



BIG BITE CATERING
THE SECRET INGREDIENT

Create your Own Menu

1. Bread from around the globe

1 round of traditional sandwiches on soft white & brown bread with a selection of 4 perfectly seasoned luxury fillings

Alternatively the luxury fillings can be served on freshly baked French baguettes, soft brioche buns, all butter croissants, griddled flat breads, bagels or traditional Scottish morning rolls

2. Pitta pockets or tortilla wraps (choose pitta or wrap with one filling)

Peri chicken with chorizo & potato

Bombay BBQ chicken & sticky rice

Roasted Kent squash with purple sprouting broccoli & quinoa

Southern fried chicken in our own special batter with hot BBQ glaze

Nut free beef or vegetable satay with crisp leaves

Sweet chilli duck with sticky rice

Chicken tikka with pickled cucumber & carrot ribbons

Lamb or chicken kofte with cucumber & coriander chutney

Homemade pakora with spiced onion & crisp salad

3. Dips & scarpetta homemade flat breads, flavoured wafers crostini's & bread sticks (served with dip of choice)

Carrot, feta roasted red pepper puree

Humus with crispy chickpeas and olive oil

Beetroot humus with pistachio soil

Aioli

Guacamole

Spiced onions & mango chutney

Coriander & cucumber chutney

4. Fruits & the good stuff

Lightly spiced mango chunks

Exotic fruits in light syrup

Blueberries with Greek yoghurt heather honey & homemade granola

Seasonal fruit skewers

Roasted pineapple brochette with coconut & lime yoghurt

Seasonal fruit salad pot

5. Auld Big Bite Favourites

Big Bite sausage rolls served with homemade brown sauce – in traditional, braised red onion, venison, haggis
Braised shin of beef & potato pasties (vegetarian filling available)

Roasted squash potato & chorizo quesadillas

Curried lamb mince & pea samosa with cucumber & coriander chutney

Ploughman's lunch – a selection of cured meats & cheese with homemade oaties & chutney

Quiche of your choice – Broccoli & mascarpone or hot smoked salmon or Lorraine

Mini chicken wellingtons with Arran mustard mayo

Cheese croquette with aioli

6. Salad pots

Scottish Burrata with compressed pear, dried fig & walnut salad with a light lemon & honey dressing

Caesar salad with or without grilled garlic chicken fillets

Orzo pasta with roasted purple sprouting broccoli & Kent squash

Baby potatoes bound in a light lemon & spring onion mayo with flaked smoked Scottish salmon

Penne pasta with tuna mayonnaise, cucumber batons and aged balsamic

7. Additional protein options

Milk & honey-soaked oats & peanut powder topped with Greek yoghurt, berries & bitter chocolate pieces (30g protein)

A selection of flavoured protein yoghurt pouches 200g (25g protein)

A selection of flavoured protein milkshakes 330ml (25g protein)

Flavoured Greek yoghurt 150g (12g protein)

8. Old school time favourites – a selection of 2-5 depending on numbers

Rich indulgent carrot cake

White chocolate & raspberry brownie

Luxury caramel shortcake

Freshly baked scones with butter jam & clotted cream

Our world-famous whisky fruit cake

Individual Victoria sponge

Lemon fanciers – better than Mr Kipling's

Gluten free chocolate brownie

Flourless dark chocolate & beetroot cake

Additional items

We would be delighted to make choices for you and change the menu regularly. For larger numbers we are happy to present a selection of all categories.

Choice example:

- 1 round of traditional sandwiches on soft white & brown bread with a selection of 4 perfectly seasoned luxury fillings
- Peri chicken with chorizo & potato
- Humus with crispy chickpeas and olive oil
- Seasonal fruit skewers
- Braised shin of beef & potato pasties (vegetarian filling available)
- Baby potatoes bound in a light lemon & spring onion mayo with flaked smoked Scottish salmon
- Flavoured Greek yoghurt 150g (12g protein)
- Freshly baked scones with butter jam & clotted cream
(sandwiches consist of 1 round of sandwiches with four fillings, small filled roll & ½ filled wrap £8.50)

Return menu, along with your name and number to info@bigbitecatering.co.uk

NB: these choices are subject to availability and other previous bookings



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Grazing Board Ideas

VEGAN GRAZING BOARD

Catering to those following a plant-based diet? It's easier than you think to assemble a meat-free board full of delicious snacks. If you're buying ready-made ingredients, don't forget to check the nutrition information.

