



Elements of taste

CORPORATE EVENTS **20/21**

Contents

Light Refreshments	4
Breakfast Options	5
Finger Buffet	6
Feast Platters	8
Canapés	9
Bowl Food	11
Fork Buffet	12
Sit Down Dinner	13
Sharing Style Service	15



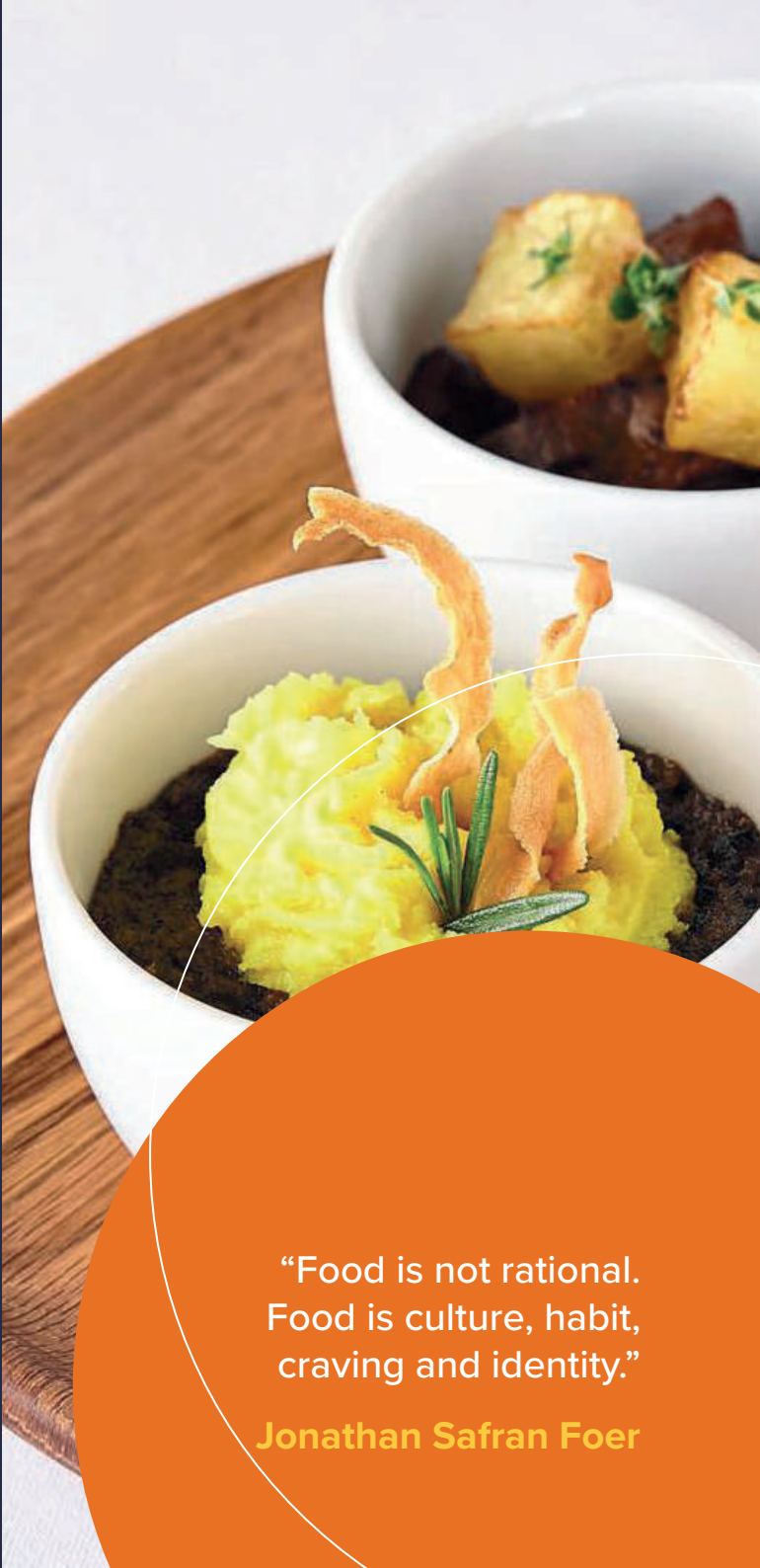
We take great pride in our catering menus.

