



Corporate Catering Guide

Breakfast & Lunch

67 Gowan Brae, Caldercruix, ML6 7RB

Email: info@bigbitecatering.co.uk

Tel: 01236 842 972

Web: 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.



67 Gowan Brae, Caldercruix, ML6 7RB

Email: info@bigbitecatering.co.uk

Tel: 01236 842 972

Web: www.bigbitecatering.co.uk



Breakfast

Hot filled rolls	£7.50 per person
Bacon, square sausage, link sausage, potato scones, black pudding, eggs (scrambled OR fried)	
Continental breakfast	£12.50 per person
Breakfast pastries with butter & jam, yogurt with homemade granola, fresh fruit	
Full hot breakfast	£17.50 per person
Fruit juice &	£3.95 per litre
water	£2.95 per litre
Tea & Coffee	£3.25 per person

All prices exclude VAT





Light Lunch

A selection of deluxe filled sandwiches, rolls & wraps

Our world renowned, handmade sausage rolls (vegan option available)

Seasonal fruit salad or fruit brochette

One delectable tray bake selected by our chefs from the following:

Caramel Shortcake

Raspberry & White Chocolate Brownie

Gingerbread

Raspberry & White Chocolate Crumble Scones

£9.75 per person

Add a cup of soup or 1 more item for £2.75 per person.

All prices exclude VAT





Gourmet Lunch

Lunch Menu – Finger Food (Choose 7 items)

- A selection of deluxe sandwiches rolls and wraps.
- Plain or braised onion sausage rolls with ketchup and brown sauce.
 - Chicken, chilli and spring onion pastry with spicy ketchup
 - A selection of freshly prepared quiche
- A selection of vegetable and chicken pakora wraps with spiced onions and pickled cabbage.
 - Vegetable sushi with wasabi mayo
 - Potato and chorizo quesadillas with spicy dipping sauce
 - Goats' cheese, fig, and honey oat crunch
- Braised feather blade of beef and roasted root vegetables pasties with parsley mayo
 - BBQ Glazed chicken wings.
- Falafel with lemon and coriander flavoured yoghurt flat breads
 - Minted melon and strawberry skewers
 - Roasted pineapple and lime skewers.
 - A selection of afternoon tea cakes

£12.50 + VAT (minimum 25 people)
Under 25 people would be subject to additional charge



Cold Lunch Fork Buffet

Dressed salmon with lemon mayo & crisp cucumber salad

Roast free range chicken served carved with watercress salad & crème fraiche & horseradish dressing

Broccoli & mascarpone quiche

3 tomato & mozzarella salad with our own pesto dressing

Tossed seasonal salad with French dressing & garlic crostinis

Tuna pasta salad with aged balsamic

Gluten free chocolate brownie

Glazed lemon tart

A selection of creams, sauces & fruit garnish

£17.50 per person
All prices exclude VAT



Afternoon Tea

A selection of freshly prepared sandwiches & homemade mini rolls

Sausage rolls

Freshly baked quiche with a selection of fillings

A selection of 4 lady bite sized tea cakes

A scone with butter, jam & clotted cream

£16.50 per person
All in individual boxes
All prices exclude VAT



Board Room Lunch

Spicy chicken fillets with toasted cashews

Selection of vegetable sushi with soy & pickled ginger

Fingers of hot smoked salmon with pickled vegetables

Seasonal melon & fruit platter with fruit sauces

Traditional Caesar salad with garlic crouton

New potato salad bound in heather honey & Arran mustard dressing

Heritage Tomato & mozzarella salad with basil pesto

Quinoa salad with roasted broccoli & butternut squash

Saltimbocca of chicken with garlic & thyme roasted new potatoes & Wilted greens

A selection of Scottish cheese & biscuits

Hot sticky toffee pudding with toffee sauce

£22.50 per person

Minimum 20 people

All prices exclude VAT



Additional Services

Champagne, prosecco, wine & beer – Prices available on enquiry
Soft drinks – Cans £1.75 each, Fruit juice £3.95 per litre, Water £2.95 per litre
Tea & Coffee - £3.25 per person
Staff - £25 per hour
Crockery, cutlery, glassware – Price on enquiry
We can supply biodegradable disposable plates, cutlery & napkins – Price on enquiry.

For any orders under 10 people, a delivery charge will be added to the final invoice.
Minimum delivery charge locally is £15, out with this will be charged accordingly.

All dietary requirements can be catered for