Vegan dips such as hummus, beetroot humus, roasted carrot humus and chutney's with crudities & bread sticks, toasted breads & pitta pockets, Crackers & pretzels

Beetroot puy lentil & roasted fennel seed pithivier
A selection of sliced seasonal fruits such as grapes, berries, apples, melon, papaya, mango, kiwi and dried fruits such as apricots & medjool dates

Roasted butternut squash & purple sprouting broccoli salad pots

Beetroot & aged balsamic terrine with horseradish mayo

Olives, roasted peppers and dried tomatoes

Pickles, kimchi and other ferments

Nuts such as almonds, cashews or walnuts

Carrot cake

SEAFOOD GRAZING BOARD

For something more unique, try a seafood platter to fit in with your busy meetings schedule.

Hot smoked salmon with a creamed horseradish & potato salad

Sweet chilli king prawns with lightly dressed crisp salad leaves

Smoked salmon pâté with crackers and blinis, rye bread and caperberries

A selection of home cured sea trout from gin & treacle cure, beetroot cure or gravadlax

Big Bite Signature prawn salad – succulent Atlantic prawns served with aged balsamic beetroot, avocado, lightly pickled cucumber and all topped of with horseradish crème fraiche

Seafood sushi rolls

MEAT GRAZING BOARD IDEAS

Why not make this a old style pic-nic ploughman's style lunch to work through -

Sliced meats which could include a selection of – prosciutto, salami Milano & Napoli, mortadella, Ayrshire ham, honey roast ham, roast chicken, sliced home smoked & roasted turkey breast,

Ploughman's board to include gala pie, selection of 4 British cheeses with pickles, chutneys & farmhouse breads

Sausage rolls various types which could include a selection of – plain, venison, braised onion, Cornish pasties and chicken wellingtons

Chicken liver parfait with homemade oatcakes crusty bread & orange and apricot chutney

Curried lamb samosa, chicken & vegetable pakoras with spiced onions, raita & spiced dipping sauce

SWEET GRAZING BOARD

Sweet treats work just as well for a grazing board and make for a creative sharing dessert. This sweet grazing wreath is great fun at Christmas but is perfect for any party.

Tray Bakes such as brownies and blondies,

One jar from the following – Chocolate & Amarena cherry pots, lemon posset, panna cotta with exotic fruit salad jelly with homemade biscotti

Wafers, chocolate sticks, homemade sour mallows and chocolate pretzels & shortbread fingers

Caramel shortcake and bite sized meringue with mascarpone cream

A selection of sliced seasonal fruits such as grapes, berries, apples, melon, papaya, mango, kiwi and dried fruits such as apricots & medjool dates

Dips like chocolate spread, peanut butter and salted caramel

Seasonal fruit skewers with honey & poppy seed yoghurt

SHARING PIES

Why not treat yourself and guests to our world-famous sharing buffet pies –

Apple & blackberry crumble pie

Pear & almond crunch pie

Pecan pie

Glazed lemon tart

Butterscotch tart

BREAKFAST GRAZING BOARD

Treat your friends and family to a luxe brunch spread. Wake up to a continental breakfast served with a warming cup of tea or a brunch cocktail.

Waffles and mini pancakes

Pastries such as croissants, pain au chocolat and cinnamon rolls

Smoked salmon, hot smoked salmon, beetroot cure sea trout, treacle & gin cure sea trout, salmon mousse

deli meats & vegetables

breakfast cheeses with breads & chutneys

Fruit such as grapes, berries, citrus and avocado

Granola and cereals or overnight oats

Yogurt

Dips and toppings such as jam, marmalade, chocolate spread and cream cheese

WHY NOT MIX & MATCH FROM ALL THE OPTIONS TO CREATE YOUR OWN

Vegan dips such as hummus, beetroot humus, roasted carrot humus and chutney's with crudities & bread sticks, toasted breads & pitta pockets, Crackers & pretzels

Olives, roasted peppers and dried tomatoes

A selection of home cured sea trout from gin & treacle cure, beetroot cure or gravadlax

Big Bite Signature prawn salad – succulent Atlantic prawns served with aged balsamic beetroot, avocado, lightly pickled cucumber and all topped of with horseradish crème fraiche