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 litre £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.

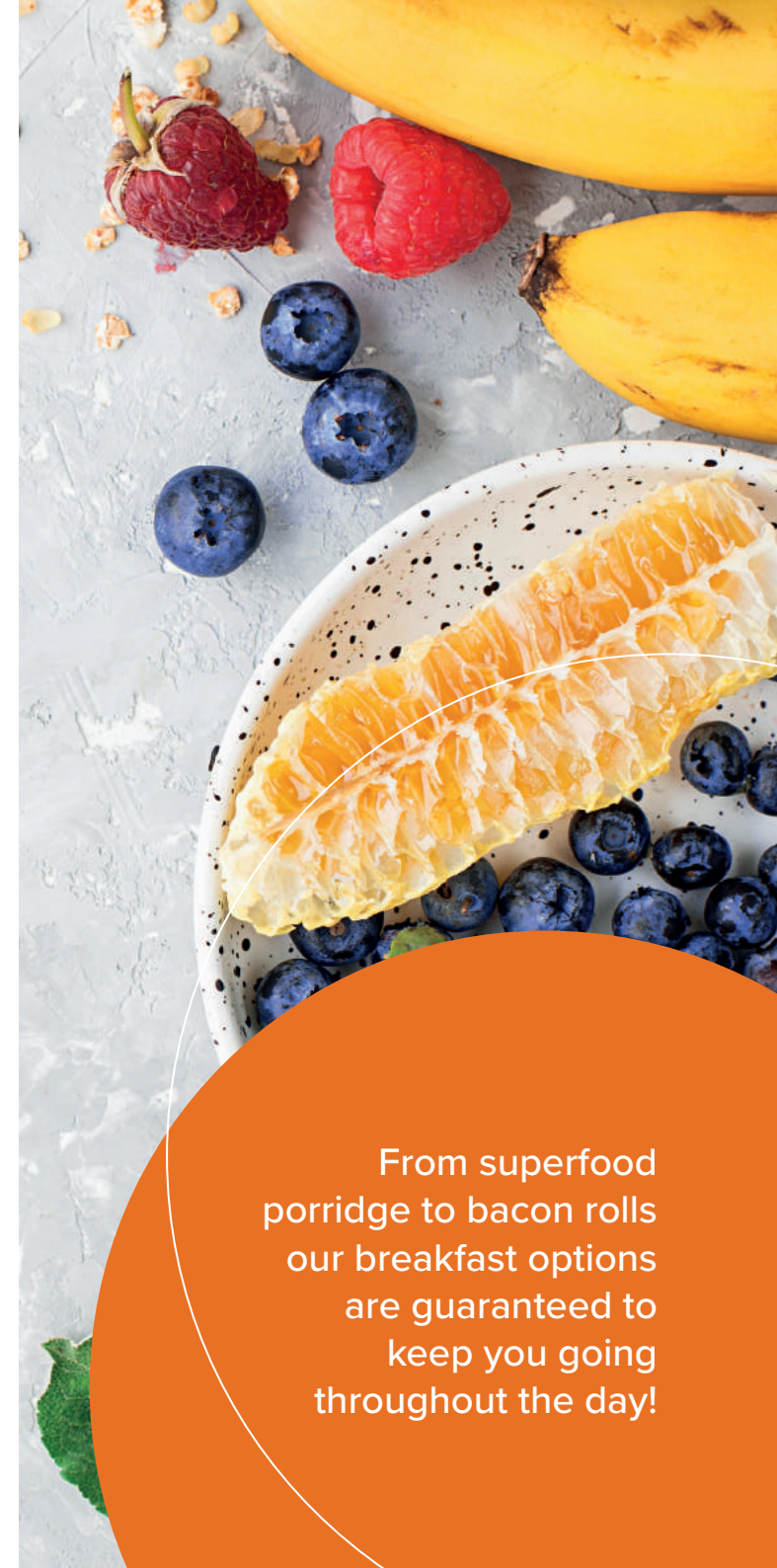
Morning roll selection with mixed sauces, bacon, classic Lorne sausage, scrambled egg  and potato scones.  **£5.25**

