



# CATERING

**MENU**



**COSLA**  
CONFERENCE CENTRE

A close-up photograph of a breakfast sandwich on a golden-brown bun. The sandwich is filled with a fried egg, melted cheese, and strips of bacon. It is served on a white plate. A semi-transparent circular graphic is overlaid on the center of the image, containing the word "BREAKFAST" in white, bold, uppercase letters.

**BREAKFAST**



## HOT FILLED ROLLS

**£2.75<sup>pp</sup> + VAT**

Scottish morning roll with your choice of filling from below, all served with Tomato & Brown sauce. Gluten Free rolls are available on request.

Best Back Bacon  
Lorne Sausage  
Vegetarian Sausage <sup>VG</sup>

Link Sausage  
Fried Egg <sup>V</sup>



## HEALTHY OPTIONS

**£2.75<sup>pp</sup> + VAT**

Seasonal Fruit Pots <sup>GF, VG</sup>  
Fruit, Yogurt & Granola Pots <sup>V</sup>



## SCONES

**£2.50<sup>pp</sup> + VAT**

Plain or Fruit Scones served with Butter & Preserves <sup>V</sup>

## CONTINENTAL PASTRIES BASKET

**£2.75<sup>pp</sup> + VAT**

Assorted Danish Pastries <sup>V</sup> Pecan & Maple Plait <sup>V</sup>  
Pain au Chocolat <sup>V</sup>







LUNCH

# SOUP & SANDWICH LUNCH

£10.75<sup>pp</sup> + VAT

Mug of Soup from selection below. Please select sandwich platters of your choice from the following pages. Selection of house mini desserts to finish.



## HOT SOUP CHOICES

Cock-a-Leekie <sup>GF</sup> Thai Chicken <sup>GF</sup>

Pea & Ham <sup>GF</sup> Tomato & Pancetta



## VEGETARIAN SOUP CHOICES

Carrot & Coriander <sup>GF, V</sup> Tomato & Basil <sup>GF, V</sup>

Leek & Potato <sup>GF, V, VG</sup> Minestrone <sup>V, VG</sup>

Lentil <sup>GF, V</sup> Spicy Parsnip & Honey <sup>GF, V</sup>

## SANDWICH CHOICES

Please refer to our sandwich platter list on the following pages to see the wide range of sandwiches on offer. We will endeavour to provide your preferences.

**GF** GLUTEN FREE   **VG** VEGAN   **V** VEGETARIAN

# SANDWICH LUNCHES

## £6.95<sup>pp</sup> + VAT

Please select platter of choice or combinations of  
Platters, Sandwiches, Rolls & Wraps with fillings.



### MIXED SANDWICHES

#### PLATTER A

Ham, Cheese  
& Ale Chutney

New York Deli

Salmon & Horseradish  
Soft Cheese

Goats Cheese  
& Char-grilled Peppers

BBQ Chicken & Bacon

#### PLATTER B

Honey Ham Salad

Egg Mayonnaise  
& Cress

Roast Beef Horseradish

Chicken Salad

Tuna Mayonnaise  
& Cucumber

#### PLATTER C

Prawn Marie Rose  
with Rocket

Caesar Chicken with  
Parmesan Shavings

Roast Beef  
& Caramelised Onions

Goats Cheese,  
Tomato & Rocket

Ham & Arran Mustard

#### PLATTER D

Tuna Mayonnaise

Cheddar Cheese

Egg Mayonnaise

Honey Ham

Chicken Mayonnaise



## **VEGETARIAN SANDWICHES**

### **PLATTER A**

**Cheese & Spring Onion**

**Humous with Fresh Peppers**

**Egg Mayonnaise & Cress**

**Cheese & Coleslaw**

**Cream Cheese & Chives**

### **PLATTER B**

**Cheese Ploughman's**

**Egg & Watercress**

**Humous & Crunchy Vegetables**

**Two Cheese & Onion**

**Onion Bhaji**

### **PLATTER C**

**Bombay Egg & Mango Chutney**

**Cheddar & Slow Roast Tomato Salad**

**Feta, Olive & Slow Roast Tomato Salad**

**Harissa Humous & Falafel**

**Egg & Watercress**

## **MEAT & SEAFOOD SANDWICHES**

### **MEAT PLATTER A**

**BBQ Chicken**

**Turkey Salad**

**Chicken & Sweetcorn Mayonnaise**

**Ham & Arran Mustard**

**Bacon, Lettuce & Tomato**

### **MEAT PLATTER B**

**Ham Salad**

**Chicken & Bacon**

**BLT**

**Chicken Salad**

**Chicken & Stuffing**

### **SEAFOOD PLATTER**

**Prawn Marie Rose**

**Tuna Mayo & Cucumber**

**Hot Smoked Salmon & Dill**

**Smoked Salmon & Cream Cheese**

**Prawn Mayo**





### **MINI ROLLS**

#### **MIXED 12 PLATTER**

Prawn Mayonnaise  
Chicken & Sweetcorn  
Mayonnaise Salad  
Smoked Ham & Mustard  
Farmhouse Ploughman's

#### **MIXED 8 PLATTER**

Chicken & Sweetcorn Mayonnaise  
Prawn Marie Rose Mayonnaise  
with Rocket  
Cream Cheese & Chives  
Caesar Chicken  
with Parmesan Shavings

#### **VEGETARIAN 8 PLATTER**

Humous with Fresh Peppers  
Goats Cheese, Tomato & Rocket  
Mozzarella with Green Pesto  
& Tomato Salad  
Egg Mayonnaise & Cress

