

CATERING BROCHURE SPRING/ SUMMER.



CATERING THAT'S OUT OF THIS WORLD.

We know that catering is a core element of any event's success, which is why providing delicious, high-quality food is one of our top priorities.

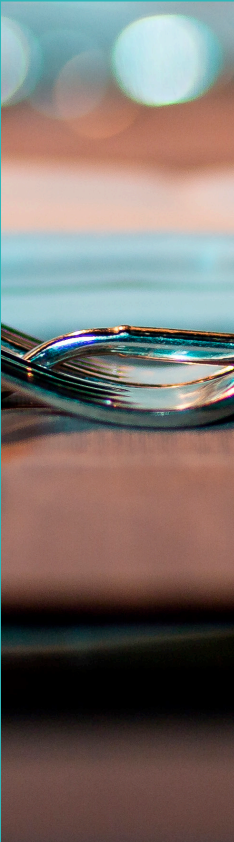
Our talented catering team have years of experience serving up flavoursome dishes at Glasgow Science Centre events.



Aligned with our sustainability vision, our catering team works hard to source local ingredients from a variety of Glaswegian, Scottish, and UK suppliers, reducing 'food miles' while enhancing the taste and freshness of every ingredient.

CONTENTS

- Light Refreshments
- Breakfast Options
- Finger Buffet
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LIGHT REFRESHMENTS

- **Tea and coffee** - £3 + VAT per person
 - **Tea, coffee and mini pastry (V)** - £4 + VAT per person
 - **Tea, coffee and sweet treat (V)** - £4.50 + VAT per person
 - **Fresh seasonal smoothie (V)** - £4 + VAT per person
 - **Mineral water** - £4 + VAT (per bottle)
 - **Fruit juice** - £3 + VAT (per 1 litre jug)
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BREAKFAST OPTIONS

- **Filled breakfast roll selection** - £4.35 + VAT per person.
- Bacon, Lorne sausage, scrambled egg (V) and potato scones (VG)
- **Morning platter selection** - £5.95 + VAT per person
- Yoghurt pot, fresh fruit and muffin (V)
- **Morning pastry selection** - £2.80 + VAT per person.

Based on one per person.



FINGER BUFFET

Our buffet menu offers a wide range of finger foods, perfect for daytime conferences and designed to encourage networking and socialising.

£22 + VAT per person

Option 1 – choose 4 sandwich fillings and 3 other items

(hot, cold or dessert)

Option 2 – choose 3 hot items, 3 cold items and 2 desserts

Sandwiches

- Ham, mustard mayonnaise, tomato, cucumber and rocket salad
- Chipotle chicken, smashed avocado, tomato and rocket salad
- Roast beef, horseradish mayonnaise, tomato and rocket salad
- Mature cheddar cheese, Branston pickle and tomato rocket salad (V)
- Hot smoked salmon, lemon and dill crème fraîche, cucumber with rocket salad
- Egg and cress mayonnaise with rocket salad (V)
- Coronation chickpea, mango chutney, tomato and rocket salad (VG)
- Harissa roast carrot, houmous, tomato and rocket salad (VG)



Cold items

- Spiced chicken brochette and chilli coriander dip (GF)

- Ayrshire dried ham, whipped crowdie, basil pesto on crisp ciabatta crostini
- Seared beef and chilli parsley chimichurri
- Chipotle and lime marinated prawn skewer (GF)
- Charred asparagus, spring peas and whipped goats' cheese tartelette (V)
- *Vegan alternative available*
- Sunblushed tomato, olive and basil tartelette (V)
- *Vegan alternative available*

Hot items

- Pork, 'Nduja fennel sausage roll with 'Nduja emulsion
- Korean chicken slider, gochujang mayonnaise and kimchi slaw
- Minced lamb kebab, sumac and lemon yoghurt (GF)
- Light spiced cod, pea and mint fritter with raita dip
- Sundried tomato, rosemary and olive polenta chips with garlic emulsion (V)
- *Vegan alternative available*
- Aubergine, red pepper and charred corn fritter with chilli dip (VG) (GF)

Dessert items

- Chocolate ganache, cherry compote with mascarpone cream (V)
- White chocolate, vanilla and rhubarb blondie with ginger streusel (V)
- Choux bun, pistachio crowdie cream and strawberry compote (V)
- Vanilla and raspberry tartelette with roast peach jam (V)
- Lemon and lime curd tartelette with coconut meringue (V)
- *Vegan alternative available*
- Chocolate hazelnut and orange brownie (V)
- *Vegan alternative available*

CANAPÉS

4 options - £12.50 + VAT per person

6 options - £18.00 + VAT per person

9 options - £23.50 + VAT per person

Cold items

- Seared pastrami spiced beef, dill pickle, mustard emulsion on rye crisp
- Korean chilli and sesame spiced chicken skewer (GF)
- Duck liver pâté, black cherry gel, hazelnut crumb on crisp toast
- Smoked salmon horseradish cream, dill and pea emulsion blini
- Roast smoked aubergine, confit cherry tomato and basil tartelette (V)
- Vegan alternative available
- Grilled asparagus spring peas, mint pesto and whipped goats' cheese crostini (V)
- Vegan alternative available

Hot items

- Slow cooked beef shin, Arran mustard and cheddar croquette
- Saffron and yoghurt marinated chicken skewer with saffron parsley butter glaze (GF)
- Crisp pancetta, caramelised red onion and rosemary tartelette
- Lemon and garlic chilli marinated prawn skewers (GF)
- Roast broccoli, charred leek and blue cheese tart (V)
- Vegan alternative available
- Sun blushed tomato, basil and mozzarella arancini (V)
- Vegan alternative available

Our delicious range of bite-size canapés makes a perfect addition to your drinks reception.

