

CATERING BROCHURE

CONFERENCES AND MEETINGS



ENCORE
hospitality services

Information

Minimum numbers – 50

These menus are suitable for up to 400 guests.

Please speak with your event organiser for larger events or for a bespoke menu.

When catering for an event, our team will always have a food allergens matrix to hand. Our staff will never guess what is in a dish.

Please ensure to ask your guests if they have any food allergies or intolerances. We require notification prior to the event in order to provide alternative options.

Menu choices to be confirmed 14 days in advance of the event. Final numbers dietary requirements to be confirmed 10 days in advance of the event.

Our Chefs can suggest alternative dishes; however, pricing may vary.

All prices exclusive of VAT.

Available at: Emirates Arena, The Glasgow Royal Concert Hall, City Halls, Old Fruitmarket, Glasgow City Chambers, Kelvingrove Museum and Riverside Museum.

Please note there may be an additional charge for linen.





Finger Buffet Selection

Finger buffet menu includes a selection of breads filled with a variety of meat, fish, vegetarian and vegan fillings along with either 3, 4 or 5 items of your choice from the selection below.

Filled breads with 3 items from below - £15.95

with 4 items from below - £18.95

with 5 items from below - £21.95

Meat

Scottish beefburger with cheese, salad and burger sauce on mini brioche bun

Steak and gravy pie

Chicken shawarma skewer with lemon and mint yoghurt dip

Homemade pork and chutney sausage rolls

Mini croissant with honey roast ham, Scottish cheddar and Isle of Arran tomato relish

Fish

Scottish smoked haddock kedgeree bites, curried mayonnaise dip

Panko breaded cod in brioche bun with tartare sauce and smashed peas

Hot smoked salmon, creamed cheese, baby gem, dill cucumber

Gravadlax on rye bread toast with beetroot compote and horseradish cream

Vegetarian

Truffled Scottish macaroni cheese pie with crispy onion and herb crust

Leek and cheddar tartlet

Tomato and feta cheese puff pastry bake

Warm frittata with goat's cheese, spinach, and basil drizzled with a tomato emulsion

Tortilla wraps with guacamole, bean salsa, cheddar cheese and sour cream

Vegan

Buffalo style cauliflower wings glazed with Franks hot sauce

Plum tomato, red onion and basil bruschetta topped with vegan mozzarella

MacSween's vegan haggis, neeps and tatties pakora with dip

BBQ glazed tofu and vegetable skewer with smoked paprika mayonnaise

Selection of vegetable crudities and bread crisps with houmous



Finger Buffet Selection (continued)

Sweet

Glazed lemon tart

Vanilla cheesecake with raspberries

Pear, almond and chocolate tart

Lemon and lime posset

Scottish cranachan, shortbread

Chocolate and orange pot

Charred pineapple and strawberry skewers with a chilli and vanilla syrup*

Fruit may change seasonally*



Fork Buffet Menus

These menus are designed to suit the smallest to the largest of conferences and can suit either a standing or seated service. If choosing the seated service please allow space for additional tables and table coverings which may incur additional costs.

All our fork buffets are served with locally baked bread, mixed leaves and appropriate seasonal accompaniments.

£27.50 - 1 Main Course, 1 Vegetarian Main course, 2 Salads and 1 Sweet

£33.00 - 2 Main Course, 1 Vegetarian Main course, 2 Salads and 2 Sweets

Main Dishes

Scottish beef, chestnut mushroom and stout casserole served with glazed puff pastry

Classic beef lasagne served with garlic and herb baguette

Mixed seafood cooked in a leek and herb velouté and topped with Scottish cheddar mashed potato

Parmesan crusted chicken supreme with wilted spinach and a roast garlic and parsley cream

MacSween's haggis, neeps and tatties served with a Drambuie and chive cream

Maple marinated loin of gammon served with Arran mustard sauce

Chicken thighs marinated in masala spice and yoghurt cooked in a tikka sauce

Butternut squash, sweet potato and spinach coconut curry (Vegetarian)

Layered aubergine and courgette lasagne topped with bechamel and served with garlic baguette (Vegetarian)

Scottish potato and celeriac boulangère topped with an oyster mushroom and shallot fricassee (Vegetarian)

Salads

Traditional Niçoise salad with baby potato, green beans, tomato, olive and egg, dressed in a lemon and parsley oil

Green vegetable salad dressed in red onion chilli and lime dressing

Mixed Cobb salad in a creamy ranch dressing

Panzanella salad with chopped vine tomatoes, olives, red onion, ciabatta crouton, basil and balsamic dressing

Penne pasta with Scottish garden peas, rocket and basil and mint pesto

Sweets

Homemade chocolate brownie with salted caramel drizzle

Glazed lemon tart served with a red berry compote

Almond and raspberry Bakewell tart served with a vanilla anglaise

Warm bread and butter pudding with apricot jam and chocolate sauce

Apple and rhubarb topped with rosemary and oatmeal crumble served with custard



Light Refreshments

Cold Beverages

Can be served as an accompaniment to breaks or on tables throughout your event

Still or sparkling mineral water (per 750ml bottle) **£3.15**

Fresh orange juice (per litre) **£5.20**

Coffee Breaks

All our coffee is “triple-certified”: organic, fair-trade and rainforest alliance certified

All charges per person per serving

Freshly brewed coffee, tea and herbal tea **£2.40**

Served with:

Twin pack Border Biscuits **£3.50**

Warm mini muffins **£3.75**

Freshly baked mini Danish pastries **£4.50**

Sliced cake selection **£4.50**

Scones with preserve and whipped Chantilly cream **£4.95**

Light Snack Options

Tea, coffee and sandwiches **£7.95**

Homemade soup, sandwiches, tea and coffee **£11.95**

Sausage, bacon, potato scone and egg rolls, coffee, tea and herbal tea **£6.50**

Fruit smoothies **£5.50**

Baskets of fruit (30 pieces) **£30.00**

Sliced fruit platters **£4.95 per person**

Glasgowlife



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