



Elements of taste

CORPORATE EVENTS **22/23**

Contents

Light Refreshments	4
Breakfast Options	5
Finger Buffet	6
Canapés	8
Bowl Food	10
Fork Buffet	11
Sit Down Dinner	12



We take great pride in our catering menus.

Providing delicious, exciting menu options is an important part of the event experience we provide for our guests.

In unique surroundings, you will enjoy impeccable service and the highest standard of food to make this an all-round perfect experience.

We recognise that everyone has varying needs; with prior knowledge our chefs are flexible to accommodate those with special dietary needs.

Discover culinary excellence and a delightfully different venue for your event.








“Food is not rational.
Food is culture, habit,
craving and identity.”

Jonathan Safran Foer

Light Refreshments

The world is a better place after coffee and a cake!

Tea and coffee  	£2.30
Tea / coffee and mini pastry 	£3.00
Tea / coffee and sweet treat 	£3.50
Fresh seasonal smoothie 	from £3.00
Mineral water  	per bottle £3.35
Fruit juice  	per litre £3.65
A glass of fruit juice and fruit pot  	per person £3.95



“One cannot think well,
love well, sleep well, if
one has not dined well.”

Virginia Woolf

Breakfast Options

All options will be served buffet style and includes tea and coffee.

Morning roll selection with mixed sauces, bacon, classic Lorne sausage, scrambled egg  and potato scones. 

£5.25

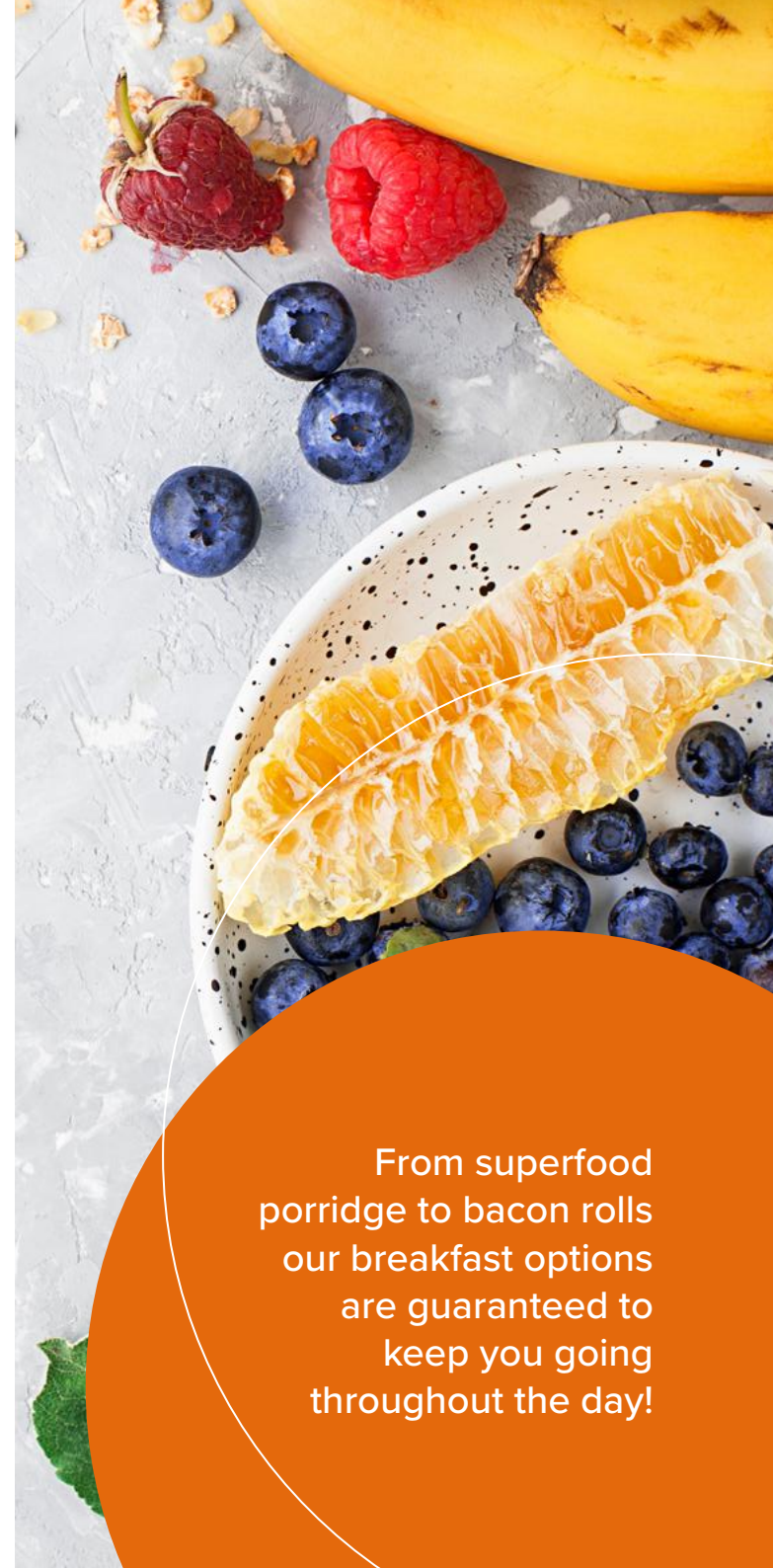
Morning healthy platter Crunchy yoghurt pots, fresh fruit and wholemeal morning muffins.

