

Day Catering

Menus

Our menu has been carefully created to offer a variety of options which we think will complement any daytime event. Within this menu you will find the following sections:

- **REFRESHMENTS**
- **BREAKFASTS**
- **LUNCHES**
- **AFTERNOON TEAS**
- **GRAZING PLATTERS**
- **HOT FORK BUFFETS**
- **TERMS & CONDITIONS**

We can accommodate all dietary requirements with adequate notice.

We use the following key to highlight which items meet certain dietary criteria:

(Gf) - Gluten free; **(Df)** - Dairy Free; **(V)** - Vegetarian; **(Vg)** - Vegan

Packages

Our packages offer a variety of day catering options with a range of price points to meet all budgets. You can add on supplementary items to enhance the below options.

Package A - £15.25

MORNING

Tea & Coffee
Water

LUNCH

Sandwich selection
Luxury biscuits
Tea & Coffee
Water

AFTERNOON

Tea & Coffee
Water

Package B - £23.20

MORNING

Danish pastries
Tea & Coffee
Water

LUNCH

Sandwich selection
2 Buffet items
Tea & Coffee
Water

AFTERNOON

Tea & Coffee
Water

Package C - £26.45

MORNING

Danish pastries
Tea & Coffee
Water

LUNCH

Artisan sandwich selection
2 Buffet items
Whole fruit selection
Tea & Coffee
Water

AFTERNOON

Tunnocks selection
Tea & Coffee
Water

Package D - £31.70

MORNING

Mini savoury croissants
Tea & Coffee
Water

LUNCH

Artisan sandwich selection
3 Buffet items
Tea & Coffee
Water

AFTERNOON

Empire biscuits
Tea & Coffee
Water

Refreshments

BEVERAGES

Tea & Coffee /8oz cup <i>Freshly Brewed Organic Coffee, Decaffeinated Coffee, Fairtrade Breakfast Tea & Selection of Herbal Teas</i>	£2.50
Fresh apple or orange juice /1l	£4.00
Still or sparkling mineral water /0.75l	£2.50
Individual carton of water /0.5l	£1.50

CAKES

Chocolate profiteroles (V)	£3.95
Lemon drizzle Cake (V)	£3.95
Cheesecake of the Day (V)	£3.95
Jaffa orange chocolate cake (V)	£3.95
Salted caramel & gingerbread puddle cake (V)	£3.95

FRUIT

Seasonal fresh fruit platter (Vg)	£3.50
Individual piece of fruit (Vg)	£1.25

Refreshments

BISCUITS & SNACKS

Biscuits assortment (V)	£1.50
Shortbread (V)	£1.50
Lazy Day cake (Gf)(Vg)(Nut Free)	£3.50
Stoats oat & energy bar (V)	£2.00
Honeybuns oat traybake (Gf)(Vg)	£3.50
Individually wrapped Scottish tablet (V)(Gf)	£1.50
Tunnock's chocolate caramel wafer (V)	£1.50
Tunnock's chocolate teacake (V)	£1.50
Pack of Eat Real crisps selection (Vg)(Gf)	£1.95
Pack of Graze roasted flavoured nut, corn & pea snacks (Vg)	£4.25
Pack of crisps (V)(Gf)	£1.50
Pack of dry roasted peanuts (V)	£1.50
Pack of popcorn - Lightly sea salted / Sweet & salty (Vg)(Gf)	£1.75
Empire biscuit (V)	£2.25
Millionaire shortbread (V)	£3.50

Breakfast

SAVOURY

Chefs selection of -

Croissants	£3.95
Mini bagels	£3.95
Savoury pastries	£1.95

Standard selection includes mix of meat & vegetarian options.
Please inform the Catering Team about any dietary requirements.

SWEET

Danish pastry selection (V)	£1.95
Banana loaf slice (V)	£2.25
Carrot cake slice (Gf)	£2.25
Selection of brunch muffins (V)	£2.25
Fruit or plain scones (V)	£3.25
<ul style="list-style-type: none">• with jam & butter• with jam & clotted cream	
Overnight oats pot (V)	£2.75

Gluten free & vegan alternative options available.
Please inform Catering Team about any dietary requirements.

