# NSIDE

Out Catering

Executive chef Pichard Mc Shane



Firstly, you will see our packages based on 100 guests.

These include canapés, main meal, crockery, cutlery, staff, and VAT.

Additional costs for travel, accommodations, ferries, and equipment may apply depending on the venue.

We will put a quote together for you based on your numbers and specific requirements.

Secondly, our food-only menu costs are also inclusive of VAT.



Plated Menu 1 £60.36 Plated Menu 2 £63.96

Plated Menu 3 £73.56

Plated Meal Packages





**BBQ Menu 1 £47.40** 

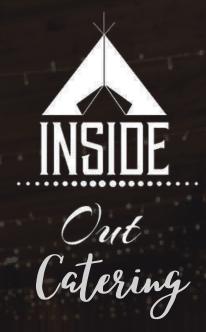
**BBQ Menu 2 £49.80** 

Plated Menu 3 £54.60

BBD Packages









#### Please note:

All menu costs, except for packages, are for food only.

Additional costs (such as staffing, equipment, or travel) will apply.

Staffing levels and costs are dependent on final guest numbers.

Equipment and setup may vary depending on the venue's facilities.

Some menus are subject to minimum guest numbers.

All menus can be tailored to suit dietary requirements and preferences.







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

Asparagus wrapped in Parma ham

BBQ venison with chorizo and crispy onions

Sticky glazed pork belly

Seared fillet of beef with a horseradish crostini

BBQ brisket slider

Haggis bon bon with an Isle of Arran grain mustard dip

Chicken liver pate plum chutney toast

Game terrine on oat cakes with a spiced peach chutney

#### Fish

Smoked salmon cream cheese on a potato blinis

Torched mackerel baby beetroot and salted shallots

King prawn and chorizo kebab

Fish finger sliders with citrus mayo

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

#### Vegetarian

Stilton's beignets with grape jelly

Pesto, olive tapenade, cherry tomato, roasted pepper antipasti spoon

Beetroot, goats cheese and pine nut on a crostini

Mini falafel bites with a chilli jam

Basil infused cherry tomato with feta cheese

Spring rolls with a ginger and shallot dip

Manchego bites with romesco sauce

Baked new potatoes cream cheese and chives







#### **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 £10.80 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 £14.40 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 £28.80 per person

Served with crusty bread

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

Roasted chicken breast with a fondant potato green bean,
glazed carrot and a tarragon gravy
Mushroom and broad bean risotto topped with a beetroot
crisps and chilli oil
Individual steak pie with pommes purée, tender stem broccoli,
and glazed carrots

Salted Caramel cheesecake with a honeycomb crumb

Sticky toffee pudding with ice cream

Sample Menu 2 £32.40 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 on a sourdough toast 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 velouté

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

Chocolate torte with a mascarpone cream
Basil macerated strawberries with vanilla cream and
macaron



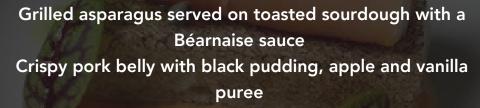




#### **Plated Meal**

Sample Menu 3

£42.00 per person



Rolled shoulder of lamb with roasted mixed vegetables, beetroot puree, purple sprouting broccoli, dauphinoise 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

Lemon curd tart, Mojito strawberries, glazed Italian meringue







#### Out Catering reet Food Me



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**

Chicken and chorizo Paella
Spanish meatballs in a homemade sauce
Patatas Bravas with an aioli and chive dip
Seasonal mixed Spanish salad
Rustic bread with side dressings
Mixed olives

#### **American**

Prime cut artisan dogs dressed in a brioche finger roll
6oz smashed burgers in brioche buns
BBQ shredded brisket
Plant based hot dogs
Sauces

#### Cost

£9.60 per person
Per cuisine
Additional cost for stall hire
£120.00

#### **Tacos & Nachos**

Served with toppings of
Chilli Beef
Bean chilli (Ve & GF)
Pulled pork
Salsa, Sour cream, Guacamole
Cheese sauce
Jalapenos

#### Thai

Thai green chicken curry with aromatic rice
Vegetable spring rolls with sweet chilli sauce
Pork satay skewers
Sticky vegetable noodles