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

Super food Porridge with mixed toppings, chia seeds, banana and dark chocolate with strawberries.   **£5.95**
Natural yoghurt bowls with pomegranate, blueberries and flax seeds. 

Traditional Scottish kippers The ultimate in healthy Scottish super food. Served with crusty malt bread and lemon wedges. Alternatively, can be served as a morning kedgeree. **£9.50**



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 **£18.25**

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 

Scottish mature cheddar with spiced apple chutney 

Beef tomato, mozzarella and basil pesto 

Spicy hummus, roast red pepper and roquette  



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.

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 

Halloumi sticks with sweet chilli dip 

Spiced sweet potato cakes  

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 

Broccoli quiche slice 

Seasonal vegetable tarts  

Sun-dried tomato and butterbean pâté discs  

Desserts

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

Feast Platters

A fabulous smorgasbord of lovely things, giving you the chance to pick at your leisure. Similar in size to a finger buffet but more of a focal point to your event catering.

Farm Feast (minimum numbers of 10)

Cured meats including venison salami, Scottish chorizo, Parma ham, prosciutto, mixed Scottish cheeses, olive oil and chefs leaves

£21.50
per person

Seafood Feast (minimum numbers of 10)

Scottish smoked salmon, Ghia halibut, sweet cured herring, potted cold-water prawns, shell on prawn peelers, cold poached salmon lemon and lime mayonnaise dip

£23.50
per person

Field Feast (minimum numbers of 10)

Rough vegetable pate with oatcakes, mini quiche mountain, marinated mushrooms, mixed crudities, artichoke hearts and sundried tomatoes 

£15.50
per person

The Stag Afternoon Tea! (An indulgent treat - minimum numbers of 10)

Mini steak and mustard focaccia, smoked salmon finger sandwiches black pudding scotch eggs, haggis bon bons, venison sausage rolls with homemade brown sauce, smoked mackerel pate, potted prawns and melba toast

£25.00
per person

All platters are accompanied by crusty bread and raspberry vinegar and cold pressed rapeseed oil bowls.
Vegan options are available on request.



“We must have a pie.
Stress cannot exist in
the presence of a pie.”

David Mamet

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 **£10**, 6 items for **£15** , 9 items for **£20**

Hot

Aberdeen Angus filled mini Yorkshire pudding with horseradish cream

Mini peppered steak pies

Mini haggis planets with a garlic and mustard dipping pot

Moroccan haggis empanadas

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

Thai spiced crab cakes with peach salsa

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
Chinese five spice Asian pork wraps
Lamb lollipops with garlic and rosemary **£3 supplement**
Smoked venison strawberry and crowdie oaties
Venison salami rolls
Pastrami on rye with mustard and gherkins
Tamarind and lime prawn skewers
Loch Fyne smoked salmon cream cheese blinis with seaweed pearls
Smoked mackerel paté pickled ginger and lime snaps
North Sea whitefish “ice cream” cone topped with crispy seaweed
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**

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**

Add snack bowls for £4.95 **V**

Serves approximately 5 people

Selection of roasted and salted nuts
Chilli and garlic olives with crostini
Roasted root vegetable crisps
Tortilla chips with chunky salsa
Wasabi peanuts
Pitta bread slices with lemon and coriander houmous



