



*Out
Catering*

Executive chef
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Who we are

The birth of Inside Out has been the result of years of cooking, eating, and dreaming about all things food. In 2014, we set up our first business, The Rollin Pig, specialising in hog roast and BBQ catering.



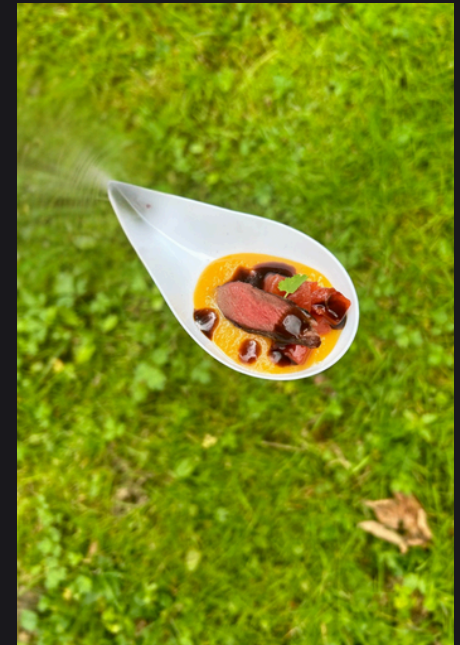
Catering for all needs



Here at Inside Out, we look after every aspect of catering from garden parties to large scale events. Whatever the occasion, we can create a bespoke menu to suit you.

Along with providing catering services, we can also provide a full bar service.

Every occasion



All our menus are priced for food only and additional costings may apply such as staffing and equipment hire.





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Canapes £1.50 + VAT

Unlike heartier party food, canapés prioritise aesthetics. They're bite-sized works of art, with meticulous arrangements, colourful ingredients, and creative garnishes. It's a feast for the eyes as much as the mouth.

Meat

- Chicken satay skewers with a satay dipping sauce
- Parma ham with watermelon feta cheese and mint
- BBQ venison with chorizo and crispy onions
- Sticky glazed pork belly with a peach chutney
- Seared fillet of beef with a horseradish crostini
- Pulled pork taco with caramelised apple
- Haggis bon bon with an Isle of Arran grain mustard dip
- Chicken liver pate plum chutney toast
- Game terrine on oat cake with a spiced peach chutney

Fish

- Smoked salmon cream cheese roulade on a potato blinis
- Torched mackerel baby beetroot and salted shallots
- King prawn and chorizo kebab
- Fish finger sliders with citrus mayo and wildrocket
- Thai crab cakes with a sweet chilli dip
- Crayfish and avocado cocktail
- Panko breaded cod with lemon and chive aioli
- Smoked mackerel pate with beetroot salsa
- Fish & chip with a tartar relish
- Blackened salmon slider with Asian slaw

Vegetarian

- Stilton beignets with grape jelly
- Pesto , olive tapenade ,cherry tomato, roasted pepper antipasti spoon
- Beetroot, goats cheese and pine nut
- Mini falafel bites with a chilli jam
- Basil infused cherry tomato with feta cheese
- Rice paper spring rolls with a ginger and shallot dip
- Manchego bites with romesco sauce
- Gazpacho shot
- Baked new potatoes cream cheese and chives



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Grazing Table



The beauty of a grazing table is the abundance of choices. It typically features an assortment of cheeses, cured meats, fresh fruits, dips, breads, oat cakes, nuts, olives, and even sweet treats. There's something to please every palate.

Grazing Table 1

£9.00 + VAT per person

Marinated Mediterranean vegetables,
mixed olives,
slow dried basil infused tomatoes,
pickles,
Selection of Scottish cheeses, artisan
breads with flavoured balsamic vinegar
and oils
Chutneys and fruit

Grazing Table 2

£12.50 + VAT per person

Selection of cold cut meats, scotch eggs, terrines
& pate
Selection of Scottish cheeses, pickles & olives
Slow dried tomatoes, marinated vegetables
Hot smoked salmon mousse, mini prawn
cocktails
Artisan breads and oatcakes, flavoured balsamic
vinegar and oils & Isle of Arran chutneys



Sample Menu 1

£23 + VAT per person

Roasted tomato and pepper soup with a pesto float

Served with crusty bread

Chicken liver and smoked bacon pate served with Arran
oatcakes and spiced peach and plum chutney

Roasted chicken breast with a fondant potato green bean
and a tarragon gravy

Mushroom and broad bean risotto topped with a rocket salad
toasted pine nuts and pesto oil.