£5.95

Morning pastry selection Croissants, apple squares, brioche au chocolate, cherry pinwheel pastries and raspberry pastry braid.

£5.65

based on two per person



From superfood porridge to bacon rolls our breakfast options are guaranteed to keep you going throughout the day!

Finger Buffet

A selection of delicious finger foods that will be sure to tantalise your taste buds.

Choose 6 sandwich fillings and 3 other items or
3 hot items, 3 cold items and 2 desserts **£20.80**

Add a mug of our seasonal soup **£2.75**

Add jugs of fresh orange juice and still and sparkling mineral water per person **£2.50**

Add tea and coffee **£2.30**

Sandwich fillings served on a selection of white and brown bread

GSC club

Hot smoked Orkney salmon with horseradish mayonnaise

Honey roast Ayrshire ham salad

Rare Scotch beef and Arran grain mustard

Whisky and salt cured gravlax with dill mayonnaise

GSC pastrami and beetroot relish

Cajun chicken and lime yoghurt

Free-range egg and cress **v**

Scottish mature cheddar with spiced apple chutney **v**

Beef tomato, mozzarella and basil pesto **v**

Spicy hummus, roast red pepper and roquette **v VG**

Mozzarella with sun dried tomato paste **v VG**



Whether you are looking for a lunch to go with your meeting or a lighter meal for an evening event, a finger buffet is the ideal networking or post event mixers.

Finger **Buffet** *continued*

Hot

Mini fish sliders with tartare sauce

Japanese style karaage king prawn

Mini burger sliders with pickles and ketchup

Haggis spring rolls with soy and sweet chilli sauce

Cocktail stick sausages with honey and soy dressing

Popcorn chicken with tomato and corn relish dip

Veggie burger sliders with spicy mayo v

Halloumi sticks with sweet chilli dip v

Spiced sweet potato cakes v VG

Warm tomato and basil tartlet with black olive tapenade v VG

Cold

Smoked trout paté on French stick toasts

Smoked salmon mini bakers

Ham wrapped galia melon with sweet soy drizzle

Grilled chicken kebabs with chimichurri

Watermelon feta mint skewers v

Broccoli quiche slice v

Seasonal vegetable tarts v VG

Sun-dried tomato and butterbean pâté discs v VG

Desserts v

Clootie dumpling with whisky cream

Butter pastry tart filled with sultanas, raisins, cherries and almonds

Toasted oatmeal biscuit topped with a raspberry flavoured honey cream

Strawberry and vanilla cone

Rich fruit pudding, topped with a whisky cream

Chocolate, pecan and salted caramel brownie

Coffee and mascarpone cream



“One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating.”

Luciano Pavarotti

Canapés

Little bites of food that invigorate the palate and excite the senses, a perfect accompaniment to a glass of fizz!

