

Enterprising DG

Hospitality Menu





Welcome

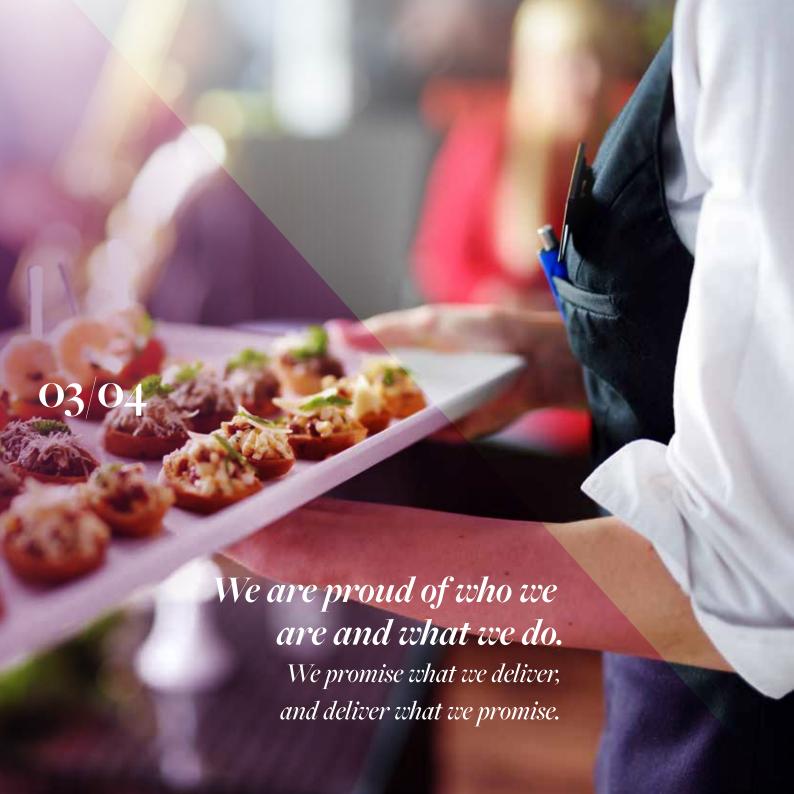
"From Meetings & Private Functions to Weddings & Royal Banquets"

Enterprising DG is the largest hospitality service organisation in Dumfries and Galloway.

We have 400 catering staff and have provided event catering for royal banquets, weddings, outdoor public events and festivals and for private meetings. Dumfries and Galloway is a naturally inspiring area that has some of the best Scottish food produce available right on our doorstep. Our Naturally D&G brand means that we use local produce where we can and we try our best at all times to champion our local food producers. All of our food is freshly prepared for your event.

Naturally DG — Local Provenance for a sustainable future.





Breakfast Menu

Choose from the following:

- Coffee, tea and a selection of herbal teas
- Hot breakfast roll choice of bacon or sausage
- Blueberry or chocolate muffin
- Selection of croissants & Danish pastries
- Fresh fruit and natural yoghurt

Take A Break

Hot Beverages & Snacks

Coffee, tea and a selection of herbal tea with one of the following:

- Freshly baked scones with butter & jam
- Fruit loaf & gingerbread
- Luxury biscuits
- Selection of tray bake
- Shortbread

Please ask if you have special requirements as we can cater for all tastes and special diets.

Cold Beverages

Choose from the following:

- Still Scottish mineral water
- Sparkling Scottish mineral water
- Sparkling Fruit Juice
- Sparkling Flavoured Water
- Orange juice
- Apple juice
- Cranberry juice

05/06



Our Menus

We can create menus for an elaborate wedding feast, an office lunch or a corporate event. We prepare all our food with products sourced under our Naturally D&G brand. Most importantly, we keep it simple with food that is locally sourced, freshly prepared and always delicious.

We cater for both corporate clients and the general public. Events have included weddings, office lunches, training seminars and meetings, children's parties, outdoor barbecues and private parties. To discuss your requirements get in touch with us and we will create a menu and a service plan that will make your event go smoothly.

Please ask if you have special requirements as we can cater for all tastes and special diets.

Lighter Lunches

The Nith

- Homemade soup
- Selection of freshly made sandwiches on a variety of breads
- Fruit juice

The Cree

- Selection of freshly made sandwiches on a variety of breads
- Selection of savouries
- Assorted tray bakes or fruit pots
- Fruit juice

The Luce

- Homemade soup
- Served with a selection of freshly filled baguettes and sandwiches
- Assorted tray bakes or fruit pots
- Fruit juice



The Merrick

Luxury Buffets

Local provenance for a sustainable future.

