



Working Lunches

Finger Buffets - Glens Selection

We have combined the old Glens Menus, keeping your favourite items as well as adding new ones to give you even more mouth watering choices. With this selection you will receive a mix of our delicious executive sandwiches as well as carefully prepared and beautifully presented executive finger food and one dessert serving for each guest.

£7.95 PER PERSON. Menu Code – Glens 2006 / 01.

Sandwiches

Unless you request specific choices from the current fillings we will make up an appropriate selection of executive sandwiches from the current seasonal 'filling lists' to complement your finger food choices.

Choosing your Finger Food

By choosing from our Glens Selection, you will receive at least 4 pieces of finger food for each person. So, for example, if you have 10 people coming to lunch that means you will receive a minimum of 40 individual finger food items for your guests.

* N.B. In a few instances where your selection is for smaller lower value finger food you will receive an appropriate number of extra items

As a guide we would suggest you make 2 item choices per every 10 people. The current seasonal choices are shown below:

Meat, Poultry, Fish and Seafood Finger Food Options

Spiced Beef, Mushroom and Tomato Kebab

Chicken Yakatori on a Skewer

Sesame Chicken with Plum Sauce Skewer

Lemon Ginger Chicken Skewer

Moroccan Chicken Pitta

Fajita Chicken with Iceberg and Tomato Wrap with a Ranch Dressing

Lemon Ginger King Prawn Skewer

Smoked Trout and Avocado Fingers*

Duck and Ginger Tartlet

Salmon Yakatori Skewer

Vegetarian Finger Food Options

Sweet and Sour Julienne of Vegetable Wrap

Blue Cheese, Red Onion and Mascarpone Quiche Finger

Brie & Strawberry on Toasted Italian*

Creamy Egg and Chive Potato Croquettes*

Your Dessert Choices (1 per guest)

Large Fruit Kebab

Fresh Fruit Cheesecake (40p per person supplement)

Slivered Almond and duo of Chocolate Bites with a hint of Baileys Irish Cream*

Mixed Fresh Fruit Tart with Crème Patisserie (25p per person supplement)

What to do Next!

Place your order by letting us know how many are coming to lunch and advise us of specific choices or whether you would prefer us to make up a selection for you.

It's as simple as that!

IMPRESS YOUR GUESTS WITH YOUR GOOD TASTE!

Waiting Staff and attractive crockery, cutlery, glassware and presentation ceramic platters can be supplied at additional cost and in some cases delivery charges may apply – please ask for details. Please note food items may contain nuts or traces of nuts.

Cancellation Policy – Orders cancelled after 2pm the day before the event are subject to a cancellation charge of 25%

Prices exclude VAT which will be charged at the appropriate rate.

The Innovation Centre adds a 10% booking and handling fee onto all orders.