

Day Catering

Menus

Our menu has been carefully created to offer a variety of options which we think will complement any daytime event. Within this menu you will find the following sections:

- **BREAKFASTS**
- **REFRESHMENTS**
- **LUNCHES**
- **GRAZING PLATTERS**
- **TERMS & CONDITIONS**

We can accommodate all dietary requirements with adequate notice.

We use the following key to highlight which items meet certain dietary criteria:

(Gf) - Gluten free; **(Df)** - Dairy Free; **(V)** - Vegetarian; **(Vg)** - Vegan

Breakfast

SAVOURY

Chefs selection of -

Filled Croissants	£3.95
Mini bagels	£3.95
Savoury pastries	£1.75

Standard selection includes mix of meat & vegetarian options.
Please inform the Catering Team about any dietary requirements.

SWEET

Mini danish pastry selection (V)	£1.75
Banana loaf slice (V)	£2.25
Carrot cake slice (Gf)	£2.25
Selection of brunch muffins (V)	£2.25
Fruit or plain scones (V)	£3.25
<ul style="list-style-type: none">• <i>with jam & butter</i>• <i>with jam & clotted cream</i>	
Overnight oats pot (V) (Gf)	£2.75

Gluten free & vegan alternative options available.
Please inform Catering Team about any dietary requirements.

HOT ROLLS

Available only in the Main Building, ARC or Wolfson Medical School

Breakfast roll with one filling <i>Bacon, Square Sausage, Link Sausage, Vegetarian/Vegan Sausage, Potato Scone</i>	£3.50
Additional filling	£1.00

Gluten free rolls available.
Please inform Catering Team about any dietary requirements.

Refreshments

BEVERAGES

Tea & Coffee /8oz cup	£2.50
<i>Freshly Brewed Organic Coffee, Decaffeinated Coffee, Fairtrade Breakfast Tea & Selection of Herbal Teas</i>	
Fresh apple or orange juice /1l	£4.00
Still or sparkling mineral water /0.75l	£2.50
Individual carton of water /0.5l	£1.50

CAKES

Mini Carrot Cake (V)	£3.50
Mini Victoria Sponge (V)	£3.50
Mini Chocolate Cake (V)	£3.50
Salted Caramel Mini Cake (V)	£3.50
Gluten Free Lemon Drizzle Slice (V)(Gf)	£3.50
Vegan Mini Mocha Loaf (Vg)	£3.50

FRUIT

Seasonal fresh fruit platter (Vg)	£3.50
Individual piece of fruit (Vg)	£1.25

Refreshments

BISCUITS & SNACKS

Biscuits assortment (V)	£1.50
Shortbread (V)	£1.50
Lazy Day cake (Gf)(Vg)(Nut Free)	£3.50
Stoats oat & energy bar (V)	£2.00
Honeybuns oat traybake (Gf)(Vg)	£3.50
Individually wrapped Scottish tablet (V)(Gf)	£1.50
Tunnock's selection (V)	£1.50
Pack of Eat Real crisps selection (Vg)(Gf)	£1.95
Pack of crisps (V)(Gf)	£1.50
Pack of dry roasted peanuts (V)	£1.50
Pack of popcorn - Lightly sea salted / Sweet & salty (Vg)(Gf)	£1.75
Empire biscuit (V)	£2.25
Millionaire shortbread (V)	£3.50

Lunch

SANDWICHES

Chef's selection of fresh sandwiches

- Traditional Triangle Platters - (SERVES 5) £22.95
- Wild farmed Tin Bread Platters - (SERVES 6) £28.95
- Wrap Selection - (SERVES 5) £34.95

Gluten Free and vegan options also available.

