

BUSY BEE  
CATERING

A horizontal, textured orange brushstroke that serves as a background for the word 'GLASGOW'.

GLASGOW

C O R P O R A T E  
C A T E R I N G

## OUR STORY

We are a catering company based in Glasgow who pride ourselves in offering both private and corporate clients with a high quality service of delicious food, and flexible options to suit every budget.

## OUR SERVICES

We offer the following areas of service:

- Breakfast options
- Lunch options
- Canapés & Light bites
- Hot & cold buffet options
- Buffet meals
- Seated full meals
- Large event catering

We serve clients across the central belt of Scotland.

# OUR MENUS

## BREAKFAST OPTIONS

### Fruit & Nut Menu at £6.25 per person

- Overnight Oat Pots including flavours; Carrot cake, Peanut Butter, Tropical, Orange & Raspberry
- Mixed Danish Platter
- Fruit Platter
- Fresh Fruit Juice

### Continental Menu at £6.50 per person

- Overnight Oats - all flavours above included.
- Filled Croissant Platter
- Fruit Kebabs or Chocolate & Dried Fruit Bark
- Fresh Fruit Juice

### Hot Breakfast Menu at £6.00 per person

Choice of Bacon, Lorne Sausage, Link Sausage, Veggie Sausage, Black Pudding, Tomato, Mushrooms, Beans, Potato Scone, Eggs (eggs dependent on on-site facilities)

*Served with fresh morning rolls*

# OUR MENUS

## BREAKFAST CONTINUED

### Sweet & Savoury Pastry Platters at £4.00 per person

Filled bagel or croissant platter including:

- Cured Ham & Mature Cheddar
- Roasted cherry tomato & mature cheddar
- Homemade jam & butter
- Salmon, Cream Cheese & Dill
- Bacon/ Halloumi, rocket & sweet chilli jam

### Tear & Share Sweet Buns £3.00 per person

- Cinnamon
- Pistachio
- Caramel
- Fruit
- Nutella

Mixed Danish Platter at £3.00 per person

Individual Cookies - £2.00 pp, branded 50p extra

Biscuits Platter - £2.00 pp. branded 50p extra

Cupcake Platter - £3.00 pp, branded extra 50p

# OUR MENUS

## LUNCH OPTIONS

Homemade Soup pots at £2.00 per person

Salad pots at £3.00 per person

- Beetroot, feta & grain
- Pearl Barley & Roasted Carrot
- Chicken Garden Salad with Radish, Green Beans & Lettuce
- Roasted Squash, Broccoli & quinoa
- Chilli, lime & soy chicken

Sandwich/ Wraps/ Rolls Selection at £3.00 per person

- Egg mayo & Cress
- Mozzarella, pesto & sundried tomato
- BLT or HLT
- Prawn mayonnaise
- Roast beef & horseradish mayo
- Ham, Cheddar & Coleslaw
- Chicken Salad
- Falafel & Hummus

# OUR MENUS

## LUNCH PACKAGES

### Package A at £7.00 per person

- Sandwich platter
- Stuffed peppers (GF, Vegan)
- Prosciutto, goats cheese & rocket skewers (GF)
- Traybake platter

### Package B at £7.00 per person

- Sandwich platter
- Teriyaki vegetable kebabs
- Chicken satay skewers
- Cookie platter

### Package C at £9.00 per person

- Artisan sandwich platter (3 per person)
- Arancini balls with tomato & pesto
- Onion Bhajis & sweet chilli dip (Veg)
- Chicken wings with lemon & herb or bbq dressing (GF)
- Fruit Platter

# OUR MENUS

## LUNCH PACKAGES

### Package D at £9.00 per person

- Artisan sandwich platter
- Caprese platter with balsamic dressing (GF, Veg)
- Spicy avocado crostini bites (Vegan)
- Buffalo cauliflower bites (Vegan)
- Fruit kebabs

### Package E at £11.00 per person

- Artisan sandwich selection
- Chicken & Veg pakora
- Manchego & Sun-dried tomato croquettas
- Veggie Quiche
- Rosemary Sweet Potato Wedges
- Cupcake Selection

### Exclusively Vegan Package £11.00 per person

- Vegan wraps
- Crudities & homemade hummus
- Falafel Bites
- Olives
- Citrus & herb quinoa salad
- Buffalo Cauliflower bites
- Traybake Platter
- Fruit kebabs

# OUR MENUS

## CANAPES & LIGHT BITES

Choose 4 options for £4.00 per head

Choose 6 options for £6.00 per head

Choose 9 options for £9.00 per head

- Wild mushroom, garlic & parmesan vol-au-vents
- Tomato, mozzarella & basil vol-au-vents
- Chicken tikka & mango chutney vol-au-vents
- Fig & goats cheese focaccia
- Tomato, ricotta and olive oil crostini
- Grilled avocado caprese crostini
- Crispy coconut shrimp with bloody Mary sauce
- A selection of sushi
- Teriyaki, lime & chilli skewers
- Maple glazed sausage blinis
- Mini crayfish rolls
- Mushroom duxelles
- Lamb & Feta Bites with mint yoghurt dip
- Stilton and chutney rarebit bites
- Chicken liver pate with smoked bacon
- Tomato, ricotta and olive oil crostini



