



GLASGOW UNIVERSITY UNION BUFFET MENU

Hot Buffet

One Course
£16.50
per person

Two Courses
£22 per person

(Minimum numbers of 20 for 2 options, 40 for 3 options)

Finger Buffet

3 choices
(5 items p/p)
£11.50
per person

5 choices
(8 items p/p)
£16.50
per person

(Minimum numbers of 20)

Many items can be adjusted for dietary requirements.

Mains

Please choose three dishes:

Sesame pork noodle stir fry served with spring rolls
Beef lasagne served with garlic bread & salad
Chicken & leek pie served with mash, carrots & peas
South Indian chicken curry served with rice & vegetable pakora
Cottage pie served with roasted veg
Smoked cheese & roasted squash pasta bake with garlic bread & salad (veg)
Puffed tofu, sesame udon noodle stir fry served with spring rolls (vgn)
Aubergine & potato curry served with rice & vegetable pakora (vgn)
Green Thai vegetable curry served with rice & spring rolls (vgn)

Desserts

Please choose two dishes:

Union Mess - strawberry, cream, & meringue
Vanilla & Coffee Tiramisu
Chocolate pot served with biscoff
Vegan brownie with chocolate sauce (vgn)

Cold options

Selection of ciabattas and wraps (meat/v/vgn/gf)
Caesar salad bowls - (chicken or halloumi)
Vietnamese sesame noodle salad - (chicken or tofu)
Pesto pasta salad with semi-blush tomatoes & balsamic onions (vgn)
Tabbouleh salad with feta (veg)
Houmous, breadsticks & crudites (vgn)

Hot options

Korean sesame gochujang chicken skewers
Hot smoked salmon & dill potato cake
Pork & chorizo sausage rolls
Vegan sausage rolls (vgn)
Traditional haggis bonbons
Vegan haggis bonbons (vgn)
Chicken pakora (gf)
Vegetable pakora (vgn/gf)
Vegan cheese bites (vgn)

Served with selection of sauces





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BUFFET MENU

CANAPÉS

Please choose three dishes:

Smoked salmon oatcake with dill crème fraiche
Chorizo & blue cheese crostini
Ox-cheek fritter with horseradish cream
Smoked chicken & shallot puree on oatcakes
Baba ganoush crostini topped with pomegranate (vgn)
Halloumi & watermelon skewer (veg)
Pesto arancini (vgn)
Chocolate-dipped strawberries (vgn)
Malaysian puffed tofu satay skewers (vgn)
Crispy onion fritter with chutney (vgn)
Balasmic roasted onion, garlic & tomato bruschetta (vgn)

£8 per person

(minimum order of 30 people)



ANTIPASTI PLATTERS

Selection of cured meats
In-house marinated green & black olives (vgn)
Smoked cheddar, blue cheese & brie (veg)
Oatcakes (vgn)
Apples & grapes (vgn)
Chutney (vgn)
Mixed pickled vegetables (vgn)
Tomatoes, basil, & balsamic vinegar (vgn)
Freshly baked bread (vgn)
Houmous (vgn)
Selection of crisps (veg)
Italian breadsticks (vgn)

£71.50 per platter

(serves up to six people
minimum 2 platters)



NIBBLES

Honey & mustard sausages
Blush tomatoes, pesto & mini buffalo mozzarella (veg)
Selection of crisps (veg)
Marinated olives (vgn)
Rosemary focaccia (vgn)
Falafel bites (vgn)
Breadsticks (vgn)
Vegan cheese bites (vgn)
Served with houmous and roast aubergine dip (vgn)

£5.25 per person

(minimum order of 10 people)

REFRESHMENTS

Morning Tea/Coffee with hot filled roll - **£6.45 per person**
Tea/Coffee with biscuits - **£4.30 per person**
Hot filled rolls - **£3.55 per person**
Fruit skewers or pieces - **£1.80 per person**
Jugs of fruit juice - **£5.25 per jug**
Bottled water (750ml still or sparkling) - **£2.50 per bottle**

Many items can be adjusted for dietary requirements. Please contact for further details.
Organisers must inform the Events Office 7 working days before the event of all dietary requirements.