

BUFFET & SET MEAL CATERING

We have a range of menus available for external catering, from buffets, to multi course meals. We have experience catering functions of all sizes and locations. Please ask in store for more details.

CANAPES

We hand make all of our canapés, so can modify and develop any to suit your own personal needs, tastes and preferences. Where possible ingredients are sourced locally. Please order at least 48hours prior to collection. Minimum: 5 people.

Selection of 6 items from the list £12.50pp

Selection of 8 items from the list £16.00pp

Add further items at £2 per person

WARM CANAPES

- Mini beef burger bagel, with poachers' pickle WL
- Roast beef in mini Yorkshire puddings with horseradish cream WL
- Mediterranean style lamb pita pockets with mint yoghurt dressing WL
- Risotto croquettes filled with parmesan and chives WH
- Hot gourmet mini beef and ale pie WL
- Roasted vegetable baby frittata, with fruit chutney H
- Parmesan and basil risotto croquettes WV
- Homemade steak and spring vegetable cottage rolls with chutney W
- Mini mildly spicy Thai fish cakes W
- Mini beef burger, with tomato relish W
- Mildly spiced middle eastern lamb Kofta skewers WL
- Prosciutto wrapped pork and honey mini sausages W

CHILLED CANAPES

- Mini bruschetta of smoked Salmon with dill cream LC
- Vietnamese sweet chili spring vegetable rolls CV
- Blini with hot smoked mackerel and crème fraiche LC
- Baked salmon and leek tartlets LC
- Poppadums' filled with warm tomato chutney VC
- Spinach, vegetable and ricotta roulades VC
- Sweet corn fritters with a hint of chilli served with tomato salsa VC
- Mini tomato, olive and basil bruschetta CV
- Sweet corn and chive fritters with a hint of chilli served with tomato salsa CV
- Spinach, vegetable and Ricotta roulades CV
- Rare roasted beef on toasted baguette with chutney CL
- Caramelised red onion and cheese tartlets CVL
- Baked salmon fishcakes with lime mayonnaise CL

V: vegetarian, W: warm, C: chilled, L: local

DESSERT

Having people for dinner, and looking for a dessert to serve, look no further. Select your preferred dessert, and we'll prepare and portion it for you.

Minimum: 5 people £3.00pp

- Lime and mascarpone tart on a citrus compote CV
- Spiced trio of fruit poached in dessert wine sauce served with vanilla bean ice cream C
- Flourless orange cake slice with double cream C
- Dark chocolate and chilli mousse & toffee shards C
- Cherry & Raspberry Pithiviers & double cream CV
- Chocolate ganache tartlet with poached pear & double cream. C

Fig & Olive
Coffee | Kitchen | Store

CATERING

We offer a wide selection of delicious catering options for your special event. Treat yourself and your guests to something delectable, all made from scratch in our kitchen with nothing artificial.

We take our food very seriously with total focus on taste and quality. We use local free range eggs, British butter, and locally sourced meat.

We also make celebration cakes, specialising in bespoke buttercream and chocolate finishes using fresh fruit, fresh flowers, and hand made decorations. The effect is natural, beautiful and unique.

Minimum orders apply, generally only 24hours notice is required for orders, although larges orders and celebration cakes will require longer. You can also pre-order, in any amount, the delicious cakes, tarts, pastries and slices that are sold in our café daily – before Midday on the day prior.

Orders can be collected from the café, or delivery can be arranged. Delivery is free within Stranraer; there is a small delivery charge of £5 for most areas on the Rhins outside Stranraer. Further afield may see a higher charge made.

Please call us on 01776 700 099 to discuss your individual needs.

Handmade in Stranraer
Proudly Local & Independent
D&G Life Magazine 'Café of the Year 2017'

OPEN SEVEN DAYS: MON-SAT 9-5 SUN 10-3

PH: 01776 700 099

ESCAPE THE ORDINARY

99 GEORGE STREET STRANRAER

info@figandolivecafe.co.uk

WORKING BREAKFAST

Let us add some spark to your day, and take some of the hassle out of your morning.