Individual steak pie with pommes purée tender stem broccoli,
and glazed carrots.

Vanilla cheesecake and berry compote

Sticky toffee pudding with ice cream



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Plated Meal



Sample Menu 2

£26 + VAT per person

Smoked salmon and king prawn terrine with baby capers and a
red pepper emulsion

Wild mushrooms sautéed in garlic, chili and lemon, served in a
filo basket and topped with wild rocket

Slow-cooked beef with a red wine jus, served with truffle
pommes puree, honey and mustard root vegetables and
tender stem broccoli

Pan-seared fillet of seabass served with a hot smoked salmon
potato salad, with basil and lemon mayo dressing

Beetroot and goat cheese tart with candied walnuts and a
tossed salad

Chocolate torte with a mascarpone cream

Fresh peach poached in vanilla syrup with ice cream and
raspberry puree



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Plated Meal

Sample Menu 3

£35 + VAT per person

Grilled asparagus served on toasted sourdough with a
Béarnaise sauce

Crispy pork belly with black pudding, apple and vanilla
puree

Rolled shoulder of lamb with roasted mixed vegetables,
beetroot puree, purple sprouting broccoli and a red wine jus

Pan-fried fillet of seabass with a curried mussel broth,
sauteed

new potatoes and broad beans

Potato gnocchi with spinach and peas, finished with white
wine and cream

White chocolate cardamom and orange mousse with an
almond tuile

Basil macerated strawberries with vanilla cream and macaron

Sharing Menu

£39 + VAT per person

Selection of cold meats, artisan breads, oils, and vinegar
Slow-dried tomatoes, marinated vegetables Smoked
mackerel pate Ham terrine with pickle chutney and
oatcakes Olives, mozzarella & rocket salad Plum and
yellow pepper chutney

Grilled breast of chicken with our homemade gravy,
Honey and mustard glazed gammon joint with mustard
Side of salmon with lemon, garlic and herb butter
Harissa, kale, feta and butternut squash strudel

Sides

Sautéed garlic and herb new potatoes

Roasted root vegetables

Buttered greens

Baked cauliflower and broccoli with cheese

Desserts

Lemon tarts

Raspberry cheesecake



Out Catering Street Food Menus

The sights, sounds, and smells of street food are intoxicating. The rhythmic sizzle of ingredients hitting a hot plate, the colorful displays of spices and fresh produce, and the aroma of delicious cooking all combine to create a vibrant atmosphere presented in a unique market stall set up.

Spanish

Patatas Bravas with an aioli and chive dip
 Chicken and chorizo Paella
 Spanish skewers with baby caper dressing
 Citrus and fennel marinated olives

1 - Stall £10 + VAT pp

2 - Stalls - £18 + VAT pp

3 - Stalls - £27 + VAT pp

Additional cost for stall hire

American

Prime cut artisan dogs in a brioche finger roll
 Crispy onions, ketchup and mustard
 6oz smashed burgers in brioche buns
 Smoked shredded brisket
 Southern fried chicken

Mexican

Fish soft shell tacos
 Served with
 Crispy Mexican slaw and salsa
 Mexican street corn
 Nachos with a selection of toppings
 Chilli beef
 Spiced mixed beans
 Cheese
 Salsa
 Guacamole

Thai

Thai green curry with coconut rice
 Spring rolls with sweet chilli
 Thai basil fried rice with king prawns
 Vegetable Thai Laksa



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Street Food Menus

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Chinese

Jiaozi dumplings with a soy
sauce dip

Shredded crispy beef in a
plum sauce with egg
noodles

Crispy tofu with a chilli
sauce

Rou Jia Mo
(Chinese burger)