FINGER BUFFET

£3.75 per item

MEAT

Pork & black pudding sausage rolls
Sweet chilli chicken skewer with dip (Gf)
Yorkshire Pudding with beef & horseradish Crème
Quiche Lorraine

VEGETARIAN

Caramelised onion & Goat's cheese tartlets (V)
Mozzarella, cherry tomato & olive skewer (Gf)
Sweet potato, ricotta & Cheddar cheese frittata (Gf)
Vegetarian toad in the hole

FISH

Pickled garlic & ginger salmon skewer (Gf)
Mini Thai fishcake with sweet chilli sauce
Smoked mackerel on oatcake with caperberry
Mini prawn cocktail

VEGAN

Watermelon & vegan Feta cheese (Gf)
Vegan mini Mexican spicy bean roll
Vegan mini spiced cauliflower & lentil pie
Wild mushroom & butternut squash torte

Lunch

SALADS

£26.00 per bowl

EACH BOWL SERVES 10 PEOPLE

Caesar leaf bowl (V)

Asian slaw (Vg)(Gf)

Deli style lemony potato salad (Vg)

Super green salad (Vg)(Gf)

Fattoush salad (Vg)

Butternut squash salad with pomegranates & greens (Vg)(Gf)

Mixed micro leaf salad with heritage tomatoes, basil & spring onion (Vg)(Gf)

Spinach, baby pear & beetroot salad (Vg)(Gf)

SWEET TREATS

£3.50 per item

Mini Carrot Cake (V)

Mini Victoria Sponge (V)

Mini Chocolate Cake (V)

Salted Caramel Mini Cake (V)

Gluten Free Lemon Drizzle Slice (V)(Gf)

Vegan Mini Mocha Loaf (Vg)

Gluten Free & Vegan alternative options available.
Please inform Catering Team about any dietary requirements.

FRUIT

Seasonal fresh fruit platter (Vg)

£3.50

Individual piece of fruit (Vg)

£1.25

Grazing Platters

Our Grazing Platters are the perfect casual dining option. We use fresh, seasonal, local produce

where we can and can guarantee that these platters will leave a lasting impression.

Each platter serves approx. 10 people.

MEAT & FISH

ITALIAN ANTIPASTO

£120.00

Selection of Italian Cured Meats, Italian Cheese, Caprese Salad, Sun Blushed Tomatoes,
Roasted Peppers, Black Olive Tapenade, Italian Grissini, Olive & Rosemary Breadsticks, Fig Jam

FISH PLATTER

£150.00

Selection of Hot Smoked Trout, Smoked Salmon, Gravadlax,
Prawns in Red Onion and Dill Mayonnaise, Potato Salad, Dressed Leaves, Capers Berries,
Honey Mustard Dressing & Scottish Oatcakes

MEXICAN COMBO

£100.00

Creamy Cheese Jalapenos, Smokey Chipotle Chicken Skewer, Spicy Mesquite Wings, Buffalo
Chicken Taquitos, Peppadew Piquante Peppers, Crunchy Nacho Chips with Guacamole,
Tomato Salsa and Cooling Sour Cream Dip

Grazing Platters

VEGETARIAN & VEGAN

MEZZE PLATTER

£100.00

Sweet Potato Falafels, Lamb Koftas, Honey Grilled Feta Cheese, Marinated Olives,
Creamy Chickpea Hummus, Beetroot Tzatziki, Greek Salad,
Cut Crudities, Cucumber, Carrot, Peppers & Radish, Pita Bread

VEGAN GREEK COMBO

£85.00

Sweet Potato Falafel, Vegan Koftas, Grilled Vegan Feta Cheese, Marinated Olives, Creamy
Chickpea Hummus, Greek Salad, Vegan Beetroot Tzatziki,
Cut Crudities, Beetroot, Cucumber, Carrot, Peppers & Radish, Pita Bread

SCOTTISH CHEESEBOARD

£85.00

Selection of Scottish Cheeses with Scottish Oatcakes, Selection of Artisan Crackers,
Pickles, Grapes, Cherry Tomatoes & Chutney

Terms & Conditions

FOOD SAFETY

- We will provide allergen and dietary information with all delivered catering.
- Vegetarian (V), Vegan(Vg), Gluten Free (GF) and Dairy Free (Df) options are noted on our menus.
- All dietary requirements can be catered for with a minimum of 3 days advanced notice. If we are notified of any allergens we will cater for these though we reserve the right to substitute items to help meet dietary requirements.
- Our food safety policy recommends that all food we supply must be consumed within 2 hours of delivery.