Choose 4 items for **£11.50**, 6 items for **£17.00**, 9 items for **£22.50**

Hot

Aberdeen Angus filled mini Yorkshire pudding with horseradish cream

Mini peppered steak pies

Mini haggis planets with a garlic and mustard dipping pot

Prawn tempura with wasabi dipping sauce

Serrano ham croquettes

Black pudding and haggis pakora mix with chilli yoghurt dip

Mini fish 'n' mushy pea rosti

Salmon fish finger with green tartare sauce

Mini fish pie with chive mash

Mini caramelised onion tartlets v

Vegetarian haggis bon bons with dipping sauce v VG

Scottish Aiket cheese mini roasters v

Thick sweet potato fries with salt and chilli scatter v VG



“People who love to eat are always the best people.”

Julia Child

Canapés *continued*

Cold

Soy and heather honey chicken sticks

Hoisin chicken in crisp lettuce cups

Smoked duck on duck liver parfait with mandarin gel

Lamb lollipops with garlic and rosemary **£3 supplement**

Asian spiced chicken with honey and soy

Beetroot cured salmon on cucumber with dill cream

Sriracha spiced tiger prawn with endive and lemon mayo

Loch Fyne smoked salmon cream cheese blinis

Smoked mackerel paté pickled ginger and lime snaps

Olive crisp toast with aubergine pate
and slow roast tomato **v VG**

Green olive tapenade on toasted brioche **v VG**

Chilled gazpacho **v VG**

Crowdie mousse with sweet country
chutney on shortbread disk **v**

Mini cheese and spinach scone
with highland Caboc **v**

Cream vegan cheese and quince mousse
with poached pear **v VG**

Desserts **v**

Ecclefechan tartelette

Dundee marmalade and Glayva cheesecake

Toasted oatmeal biscuit topped with a raspberry
flavoured honey cream

Strawberry and vanilla cone

Chocolate, pecan and salted caramel brownie

Coffee and mascarpone cream

Chocolate and hazelnut mousse, raspberry gel
with hazelnut biscuit **VG**

Caramelised apple, cinnamon cream and
salted caramel **VG**

Lemon curd, blueberry gel, vanilla meringue **VG**



Bowl Food

A more substantial option than canapés. Our bowls of deliciousness are perfect for your next drinks reception.

Choose 3 bowls for **£15.50**, 4 bowls for **£21.00**, 5 bowls for **£25.50**

Hot

Slow cooked beef in Guinness with mixed root mash

Picked ham hough and chicken pie with thyme puff pastry

Jerk chicken with rice and peas

Lamb Rogan Josh with fragrant rice

Creamy tarragon chicken with green beans and mini roasters

Haggis neeps and tatties, whisky sauce

(vegetarian option available)

Traditional paella with, king prawns and chicken

(vegetarian option available)

Fish pie, potato purée, herb crumb

Prawn and pea risotto with parmesan sprinkle

Moroccan vegetable tagine and cous cous v vg

butternut squash and red onion stovies v

Red curry rice bowl v vg

Cold

Crayfish and lemon salad

Poached chicken and crispy pancetta salad with ranch dressing

Baby potato, puy lentil, spring onion and fine bean salad with mustard vinaigrette v vg

Mediterranean style tomato salad with fresh basil, olives and crispy croutons v

Desserts v

Chocolate mousse, popcorn cream, salted caramel

Vanilla cremeux, strawberry mousse, cinnamon biscuit

Chocolate delice, orange jelly, hazelnut cream

Chocolate and coffee mousse, mascarpone cream, amaretti crumb

Vanilla sour cream panna cotta, blueberry mousse, lemon curd vg

Mango panna cotta, lime curd, pineapple fluid gel vg



“Life is uncertain. Eat dessert first.”

Ernestine Ulmer

Fork Buffet

All elements of our buffet are specially created by our chef, using the freshest and locally supplied produce.

Choose 2 main items, 2 salads and one dessert **£28.50**

Add extra main item **£6.50**

Add extra dessert **£4.00**

Hot

Slow cooked scotch lamb casserole with baby potatoes and seasonal vegetables

Haggis, neeps and tatties with Whisky sauce
(Vegan option available)

Chicken stroganoff, braised rice pilaf

Classic beef lasagne with garlic bread
(Vegetarian option available)

Seasonal sustainable white fish with salmon and prawns in herb cream with parmesan mash

Szechuan spiced roast loin of pork with oriental noodles

Wild mushroom fricassee v
(Vegan option available)

Roasted Aloo Gobi vegetable curry with saffron basmati rice and mint yoghurt v
(Vegan option available)