HOT ROLLS

Available only in the Main Building, ARC or Wolfson Medical School

Breakfast roll with one filling	£3.50
<i>Bacon, Square Sausage, Link Sausage, Vegetarian/Vegan Sausage, Potato Scone</i>	
Additional filling	£1.00

Gluten free rolls available.
Please inform Catering Team about any dietary requirements.

Lunch

SANDWICHES

Price per person

Chef's selection of fresh sandwiches

- Traditional triangles on classic bread **£4.75**
- Artisan sandwiches on mixed bread **£5.25**

Standard selection includes mix of meat & vegetarian options.
Please inform Catering Team about any dietary requirements.

FINGER BUFFET

£3.75 per item

MEAT

Pork & black pudding sausage rolls
Tandoori chicken skewer with dip (Gf)
Yorkshire Pudding with beef & horseradish Crème
Quiche Lorraine

VEGETARIAN

Caramelised onion & Goat's cheese tartlets (V)
Mozzarella, cherry tomato & olive skewer (Gf)
Sweet potato, ricotta & Cheddar cheese frittata (Gf)
Vegetarian toad in the hole

FISH

Pickled garlic & ginger salmon skewer (Gf)
Mini Thai fishcake with sweet chilli sauce
Smoked mackerel on oatcake with caperberry
Mini prawn cocktail (Gf)

VEGAN

Watermelon & vegan Feta cheese (Gf)
Vegan mini Mexican spicy bean roll
Vegan mini spiced cauliflower & lentil pie
Courgette Kuku

Lunch

SALADS

£26.00 per bowl

EACH BOWL SERVES 10 PEOPLE

Caesar leaf bowl (V)

Asian slaw (Vg)(Gf)

Deli style lemony potato salad (Vg)

Super green salad (Vg)(Gf)

Fattoush salad (Vg)

Butternut squash salad with pomegranates & greens (Vg)(Gf)

Mixed micro leaf salad with heritage tomatoes, basil & spring onion (Vg)(Gf)

Spinach, baby pear & beetroot salad (Vg)(Gf)

SWEET TREATS

£3.95 per item

Chocolate profiteroles (V)

Lemon drizzle cake (V)

Cheesecake of the Day (V)

Jaffa orange chocolate cake (V)

Salted caramel & gingerbread puddle cake (V)

Gluten Free & Vegan alternative options available.
Please inform Catering Team about any dietary requirements.

FRUIT

Seasonal fresh fruit platter (Vg)

£3.50

Individual piece of fruit (Vg)

£1.25

Fork Buffet

Our Fork Buffet menus are available in the Main Building, ARC and Wolfson Medical Building for a minimum of 50 guests. They are perfect for informal dining occasions and offer a delicious variety of dishes to choose from.

£25.00 per person
£12.50 per additional 1/2 portion

The price includes two choices of dish, one of which must be vegetarian/vegan. Dishes are split at a 50:50 ratio with each guest receiving one main course. You may add on additional 1/2 portions for all guests. Additional 1/2 portions may only be added on for the total number of guests.

MEAT & FISH

Mediterranean chicken & chorizo ragout with tomatoes & peppers served with seasonal vegetables & potatoes (Gf)(Df)*

Sweet & sour chicken Hong Kong style served with rice (Df)

Thai red curry with chicken & vegetables, coriander & lemongrass served with rice (Gf)(Df)

Beef & pork meatballs in tomato passata served with spaghetti (Df)

Spicy beef chilli with home pickled jalapenos, guacamole & cheese sauce served with rice (Gf)

Pork medallions in a creamy wild mushroom & onion sauce with seasonal vegetables & potatoes (Gf)(Df)*

Salmon & prawn seafood bake served with seasonal vegetables & potatoes (Gf)(Df)*

VEGETARIAN

Aubergine Parmigiana with tomato sauce served with spaghetti (Df)

Roasted butternut squash, sweet potato & chickpea in a lightly spiced tomato sauce served with seasonal vegetables & potatoes (Gf)(Df)*

Mushroom Stroganoff with gherkins & beetroot served with rice (Gf)

Baked Gnocchi in sauce marinara & Ricotta Cheese

Sweet potato, coconut & cauliflower curry served with rice (Gf)(Df)

