



delizique outside catering

bread platters £2 per head (4 slices)

choice of crusty white, white sourdough, seeded wholemeal, wholemeal & rye sourdough with french unsalted butter or aged balsamic & extra virgin olive oil

dips/nibbles (per 100g enough for 1-2 to share as a nibble)

hummus £1.50	beetroot hummus £1.50
red pepper hummus £1.50	raw veg crudités with tzatziki £1.50
slow roast tomatoes £1.50	slow roasted peppers £1.50
sobrasada(spreading chorizo) £2.00	boquerones(marinated anchovies) £2.00
hot smoked salmon pate £2.00	smoked mackerel & beetroot pate £2.00
our own marinated kalamata olives £2.00	dukkah(ground spiced nuts) £3.50

canapés £2 each (minimum order 6 of each)

cauliflower cream tartlet with peas & shallots	mini mushroom toast with quail egg
caramelised figs with spiced nuts	chicken liver parfait on delizique black pepper oatcake with red onion jam
smoked salmon blinis with lemon crème fraîche	stornoway black pudding on toast with caramelised apple
roast beef brisket blinis with horseradish cream	mini orkney crab cakes with chilli jam £2.50

loch duart salmon £70 whole side £35 half side (served whole)

poached, hot smoked (at delizique) or wrapped in spinach & puff pastry(£10 supplement) with watercress & lemon crème fraîche

meat (served sliced or whole if preferred)

slow roast beef brisket with horseradish, watercress & mustard £36 per kilo uncooked weight
delizique whole marmalade glazed aberfoyle ham with watercress & mustard £26 per kilo uncooked weight
aberfoyle pork shoulder, chunky apple sauce £31 per kilo uncooked weight

the big piece £65 whole £35 half (served in 20 pieces or smaller as required)

the largest sandwich in scotland, made from a single, gigantic slow fermented ciabatta, baked at delizique. we can give the piece two different fillings, meat at one end and veggie at the other.

buffalo mozzarella, basil & plum tomatoes	mull cheddar, plum tomato & delizique onion pickle
smoked chicken, mayo & rocket	marmalade glazed ham, wholegrain mustard, mixed leaves & tomatoes
roast beef, horseradish & watercress	chorizo, roasted red pepper, mayo, basil & rocket
hummus & roast vegetable	italian sausage, fennel, crème fraîche & spinach
blt	hot smoked salmon, lemon crème fraîche, cucumber & dill

bruschetta £2.50 each

beetroot & smoked mackerel pate	avocado, cream cheese & chilli jam
cream cheese, rocket, parma ham & balsamic	rocket, aioli, sobrasada & shaved manchego
puddledub ham & grainy mustard mayo	hot smoked salmon with watercress, lemon & dill mayo

quiches £35 whole quiche, £20 half or £3.50 per slice

green eggs & ham (lots of soft herbs)	pesto with basil, toasted pine nuts, slow roasted tomatoes & mozzarella
red pepper & parmesan	caramelised red onion with young goats cheese & roasted squash
mushroom, leek & wholegrain mustard	beetroot with dill, young goats cheese & horseradish
cauliflower & blue cheese	cauliflower, hot smoked salmon & dill
chorizo, red pepper & spinach	

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hot dishes meat/fish small tray 8-10 £40 large tray 16-20 £80 veg small tray 8-10 £35 large tray 16-20 £70
served cold ready for your oven

chicken, chorizo & chick pea stew
beef chilli
veggie lasagne
morrocan veg tagine

layered stovies
veggie chilli
beef bourguignon
west coast fish pie

aubergine parmigiana
beef lasagne
moroccan lamb tagine

salads £20 per 10 portion salad or £2.50 per portion

green cous cous with broad beans, peas, mint parsley, cucumber, celery & dill
green with organic leaves, broad beans, peas, mint, parsley, cucumber, celery & dill
panzanella with thyme flavoured bread, char grilled red peppers, slow roasted tomatoes & red onions, garlic, capers, fresh tomatoes, olive oil & red wine vinegar
new potato with crème fraîche, grain mustard & soft herbs
slow roast, cherry & plum tomato with buffalo mozzarella & pumpkin seeds, basil dressing
puy lentil with goats cheese, red onion, roast red pepper & balsamic vinegar
orzo pasta with pesto, rocket & peas
cooked beetroot, orange, toasted pecan, parsley, olive oil & aged sherry vinegar
raw beetroot, carrot, poppy seeds, goats cheese, chilli, parsley & lemon juice
delizique savoy cabbage & leek coleslaw
chicory with orange segments toasted flaked almonds, orange zest, roasted haloumi & watercress
greek

mini sausage rolls £1.50 each

aberfoyle pork or veggie(mix of carrot, chick pea, butternut squash, leek, coriander & turmeric)

desserts & cakes £35 whole £20 half £3.50 per slice

new york baked cheesecake

caramel & nut tart

flourless orange & chocolate cake

flourless chocolate & almond cake

blueberry cake with cream cheese icing

plum & fig frangipane tart

rhubarb & almond cake with lemon & pistachio frosting

beetroot cake

carrot cake

meringue & berry roulade

flourless lemon polenta cake

chocolate fudge cake

orange & chocolate fudge cake

victoria sponge

lemon tart

chocolate & hazelnut brownie/white chocolate & raspberry blondie

£1.50 each

mini brownies/mini blondies

50p each

choc chip cookies/shortbread

75p each

meringues plain/pistachio & rosewater/orange blossom & almond/raspberry

£2.50 each

apple & blackberry friends

£2.50 each

sweet tartlets

£2.50 each

custard, rhubarb & custard, lemon crème brûlée, white chocolate & raspberry, dark chocolate, hazelnut & orange,

lemon meringue pie

all prices based on food served cold to take home, vat will be added otherwise

can be paid when ordering or on collection. a 25% deposit will confirm your order

all served in disposable containers

if you are looking to hire any equipment, glasses, cutlery, crockery etc we can recommend john brown cater hire 0141 892 6100

in an ideal world, 24 hours notice would be great for all orders. if it is for something very last minute please let us know and if we can do it we will.

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