Open Sandwiches

Rustic style breads dressed with fresh salad leaves, cherry tomatoes & cucumber with a choice of;

- Roasted peppered sirloin of Scottish beef
- Honey roasted gammon
- Cheddar topped with pickle

Savoury Scones

Traditional handmade Scottish scones infused with cheddar & chives or smoked bacon & spring onions served with pickle

Traditional Savoury Quiche

Selection of individual shortcrust pastry cases filled with a creamy egg custard, cheddar, smoked bacon or smoked salmon

Chef's Own Smoked Haggis & Sausage Rolls

Handmade sausage roll stuffed with smoked haggis & pork sausage meat





Cocktail Chicken Kebabs

Skewered marinated chicken breasts in a sweet chilli sauce

Pâté & Oatcakes

Chicken Liver or mushroom pâté served with Scottish oatcakes, pickle & rustic breads

Cocktail Venison Sausages

Roasted venison sausages glazed with honey

Stuffed Baby Tatties

New tatties steamed & stuffed with cheddar & bacon

Cheese Board

Assorted cheese served with Scottish patcakes

Fresh Made Tartlets

Sweet pastry tartlets filled with a choice of strawberry or banoffee

Mini Victoria Sponges

Handmade light individual sponges filled with buttercream and jam

Orange & Apple Juice served with all buffets.

07/08



The Criffel

Luxury Buffets

Our priority is to use local produce where we can and we try our best at all times to champion our local food producers.

Scottish Themed Canapés

A selection of handmade canapés

Open Sandwiches

Rustic breads dressed with fresh salad leaves cherry tomatoes & cucumber with a choice of;

- Roasted peppered sirloin of Scottish beef
- Honey roasted gammon
- Smoked salmon from the smoke house
- Cheddar topped with pickle

Savoury Scones

Traditional handmade Scottish scones infused with cheddar & chives or smoked bacon & spring onions, served with pickle

Traditional Savoury Quiche

Selection of individual shortcrust pastry cases filled with a creamy egg custard, cheddar, smoked bacon or smoked salmon





Chef's Own Smoked Haggis & Sausage Rolls

Handmade sausage roll stuffed with smoked haggis & pork sausage meat

Cocktail Chicken Kebabs

Skewered marinated chicken breasts in a sweet chilli sauce

Pâté & Oatcakes

Chicken Liver or mushroom pâté served with Scottish oatcakes, pickle & rustic breads

Cocktail Venison Sausages

Roasted venison sausages glazed with honey

Stuffed Baby Tatties

New tatties steamed & stuffed with cheddar & bacon

Cheese Board

Assorted cheese served with Scottish oatcakes

Fresh Made Tartlets

Sweet pastry tartlets filled with a choice of strawberry or banoffee

Mini Victoria Sponges

Handmade light individual sponges filled with buttercream and jam

Luxury Fruit platter

Selection of freshly cut fruit

Treats

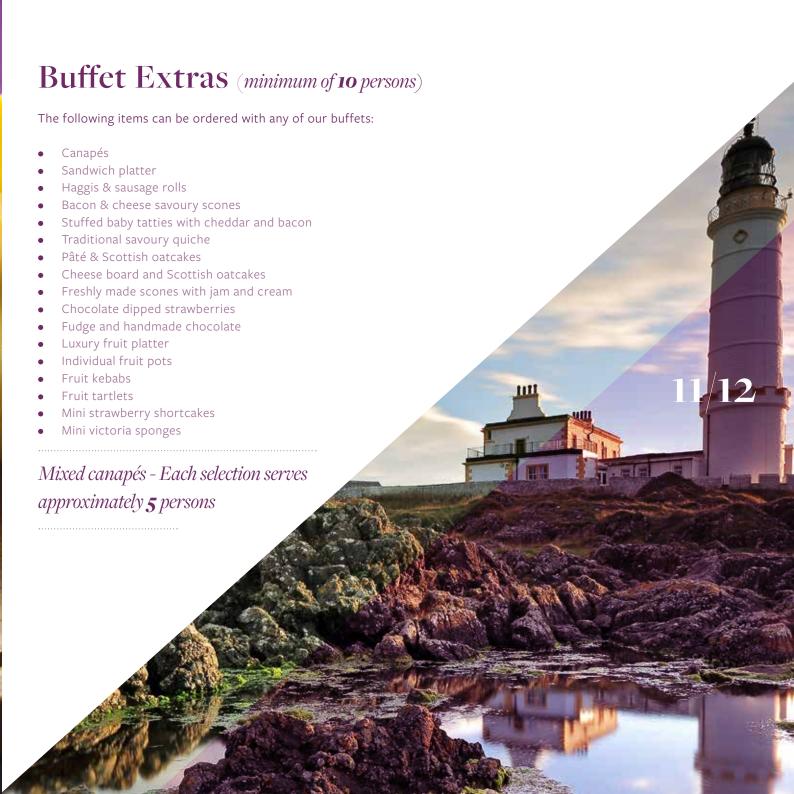
Chocolate dipped strawberries
A selection of fudge and handmade chocolates

Orange & Apple Juice served with all buffets.

09/10







Suppliers

We use and source some of the best food and drink in Dumfries & Galloway. Here is a selection of our suppliers.



























THE
GALLOWAY FUDGE
COMPANY

Bar DG can offer a full Bar Service for your occasion

