

- **A SELECTION OF ITALIAN RED, WHITE & ROSE WINE**
- **FIVE POINTS PALE ALE & LARGER**
- **A SELECTION OF DALSTON'S SODAS, LUCKY SAINT 0% BEER & CHARITEA MATÉ**
- **FRIDGE, GLASS, & LINEN HIRE**
- **BAR SET UP & STAFFING**

OPTION TO ADD:

WELCOME SPRITZ, PROSECCO OR NEGRONI - £10PH + VAT

PRICE INCLUDES CHOICE FOR 2 DRINKS PER HEAD, WITH EXTRA CHARGED ON CONSUMPTION AT A FLAT RATE OF £5 + VAT PER DRINK.

LIGHT NIBBLES

£15PH + VAT

A SELECTION OF DELICIOUS ALBA BITES, SERVED ON GRAZING PLATTERS. MINIMUM 20 PAX.

CHOOSE THREE FROM THE BELOW:

- **FETA & OLIVE CHECKERBOARD PLATTER**
- **CRISPS LOADED WITH GUINDILLA CHILLIES, SERRANO HAM, PARMESAN & ROE**
- **HOMEMADE FOCACCIA & EXTRA VIRGIN OLIVE OIL**
- **CRUDITÉS & HOUSEMADE HUMMUS**
- **TAHINI & BROWN BUTTER BLONDIE BITES**

CANAPES

£30PH + VAT

**A SELECTION OF REVOLVING ITALIAN INSPIRED CANAPÉS.
MINIMUM 30 PAX.**

CHOOSE FOUR FROM THE BELOW:

- **BABY ARANCINI (E.G. PORCINI & TRUFFLE, AUBERGINE PARMIGIANA)**
- **GILDAS; PERELLO OLIVE, GUINDILLA PEPPER & ANCHOVY**
- **CACIO E PEPPE FRIED POLENTA BITES**
- **SMOKED TROUT, CRÈME FRAÎCHE & DILL BLINI**
- **SPICED LAMB KOFTAS WITH SPICY CRANBERRY CONSERVE**
- **WHIPPED RICOTTA CROSTINI WITH SEASONAL VEGETABLE TOPPING**
- **MINI YORKSHIRE PUDDINGS, ROAST BEEF & HORSERADISH**
- **BABY SWEET POTATO ROSTI, CASHEW CHEESE & CHIVES**

BIG BITES

£45PH + VAT

**MORE SUBSTANTIAL THAN CANAPÉS, NOT QUITE DINNER.
MINIMUM 30 PAX.**

CHOOSE THREE FROM THE BELOW:

- **MISO-GLAZED SHORT RIB SLIDERS**
- **LOADED TRUFFLE FRIES**
- **PORCINI MUSHROOM & PECORINO ARANCINI**
- **FRUTTA DI MARE WITH LEMON ZEST & CRACKED BLACK PEPPER**
- **MINI CHARCUTERIE PLATTERS**
- **GRILLED MEAT SKEWERS**
- **KIMCHI MAC 'N' CHEESE**
- **SEASONAL CROSTINI SELECTION**

DINNER

£65PH + VAT

A SIT-DOWN AFFAIR. MINIMUM 25 PAX. CAN BE HOSTED EITHER WITHIN ALBA OR WHITECHAPEL GALLERY ROOMS.

EXAMPLE MENU:

- **WELCOME DRINK UPON ARRIVAL**

- **TO START:**
 - **HOUSE-MADE ROSEMARY & SEA SALT FOCACCIA**
 - **GRAVADLAX CURED TROUT, SEVILLE ORANGE, & PICKLED REDCURRANTS**

- **TO CONTINUE:**
 - **HARISSA PULLED LAMB SHOULDER, PRESERVED LEMON & CASHEW CRUMB**
 - **CHARRED CAVOLO NERO, PEARL COUSCOUS WITH LEMON & TAHINI DRESSING**
 - **ROASTED WINTER ROOT VEGETABLES WITH PARSLEY SAUCE**

- **TO FINISH:**
 - **BROWN BUTTER CRISPY PANETTONE WITH WHIPPED LEMON MASCARPONE**