Bowl Food

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

Choose 3 bowls for **£13.95**, 4 bowls for **£18.75**, 5 bowls for **£22.50**

Hot

Slow cooked beef in Guinness with mixed root mash

Picked ham hough and chicken pie
with thyme puff pastry

Italian sausage casserole

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**

Porcini and roast vegetable cottage pie **V VG**

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 hot/cold items **£18.60**

Choose 2 hot/cold items and 1 dessert **£23.50**

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 

Roasted Aloo Gobi vegetable curry with saffron basmati rice and mint yoghurt 

Cold

Harissa spiced chicken with jewelled couscous

Shredded honey mustard roast ham, apple slaw, crisp leaves, new boiled herb potato salad

Poached Scottish salmon dressed with prawns and asparagus, chive potato salad, little gem, lemon dressing

Caramelised onion quiche with Arran blue cheese 

Desserts

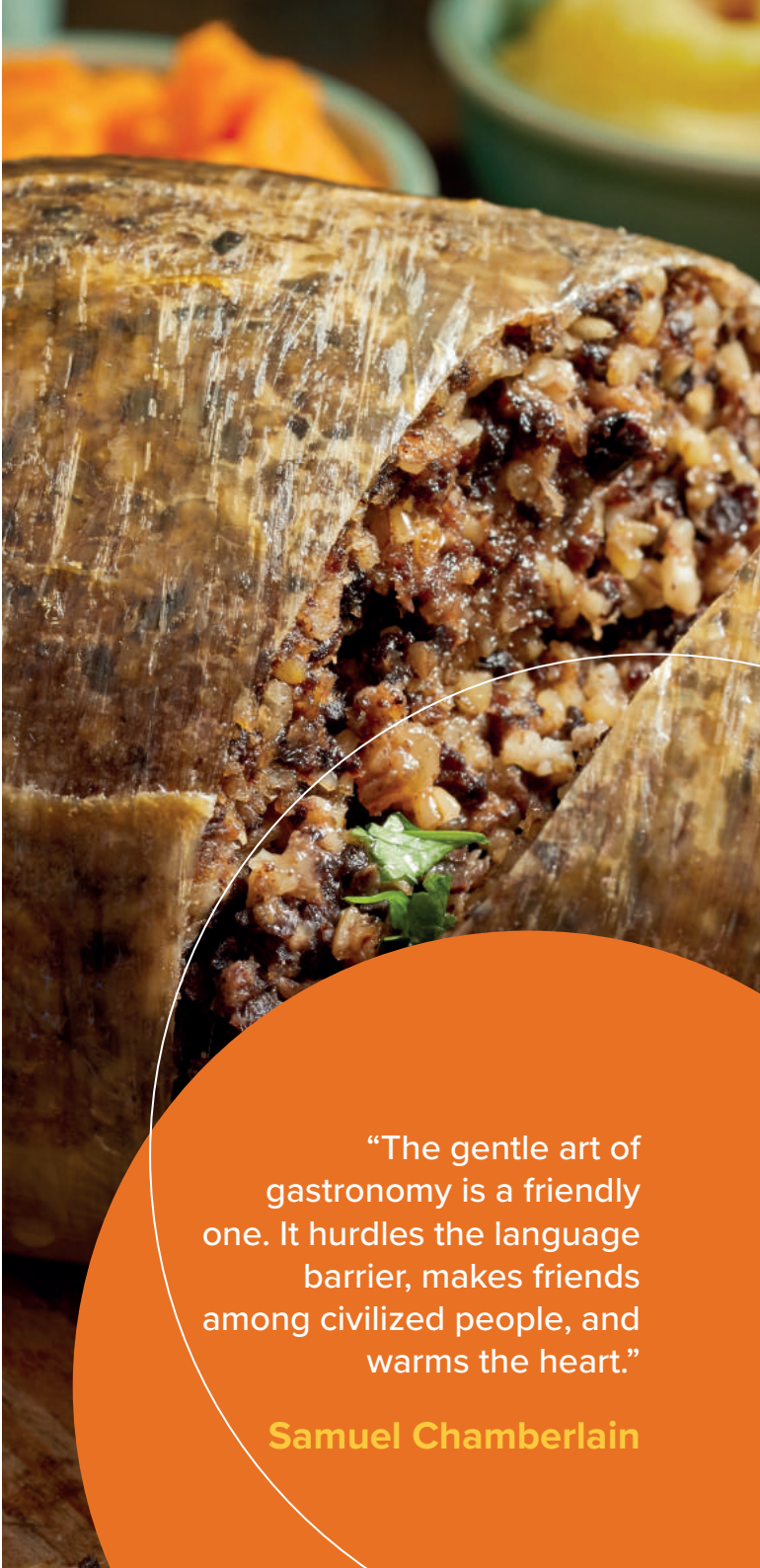
Rich chocolate mousse with raspberry compote and pistachio cream