Moroccan spiced vegetable tagine with herb cous cous v vg

Fragrant coconut and lime vegetables with basmati rice v vg

Salads

Penne pasta salad with torn mozzarella, red onion and heritage tomatoes, tapenade dressing

Traditional Greek salad with feta cheese, black olives, cucumber, tomatoes, fresh mint and lemon dressing

Mixed tossed salad with roast Mediterranean vegetables, balsamic dressing

Carrot, beetroot and mixed leaf salad with honey mustard dressing

Salad of mixed greens with a classic French dressing

(All can be made vegan if required)

Desserts

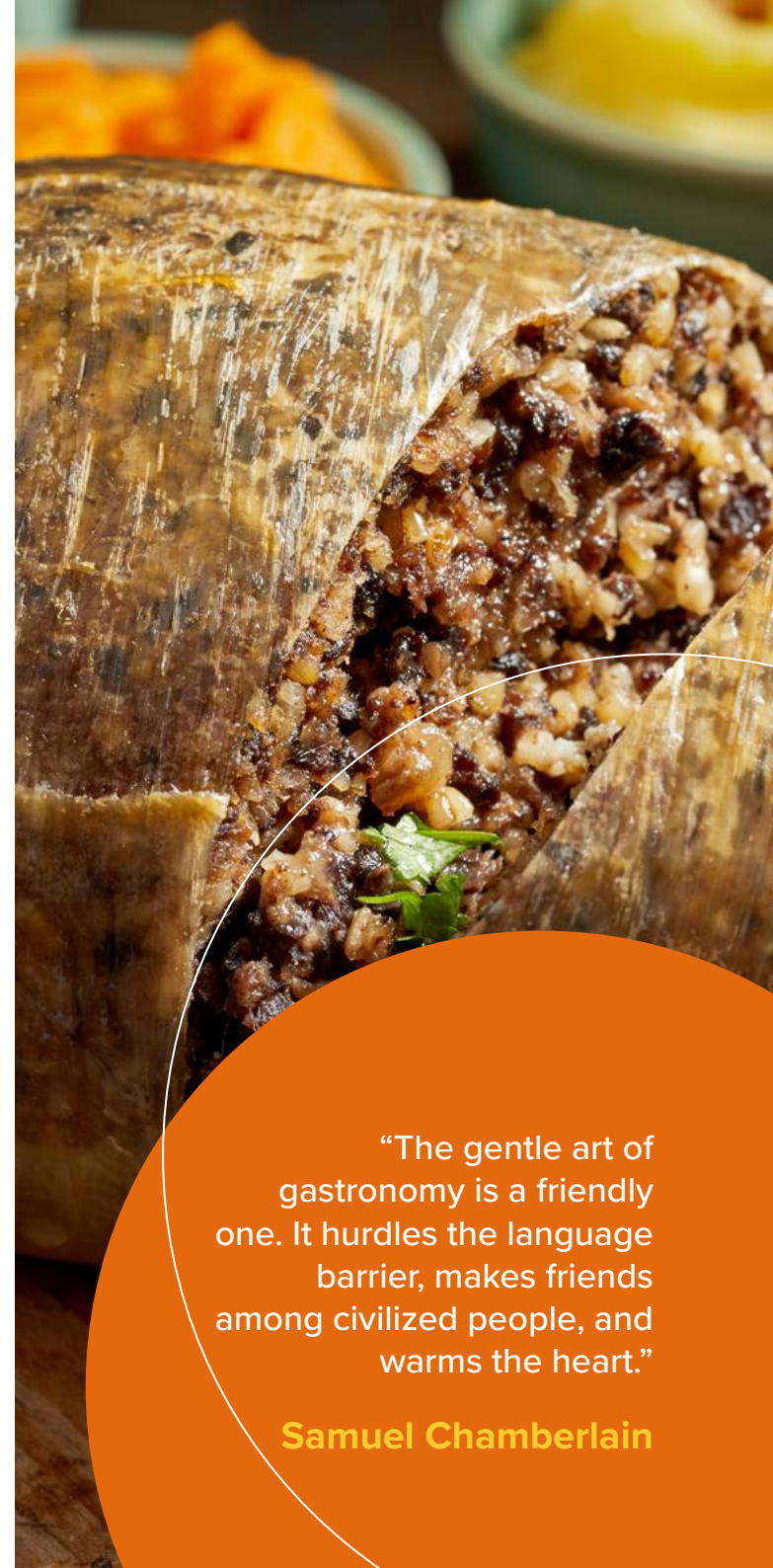
Rich chocolate mousse with raspberry compote and pistachio cream

Lemon posset

Mango panna cotta lime curd and pineapple salsa

Traditional Scottish cranachan

Seasonal berry cheesecake stack



“The gentle art of gastronomy is a friendly one. It hurdles the language barrier, makes friends among civilized people, and warms the heart.”

