

THE REALLY DELICIOUS FOOD COMPANY

Location Catering at Really Delicious



With Scotland increasingly providing the backdrop for major TV and film productions, we have established a considerable reputation for cast and crew catering both in Glasgow and throughout Scotland. We have amassed invaluable experience in this field all across Scotland and are looking forward to expanding our horizons.

Our highly experienced friendly staff, combined with our fleet of purpose-built location catering trailers means that whether your location is a city centre or a rural hillside we will serve up delicious food whilst maintaining a smooth-running green room style atmosphere. This works to ensure that the only drama is on set and not in the kitchen!

Our credits for catering tv/film productions are substantial but include Waterloo Road, Outlander, T2, Still Game, Scot Squad, Shetland and TV adverts such as Haig Whisky, which featured David Beckham.

Our menus are a tasty mix of traditional and contemporary homemade food, created using fresh local produce. The menus on our website provide just an example of what we can provide, however we create specialised menus for each of our clients to suit the crew and cast's individual needs.



Testimonials

We understand that running a business and planning the shooting of a film or a television series is stressful enough - and we know that a cast and crew march on their stomachs. At Really Delicious, we ensure that you don't need to worry about your guests' or crew's welfare and can get on with other things. There are certainly enough of them!

But hey, don't just take our word for it!...

"I would like to take the time to thank you and your team for your service at our family day for Morgan Stanley in Pollok Country Park. With over 500 attendees at an external event it was a tall order but the staff and I found the service to be very good and the choice of food to be excellent and of the highest quality. We look forward to doing business with you in the future and our Family Committee will be in touch to discuss our next event."



Ken Cowan, Chief Operations Officer, Morgan Stanley Glasgow

"Good catering on any shoot is vital, its what some crew come to work for. However, when you are in the middle of nowhere, shooting 6 day weeks, not a shop in sight and have allergies and dietary requirements left right and centre (veggie, celiac pregnant, nut allergy etc etc) it is vital your catering is good. With Sandy and Tracey in charge and Mark cooking up the food there wasn't a day that went by when the seasoned crew didn't comment on how great the food served by Really Delicious was. They went above and beyond and it made all the difference. Thank you."

Karl Liegis, Location Manager Warp Films

"Really Delicious food do exactly what it says on the tin. Their friendly staff looked after our crew fantastically over a 5 day period at Pollok Country Park, providing warming tasty meals for a cold wet team, the delivery couldn't have been more smooth and on a 5 city series Glasgow certainly won the award for best catering! Would not hesitate to use Really Delicious Food if we visit Scotland again."

Sarah Whitaker, M&C Saatchi

"Amazing nosh!"

Deva Smith, STV

Thanks again for all your help and hard work. Everyone was very happy with the food, and that's half the battle on any production! We were thrilled with the service you guys provided. Not just the quality of the food but also the people serving it!"

James Stoneley, Brain Candy Films

Logistics Charges

We know that filming on locations is challenging with tight deadlines and last minute changes. So that we can be as open and flexible as possible, we've broken down logistics costs as followed:

Mileage

Mileage is charged at 65p per mile each way from Glasgow, Kinning Park. If more than one vehicle is required, mileage will apply to each.

LPG Gas

A charge of £30 is payable for gas per day

Overtime

We do not apply extra charges for weekend work and the cost of having staff on site is incorporated into the price of our menus for tv/film shoots. However, for each employee on site we do charge £12.00 per hour for working more than 10 hours and £15.00 per hour for night shoots.



Sample Menus

Sample Menu A

Breakfast

Full Scottish Breakfast
Cereals
Porridge
Whole Fruit
Yoghurts
Tea/Coffee & Juices

T/C & Snacks

Tea and Coffee all day; Bottled Water
Biscuits for Morning Break
Late Afternoon Sandwiches

Lunch Day 1

Starter: Spring Vegetable Soup

Mains: Breaded Chicken with Orzo Pasta, Roast Peppers & Mushrooms
3 Bean Cassoulet with Cherry Tomatoes & Goats' Cheese
Roast Salmon with Broccoli, Olives & Cherry Tomatoes

Salads: Smoked Duck with Wild Rice,
Mozzarella, Tomato, Basil & Rocket
Selection of Cheese & Salami

Dessert: Blueberry & White Chocolate Cheesecake

Lunch Day 2

Starter: Butternut Squash & Pesto Soup

Mains: Beef & Ale Pie with Roast Parsnips, Carrots & Sauté Potatoes
Mushroom Risotto

Salads: Smoked Salmon with Pickled Cucumber, Mixed Leaves & Beetroot
Roast Chicken with Italian Vinaigrette Dressing & Polenta Croutons
Cherry Tomato, Roast Red Pepper & Avocado Salad