# OUR MENUS

## FINGER FOOD BUFFET

Choose 4 options for £4.00 per head

Choose 6 options for £6.00 per head

Choose 9 options for £9.00 per head

### MEAT & SEAFOOD

- Mini pulled pork sliders
- Mini tattie scone with black pudding & apple
- Coconut shrimp with bloody Mary sauce
- Scotch eggs with garlic mayonnaise
- Classic sausage rolls
- Salmon and cream cheese blinis

### VEGETARIAN

- Mac & cheese bites with chilli jam
- Fig & goats cheese focaccia
- Traditional mini quiches
- Arancini balls with tomato & basil sugo
- Selection of pakora
- Spring rolls with sweet chilli

O U R M E N U S  
F I N G E R F O O D B U F F E T  
... C O N T I N U E D

Choose 4 options for £4.00 per head

Choose 6 options for £6.00 per head

Choose 9 options for £9.00 per head

VEGAN

- Buffalo cauli bites with ranch
- Vegetable skewers
- Stuffed peppers
- Spicy avocado crostini bites
- Spicy bean wraps

GLUTEN FREE

- Prosciutto, goats cheese & rocket rolls
- Classic prawn cocktails
- Rosemary sweet potato wedges
- GF crackers with artisan cheese

# OUR MENUS

## BUFFET MAIN MEALS

Choose 1 main meals for £6.00 per head

Choose 2 main meals for £10.00 per head

Choose 3 main meals for £13.00 per head

### INDIAN

- Butter Chicken with boiled rice
- Jalfrezi with garlic nan bread
- Chana masala with honey nan bread
- Indian style stuffed chicken with plain nan
- Lamb kofta with jasmine rice

### ITALIAN

- Classic mac & cheese with garlic bread
- Creamy pesto, chicken & spinach
- Chicken arrabbiata with Caprese salad
- Traditional or roast vegetable lasagne

### AMERICAN

- Beef or halloumi sliders with potato wedges
- BBQ ribs or chicken wings with corn bread

# OUR MENUS

## DINNER BUFFET

At £20.00 per person

*Americana style includes:*

- Fried chicken with maple syrup & hot sauce
- Watermelon, feta & mint salad
- BBQ ribs
- Loaded mac & cheese skillet
- Halloumi Sliders with pineapple slaw
- Hot Honey & cinnamon corn on the cob
- Jalapeno, onion & ale cornbread
- Potato salad
- Blue cheese slaw

*Italian style includes:*

- Braised chicken arrabiata with creamy celery root mash
- Classic spaghetti alla carbonara with guanciale & pecorino
- Mediterranean vegetable lasagne
- Fettucine alfredo with either pulled chicken or roasted broccoli

# OUR MENUS

## DINNER BUFFET

*Carvery style Includes:*

- Pork Roast Loin in Cider
- Leg of Lamb with Basil, Mint & Lemon Pesto
- Bacon & Sage Roasted Chicken
- Vegan Miso Mushroom & Squash
- Wellington Fondant Potatoes/ Herb Roasted Potatoes/ Thyme Layered Potatoes
- Yorkshire Puddings
- Butter Poached Greens
- Brown Sugar Glazed Carrots
- Meat or Vegan Jus

# OUR MENUS

## 3 COURSE MEAL

### STARTERS

- Traditional Soup option with Artisan Breads & Maldon Butters at £4.00 per head
- Big Bee Grazing Boards at £5.00 per person including Scottish cheeses, seasonal fruits, homemade & Scottish oatcakes

### MAIN COURSES

At £15.00 per person

- Braised chicken arrabbiata with creamy celery-root mash
- Classic spaghetti alla carbonara with guanciale & pecorino
- Mediterranean Vegetable Lasagne
- Fettuccine Alfredo with either Pulled Chicken or Roasted Broccoli
- Signature Busy Bee Mac & Cheese with the choice of (a) Bacon, smoked cheddar & trues nduja, (b) Red onion & pesto, or (c) Crayfish & Chorizo with applewood Cheddar.