Ploughman's board to include gala pie, selection of 4 British cheeses with pickles, chutneys & farmhouse breads

Curried lamb samosa, chicken & vegetable pakoras with spiced onions, raita & spiced dipping sauce

A selection of vegetable & seafood sushi rolls with wasabi mayo

Tray Bakes or sharing pies

Chocolate & Amarena cherry pots with homemade biscotti

Seasonal fruit skewers with honey & poppy seed yoghurt

**Prices are exclusive of cater hire costs and VAT, and may incur an additional staff charge*



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Bento Box

menu 1-4

OPTION 1

Orzo pasta with roasted pumpkin & purple sprouting broccoli
A selection of vegetable & smoked salmon sushi with wasabi mayo
Pressed chicken & apricot terrine with oaties & orange chutney
Freshly prepared luxury filled finger sandwiches
Seasonal fruit skewers
Honey & poppy seed Greek yogurt
Carrot cake

OPTION 2

Chicken Caesar salad with garlic crostini's & creamy dressing
Salsa verde, peas and beans, rich crowdie cheese & toasted flatbreads
Trio of salmon terrine with carpaccio of beetroot & creamed horseradish
Chicken tika wrap with pickled ribbons of carrot & cucumber
Seasonal fruit skewers
Vanilla panna cotta with passion fruit jelly
Mull cheddar with parmesan shortbread & fig chutney

OPTION 3

Tuna mayo pasta bound with aged balsamic mayo with crisp watercress
Sweet chilli duck wraps with pickled cucumber & hoi sin
Potted chicken liver parfait with oaties & onion chutney
Freshly baked croissant filled with egg mayo & smoked salmon
Seasonal fruit salad
Chocolate & black cherry mousse
Pear & almond tart with Chantilly cream

OPTION 4

Mozzarella with poached pear, fig & walnut salad
Prawn cocktail with avocado, cucumber aged balsamic & creamed horseradish
Ploughman's platter with bread & branstons
Tradition Scottish morning roll filled with rare roast beef and Arran mustard salad
Balsamic strawberry pavlova
Strawberry mousse
Howgate brie with honey and oatcakes

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Sample Afternoon Tea

Selection of sandwiches and filled bagels

Big Bite sausage rolls: 1 each of the following;
Plain pork sausage roll, braised red onion sausage roll and
Venison sausage roll, all with homemade brown sauce.

Curried lentil, potato and spinach pastry

Plain scone with butter, jam and clotted cream

Chocolate and orange Sablé Breton

Lemon fancier

Apricot cheesecake

Caramel choux bun

BlackBerry and vanilla macron

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Bowl Food Menu

COLD

- Hot smoked salmon with beetroot and horseradish potato salad
- Blistered tomatoes with borlotti beans and aioli
- Miso sea trout with pickled noodle salad
- Olive oil cured pear and burrata salad with figs and candied walnuts
- Vegetable crudites garden with beetroot humus and pistachio soil
(or can be salted sunflower seed)
- Roasted sweet potato, burrata & manuka honey
- Ruby beetroot tartare with whipped goats cheese walnut & dill crunch
- Roasted pear bocconcini and maple syrup tart
- Spicy candied lemon jewels on whipped feta

HOT

- Potato coconut and spinach dahl with rice and butternut squash cracker
- BBQ chicken thighs with chorizo and potato salad and peri sauce
- Braised beef cheeks with olive oil and chive mash roast root vegetables and red wine jus
- Spicy beef cheek tacos
- BBQ pork belly with celeriac slaw with toasted cashews and apple
- Truffle mac and cheese
- Potato, squash and chorizo quesadillas
- Potato gnocchi and macaroni with parmesan cream gratin
- Lamb hot pot
- Chicken tikka masala with spicy rice and garlic naan crostini
- Roast whisky char siu salmon with steamed lemon and Tyme rice

SWEET

- Dark chocolate and Amarena cherry pots with fennel and orange biscotti
- Passion fruit jelly with lemon cream and glazed lychee
- 3 Milk cake with rum roasted pineapple
- Warm rice pudding with vanilla ice cream, poached raspberries and crumble
- Warm Sticky toffee pudding, vanilla ice cream and toffee sauce
- Poached pear salad with citrus and whisky caramel

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