

Corporate Catering Guide Evening



# About Us

Established in 2001, Big Bite Catering is a multi-award winning catering and Patisserie Company based in Airdrie.

We supply elite hotels, world renowned universities, leading corporate businesses and premier sports clubs throughout Scotland.

We pride ourselves on only using the freshest seasonal ingredients and sustainable products available. These products, along with the balance of experience, flair and imagination within our team allows us to create individual packages to compliment the style, location and occasion for each event.

Special dietary requirements pose no problem to our team of visionary chefs. Our aim is to exceed your expectations.





# Canapé Selection

Vegetarian

Roasted cherry tomato on a parmesan shortbread with whipped cream cheese & chives

Tomato Arancini, Balsamic Jelly and Pine nut

Squash Cracker, Squash Puree, Pickled Beetroot, Pumpkin Seeds Whipped goats cheese on oat biscuit with baked fig and heather honey

Confit Potato, Truffle Mash, Parmesan Gratin Gougere, Cheese Fondue

Compressed Watermelon with Gin and Mint Gel Chick pea wafer, goat’s cheese curd & micro cress

Fish

Isle of Mull cheddar & smoked haddock fritter with cullen skink shot Crispy langoustine croquette with shellfish essence

Smoked salmon & dill mousse with creamed horseradish Tartlet of west coast crab with spiced mango

Confit baby potatoes with hot smoked salmon

Meat & Poultry

Crispy haggis balls with Arran mustard mayo Black Pudding with Homemade Brown Sauce

Carpaccio of Scottish beef on crisp parmesan shortbread Chicken liver parfait, Cherry and Brioche Toast

Beef Tartar, Pecan Tullie, Pickled Beetroot

Confit Ham Hough Croquette with Apple and Thyme Gel Mini venison & haggis sausage rolls

A selection of 4 canapés £8.00

A selection of 6 canapés £11.00, £1.50 per additional canapé All prices exclude VAT



# Cold Evening Fork Buffet

Goat’s cheese curd with honey dressed figs on an oatie crunch biscuit

A selection of our home cured and smoked Scottish salmon with caper berry salad and creamed horseradish

Roast free-range chicken served carved with watercress salad, crème fraiche & horse radish dressing

Honey glazed Ayrshire ham with piccalilli Broccoli & mascarpone quiche

3 tomato & mozzarella salad with our own pesto dressing Traditional Caesar salad with garlic crostini

Chermoula style carrot salad

Summer salad with garden peas, asparagus and artichokes Spiced roast beetroot salad

Sour dough bread rolls Glazed lemon tart

A selection of Scottish cheese & biscuits with a selection of fresh fruit, nuts & crackers

£25.00 per person.

All prices exclude VAT



# Hot Evening Fork Buffet

Main dishes

Beef chilli with braised rice and cheesy nachos

Indian chicken curry with basmati rice and homemade Naan bread Spinach & coconut dahl with flat breads & spiced rice

Tiger prawn curry with steamed rice & seasonal greens Lasagne and garlic ciabatta

Chinese chicken curry served with rice and crackers

Sauté chicken chasseur with baby potato and buttered vegetables Chicken and chorizo wraps

Chicken gumbo with rice pilaff

Chestnut mushroom stroganoff with braised rice Butternut squash and cranberry tagine

Salad selection

Traditional Caesar salad Peppered coleslaw

Spiced artichoke, asparagus & pea salad Chermoula carrots

Red cabbage, Wensleydale and apple salad Heritage tomato and mozzarella salad Potato salad

Moroccan spiced beetroot

Finger foods

Homemade sausage rolls, with or without braised onions Fresh vegetable sushi with vegan wasabi mayo

Whipped goats cheese curd with fig & truffle honey on an oat biscuit Spiced mango & strawberry skewers

Crispy haggis with Arran mustard mayo

Broccoli & mascarpone quiche or any quiche fillings Chicken wings with coconut cream

A selection of traditional pasties

Slow cooked pork ribs with sticky BBQ glaze



Desserts

Pear and almond tart served with crème fraiche Seasonal flavoured cheesecake

Seasonal fruit Pavlova

Lemon posset with shortbread fingers Rich chocolate torte

Glazed lemon tart Pecan pie

Choose 2 main course, 2 salads, 2 finger foods and 2 desserts

£19.50 per person

Choose 3 main course, 3 salads, 3 finger foods and 3 desserts

£ 22.50 per person

Choose 4 main courses, 4 salads, 4 finger foods and 4 desserts

£25.00 per person (only suitable for functions of 70 and above) All prices are excluding VAT



# Tapas / Bowl Food Menu

A selection of sour dough breads & crostini with dips - which may include

- guacamole, bahbah ganoush or beetroot humus will be served with all menu choices

Nibbles

A selection of freshly prepared sushi with wasabi & pickled ginger Sweet & spicy chicken fillets with toasted cashew nuts

Ripe galia melon with black forest ham Slow cooked pork ribs in a sticky BBQ glaze

Mini sweet Caesar salads with garlic croutons Potatas bravas

Seasonal salad leaves with pickled beetroot, pear & goats cheese topped with spiced walnuts & raspberry dressing

Hot Dishes

Pasta shells in a rich tomato sauce with slow braised beef

Sauté chicken with chasseur sauce, crisp parmentier potatoes & wilted greens

Coconut, spinach & potato dahl with basmati rice, popadoms Tiger prawn curry with steamed basmati rice & seasonal greens Pork meatballs in loch Fyne ale gravy with minted peas & roasted mushrooms

Mini Sweet Treats

Passion fruit jelly with lemon cream & glazed lychee

Poached pear with burnt honey mascarpone mousse & oat crumble Cherry Bakewell slice

Dark chocolate & orange pots with shortbread fingers Crack pie – a moreish chewy corn custard… its addictive!

All options include a selection of dips and breads

Choose 2 nibbles, 2 hot dishes & 2 sweets £17.50 per person Choose 3 nibbles, 3 hot dishes & 3 sweets £21.50 per person choose 4 nibbles, 4 hot dishes & 4 sweets £27.50 per person (option 3 only suitable for 50 & above)

All prices exclude VAT



# Executive Finger Food

Lemon & Garlic Poached Chicken with Ras Al Hanout and Honey Yogurt Dressing

Hot Smoked Scottish Salmon with our home cold smoked salmon mousse served on a crisp sourdough base

Braised Feather blade wellingtons with Homemade Brown Sauce Selection of Sushi with Pickled Ginger and Creamed Wasabi Roast Beetroot, Butternut Squash and Puy Lentil Pastry

Slow cooked pork belly with sticky glaze & Asian slaw

Whipped Goats Cheese Curd with Fig, Truffle Honey and Oat Crunch

Dark chocolate & orange pots with shortbread fingers

£20.00 per person. Includes a selection of all items on the menu All prices exclude VAT



# Additional Services

Champagne, prosecco, wine & beer – Prices available on enquiry Soft drinks – Cans £1.75 each, Fruit juice £2.95 per litre, Water £2.95 per litre

Tea & Coffee - £3.25 per person Staff - £25 per hour

Crockery, cutlery, glassware – Price on enquiry

We can supply biodegradable disposable plates, cutlery & napkins –

Price on enquiry

For any orders under £100.00, a delivery charge will be added to the final invoice. Minimum delivery charge is £15 for local drops further away destinations would be charged accordingly.

All dietary requirements can be catered for on request.