Loaded fries

Loaded skinny fries with
your choice of toppings

Mac & Cheese

Pulled pork

Haggis

BBQ sauce

Chicken shawarma

Crispy smoked bacon

Cheese sauce

Mac & Cheese

Straight up Mac & cheese

Toppings

Crispy smoked bacon

Cajun spice

BBQ pork

Haggis





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Street Food Menus

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Kebab

Chicken shawarma

Pork Koftas

Paneer Tikka

All of the above served with your
choice of

Flat breads

Pickled red cabbage

Shredded lettuce

Cucumber

Red onion

Tomatoes

Garlic mayo, mint yoghurt & chilli
sauce

Indian

Spiced chickpeas with pani puri

Pav bhajis

Lamb keema with mint dressing

Chapati

Mixed pakoras with dips

Tacos and Nachos

Cheese loaded Nachos

Sour cream, salsa, guacamole

Haggis and black pudding Nachos with
peppercorn sauce

Chili Loaded Nachos with cheese and sour
cream

Bean Chilli Nachos with cheese and sour
cream

Brisket soft shell taco with Mexican slaw
and BBQ sauce

Pulled pork soft shell taco with slaw and hot
sauce BBQ

Jackfruit taco with slaw and salsa



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BBQ Menu 1

£16 + VAT per person

4 oz hand pressed beef burgers served in a brioche bun

Artisan Hot Dog served in a finger bun

Breast of Chicken with a garlic, ginger and chilli marinade

Grilled halloumi and vegetable kebabs

New potato salad

Mixed cabbage coleslaw

Lemon and herb couscous

Mozzarella and tomato salad

BBQ

BBQ Menu 2

£19+ VAT per person

Moroccan spiced chicken breast with a mint yoghurt dressing

4oz hand pressed beef burgers served in brioche buns with a red onion jam

Pulled BBQ pork

Grilled salmon with a herb butter

Spiced roasted chickpea and cauliflower served with soft shell tacos

Mixed cabbage coleslaw

Greek style salad

Grilled Mediterranean vegetables

Tossed mixed leaf salad

New potato salad

Tomato and rocket salad with balsamic dressing



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BBQ Menu 3

£24 + VAT per person

- Beef brisket slow cooked in a dark ale
- Chicken tikka kebab served with flatbreads
- Venison burgers served in brioche buns with red onion jam
- Chickpea burgers with a tomato and coriander salsa
- Grilled king prawns with lemon and herb butter
- Roasted vegetable couscous
- Slow dried tomatoes with rocket and balsamic
- Grilled field mushrooms with goats cheese and pesto
- Spiced mixed beans with pitta bread and yoghurt dressing
- New potato salad with lemon, caper and parsley dressing
- Mixed cabbage coleslaw Selection of sauces and chutneys

BBQ

- BBQ Jackfruit with pineapple salsa and vegan slaw
- Teriyaki Tofu Skewers, cauliflower and chickpeas, pickled cabbage and mint dressing
- Mixed bean burgers served in a vegan brioche bun
- Meat free sausages with fried onions
- Grilled Mediterranean vegetable couscous
- Tossed mixed leaf salad
- New potatoes with a lemon, parsley and baby caper dressing
- Grilled vegan Mexican street corn on the cob
- Selection of breads and wraps
- Selection of dressings, sauces and salsas

Vegan/Vegetarian

£15 + VAT per person



Hog Roast Menus

Hog Roast Sample Menu 1 £900+ VAT

12 hour slow cooked Hog served
in brioche buns
Haggis stuffing
Black pudding stuffing
Apple sauce
BBQ sauce
Roasted chickpeas and
cauliflower tacos with
pickled red cabbage
and a mint yoghurt dressing (V)

Sample Menu 2

£1,050 + VAT

12 hour slow cooked Hog served in
brioche buns
Haggis stuffing
Black pudding stuffing
Apple sauce
BBQ sauce
Moroccan spiced chicken
Mixed beans flash fried with garlic,
ginger and chilli
served in flat bread with
a tomato and coriander salsa (V)
Mixed cabbage coleslaw
New potatoes with a grain mustard and
chive dressing
Tossed mixed leaf salad
with red onion and cherry tomatoes
Grilled vegetable couscous

Sample Menu 3

£1,200 + VAT

12 hour slow cooked
Hog served in brioche buns
Salmon in a garlic and lemon butter
Moroccan spiced chicken
Haggis stuffing
Black pudding stuffing
Apple sauce
BBQ sauce
Mixed beans flash fried with garlic,
ginger and chilli served in flat bread
with a tomato and coriander salsa (V)
Mixed cabbage coleslaw
Grilled Veg Couscous
New potatoes with a grain mustard and
chive dressing



Out Catering

Dessert Station

£7.50 + VAT per person
Please Select 3 Desserts

Chocolate torte with mascarpone and lime cream

Salted caramel popcorn pots

Mini meringue nest with fresh cream and seasonal berries

Lemon Posset with shortbread

Cranachan Eton Mess

Cheesecake with seasonal berries

Cherry Bakewell tart

Salted caramel chocolate brownie with a toasted hazelnut cream

Orange chocolate pot with shortbread

Vanilla panna cotta with rhubarb and champagne jelly pot

Crème brûlée with raspberry short bread

Crepes with chocolate sauce



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Evening Buffet



Hot Filled Rolls

£5.50 + VAT per person (2 rolls per person)