Mixed vegetable tagine served with fruity cous cous (Df)

VEGAN

Singapore noodles

Egyptian moussaka (Gf)

Moroccan plant balls in tomato sauce served with rice (Gf)

***Choose from Rosemary roasted potatoes, Crushed New potatoes or Champ potatoes**

Fork Buffet

SIDES

£20.00 per bowl

1 BOWL SERVES 10 PEOPLE

Rosemary roasted potatoes (Vg)(Gf)

Crushed New potatoes (Vg)(Gf)

Champ potatoes

Rice and peas (Vg)(Gf)

Selection of seasonal vegetables (Vg)(Gf)

Honey roasted root vegetables (V)(Gf) (Df)

Fruity cous cous (V)(Df)

Basmati rice (Vg)(Gf)

SALADS

£26.00 per bowl

1 BOWL SERVES 10 PEOPLE

Caesar leaf bowl (V)

Asian slaw (Vg)(Gf)

Deli style lemony potato salad (Vg)

Super green salad (Vg)(Gf)

Fattoush salad (Vg)

Butternut squash salad with pomegranates & greens (Vg)(Gf)

Mixed micro leaf salad with heritage tomatoes, basil & spring onion (Vg)(Gf)

Spinach, baby pear & beetroot salad (Vg)(Gf)

SWEET TREATS

£3.95 per item

Chocolate profiteroles (V)

Vegan chocolate mousse (Vg)(Gf)

Lemon drizzle cake (V)

Tiramisu (Df)

Cheesecake of the Day (V)

Jaffa orange chocolate cake (V)

Salted caramel & gingerbread puddle cake (V)

Grazing Platters

Our Grazing Platters are the perfect casual dining option. We use fresh, seasonal, local produce where we can and can guarantee that these platters will leave a lasting impression.

Each platter serves approx. 10 people.

MEAT & FISH

ITALIAN ANTIPASTO

£120.00

Cured Meats, Italian Cheese, Mixed Olives, Caprese Salad, Pickled Vegetables, Roasted Peppers,
Crackers, Italian Breads, Garlic Parmesan Butter Crostini & Fig Jam

FISH PLATTER

£150.00

Hot Smoked Trout, Smoked Mackerel Pate, Smoked Salmon Gravdax,
Keta on Scottish Oatcakes, Caper Berries,
Potato Salad, Dressed Green Leaves & Mustard Dill Sauce

MEXICAN COMBO

£100.00

Selection of Chicken Wings, Cheesy Melts, Mini Mexican Spicy Burrito Roll,
Smokey Chipotle Chicken Skewer, Mini Vegetable Samosas,
Crunchy Nachos Served with a Cooling Sour Cream Dip

Grazing Platters

VEGETARIAN & VEGAN

MEZZE PLATTER

£100.00

Tangy Feta, Pitta, Olives & Humus, Stuffed Cabbage Leaves,

Fragrant Middle Eastern Rice Salad & Honey

VEGAN GREEK COMBO

£100.00

Sweet Potato Falafels, Cut Crudities: Cucumber, Carrot, Peppers & Radish,

Vegan Feta, Marinated Olives, Creamy Chickpea Hummus & Sliced Pita

SCOTTISH CHEESEBOARD

£55.00

Selection of Scottish Cheeses

with Crackers & Pickles, Grapes, Cherry Tomatoes & Chutney

Afternoon Tea

£20.95 per person

Served with Freshly Brewed Tea & Coffee

Add a Glass of Prosecco or Prosecco Rosé for £4.50

SAVOURIES

OPEN SANDWICHES

Smoked Salmon on Brown

Organic Ayrshire Cheese (V)

CLOSED SANDWICHES

Honey Roast Ham on Brown

Egg Mayo & Cress on Brown (V)

SAVOURIES

Mini Shepherd's Pie

Roast Beef in Yorkshire Pudding with Béarnaise Sauce

Vegetable & Vegan Feta Cheese Tartlet (Vg)

SCONES

Plain and Fruit Scones

with Jam and Clotted Devon Cream or Butter

CAKES

Chocolate & Orange Battenberg

Mini Raspberry Éclair

Strawberry Cream Slice

Salted Caramel Mille-Feuille

Lemon Meringue Pie

Gf - Gluten free ; Df - Dairy Free; V - Vegetarian; Vg - Vegan

All dietary requirements can be catered for.