Lemon posset tea cup

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 £33.50, 3 course from £39.50

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

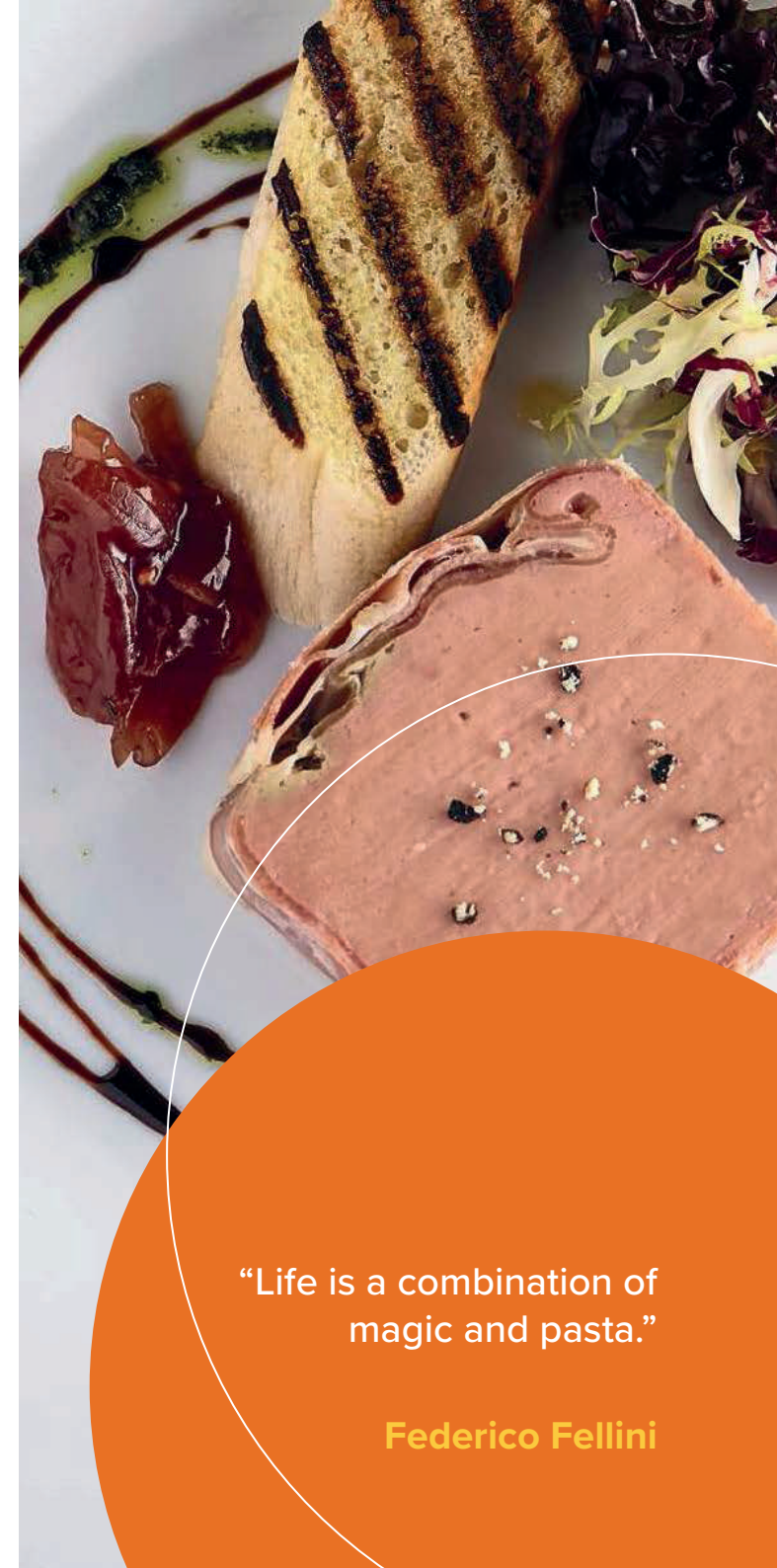
Salad of crab, crayfish, pickled fennel, radish and pink grapefruit, rapeseed oil dressing

