










2017 Menus



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Please note: all prices are subject to VAT

About Our Food

Enjoy **fresh, creative catering** when you hold your event at IET Glasgow: Teacher Building.

We're proud of the relationships we have developed with the finest suppliers and producers in Scotland; all of our food is sourced as locally and seasonally as possible from sustainable sources to ensure that we are delivering the best quality for unbeatable value. We always buy from quality local suppliers to support the nation's producers and keep our food miles to a minimum — and we never compromise on quality, believing that fresh seasonal produce tastes best.

Our **caterers personally select their ingredients** from a wide variety of suppliers to make sure the food on your plate is of the best quality — from our mouth-watering macadamia-crusted chicken strips with mango salsa to our tasty lasagne al forno.

Our caterers have been awarded with the **healthyliving award**, a national award for the foodservice sector in Scotland. The **healthyliving award** is your sign of healthier food — our caterers are committed to preparing and serving food according to the award conditions. This means using healthier ingredients; keeping fat, salt and sugar to a minimum; and that options such as water, low-fat dairy products and fruit and vegetables are always available.



Speciality Breaks and Refreshments



Why not treat your delegates to one of our speciality breaks for just £3.80 per person

All our speciality teas and coffees are organic and Fairtrade

Teacher's pastry break

Selection of pastries

Breakfast coffee/tea/fruit and herbal teas/hot chocolate

Teacher's cake break

Selection of bakery and scones

Strong coffee/tea/fruit and herbal teas/hot chocolate

Teacher's cookie break

Selection of muffins and cookies

Coffee/tea/fruit and herbal teas/hot chocolate

Tea, coffee and biscuits

Organic herbal and fruit teas included with tea and coffee

£2.75 per person

Still/sparkling mineral water

£3.00 per litre

Fruit juice (orange/apple/cranberry)

£3.00 per litre

A selection of canned, soft or fizzy drinks

£1.05 per can

All prices are subject to VAT

Sandwiches and Extras



Sandwich selection on freshly baked bread	£4.00 per person
Mini rolls (3 per person)	£4.50 per person
Soup and sandwiches on freshly baked breads	£8.45 per person
Soup with bread rolls and butter	£4.50 per person
Cheese selection	£3.90 per person
Fruit selection	£2.65 per person

Breakfasts

Hot rolls	£4.75 per person
Fruit dipper and natural yoghurt	£3.10 per person
Continental breakfast	£12.30 per person
Hot, cooked Scottish breakfast	£14.95 per person
Smoked salmon and cream cheese bagel	£5.15 per person
Croissants with butter and jam	£2.35 per person
Grapefruit halves with Greek yoghurt	£2.65 per person
Raisin bread with cream cheese, peaches and raspberries	£3.40 per person
Smoked salmon and crispbread	£5.15 per person

All prices are subject to VAT

Cold Finger Buffet

Served with a selection of sandwiches and fruit kebab or cakes

Speyside

3 finger food options

£12.90 per person

Islay

4 finger food options

£13.90 per person

Campbeltown

5 finger food options

£14.95 per person

Highland

6 finger food options

£16.00 per person

(v) vegetarian



All prices are subject to VAT

Cold Finger Buffet

Chicken

Chicken pakora

Cajun chicken skewer, corn chips and sweetcorn salsa

Chargrilled barbeque chicken skewer

Chicken korma skewer with mini poppadoms

Crusted chicken and sweetcorn fritters with lime mayo

Meat

Honey mustard chipolatas

Sausage rolls with HP dip

Pastrami-on-rye with horseradish cream

Mini chorizo pizzas

Halloumi, Parma ham and asparagus skewer

Fish

Hot smoked salmon blini with beetroot slaw

Tempura prawn with Thai dipping sauce and crunchy salad

Smoked salmon and king prawn skewer

Vegetarian

Veggie pakora (v)

Veggie spring rolls (v)

Vegetable samosa (v)

Chargrilled sweet potato, sun-blushed tomato and asparagus (v)

Veggie satay, sweet chilli dip and prawn crackers (v)

Vegetarian haggis balls (v)

Goat's cheese and walnut bonbon with beetroot chutney (v)