Dessert items

- Chocolate and coffee delice, coffee gel with amaretti crumb (V)
- Choux bun, honey & vanilla crowdie cream and strawberry compote (V)
- White chocolate cream, raspberry compote and peach gel (V)
- Raspberry macaron, pistachio white chocolate ganache and raspberry gel (V)
- Chocolate ganache, banana caramel tartelette, peanut crèmeux and candied peanuts (V)
- Vegan alternative available
- Passion fruit curd, compressed pineapple and coconut cream (V)
- Vegan alternative available



BOWL FOODS

3 options - £18.00 + VAT per person

4 options - £24.00 + VAT per person

5 options - £29.00 + VAT per person



Cold items

- Smoked Ayrshire ham hough, spring pea, green beans, new potatoes with mustard dressing (GF)
- Shredded roast corn-fed chicken, shaved cheddar cheese, kale, and seasonal green salad with Caesar dressing
- Paprika spiced Ayrshire potatoes, chorizo, pickled fennel with romesco dressing
- Hot smoked salmon, Ayrshire new potatoes, cucumber, capers and seasonal green salad, with lemon and dill crème fraîche (GF)

If you're looking for something more substantial than a canapé, our bowl food options are an ideal choice.

- Heritage tomato, olive, mozzarella and seasonal green salad with basil dressing (V)
- Grilled asparagus, spring peas, feta cheese and seasonal green salad with lemon dressing (V)
- *Vegan alternative available*

Hot items

- Korean spiced fried chicken, gochujang chilli sauce, toasted sesame and rice
- Slow cooked shredded beef, tomato, olives and roasted red pepper pasta
- Chilli marinated prawns, Sri Lankan coconut curry sauce and rice (GF)
- Slow cooked lamb tagine, coriander and lemon couscous
- Pan roasted gnocchi, sprouting broccoli, peas, mint pesto and vegetarian parmesan (V)
- *Vegan alternative available*
- Sun blushed tomato, toasted almond, basil and vegetarian parmesan pasta (V)
- *Vegan alternative available*

Dessert items

- Chocolate delice, raspberry compote and pistachio shortbread (V)
- Honey and oat crowdie cream, raspberry compote and oat biscuit (V)
- Vanilla mascarpone cream, roasted peach and amaretti crumble (V)
- Strawberry mousse, cinnamon crumb and whipped white chocolate ganache (V)
- Chocolate mousse, mango compote, hazelnut cream and hazelnut sablé (V)
- *Vegan alternative available*
- Lemon posset, whipped crowdie, honey and oat crumb (V)
- *Vegan alternative available*

FORK BUFFET

Choose 2 mains, 2 salads and one dessert - £29.50 + VAT per person

Add an extra main - £6.50 + VAT per person

Add an extra dessert - £4.00 + VAT per person

Main items

- Chicken thigh braised in tomato, olives, sweet red pepper and mushrooms with Ayrshire new potatoes (GF)
- Beef slow cooked with stout, shallot and mushroom with mash potato
- Crispy fried pork, roasted onion and peppers, sweet and sour garlic chilli sauce with rice
- Salmon poached in lemon dill and spinach cream with steamed Ayrshire new potatoes (GF)
- Roasted sprouting broccoli, spinach, spring pea, chilli and lemon cream pasta (V)
- Vegan alternative available
- Pan roast gnocchi, summer squash slow cooked with tomato and red peppers (V)
- Vegan alternative available

Salads

- Harissa spiced chicken, roasted courgette, red pepper, red onion, chickpea salad with lemon chilli dressing (GF)

A selection of delicious dishes served buffet-style, perfect for guests who want a full meal in a relaxed, informal setting.

- Crisp pancetta, grilled plums, goats' cheese, radish, seasonal green salad with balsamic dressing (GF)
- Confit cumin spiced lamb, spiced roast carrot, pickled red onion, seasonal greens with chilli and coriander dressing (GF)
- Smoked mackerel, butterbeans, confit tomato, pickled fennel with seasonal lemon and basil dressing (GF)
- Heritage tomato, pickled fennel, roast lemon, crumbled feta, seasonal green salad with basil dressing (V) (GF)
- Vegan alternative available
- Sprouting broccoli, capers, Ayrshire new potatoes, pickled raisins, sourdough croutons, seasonal green salad and salsa verde dressing (V)
- Vegan alternative available

Dessert items

- Chocolate delice, raspberry compote and pistachio shortbread (V)
- Honey and oat crowdie cream, raspberry compote and oat biscuit (V)
- Vanilla mascarpone cream, roasted peach and amaretti crumble (V)
- Strawberry mousse, cinnamon crumb and whipped white chocolate ganache (V)
- Lemon posset, whipped crowdie with honey and oat crumb (V)
- Vegan alternative available
- Chocolate mousse, mango compote, hazelnut cream and hazelnut sablé (V)
- Vegan alternative available

DID YOU KNOW?

Every event held at Glasgow Science Centre contributes to our charitable mission to inspire everyone to explore and understand the world around them, and to discover and enjoy science.