Order the day prior to allow early special collection.

Minimum: 5 people

Full **£7.95pp**

- Bacon butty with homemade tomato sauce in a brioche bun or mushroom & fresh herbs in a brioche bun
- Avocado breakfast bights: smashed avocado on sourdough toasts
- Seasonal fruit salad with Greek yoghurt
- A selection of pastries

Light & healthy **£6.50pp**

- House made muesli pots with honey and Greek yoghurt
- Avocado breakfast bites: smashed avocado on sourdough toasts
- Seasonal fruit salad with Greek yoghurt

WORKING LUNCH

A selection of sweet and savoury delights.

Select 4 items. Minimum: 5 people. **£8.00pp**

- Mini savoury tartlets:
 - o Butternut squash, feta & sage
 - o Leg ham and caramalised onion
 - o Garden pea, spinach & courgette
- Bite size sausage rolls
- Spinach & ricotta rolls
- Mini sourdough sandwiches with a choice of fillings:
 - o BLT (bacon, lettuce, tomato)
 - o Roast chicken & herb mayonaise
 - o Avocado, beetroot & rocket
- Sliced fresh fruit selection
- Frangipane tartlets
- Chocolate tartlets

LARGE SAVOURY TARTS

We prepare and cook all our tarts in house, using the finest ingredients. We can tailor to your own tastes & preferences.

Our tarts come in three sizes:

34cm x 11cm square	£16.95
8" deep round	£19.95
9" deep round	£22.50

- Butternut squash, feta and pumpkin seeds
- Sun dried tomato & goats cheese
- Spinach, garden pea & courgette
- Smoked salmon, dill & capers
- Leg ham and caramalised onions

F&O HIGH TEA

Take home everything you need, just add the tea!

Minimum: 2 people For two: **£22.00**

Add **£10.50** for each additional person

- Finger sandwiches: Avocado, stilton & beetroot; prawns with pickled lime & cucumber; leg ham, cornichons & cheddar
- Savoury tartlets: Smoked salmon, dill & capers; and spinach, garden pea & courgette
- Mini Victoria sponge cakes
- Lemon curd tartlets with soft fruit
- Belgian chocolate rum balls

SOMETHING SWEET

Select from our beautiful housemade cakes. Large orders please pre-order by midday the day prior.

Minimum: 5 of each

Small individual cake	£2.30
Mini baked cheese cake	£2.35
Sweet tartlets	£1.90
Giant meringues	£2.50

CELEBRATION CAKES

Fig & Olive will work with you to create the perfect cake for your special occasion. We decorate and finish them beautifully with fresh fruit, or bespoke toppings of your choice. To discuss cake options, please call us.

OUR CAKES

- Dark chocolate & rose
- New York classic baked cheesecake
- Orange poppy seed cake
- Carrot cake with cream cheese frosting
- Classic fruit cake
- Orange & almond flourless cake
- Lemon & elderflower cake
- Citrus drizzle cake
- Rainbow marble cake (perfect for kids)

10" round (serves 16* / 20-22)	£35.00
12" round (Serves 20* / 30-32)	£43.00
10" square (Serves 30* / 40-45)	£60.00
12" square (serves 40* / 55-60)	£74.00

*dessert size portions / party size portion

PLATTERS

Looking to add an accompaniment to your own catering or special event. Select from our platter choices, made up to cater for your specific numbers.

Minimum: 5 people **£3.00pp**

- **Salads:** A selection of 3 of our ever-popular house made Salads – nothing ordinary!
- **Fruit:** Cut selection of fruit, accompanied with Greek yoghurt
- **Savoury:** House made sausage rolls with chutney, or a selection of our house made scones with condiments.
- **Dessert:** a selection of our in house favourite cakes and sweet treats

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