Forest mushroom parfait, baby leaf salad, herb dressing, rustic toast V

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 **£2 supplement**

Maple glazed pork belly with roast tenderloin, butternut squash puree, pak choi, teriyaki

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 Orkney 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, pecorino

Wild mushroom and sweet potato tian, parsnip veloute, pesto, crème fraîche, parmesan crisp

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

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, yuzu sorbet

Chocolate parfait, hazelnut cream, mango sorbet

Chocolate mousse, peanut cream, coffee ice cream

Kalamansi lime curd tart, passion fruit cremeux, coconut sorbet

Optional cheese course **£6.95 supplement per person**

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



Sharing Style Service

Eating is a great way to break the ice at an event. Guests will be encouraged to get know each other over our sharing menu.

3 courses for £42.50 per person

Choose one starter. This will include two boards per table of ten.

Choose one sharing main **or one** hoast the roast option.

Choose one interactive dessert.

Starters


Anti-pasti

Parma ham and continental cured and smoked meats, grilled Mediterranean vegetables, red tapenade, mini spicy feta stuffed peppers, buffalo mozzarella bundles

Fish platter

Loch Fyne smoked salmon, hot sweet cure salmon, prawn in lemon and chilli dressing, smoked mackerel accompanied by light seasonal leaf dressing and lemon dipping pots

Vegetarian mezze sharing platter

Homemade falafels, hummus with lemon and garlic, honey roasted carrots with tahini yoghurt, vegetable kofte, marinated grilled vegetables 

Sharing mains


Citrus and garlic chicken with fresh thyme

Free-range chicken with spicy Spanish chorizo pottage

Hoke style Scottish lamb red wine and root vegetable casserole

Irn Bru pulled pork with pickled baby onions

Roasted herb and parmesan crust Scottish salmon fillet

Wild mushroom and chestnut cottage pie 

All served with large sharing bowls of chef's seasonal vegetables or salad

Host a roast

Designate a carver at your tables and let them show off their knife skills...

A whole sharing joint of beef, lamb or chicken with roast potatoes, Yorkshire puddings and all the trimmings

Rosemary scented garlic studded roast Ayrshire lamb

Roast Scottish beef with caramelised onion and Madeira gravy

Whole corn fed chicken with rustic herbed stuffing

Vegetable wellington 



“Almost anything is edible with a dab of French mustard on it”.

Nigel Slater

Interactive desserts V

Design your own dessert, a fun new concept that gets your guests involved with the dining experience, extra chocolate sauce is encouraged!

Taste of tart - Build your own fruit tart and choose from a selection of our cream fillings and toppings to create your own bespoke tart

Construct your own cheesecake - Build your own rich and luxurious cheesecake using our selection of crumbles and fruit compotes

Total chocolate eclipse - Smother a selection of marshmallow, cake, fruit and mini doughnuts in a smooth and velvety milk chocolate sauce

Mini moon cones - Using a selection of our flavoured cones, you can create your own mini dessert with a choice of fillings and sprinkles

Served with tea, coffee and homemade tablet



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



CORPORATE EVENTS

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