Samuel Chamberlain

Sit Down Dinner

Our classic 3 course meal developed by our chefs is one of our most popular catering options, our extensive menu will have an option that suits most palates and styles.

2 course from **£36.00**, 3 course from **£43.00**

Served with tea and coffee

Starters

Leek and potato with venison chorizo crumble

Trio of Scottish salmon, shaved fennel salad, lemon gel, micro herb salad

Salad of smoked chicken, celeriac and apple remoulade, cider dressing

Chicken liver parfait, plum and apple chutney, toasted brioche

Confit duck and apricot terrine, spiced mango puree, endive salad

Charred cured mackerel fillet, smoked mackerel mousse, pickled cucumber, horseradish crème fraiche

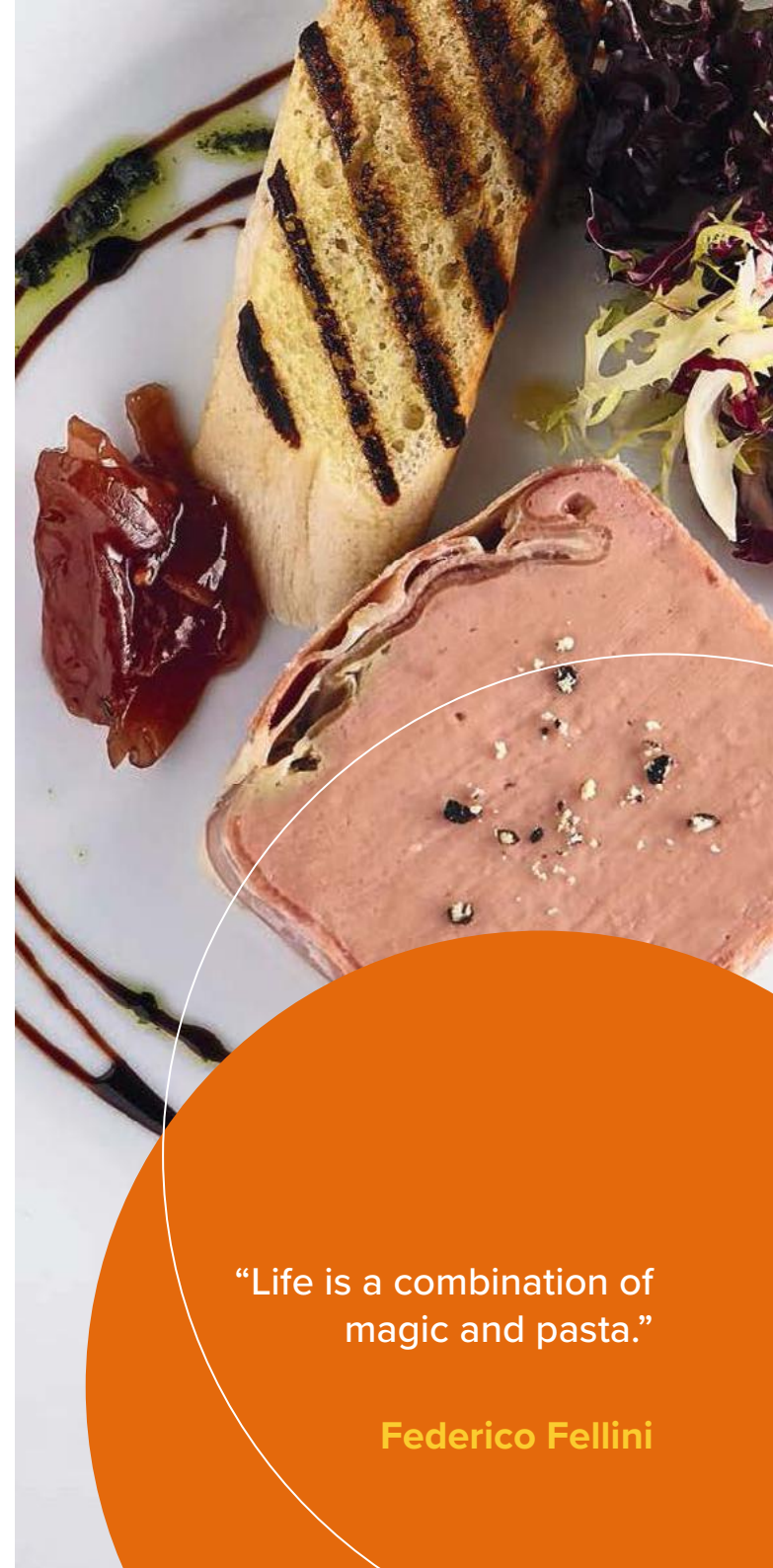
Salad of crab, crayfish, pickled fennel, radish and pink grapefruit, rapeseed oil dressing

