



# Corporate Catering Guide

## Evening

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## 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



## 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



## Evening Menu – Finger/Fork Food (Choose 7 items)

- Tequila compressed watermelon and salad tostada.
- Mini fish and chips cones with sarsons lemon and tartare.
- Mini beef and onion burgers with mull cheddar glaze and crunch salad.
- Southern fried chicken fillets with celeriac slaw and crisp bib lettuce cup.
  - Mini prawn cocktail jars.
- Seasonal vegetable garden jars with beetroot humous and salted sunflower seeds.
- Butter poached chicken, roasted red pepper and basil roulades with spicy ketchup.
- Avocado and vegetable sushi or seafood sushi with pickled ginger, soy, and wasabi mayo.
- A selection of vegetable and chicken pakora wraps with spiced onions and pickled cabbage.
  - Peking duck pancake rolls with sweet chili and crisp pickled vegetables.
    - Mini chicken wellington with Lagavulin whisky dipping sauce.
  - Braised beef cheek, black bean, and sweet potato quesadillas with spicy dip.
    - BBQ peri chicken thighs with potato and chorizo salad peri sauce
      - Miso baked cod with pak choi and sesame dressing.
      - Curry spiced salmon with pumpkin seed salad.
        - Smoked haddock, leak and mustard gratin
        - Truffled mushroom Mac and cheese
      - Pulled pork shoulder with apple and ginger with slider buns
    - Hot smoked salmon & beetroot salad with horseradish crème fraiche
      - Burrata with black forest ham, fig and aged balsamic
    - Roasted squash and chorizo salad with chickpea and tahini dressing
      - Cheese fondue with sourdough cubes
    - Rosemary garlic and chili baked camembert with crusty bread
      - Raspberry & lemon posset with shortbread fingers
      - Buttercream panna cotta with apple compote
    - Dark chocolate & black cherry jars with amaretti biscuits
      - Selection of lady sized afternoon tea cakes



## Evening Menu – Finger/Fork Food Vegetarian & Vegan (Choose 7 items)

- Truffled mushroom Mac n Cheese
- Falafel lemon coriander and yogurt flatbreads
- Harisa glazed aubergine skewers with coconut and peanut (or pine nut)
  - Burrata with fig, frizzy and aged balsamic
- Vegetable garden jars with beetroot humous and salted sunflower seeds
  - Cheese fondue or camembert
  - Aubergine and ricotta tartine
  - Roasted sweet potatoes with lentils
- Tequila compressed watermelon and salad tostada
- Avocado and seasonal pickled vegetable sushi with pickled ginger, wasabi mayo and soy
  - Baked goats' cheese and tomato fondue with crisp bread to dip
  - Vegetable pakora wraps with spiced onion and sweet chilli
    - Vegetable onion bhaji burgers
    - Goats' cheese, fig and honey crunch
    - Potato and squash quesadillas
    - Leek and potato pithivier



## 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 shoulder

BBQ chicken thighs with chrizo and potato salad and peri sauce

Coconut, spinach & potato dahl with basmati rice, poppadom's

Braised lamb shoulder with white bean cassoulet

Curry spiced salmon with pumpkin seed salad

### 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!

All options include a selection of dips and breads



## 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

Dark chocolate & orange pots with shortbread fingers





## Additional Services

Champagne, prosecco, wine & beer – Prices available on enquiry  
Soft drinks – Cans, Fruit juice per litre, Water per litre

Tea & Coffee

Staff – price on enquiry

Crockery, cutlery, glassware – Price on enquiry

We can supply biodegradable disposable plates, cutlery & napkins –

Price on enquiry

For any orders under £100.00, a small delivery charge will be added to the final invoice.

All dietary requirements can be catered for on request.