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NOMAD EVENTS

2007

CREATIVE PLANNING | EVENT CATERING | INCREDIBLE FOOD | PROFESSIONAL TEAM | ILLINOIS



NOMAD EVENTS

We are experienced caterers.

We work with you to create special menus to exacting tastes. Take a read through our sample menus and ideas for sharing platters, arrival nibbles, starters, main courses and desserts. With us nothing is set in stone, we want to create a memorable dining experience for you and your guests, packed full of all the things that you enjoy most.

Dishes can be swapped between menus and prices will be supplied on request. In most instances we can provide alternative vegan, vegetarian & gluten free versions. We will do our best to accommodate any specific requirements, allergies and intolerances can be catered for throughout all of our menus.

Some venues or menu choices may require us to hire specific equipment and we are happy to quote your menu and equipment separately for clarity.



RECEPTION ARRIVAL

CANAPÉS

Gorgeous tasty little bites, a perfect partner to a welcome drink

Meat canapés

Slow baked pork belly soft shell taco, crushed avocado, abodo sweetcorn salsa
Stornoway black pudding & caramelised onion sausage rolls
Grilled chicken with beetroot, feta & poppy seed crouton
N'duja, honey & almond bruschetta
Japanese pork & ginger gyoza with cucumber, soy & chilli
Haggis bon bon with peppercorn alioli
Chicken liver parfait with tomato chutney on brioche toast
Mini cheeseburger sliders, lettuce, ketchup
Mini beef wellington vol au vents with horseradish cream
Chicken satay skewers with bang bang peanut dressing
Lamb & green chilli samosa with zhug
Flat Iron steak, flat bread, red cabbage, cucumber & sumac onions

Fish canapés

Seared tuna with coriander blinis and wasabi crème fraiche
Poached king prawn with sriracha marie rose & salted watermelon
Loch Fyne oysters with cider & shallot dressing
Gin cured salmon, labneh, dill & grapefruit, tattie scone
California maki crab Sushi rolls with wasabi & soy

Veggie/Vegan canapés

Savoury goats cheese & oat cheesecake with beer pickled onions (v)
Sundried tomato and almond pesto bruschetta (v)
Butternut squash, Blue Murder & poached pear mini tartlets (v)
Truffled "tattie scones", Portobello mushroom mousse & chives (v)
Smoked paprika hummus with chickpea dukka & toasted pita (vgn)
Cauliflower, pea & chickpea fritters, muhammara & pickled chilli (vgn)
Baked mushrooms with preserved lemon & quinoa (vgn)



RECEPTION ARRIVAL

GRAZING TABLES

The perfect welcome & a sight to behold

Classic Grazing Table

Mixed Charcuterie, artisan cheeses, sesame hummus, falafels, olives, pickles, biscuits and crackers, sundried tomatoes, homemade pesto, pickles, fruits, nuts, vegetables and sourdough bread

Middle Eastern Spread

Spicy lamb pastillas, shakshuka dip, sweet potato falafel, walnut muhammara, sesame hummus, mixed vegetables, chickpea dukka, mixed pickles, grilled halloumi with pomegranate molasses, stuffed vines leaves, olives, feta & spinach filo pastry and Lebanese flatbreads

Vegan Grazing Table

Cauliflower fritters, sesame hummus, guacamole, falafels, olives, biscuits and crackers, sundried tomatoes, stuffed vine leaves, mixed pickles, fruits, nuts, vegetables and sourdough bread

Sweet Treats Grazing Table

Banoffee caramel profiteroles, lemon possets with shortbread, dark chocolate brownie bites, raspberry cheesecakes, mixed fruits, nuts, biscuits and sweets

Or even as your starter -

The Wedding Table Runner

A perfect starter for a wedding feast. Featuring the same elements as above but displayed as a runner up the middle of your dining table.

Why not incorporate your floral display?



SELF SERVICE BUFFET STYLE

MAIN COURSE SHARING PLATTERS & INFORMAL BUFFETS
Large sociable spreads of tasty food are what we do best.
Just a few suggestions for themed platters served as a seated buffet.