Forest mushroom parfait, baby leaf salad, herb dressing, rustic toast v (Vegan option available)

Leek and Isle of Mull cheddar tart, endive and micro herb salad, black olive dressing v

Heritage tomato, basil and black olive tart, spinach salad with mustard vinaigrette VG

Sweet potato and chick pea cake with Asian spiced vegetable fricasse VG



“Life is a combination of magic and pasta.”

Federico Fellini

Main course

Corn fed chicken filled with morel mushroom mousse, herb duchess potato, buttered greens, café au lait sauce

Roast corn fed chicken supreme, butter fondant potato, creamed sweetheart cabbage and carrot, tarragon cream

Roast breast and confit leg of duck, pressed potato terrine, spiced red cabbage, port wine sauce

Scotch lamb three ways; roast rump, shepherd's pie and confit shoulder, carrot and turnip mash, fine beans, rosemary jus

Roast rump of Scotch lamb, dauphinoise potatoes, fine ratatouille, Madeira sauce

Maple glazed pork belly with roast tenderloin, butternut squash puree, pak choi, teriyaki **£4 supplement**

Roast fillet of pork, black pudding mash, mustard glazed carrots, parsnip and celeriac, crispy prosciutto, sage scented jus

Slow braised blade of scotch beef, horseradish mash, roast root vegetables, thyme jus

Seared fillet of Scotch roast beef, butter fondant potato, glazed roast root vegetables, burgundy jus **£5 supplement**

Steamed pave of Scottish salmon, dill crushed new potatoes, tender stem broccoli, saffron sauce

Roast fillet of Orkney salmon, chive mashed potato, vegetable julienne, caper and lemon sauce

Vegetarian main course v

Roast polenta cake topped with garlic infused Mediterranean vegetables, pumpkin veloute, toasted cashew nuts, shaved parmesan and rocket

Caramelised shallot and thyme roasted butternut squash tarte tatin, toasted pine kernels

Pea and asparagus risotto, truffled mushrooms **(Vegan option available)**

Wild mushroom and sweet potato tian, parsnip veloute, pesto, crème fraîche, parmesan crisp **(Vegan option available)**

Butternut squash and puy lentil curry, basmati rice, mini poppadum, mango chutney **ve**

Roast vegetable wellington fondant potato, seasonal vegetables

Desserts v

Strawberry mousse, vanilla creme diplomat, basil gel, strawberry sorbet

Raspberry cheesecake, white chocolate and rose ganache, pistachio cream, raspberry sorbet

Blueberry mousse, buttermilk panna cotta, citrus sorbet

Chocolate parfait, hazelnut cream, mango sorbet

Chocolate mousse, peanut cream, coffee ice cream **ve** **(Gluten free option available)**

Kalamansi lime curd tart, passion fruit cremeux, coconut sorbet **ve** **(Gluten free option available)**

Optional cheese course **£8.95 supplement per person**

Selection of Scottish cheeses served with chef's homemade chutneys, oatcakes and fresh fruit **v**



**IF ORDINARY ISN'T FOR YOU,
COME WITH US...**



CORPORATE EVENTS

Glasgow Science Centre | 50 Pacific Quay, Glasgow
0141 420 5008 | glasgowsciencecentre.org