

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

"I would thoroughly recommend really delicious to use for catering. They catered lunch for a crew of 60 for a month and each day the menu was different, plenty of food choices and the portion sizes were fab. We had praise from the crew everyday on their meals. Tracey and sandy listen to your requests and do take things onboard and accommodate. I would use again and thoroughly would recommend them. They really are a professional team!"

Laura Wallace, Objective Media

"Really Delicious have catered on many of my jobs ranging from photo shoots to TV Commercials and large Films. They have a very good understanding of this industry and always accommodate our ever changing demands. They offer a great choice of menus ranging from healthy salads to hearty meals that are perfect for a long day filming outdoors. Very professional and friendly to deal with, I wouldn't hesitate to recommend them."

February 2018, Amelia Jacobsen, Amelia & Co Productions.

"I have used Really Delicious for a number of years now and on each job they deliver a top quality service both in terms of the variety of their menus and the professionalism of their staff. Working in an industry where things change minute by minute the team at Really Delicious manage to ensure that food is fresh and vibrant no matter how late the crew are running....."

David Nielson, Filming Scotland

"I have been delighted to work with Really Delicious many times over the years, most notably was their work on Waterloo Road, a continuing drama with several units filming at the same time, catering for 100+ numbers per day, filming for 9 months of the year. Really delicious managed to keep the menus varied, consistent and healthy over a long period with an excellent team of smiling professionals. I recently worked with Really Delicious on a challenging low budget Feature Film with big location moves filming entirely on location. Really Delicious came on board late in the day and did so with enthusiasm, despite the wet and muddy conditions. As always, the standard of catering was excellent and they rose to the challenge of feeding the crew big healthy food on a limited budget with fairly low numbers. I don't know how they do it, but they do it brilliantly! I can only recommend.

Pam Roberts

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