# OUR MENUS

## 3 COURSE MEAL

### DESSERTS

#### Option One: Mini Sweet Platter

At £4.00 per person with 4 of items per person

*Cheesecakes options:*

- Strawberry & Raspberry with Pistachios & Lime
- Salted Caramel with White Chocolate Sauce

*Tartlet options:*

- Black Forest
- Caramel Apple
- Tangy Lemon
- Pineapple & Coconut

#### Option Two: Full Dessert Portions at £3.50 per person

- Cheesecake options; Strawberry & Raspberry with Pistachios & Lime, Salted Caramel with White Chocolate Sauce or Black Forest.
- Authentic Italian Tiramisu
- Italian meringue with balsamic strawberries
- Gelato & Amaretti biscuits

# OUR MENUS

## DRINKS PACKAGES

ARRIVAL DRINKS at £5.00 per person

*Glass of prosecco, beer, or orange juice.*

BRONZE PACKAGE at £15.00 per person

Includes a glass of prosecco, beer, or orange juice on arrival, 1 bottle of wine per table, and a sparkling toasting glass.

SILVER PACKAGE at £21.00 per person

Includes a glass of prosecco, beer, or orange juice on arrival, 2 bottles of wine per table, and a sparkling toasting glass.

GOLD PACKAGE at £30.00 per person

Includes a glass of prosecco, beer, or orange juice on arrival, 3 bottles of wine per table, and a Champagne toasting glass.

Cash bar hire £100.00

Open bar hire from £16.50 per person

Craft beer & cocktail packages - price on request.



# OUR MENUS

## DRINKS PACKAGES

PROSECCO BAR PACKAGE at £10.00 per person

- 4 Prosecco per person including Chambord, Fruit purees and fresh berries

WEE BAR PACKAGE at £20.00 per person (4 drinks)

- Choices from Wine (Red or white), Prosecco, Beer, 1 x spirit mixer, Soft drink

BUMBLE BAR PACKAGE at £35.00 per person (7 drinks)

- Choices from Beer, Wine (Red, white or rose), Prosecco, 3x Spirit Mixers, 1x Cocktail/Mocktail, Shot, Soft drinks.

BIG BEE BAR PACKAGE at £46.00 per person (10 drinks)

- Choices from Craft beer, Cider, Wine (Red, white, rose), Champagne, 3x Spirit Mixers, 1x Cocktail/Mocktail, Shot, Soft Drinks.

QUEEN BEE BAR PACKAGE at £75.00 per person (11 drinks)

- Choices from Craft beer, Cider, Wine (Red, white, rose), Champagne, 3x Artisan Spirits & Mixers, 2x Cocktails/Mocktails, Shot, Soft Drinks.

# OUR MENUS

## DRINKS PACKAGES

DRY HIRE £300.00, Client provides drinks

- Hire of Bumble & Bee Bar
- Delivery & Set Up
- Refrigeration
- Staff for 3 hours
- Insurance & Licenses
- Glassware

CASH BAR Minimum spend £500.00

*£200 refundable deposit required*

- Free Hire of Bumble & Bee Bar
- Refrigeration
- Delivery & Set Up
- Fully Stocked Bar & Bar Menu
- Glassware
- Fully trained staff
- Insurance & Licenses

# OUR MENUS

## DRINKS PACKAGES

PRE-PAID BAR £200 minimum

*Once target is reached, staff will inform you and bar becomes cash bar.*

- Free Hire of Bumble & Bee Bar
- Refrigeration
- Delivery & Set Up
- Refrigeration
- Fully Stocked Bar & Bar Menu
- Glassware
- Fully trained staff
- Insurance & Licenses

BUMBLE & BEE TOKEN BAR PACKAGE

*Pre-pay for tokens & let your guests choose their drink.*

- Soft drink £1.50
- Spirit & Mixer £2.50
- Prosecco £3.00
- Wine, Beer or Cider £4.50

## OUR MENUS

## ADDITIONAL SERVICES

- Crockery & Cutlery can be hired for £2.00 per person.
- Glassware can be hired from £0.70-2.00 per person depending on the type of glass.
- Servers are charged at £11.00 per hour per server.
- Hire of an events coordinator from £20.00 per hour.

## O U R F A Q S

CAN WE HIRE CROCKERY FROM YOU?

Yes we can provide crockery, cutlery, glassware and linen hire at an additional fee.

DO YOU HAVE VEGAN OPTIONS?

Yes we cater for vegan, vegetarian, gluten free and dairy free clients.

DO YOU REQUIRE A DEPOSIT?

Yes we require a 50% deposit to secure your booking and the booking date. We then require full payment a minimum of 2 weeks prior to your event.

# OUR DETAILS

## OUR ADDRESS

34 Bogmoor Place, Glasgow, G51 4TQ

## OUR PHONE NUMBER

Office

+44 141 266 0225

Owner, Lucy

+447814 231 411

Bookings, Emma

+ 447495 620 777

## OUR EMAIL ADDRESS

[busybeecateringglasgow@gmail.com](mailto:busybeecateringglasgow@gmail.com)

## OUR WEBSITE

[www.busybeecatering.co.uk](http://www.busybeecatering.co.uk)

## OUR SOCIAL MEDIA

[@busybeecatering](#)