HEAD TO TOE OF PORK

Bourbon BBQ pulled pork shoulder
Honey glazed sausages with pineapple salsa,
Pork cheek & wild mushroom mini pies
Creamed potatoes with chives
Chipotle butter sweetcorn
Pickled red cabbage slaw
Green bean, broccoli, radish & mint salad, honey mustard dressing
Vegetarian main alternative - Roasted butternut squash with germolata

ROAST DINNER PLATTER

Medium-rare roasted Beef sirloin
Traditional Yorkshire pudding
Baked truffled cauliflower cheese
Rosemary & sea salt roast potatoes
Maple roasted root vegetables
Kale, savoy cabbage & smoked bacon
horseradish crème fraiche
Real ale gravy
Vegetarian main alternative - Thyme & garlic roasted Seitan

SCOTTISH FEAST

Braised lamb shoulder with garlic and rosemary
Mini Scotch pies/mini haggis pies?
Baked Rumbledethumps
Honey buttered carrots
Roasted beetroot with crushed hazelnuts
Creamed peppercorn and whisky sauce
Stornoway black pudding bon bon with burnt apple puree
Vegetarian main alternative - Veggie haggis wellington

EVENT CATERING BY NOMAD



SELF SERVICE BUFFET STYLE

NON TRADITIONAL SHARING PLATTERS & INFORMAL BUFFETS

Thinking of something a little different, here are some of our most popular sharing feasts.

MIDDLE EASTERN

- Marinated chicken thighs with yogurt, dill and garlic
- Salmon & haddock kofta with shakshuka sauce
- Chickpea falafel with walnut & red pepper muhummara
- Tenderstem broccoli, green bean & lentil salad with crumbled feta
- Sesame hummus with crispy chickpea dukka
- Mixed olives with preserved Lemons
- Lebanese Flatbreads
- Vegetarian main alternative - Grilled halloumi with beetroot, pomegranate & mint

SPANISH SPREAD

- Paella with smoked paprika chicken, grilled prawns & peppers
- Chorizo, chickpea, Spanish black pudding & saffron stew
- Padron peppers with smoked salt, almonds & olive oil
- Patatas bravas with garlic aioli & roasted tomatoes
- Red pepper, courgette, tomato & olive escalavada
- Pan con tomate
- Vegetarian main alternative - Broad bean, radish & tomato paella, Chickpea, olive & artichoke stew

ITALIAN SPREAD

- Roast porchetta with garlic, fennel, lemon & rosemary
- N'duja & oregano meatballs, tomato sugo
- Roasted squash gnocchi with sage butter sauce, green peas & pangrattato
- Braised cavolo nero with roast garlic & almonds
- Buffalo mozzarella, rocket & peach salad with basil pesto
- Polenta fritters with parmesan & truffle oil
- Vegetarian main alternative - soya, chilli & oregano meatballs with tomato



SOMETHING SWEET

DESSERT SHARING PLATTERS OR BUFFET SPREAD

When only something sweet will do, our dessert platters give little nibbles of super tasty sweetness. The perfect end to your meal.

Create your own platter, choose 3 small bites -

Passionfruit curd & stem ginger cheesecake

Vanilla & salted caramel cheesecake with Oreo biscuit base

Banoffee & peanut butter with chantilly cream & chocolate shards

Caramelised white chocolate blondie with blackberry compote

Banoffee profiteroles, salted caramel and banana crumble (v)

Vanilla cheesecake, blueberry and ginger compote

Panna cotta, honey and fig

Lemon & raspberry tartlets, torched Swiss meringue (v)

Carrot cake squares, cream cheese icing (v)

Dark chocolate & amaretti delice, sour cherries (v)

Sticky toffee gingerbread, dulce de leche (v)

Grapefruit posset with pistachio shortbread (v)

Tiramisu pots, dark chocolate shavings (v)

OR PERHAPS A CHEESEBOARD

Scottish Cheeseboard

Trio of Scottish cheeses, best available from seasonal local artisan suppliers, selected by you and served with

Peters Yard sour dough crackers, Nairns Oatcakes

Quince jelly, fig & apple chutney

Celery, grapes & dried fruit

Salted butter

SAMPLE

MENU 1

PLATED PRE SELECTED MENUS

The next 3 pages, are examples of some of our most popular pre-ordered set menu selections.

