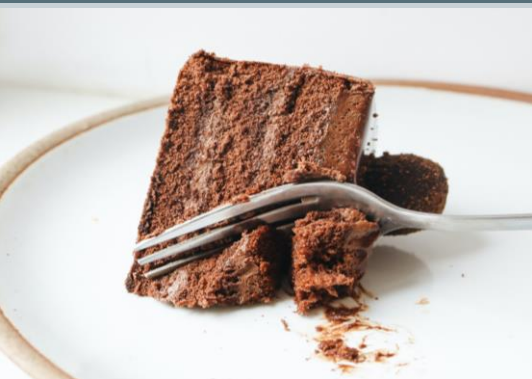


CATERING MENU



EDINBURGH CONFERENCE CENTER

JOHN PRATT | CHEF MANAGER
Email | John.pratt@jpmchase.com

JPMorganChase

GENERAL INFORMATION

BEFORE PLACING YOUR BOOKING/ORDER, PLEASE SPEAK TO A MEMBER OF OUR TEAM IF ANYONE WITHIN YOUR GROUP HAS A FOOD ALLERGY OR INTOLERANCE

Please note these menus are **sample menus**, and due to seasonal availability your menu on the day may vary. If you have a large group or are working to a specific budget, please discuss your requirements with us. Please inform us of any dining requirements so we can provide a bespoke quote for your event.

JOHN PRATT

John.pratt@jpmchase.com

WE REQUIRE 48 HOURS' NOTICE FOR BREAKFAST AND SANDWICH LUNCH ORDERS.

WE REQUIRE 1 WEEKS' NOTICE FOR HOT ITEMS AND MEAT AND CHEESE PLATTER ORDERS.

BEVERAGES

TEA, COFFEE - £3.00pp

TEA, COFFEE, WATER & BISCUITS - £3.50pp

FRUIT INFUSED WATER - £1.00pp

WATER - £0.50pp

ORANGE JUICE - £0.50pp

SOFT DRINKS - £1.00pp

BREAKFAST

MORNING PASTRIES

Selection of freshly baked mini-Danish pastries served with orange juice, fresh tea and coffee (2pp)

- Pecan Plaits
- Mini Raspberry Crowns
- Mini Apple Coronets
- Mini Vanilla Crowns

£5.75pp

SCOTTISH BREAKFAST

Bacon or Scottish Lorne Sausage morning roll from Fords Bakery of Edinburgh

Veggie sausages morning roll from Simon Howie of Scotland

Served with orange juice, tea & coffee

£5.75pp

LUNCH

CLASSIC SANDWICH LUNCH

1.5 ROUNDS PER PERSON

Malted or white bread sandwich with vegetarian & meat fillings served with orange juice and water

- Savoury Cheese and Onion
- Egg Mayonnaise
- Chicken Mayonnaise
- Tuna Mayonnaise
- Falafel & Hummus

£7.00pp

WORKING LUNCH

1 ROUND PER PERSON

Sandwiches and wraps with vegetarian & meat fillings served with orange juice and water

- Hoisin Duck
- Chicken Caesar
- Tomato and Pesto
- Spicy Bean

£8.50pp

ADDITIONAL LUNCH ITEMS

WALKERS BAKED CRISPS £1.15pp

WHOLE FRUIT £0.60pp

CRUIDITES & HUMMUS £2.00pp

CHEESE & BISCUITS

Selection of 3 cheeses from the Isle of Arran served with oat cakes, apple & date chutney, grapes & celery

- Arran Oka Smoked cheddar
- Arran Mist Brie
- Arran Blue
- Arran Mustard Cheddar

All cheeses are sourced from Home Farm in Brodick Castle

£6.00pp

PIZZA

Classic Cheese or Pepperoni 12" Pizza

£10.00

Our lunch menus are curated utilising British seasonal produce, with a rotational selection to offer variety.

If you have an event planned across multiple dates, please let us know as we'll be happy to curate different daily menus. 3

LUNCH

GRAZING BUFFET

8 PERSON MINIMUM ORDER

Chef's selection of bite sized items, including 3 hot, 4 cold and 2 desserts. Served with orange juice and mineral water.

Please see a sample menu below

HOT SELECTION

Pea, Spinach & Ricotta Arancini with Herb Dressing
Chinese Vegetable or Beef Spring Roll with Rich Soy Dipping Sauce
Breaded Mozzarella Sticks with Spicy Sriracha Mayonnaise
Lightly Spiced Lamb Koftas with Refreshing Yogurt Dressing
Southern Fried Chicken Fillet Goujons with Sweet Chilli Sauce
Baked Vegetable Gyoza with Plum Dipping Sauce
Chicken Tikka Kebab Skewers with Vegan Tzatziki

COLD SELECTION

Mozzarella & Sundried Tomato Crostini
Vegan Smashed Vegetable Pakora & Mango Chutney, Baby Naan and Tomato & Mint Sauce
Spiced Prawn & Chicory Cups
Smoked Salmon, Fresh Dill & Cream Cheese Blini
Greek Salad on Mini Pitta Breads
Selection of Vegetarian Baby Quiches
Blue Cheese, Fig & Honey on Baby Toast
Chicken Caesar Tartlet

DESSERT SELECTION

Apple & Raspberry Jam filled Mini Doughnuts with Caramel Dipping Sauce
Fruit Kebabs with Mango Coulis
Caramel filled Mini Churros with Chocolate Dipping Sauce
Vegan Chocolate Brownie Bites

£16.50pp

AFTERNOON TREATS

SELECTION OF MINI CAKES (3PP)

Mini Muffin
Lemon Drizzle Cake
Chocolate Chip Cookie
Gluten Free Shortcake
Gluten Free Fudge Cake

£1.95pp

FRESH FRUIT PLATTER

Sliced Fresh Fruit Platter

£1.70pp

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