- Smoked Ayrshire bacon
- Square slice
- Black pudding
- Plant-based links
- Potato scone

Indian

£6.50 + VAT per person

- Chicken pakora Veg pakora
- Onion bhaji
- Spiced onions
- Poppadom's
- Chilli sauce
- Mango chutney

Loaded Mac & Cheese

£7.00 + VAT per person
Mac & Cheese straight up

- Toppings
- Crispy bacon
- Pulled pork
- Crispy onions
- Slow-dried tomatoes
- Pulled BBQ pork

Mini Pie Selection & Sausage

Rolls

£5 + VAT per person

- Steak pies
- Chicken curry
- Mac & Cheese
- Pork and chorizo sausage rolls
- Pork and black pudding

Tacos & Nachos

£7.00 + VAT per person

- Toppings
- Pulled pork
- BBQ brisket
- Chilli beef
- Smoked Chicken
- Spiced bean chilli
- Sour cream
- Guacamole
- Salsa
- Grated cheese
- Jalapenos
- Mixed salad
- All served with nachos or soft sell tacos



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Hot fork buffet

A hot fork buffet is a type of buffet that offers a selection of hot, substantial dishes meant to be eaten with a fork and knife

£14 + VAT per person

Please choose 3 (minimum number of 30 guests)

Scottish craft pork sausages with caramelised red onions wholegrain mustard mash

Arbroath Smokie Kedgeree with boiled soft egg

Slow braised beef in dark ale, creamed potatoes, buttered cabbage, and parsnip crisps

Vegetable tagine with lemon couscous and harissa dressing

Crisp belly of pork with braised red cabbage and candied apple with crispy hasselback potatoes

Venison hot pot Lentil crofters pie topped with sweet potato mash

Chicken and chorizo paella

Haggis neeps and tatties with a whiskey cream

Chicken and mushroom pie Lamb/vegetable biryani curry, topped with sultanas, almonds, and coconut

Lamb / vegetable biryani with a curry sauce topped with sultanas, almonds and coconut

Thai chicken/vegetable curry with jasmine infused rice

Chili beef bowl with boiled rice, sour cream, cheese and nachos

Enchiladas – chicken or vegetable, Mexican rice, and salsa

Mac & Cheese with garlic bread



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Sandwich Platters sandwich

Sandwiches come in endless varieties, so you can easily create a platter that caters to a wide range of tastes and dietary needs. You can include options with different breads, fillings, vegetables, and condiments to ensure there's something everyone will enjoy.

Artisan Sandwich platters

£4.00 + VAT per person

Freshly baked focaccia and ciabatta along with our freshly made wraps and breads from our local bakery.

The sandwich fillings may vary. Fillings will be supplied to meet all dietary requirements.
Requests are welcome



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Finger Buffets

Finger Buffets come in endless varieties, so you can easily create a buffet that caters to a wide range of tastes and dietary needs. Please note finger buffets are supplied with biodegradable disposable plates.

Please note that our menu items are subject to change based on availability and supply chain factors. A like for like alternative will be supplied.

Finger buffet sample menu 1

£7.50 +VAT per person
Selection of sandwiches
& wraps

- Pork and chorizo sausage rolls
- Spicy chicken kebabs
- Goats cheese and red onion tarts
- Veg batons with hummus

Finger buffet sample menu 2

£9.00 + VAT per person
Selection of sandwiches
& wraps

- Spiced chicken kebabs
- Individual cheese and spring onion quiche
- Smoked salmon and cream cheese crostini
- Pork and chorizo sausage rolls
- Greek salad skewer
- Veg batons with hummus

Add to your finger buffet

- Selection of cakes - £3.00
- Fruit/granola/yoghurt pots - £2.50
- Cheese platters - £6.00
- Disposables - £1.00 per person
- Cans - £1.50 per can
- Cartons of juice (1 litre) - £3.00
- Bottles of water (1 litre) - £2.00
- Tea & Coffee - £2.00
- Crisps - £1.25



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Out Catering Breakfast

A catered breakfast offers convenience and efficiency, allowing participants to start their day right without the hassle of meal preparation. It fosters a conducive environment for networking and productivity while providing a variety of nutritious options to suit different dietary needs.