Starter

Sweet potato & coconut soup with crusty bread (v)

Free range scotch egg, celeriac remoulade & ale chutney

Ricotta & spinach ravioli with brown butter, sage & pangritata breadcrumb

Main

Roasted chicken breast, savoy cabbage & smoked bacon, crushed herbed new potatoes, chicken jus

Pan fried salmon, mussel & chive broth, green beans & champ mash

Butternut, roasted red pepper & chickpea tagine, preserved lemon & rose harrisa Israeli couscous(v)

Dessert

Dark chocolate & salted caramel tart with pistachio brittle

Crannachan cheesecake, whisky poached raspberries & toasted granola

Scottish cheese selection, quince chutney & crackers

3 courses

Price based on guests numbers, supplied on request





SAMPLE

MENU 2

Starter

Cream of cauliflower soup, spiced apple salsa, curry leaf oil with crusty bread (v)

Burruta, parma ham, heritage tomato salad, almond pesto & focaccia

Smoked mackerel pate, pickled cucumber, radish, avocado & oatcakes

Main

Slow braised beef cheek, butter poached potato fondant, carrot puree, caramelised onion
& red wine jus

Cod fillet, pine nut & almond crust, potato dumplings, sea herbs, spinach & saffron cream

Jerusalem artichoke risotto with poached leeks, feta & parsely gremolata (v)

Dessert

Lemon tart with torched Swiss meringue & raspberry

Cherry, almond, orange & ricotta cake with chantilly cream

Dark chocolate delice with ginger crumble & poached cherries

3 courses

Price based on guests numbers, supplied on request



SAMPLE

MENU 3

Starter

Grilled asparagus, romesco, soft boiled egg & toasted almond
Seared king scallops, celeriac puree, raisin & caper dressing, sour dough crouton
Hot smoked salmon, beetroot ketchup, watercress & chive dressing

Main

Cumin spiced monkfish, yellow split pea dahl, masala coconut cream & pickled radish
Lamb rump, smoked aubergine, potato terrine, braised lettuce, peas & lamb sauce
Truffled potato gnocchi, girolle mushrooms, black kale & crispy sage

Dessert

Basque cheesecake with dark chocolate & blueberries
Apple & bramble crumble cake with vanilla custard
Grapefruit & lemon posset with mango compote & fennel shortbread

3 courses

Price based on guests numbers, supplied on request

ALTERNATIVELY...

Why not treat your guests to their own choice from your handpicked menu instead. Ask us about bespoke menu options.



STREET FOOD

GRAB N GO, BOWL FOOD. CASUAL EATS FOR CIRCULATING

Middle Eastern Style Shawarma Spiced Wraps

Shawarma spiced chicken/falafel, toasted flatbread, pickled red cabbage & beetroot slaw, mixed salad, garlic & hot pepper sauce

OR

Shawarma Spiced Bowls

Remove the flatbread add Levantine tabbouleh salad

Asian Style Takeout

Malaysian style chicken satay, coconut milk, turmeric, lemongrass, peanuts

Thai sweet potato & broccoli yellow curry

Both served with steamed jasmine rice

Mac N Cheese

Mull cheddar mac n cheese with brown butter & parmesan crumb

Add chorizo & sundried tomatoes / Buffalo chicken / truffled mushrooms

Hand Stretched Wood Fired Pizza

Artisan, hand stretched sour dough pizzas, cooked in the wood fuelled oven providing theatre and fun. Pizzas served to a table in the venue for guests to collect

Toppings suggested seasonally

Loaded Nachos

Chipotle beef chilli/chipotle quorn chilli, cheddar cheese, chive sour cream & jalapenos

All Evening Eats service items are provided as disposable including napkins, plates, cutlery where appropriate. Let us know of allergies and intolerances.

EVENT CATERING BY NOMAD

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UNIT 7, 636 SOUTH STREET GLASGOW G14 0TR

CONTACT US

LOUISE OLIVARIUS
LOUISE@NOMADGLASGOW.COM
07970 150 860