Dessert: Sticky Toffee Pudding/ Fresh Fruit Kebabs with Honey & Greek Yoghurt

Lunch Day 3

Starter: Minestrone Soup

Mains: Classic Beef Lasagne with Parmesan Potatoes & green Beans
Fish Cakes with Tartar Sauce, Steamed Broccoli with Toasted Almonds
Chinese Vegetable Stir Fry with Sweet Chilli Sauce

Salads: Feta, Squash, Carrots
Spiced Chicken with Mango Salad



Spelt Salad with Pancetta & Peas

Dessert: Apple & Raspberry Crumble with Ice Cream or Custard

Lunch Day 4

Starter: Broccoli & Stilton Soup

Mains: Southern Indian Chicken Curry with a Selection of Indian Breads, Dips & Pickles
Three Cheese Macaroni with Roast Garlic & Tomatoes

Salads: Prawn Marie-Rose with Avocado & Rocket
Selection of Hummus, Pita Bread & Dips
Selection of Mini Quiche

Dessert: Strawberry & White Chocolate Trifle

Lunch Day 5

Starter: Slightly Spiced Tomato & Lentil Soup

Mains: Lebanese Shepherds' Pie with Sweet Potato Mash
Sea bass with Wild Rice & Roast Vegetables
Sweet Potato & Butternut Squash Vegetable Chilli with Nachos, Jalapeños, Salsa & Sour Cream

Salads: Mexican Slaw, Smoked Mackerel with Cherry Tomatoes & Cucumber
Falafel, Dips, Rocket, Baby Gem, Avocado & Parmesan Croutons

Dessert: Chocolate Brioche Bread & Butter Pudding with Cream or Custard

Sample Menu B

Breakfast

Full Scottish Breakfast

Cereals

Porridge

Whole Fruit

Yoghurts

Tea/Coffee & Juices

T/C & Snacks

Tea and Coffee all day; Bottled Water

Biscuits for Morning Break

Late Afternoon Sandwiches



Lunch Day 1

Starter: Butternut Squash & Coconut Soup

Mains: Roast Salmon with Sundried Tomatoes, Olives, Lemon & Capers
Classic Beef Lasagne
Southern Indian Chickpea Potato & Spinach Curry with Indian Bread & Dips

Sides: Broccoli, Kale & Green Beans with Toasted Almonds

Salads: Chicken Salad with Polenta Croutons
Rocket, Tomato & Parmesan Shavings with a Vinaigrette Dressing
Pear, Blue Cheese & Walnut Salad

Dessert: Apple, Rhubarb & White Chocolate Sponge with Custard

Lunch Day 2

Starter: Winter Vegetable Soup

Mains: Coq au Vin
Aubergine & Sweet Potato Moussaka
Linguine with Roast Cherry Tomatoes & King Prawns

Salads: Asparagus, Cherry Tomato & Feta Salad
Mozzarella, Tomato, Basil & Pesto Salad
Puy Lentils, Red & Yellow Pepper, Coriander & Mint Salad

Dessert: Banana Cake with Sticky Toffee Sauce

Lunch Day 3

Starter: Roast Pepper & Courgette Soup

Mains: Mushroom Risotto
Chicken & Leek Pie with Rosemary Potatoes & Braised Red Cabbage

Roast Pollock with Cherry Tomatoes & Broccoli

Salads: Avocado, Cherry Tomato, Asparagus & Red Onion Salad
Beetroot, Feta, Butternut Squash with Pine nuts
House Salad

Dessert: Apple Tart with Custard

Lunch Day 4

Starter: Broth Soup

Mains: 3 Cheese Macaroni with Kale & Cauliflower
King Prawn Chinese Stir Fry
Bangers & Mash with a Red Onion & Balsamic Gravy

Sides: Pak Choi & Savoy Cabbage

Salads: Smoked Mackerel, Lentil & Orange with Cider Crème Fraiche Dressing
Roast Chicken Salad with Gremolata & Polenta Croutons

Dessert: Chocolate Fudge Cake with Cream & Strawberries

Lunch Day 5

Starter: Tomato & Basil Soup

Mains: Peking Pork Stir Fry
Roast Salmon with Vine Tomatoes, Asparagus, Lemon & Broccoli
Linguine with Pesto & Green Beans

Salads: Butterbean, Tuna, Boiled Eggs, Cucumber & Cherry Tomato Salad
Mozzarella, Tomato, Basil & Pesto Salad
Chicken Caesar Salad with Croutons

Dessert: Lime & Coconut Cake

Lunch Day 6

Starters: Carrot & Coriander Soup

Mains: Chilli Con Carne with Rice, Nachos & Trimmings
Pollock Provencal
Sweet Potato Gratin

Salads: Green Beans, Goats' Cheese & finely Sliced Red Onion Salad
Aubergine & Chickpea Salad
Roasted Vegetable Cous Cous Salad

Dessert: Mixed Berry Pavlova