All prices are subject to VAT



Cold Fork Buffets

Chipotle chicken

£12.30 per person

Mustard and dill potato salad

Harissa couscous with roasted red peppers and chickpeas

Beetroot slaw

Prosciutto pasta salad

Mixed leaves with balsamic dressing

Freshly baked mini rolls



All prices are subject to VAT

Minimum numbers apply

Hot Fork Buffets

Buffet

£14.40

Choose 1 item from the below options

Chicken parmigiana

Chicken curry with spiced rice

Chicken satay and boiled rice

Lasagne

Steak mince chilli and rice with nachos

Beef bourguignon and garlic mash

Italian sausage and cannellini bean stew

Lamb tagine with harissa red pepper couscous

Casserole of smoked haddock, hot smoked salmon and leeks with boiled and buttered potatoes

Red pepper lasagne

3 bean chilli and rice

Aubergine parmigiana

Sides

£2.50 per person

Choose 1 item from the below options

Spanish spiced chorizo pots

Boiled rice

Seasonal vegetables

Tomato and basil salad

Beetroot slaw

Olive and parmesan bread sticks

Mustard potato salad

Flatbread

Primavera pasta

Mixed leaves with balsamic dressing

Dessert pots

£3.90

Choose 1 item from the below options

Apple crumble

Chocolate brownie sundae

Chocolate mousse

Fruit salad and cream

Lemon pannacotta

Cheese selection

Tablet, Eton Mess

All prices are subject to VAT. Minimum numbers apply



Dietary Platters

£13.90 per platter

Vegan Platter

Houmous, olive and basil sandwich

Apricots and walnuts

Vegetable crudités

Salsa dip

Apples and grapes

Walkers ready salted crisps

Vegan bar

Dairy-free Platter

Ham, tomato chutney and rocket sandwich

Apricots and walnuts

Vegetable crudités

Salsa dip

Apples and grapes

Walkers ready salted crisps

Dairy-free bar



All prices are subject to VAT

Gluten-free Platter

Gluten-free ham salad roll (no mayo)

Cheddar, Brie and Stilton

Rice crackers

Black grapes

Vegetable crudité

Houmous dip

Walkers ready salted crisps

Gluten-free bar

Vegetarian Gluten-free Platter

Gluten-free Greek salad roll

Vegetable crudité

Houmous dip

Cheddar, Brie and Stilton

Rice crackers

Apple and black grapes

Walkers ready salted crisps

Gluten-free bar

Halal Platter

Hot smoked salmon and egg ciabatta

Chipotle chicken skewer

Veggie pakora

Ready salted crisps

Millionaire shortbread

Apple

Tablet



Hot Bowl Food and Hot Canapés

Large

£10.50 per person

Indonesian chicken with rice
Chicken Chettinad and spiced rice
Steak mince chilli and rice with nachos
Beef rendang and jasmine rice
Chorizo, porkbelly and chickpea casserole
Aubergine and butternut squash curry with spiced rice
Tomato and harissa stew with cheddar dumplings
Lamb tagine with harissa couscous
Chickpea tagine with harissa couscous
Thai pulled pork and sweet potato hay

Hot Canapés

£5.25 per person

Beef rendang with jasmine rice and Thai crackers
Indonesian chicken with spiced rice
Lamb tagine with harissa couscous
Chickpea tagine with harissa couscous
Thai pulled pork and sweet potato hay

All prices are subject to VAT

Minimum numbers apply





Cold Canapés

Savoury

£2.30 per item

- Smoked ham terrine with quail's egg and bacon
- Stornaway black pudding duck confit and apple
- Rare roast beef, white bean, truffle and watercress crostini
- Haggis, or veggie haggis, bonbon with mustard
- Chicken korma with coconut shot
- Hot smoked salmon and parsley mousse blini
- Spiced crab cake with coriander and mango salsa
- Spiced prawns with chorizo and saffron dip
- Tuna tartare spoon with pickled beetroot and cucumber
- Smoked haddock croquette with parsley mayonnaise
- Grilled sweet potato with sun-blushed tomato and asparagus tips
- Blue cheese and pear-stuffed dates with walnut oil
- Balsamic roast cherry tomato and pesto puff
- Cheddar scone with pickled celery and grilled figs
- Feta cheese, beetroot and parsley choux bun
- Beef rendang with jasmine rice and Thai crackers
- Indonesian chicken with spiced rice
- Chickpea tagine with harissa couscous
- Thai pulled pork and sweet potato hay

Dessert

- Double-dipped chocolate strawberries
- Mini carrot and walnut cake
- Mini chocolate brownies with raspberry mousse
- Mini rum-roasted pineapple and raisin tartlet

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Minimum numbers apply





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