Welcome Breakfast

£5.50 + VAT per person

Tea & fresh filtered
coffee
or fruit juice
with a selection of mini
pastries

Hot morning rolls

£3.00 + VAT per person

(1 roll per person)

Smoked bacon
Pork links
Square slice
Potato scones
Scrambled
Egg
(Plant based and GF options
available)

Continental Breakfast

£7.95 + VAT per person

Selection of mini pastries
Fruit, yoghurt and granola
pots Cold cut meats
Sliced cheese
Selection of freshly baked
breads with a variety of
spreads
Tea & coffee
Fruit Juice

Cooked Breakfast

£9.50 + VAT per person

Smoked bacon
Square slice
Pork links
Black pudding
Potato scones
Beans
Mushrooms
Selection of rolls and bread
Tea & coffee
Fruit Juice



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Ice Cream Cart



Introducing the newest addition to our array of culinary delights:
The Inside Out Catering Ice Cream Cart!

Elevate your weddings, events, and parties with a touch of sweetness that will leave your guests smiling.

Our professionally curated selection of premium ice cream flavours and toppings ensures that every scoop is a delightful indulgence.

Whether you're celebrating a wedding, corporate event, or birthday party, our ice cream cart adds a memorable and interactive element to your festivities.

With customisable packages tailored to your preferences and budget, our team is dedicated to delivering a seamless and unforgettable experience.

Prices starting from £425.00 + VAT



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Kids Menu

£14 + VAT per person

Starter

Mozzarella sticks with a salsa dip
Lentil soup
Vegetable batons and bread sticks and hummus

Main

Chicken Goujons with wedges
Smashed cheeseburger and wedges
Tomato and basil pasta with garlic bread

Desserts

Isle of Arran ice cream pot
Sticky toffee pudding



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Pizza Oven

Elevate your event with the irresistible charm of our new wood-fired pizza catering! At Inside Out, we're excited to bring the authentic taste of artisanal pizza to your gathering. Our state-of-the-art wood-fired oven delivers a perfect crispy crust and smoky flavour that will wow your guests.

From classic Margherita to inventive gourmet creations, every pizza is handcrafted with the freshest ingredients and baked to perfection on-site. Whether it's a wedding, corporate event, or casual get-together, our wood-fired pizza will add a deliciously unique touch to your special occasion.

Prices starting from £12.00 per person + VAT



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Drinks Package & Bar Tarif

Here at inside out we are known for our amazing value and that doesn't just stop at the food. See below our drinks package along with our bar prices.

Bar Prices

Smirnoff Vodka £5.00
 Cointreau £5.00
 Gordons Gin £5.00
 Baileys £5.00
 Grouse Whisky £5.00
 Sailor Jerry Rum £5.00
 Morgan's Rum £5.00
 Jack Daniels £5.50
 Southern Comfort £5.00
 Bacardi £5.00
 Malibu £5.00
 Brandy £5.50
 Specialty Gins £6.00
 Specialty Vodka £6.00
 Malt Whisky £6.00

Btl of Corona £4.50
 Btl of Smirnoff Ice £4.50
 Btl of Peroni £4.50
 Btl of WKD £4.50
 Cans of Guinness £5.00
 Specialty Real Ales £5.00
 Magners Cider £5.00

Fizz £20

White wine £17

Pinot £17

Red £17

Rose -£17

The Deal - Inside and Out

£21 per person + VAT
 2 drinks per person at the
 drinks reception
 (beer or prosecco)
 ½ bottle of wine per person
 Toast drink - Fizz



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Additional costings

Set up, delivery & equipment for hot food - £25.00

Crisps - £1.25 per person

Delivery £5.00 (50p per mile out with local area)

Selection of tray bakes - £3.00

Fruit/granola & yoghurt pot - £2.50 per person

Cheese platters - £6.00 per person

Cans - £1.25 per can

Cartons of juice (apple & orange 1 litre) - £3.00

Bottles of water (still or sparkling 1 litre) - £3.00

Tea & coffee - £2.00

Pastries - £3.00

Kitchen:

Kitchen set-up - £150.00

BBQ - £25.00

Trestle tables - £3.00

Gazebo - £80.00

Oven - £25.00

Equipment: Trestle
tables - £3.00

Linen Napkins - £1.50

Linen - £15.00 per linen

Water jugs - £1.00

Sharing menu utensils
£10 per table

Chafing bases & fuel
£2.50 per set

Bar:

Bar set up & equipment - £150.00

Ice - £2.00 per bag

(provide bags for the drinks reception and for the bar in the evening)

Thank you,

Richard Mc Shane
& The Inside Out Team