Terms & Conditions

FOOD SAFETY

- We will provide allergen and dietary information with all delivered catering.
- Vegetarian (V), Vegan(Vg), Gluten Free (GF) and Dairy Free (Df) options are noted on our menus.
- All dietary requirements can be catered for with a minimum of 3 days advanced notice. If we are notified of any allergens we will cater for these though we reserve the right to substitute items to help meet dietary requirements.
- Our food safety policy recommends that all food we supply must be consumed within 2 hours of delivery.

MENU PRICING

- All pricing is exclusive of VAT which will be applied if required.
- Pricing will be valid until the end of December 2024 though some items may be subject to inflationary increases prior to this date.

MINIMUM SPEND & NUMBERS

- All delivered catering orders must meet a minimum spend of £50 for us to provide delivered catering. Any orders with a total value under the minimum spend may be subject to an excess charge in order to meet the minimum value. As an alternative, we may be able to cater to your events on a 'Pick-Up' basis from one of our on-site catering outlets with no additional charge.
- A minimum order number may apply to some item selections. This also applies to beverages with the exception of fruit juice (sold per litre), water, wine and prosecco (sold per 750ml).

DRINKS SERVINGS

- Hot drinks are priced per person and we provide enough to cover one drink of choice for all attendees.
 - 1 bottle fruit juice = 5 servings
 - 1 bottle prosecco = 6 servings
 - 1 bottle wine / 1 bottle water = 4 servings

PLACING ORDERS

- For delivered catering bookings, we require a minimum of 5 working days notice prior to the booking date. Any delivered catering enquiries should be made via the online catering enquiry form. We require all fields to be filled to process your booking. Menu selections should be chosen by the customer, however, if you require advice from our team, please contact: catering@glasgow.ac.uk
- Any requests within 3 working days cannot be guaranteed however we will try to meet your request and may be in touch with alternative options.

Terms & Conditions

SUBSTITUTION

- We reserve the right to substitute items for alternatives of equal or superior quality if the original item requested cannot be provided due to difficulty obtaining the item or excessive increases in costs.

AMENDMENTS & CANCELLATIONS

- Any amendments must be communicated to the catering team in writing as soon as the customer is aware of them. We cannot make any changes to your order within 3 working days of your event.
- For cancellations within 5 working days of the date of the booking a 50% cancellation fee will be applied and for cancellations within 3 working days a 100% cancellation fee will be applied.
- Cancellation charges may still apply outside of this period if costs have already been incurred.

DELIVERY TO VENUE

- For delivered catering bookings, it is the responsibility of the customer to ensure a suitable space and furniture is available for the catering to be laid out in prior to the delivery. An adequate number of tables must be provided to accommodate the size of the booking. The venue must be accessible to trolleys and must comply with the University Health and Safety policy. We cannot always deliver to rooms which are accessibly only via stairs. The Catering team can advise what areas are suitable if you are unsure.

HYGIENE & WASTE

- For delivered catering bookings, the Catering team will not be responsible for cleaning a venue after an event has concluded. It is the responsibility of the customer to ensure this is done. The catering team will return following the end of the event to collect all equipment provided by us. If any cleaning is required to be completed by the Catering team then charges will be applied.
- All waste must be disposed of in the bins provided across the University Estate in accordance with the waste disposal flyer. We will make every effort to collect serving equipment within 48 hours of delivery. Please put non-disposable items back in the delivery box for collection. We will collect from the same location that we delivered to so please inform us if the location for collection changes. Please be aware that a charge will be made for any lost or damaged items of catering equipment.

ADDITIONAL COSTS

- We aim to be transparent with our costs which is why the final total you see on your booking confirmation sheet is the final balance we expect our customer to pay. There are certain circumstances whereby additional charges may be incurred. This includes but is not limited to additional staffing costs where staff may be required to serve and assist during catering break. These charges will always be discussed ahead of payment and written confirmation will be sent to customers detailing their order.