### **VEGAN SANDWICH PLATTER**

Onion Bhaji  
Falafel  
Chic Pea

### **HALAL SANDWICH PLATTER**

Chicken Salad  
Piri Piri Chicken  
Chicken & Sweetcorn





## TORTILLAS

### MIXED PLATTER

Turkey, Ham & Cheese  
Chicken Caesar  
with Parmesan  
Cheese & Spring Onion  
with Honey Ham  
3 Bean Mexican Salsa with  
Monterey Jack Cheese  
Chicken Fajita  
Cheese & Coleslaw

### VEGETARIAN PLATTER

Goats Cheese, Tomato & Rocket  
Humous & Fresh Peppers  
Two Cheese & Coleslaw  
Mozzarella Pesto & Tomato Salad  
Three Bean Salsa  
Egg Mayonnaise & Cress

### GLUTEN FREE PLATTER

Falafel & Red Pepper Humous  
Harissa Chicken  
Lemon Chicken Salad  
Egg & Tomato

## SPECIAL REQUESTS

Please feel free to contact the Events Team about any aspects of your requirements. We will endeavour to provide you with specific catering requests including specialised dietary options.

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# SANDWICH & FINGER BUFFET LUNCH

£10.75<sup>pp</sup> + VAT

Sandwich lunch with a variety of 4 items per person from the finger buffet selector. Selection of house mini desserts to finish.



## HOT FINGER FOOD CHOICES

Thai Chicken Skewers <sup>GF</sup>	Piri Piri Chicken Splits
Mini Chicken & Bacon Pie	Roast Chicken Drumsticks <sup>GF</sup>
Mini Cottage Pie	Mini Sausage Roll
Mini Fish & Mushy Pea Rosti	Mini Steak on a Stilton Potato Cake
Chicken Tikka Splits <sup>GF</sup>	Mini Sausage & Mash
Mini Cheese Burger Crostini	Lemongrass King Prawn Skewers <sup>GF</sup>

## VEGETARIAN CHOICES

Beetroot & Feta Turnovers <sup>V</sup>	Vegetarian Spring Rolls <sup>VG, V</sup>
Sweet Potato Curry Bites <sup>V, VG</sup>	Cheese & Onion Flutes <sup>V</sup>
Onion Bhajis <sup>GF, V, VG</sup>	Potato Wedges <sup>GF, V, VG</sup>
Vegetable Samosas <sup>V, VG</sup>	Vegetarian Quiche <sup>V</sup>
Mac 'N' Cheese Bites <sup>V</sup>	

## SANDWICH CHOICES

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# HOT FORK BUFFET LUNCH

**£13.50<sup>PP</sup> + VAT**

Hot fork buffet lunch with choice of 2 main courses  
served with tossed salad & bread basket.



## HOT FORK BUFFET CHOICES

Chicken Curry & Rice

Chicken & Chorizo  
Skewers & Rice <sup>GF</sup>

Lasagne Classico

Chilli Con Carne & Rice

Monkfish & Salmon  
Skewers & Rice <sup>GF</sup>

## VEGETARIAN CHOICES

Vegetable Lasagne <sup>V</sup>

Vegetable Tikka  
Masala <sup>V</sup>

Vegetable Brochettes <sup>V</sup>

Macaroni Cheese <sup>V</sup>

Three Bean Vegetable  
Chilli & Rice <sup>V, VG</sup>

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DESSERT



**FRUIT  
BASKET** GF, VG  
**£1.25<sup>pp</sup> + VAT**

A Selection of popular fruits.

**MANGO & PASSION  
FRUIT BAVAROIS**  
**£3.95<sup>pp</sup> + VAT**

Mango & Passion fruit mousse  
with a centre of diced mango finished  
with a mango glaze & pieces of mango  
on an almond biscuit base.

**CHOCOLATE  
CAKE** GF  
**£3.95<sup>pp</sup> + VAT**

A blend of chocolates,  
no flour so a perfect gluten  
free choice.

**FRUIT OF THE FOREST  
CHEESECAKE**  
**£3.95<sup>pp</sup> + VAT**

Baked Vanilla Cheesecake topped with  
Blackcurrants and Redcurrants.

**LA BOULANGERIE  
OPERA**  
**£3.95<sup>pp</sup> + VAT**

A superb chocolate based  
cake with coffee cream.

**HAZELNUT CRÈME  
BRULEE PYRAMID**  
**£3.95<sup>pp</sup> + VAT**

Individual crisp hazelnut bases topped  
with a pyramid of crème brulee flavour cream  
& chocolate mousse, decorated with dark  
cocoa velvet & a whole hazelnut.



**MIXED FRUIT  
PLATTER** GF, VG  
**£2.50<sup>pp</sup> + VAT**

Watermelon, Pineapple,  
Melon, Mango, Kiwi, Strawberry  
or Grapes.



A photograph of a glass of champagne and a slate tray of canapés. The champagne is in a flute glass, filled with a golden liquid and a thick head of foam. The canapés are arranged on a dark grey slate tray. From top to bottom, they include: a small round canapé with salmon and dill; a round canapé with a pinkish filling; a rectangular canapé with guacamole, a dark spread, and a slice of radish; and a round chocolate canapé with cream and a strawberry slice. The text 'DRINKS & CANAPÉS' is overlaid in white on a semi-transparent dark circle in the center.

# DRINKS & CANAPÉS



# DRINKS/CANAPÉS RECEPTION

Reception prices are available upon request. We offer wines, beers, soft drinks, nibbles and canapé food. Please contact a member of the Events Team for further information.



**BEAN TO  
CUP COFFEE/  
TRADITIONAL  
& FLAVOURED  
TEAS  
£2.75<sup>PP</sup> + VAT**



**JUG OF  
ORANGE JUICE  
£4.95<sup>PP</sup> + VAT**

Approx. 6 glasses per jug.

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## EVENTS TEAM

### COSLA

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