MENU PRICING

- All pricing is exclusive of VAT which will be applied if required.
- Pricing will be valid until the end of December 2024 though some items may be subject to inflationary increases prior to this date.

MINIMUM SPEND & NUMBERS

- All delivered catering orders must meet a minimum spend of £50 for us to provide delivered catering. Any orders with a total value under the minimum spend may be subject to an excess charge in order to meet the minimum value. As an alternative, we may be able to cater to your events on a 'Pick-Up' basis from one of our on-site catering outlets with no additional charge.
- A minimum order number may apply to some item selections. This also applies to beverages with the exception of fruit juice (sold per litre), water, wine and prosecco (sold per 750ml).

DRINKS SERVINGS

- Hot drinks are priced per person and we provide enough to cover one drink of choice for all attendees.
 - 1 bottle fruit juice = 5 servings
 - 1 bottle prosecco = 6 servings
 - 1 bottle wine / 1 bottle water = 4 servings

PLACING ORDERS

- For delivered catering bookings, we require a minimum of 5 working days notice prior to the booking date.
- Any delivered catering enquiries should be made via the online catering booking platform. We require all fields to be filled to process your booking.
- For Dinners, Afternoon Teas, Special Events, and any other enquiries, please contact: catering@glasgow.ac.uk
- Any requests within 3 working days cannot be guaranteed however we will try to meet your request and may be in touch with alternative options.

Terms & Conditions

SUBSTITUTION

- We reserve the right to substitute items for alternatives of equal or superior quality if the original item requested cannot be provided due to difficulty obtaining the item or excessive increases in costs.

AMENDMENTS & CANCELLATIONS

- There may be instances where, due to unforeseen circumstances, University of Glasgow Catering is unable to provide a hospitality provision. If this is the case, alternative solutions will be provided, and we will work directly with the lead booker on suitable alternative arrangements.
- Any amendments must be made as soon as the customer is aware of them. Changes cannot be made to your order within 3 working days of your event.
- For cancellations within 5 working days of the date of the booking a 50% cancellation fee will be applied and for cancellations within 3 working days a 100% cancellation fee will be applied.
- Cancellation charges may still apply outside of this period if costs have already been incurred.

DELIVERY TO VENUE

- For delivered catering bookings, it is the responsibility of the customer to ensure a suitable space and furniture is available for the catering to be laid out in prior to the delivery. An adequate number of tables must be provided to accommodate the size of the booking. The venue must be accessible to trolleys and must comply with the University Health and Safety policy. We cannot always deliver to rooms which are accessibly only via stairs. The Catering team can advise what areas are suitable if you are unsure.

HYGIENE & WASTE

- For delivered catering bookings, the Catering team will not be responsible for cleaning a venue after an event has concluded. It is the responsibility of the customer to ensure this is done. The catering team will return following the end of the event to collect all equipment provided by us. If any cleaning is required to be completed by the Catering team then charges will be applied.
- All waste must be disposed of in the bins provided across the University Estate in accordance with the waste disposal flyer. We will make every effort to collect serving equipment within 48 hours of delivery. Please put non-disposable items back in the delivery box for collection. We will collect from the same location that we delivered to so please inform us if the location for collection changes. Please be aware that a charge will be made for any lost or damaged items of catering equipment.

ADDITIONAL COSTS

- We aim to be transparent with our costs which is why the final total you see on your booking confirmation sheet is the final balance we expect our customer to pay. There are certain circumstances whereby additional charges may be incurred. This includes but is not limited to additional staffing costs where staff may be required to serve and assist during catering break. These charges will always be discussed ahead of payment and written confirmation will be sent to customers detailing their order.