



# Corporate Catering Guide

## Evening

67 Gowan Brae, Caldercruix, ML6 7RB

Email: [info@bigbitecatering.co.uk](mailto:info@bigbitecatering.co.uk)

Tel: 01236 842 972

Web: [www.bigbitecatering.co.uk](http://www.bigbitecatering.co.uk)



## About Us

Established in 2001, Big Bite Catering is a multi-award winning catering and Patisserie Company based in Airdrie.

We supply elite hotels, world renowned universities, leading corporate businesses and premier sports clubs throughout Scotland.

We pride ourselves on only using the freshest seasonal ingredients and sustainable products available. These products, along with the balance of experience, flair and imagination within our team allows us to create individual packages to compliment the style, location and occasion for each event.

Special dietary requirements pose no problem to our team of visionary chefs.

Our aim is to exceed your expectations.



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## Canapé Selection

### Vegetarian

Roasted cherry tomato on a parmesan shortbread with whipped cream cheese & chives  
Tomato Arancini, Balsamic Jelly and Pine nut  
Squash Cracker, Squash Puree, Pickled Beetroot, Pumpkin Seeds  
Whipped goats cheese on oat biscuit with baked fig and heather honey  
Confit Potato, Truffle Mash, Parmesan Gratin  
Gougere, Cheese Fondue  
Compressed Watermelon with Gin and Mint Gel  
Chick pea wafer, goat's cheese curd & micro cress

### Fish

Isle of Mull cheddar & smoked haddock fritter with cullen skink shot  
Crispy langoustine croquette with shellfish essence  
Smoked salmon & dill mousse with creamed horseradish  
Tartlet of west coast crab with spiced mango  
Confit baby potatoes with hot smoked salmon

### Meat & Poultry

Crispy haggis balls with Arran mustard mayo  
Black Pudding with Homemade Brown Sauce  
Carpaccio of Scottish beef on crisp parmesan shortbread  
Chicken liver parfait, Cherry and Brioche Toast  
Beef Tartar, Pecan Tullie, Pickled Beetroot  
Confit Ham Hough Croquette with Apple and Thyme Gel  
Mini venison & haggis sausage rolls

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## Cold Evening Fork Buffet

Goat's cheese curd with honey dressed figs on an oatie crunch biscuit

A selection of our home cured and smoked Scottish salmon with caper berry salad and creamed horseradish

Roast free range chicken served carved with watercress salad, crème fraiche & horse radish dressing

Honey glazed Ayrshire ham with piccalilli

Broccoli & mascarpone quiche

3 tomato & mozzarella salad with our own pesto dressing

Traditional Caesar salad with garlic crostini

Chermoula style carrot salad

Summer salad with garden peas, asparagus and artichokes

Spiced roast beetroot salad

Sour dough bread rolls

Glazed lemon tart

A selection of Scottish cheese & biscuits with a selection of fresh fruit, nuts & crackers



# Hot Evening Fork Buffet

## Main dishes

Beef chilli with braised rice and cheesy nachos  
Indian chicken curry with basmati rice and homemade Naan bread  
Spinach & coconut dahl with flat breads & spiced rice  
Tiger prawn curry with steamed rice & seasonal greens  
Lasagne and garlic ciabatta  
Chinese chicken curry served with rice and crackers  
Sauté chicken chasseur with baby potato and buttered vegetables  
Chicken and chorizo wraps  
Chicken gumbo with rice pilaff  
Chestnut mushroom stroganoff with braised rice  
Butternut squash and cranberry tagine

## Salad selection

Traditional Caesar salad  
Peppered coleslaw  
Spiced artichoke, asparagus & pea salad  
Chermoula carrots  
Red cabbage, Wensleydale and apple salad  
Heritage tomato and mozzarella salad  
Potato salad  
Moroccan spiced beetroot

## Finger foods

Homemade sausage rolls, with or without braised onions  
Fresh vegetable sushi with vegan wasabi mayo  
Whipped goats cheese curd with fig & truffle honey on an oat biscuit  
Spiced mango & strawberry skewers  
Crispy haggis with Arran mustard mayo  
Broccoli & mascarpone quiche or any quiche fillings  
Chicken wings with coconut cream  
A selection of traditional pasties  
Slow cooked pork ribs with sticky BBQ glaze

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## Desserts

Pear and almond tart served with crème fraiche

Seasonal flavoured cheesecake

Seasonal fruit Pavlova

Lemon posset with shortbread fingers

Rich chocolate torte

Glazed lemon tart

Pecan pie



## Tapas / Bowl Food Menu

A selection of sour dough breads & crostini with dips - which may include - guacamole, bahbah ganoush or beetroot humus will be served with all menu choices

### Nibbles

A selection of freshly prepared sushi with wasabi & pickled ginger

Sweet & spicy chicken fillets with toasted cashew nuts

Ripe galia melon with black forest ham

Slow cooked pork ribs in a sticky BBQ glaze

Mini sweet Caesar salads with garlic croutons

Potatas bravas

Seasonal salad leaves with pickled beetroot, pear & goats cheese topped with spiced walnuts & raspberry dressing

### Hot Dishes

Pasta shells in a rich tomato sauce with slow braised beef

Sauté chicken with chasseur sauce, crisp parmentier potatoes & wilted greens

Coconut, spinach & potato dahl with basmati rice, popadoms

Tiger prawn curry with steamed basmati rice & seasonal greens

Pork meatballs in loch Fyne ale gravy with minted peas & roasted mushrooms

### Mini Sweet Treats

Passion fruit jelly with lemon cream & glazed lychee

Poached pear with burnt honey mascarpone mousse & oat crumble

Cherry Bakewell slice

Dark chocolate & orange pots with shortbread fingers

Crack pie – a moreish chewy corn custard... its addictive!



## Executive Finger Food

Lemon & Garlic Poached Chicken with Ras Al Hanout and Honey Yogurt Dressing

Hot Smoked Scottish Salmon with our home cold smoked salmon mousse served on a crisp sourdough base

Braised Feather blade wellingtons with Homemade Brown Sauce

Selection of Sushi with Pickled Ginger and Creamed Wasabi

Roast Beetroot, Butternut Squash and Puy Lentil Pastry

Slow cooked pork belly with sticky glaze & Asian slaw

Whipped Goats Cheese Curd with Fig, Truffle Honey and Oat Crunch

Gateau Religieuse

Dark chocolate & orange pots with shortbread fingers





## Additional Services

Champagne, prosecco, wine & beer

Soft drinks – Cans, Fruit juice, Water

Tea & Coffee

Staff

Crockery, cutlery, glassware

We can supply biodegradable disposable plates, cutlery & napkins

For any orders under £100.00, a delivery charge will be added to the final invoice. Minimum delivery charge is £15 for local drops further away destinations would be charged accordingly.

All dietary requirements can be catered for on request.