#### 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.

#### **Chinese**

Szechuan Pork Bao Buns
with pickled veg
Shredded crispy beef in a
plum sauce
Egg noodles
Crispy tofu with a chilli
sauce

#### **Loaded fries**

Loaded skinny fries with your choice of toppings:
 Mac & Cheese
Pulled pork in BBQ sauce
 Salt & chilli chicken
 in Katsu sauce
A selection of sauces and seasonings

Mac & Cheese
Straight up Mac & cheese

**Toppings** 

Crispy smoked bacon
Cajun spice
BBQ pork
Haggis
Crispy Onions
Selection of sauces



#### Street Food Menus

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#### Kebab

Chicken shawarma

choice of

**Shredded lettuce** 

Red onion

Garlic mayo, mint yoghurt & chilli

**Pork Koftas** 

Haloumi Tikka

All of the above served with your

Flat breads

Pickled red cabbage

Cucumber

**Tomatoes** 

sauce

#### Indian

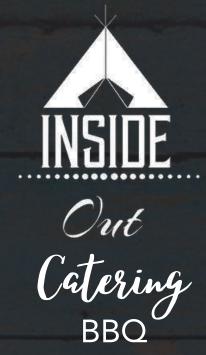
Spiced chickpeas with panipuri Tandoori butter chicken Naan Breads Mixed pakoras with dips Rice Poppadom's and spiced onions

#### Southern Fried Chicken

**Buffalo chicken wings** Chicken tenders Chicken burgers Coleslaw Salad and sauces

Please also see page 19 for our Pizza menu!!





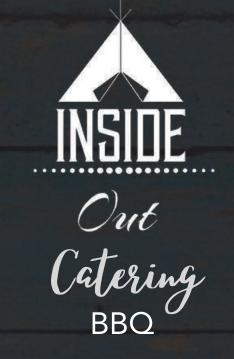


BBQ Menu 1 £20.40 per person BBQ Menu 2 £24.00 per person

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 marinate
Grilled halloumi and vegetable kebabs
New potato salad
Mixed cabbage coleslaw
Lemon and herb couscous
Mozzarella and tomato salad

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 marinate
Pulled BBQ pork
Grilled halloumi and vegetable kebabs
New potato salad
Mixed cabbage coleslaw
Lemon and herb couscous
Caprese salad
Grilled Mediterranean vegetables
Corn on the cob







#### BBQ Menu 3

£28.80 per person

Slow-cooked Beef brisket
Chicken tikka kebab served with flatbreads
4 oz hand-pressed beef burgers served in a brioche bun
Chickpea burgers with a tomato and coriander salsa,
Grilled salmon in a lemon and herb butter
Roasted vegetable couscous
Slow-dried tomatoes with rocket and balsamic
Grilled field mushrooms with goat's 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

Vegan/Vegetarian £20.40 per person

BBQ Jackfruit with pineapple salsa and vegan slaw

Mixed bean burgers served in a vegan brioche bun

Vegan hot dog with crispy onions
Grilled Mediterranean vegetable couscous
Tossed mixed leaf salad
New potatoes with a lemon, parsley and baby
caper dressing
Grilled corn on the cob
Selection of dressings, sauces and salsas









#### **Hog Roast Sample Menu 1** £1140.00

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

£1380.00

12-hour slow-cooked Hog served in

brioche buns

Haggis stuffing

Black pudding stuffing

Apple sauce

**BBQ** sauce

Spiced chicken

Mixed beans flash fried with garlic,

ginger and chilli

served in flat bread

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

#### Sample Menu 3

£1560.00

12-hour slow-cooked

Hog served in brioche buns

Salmon in a garlic and lemon butter

Spiced chicken

Haggis stuffing

Black pudding stuffing

Apple sauce

**BBQ** sauce

Mixed beans flash fried with garlic,

ginger and chilli served in flat bread

Tomato and coriander salsa (V)

Mixed cabbage coleslaw

New potatoes with a grain mustard and

chive dressing

Roasted vegetable cous cous







# Mini Dessert Station

£7.20 per person

Please select three desserts

Two if your numbers are below 60

These desserts will be served buffet-style, in mini portions. Each guest will be able to enjoy one of each.

Please pick three options:

Chocolate torte with mascarpone and lime cream

Mini meringue nest with fresh cream and seasonal berries

Lemon posset with shortbread

Cranachan

**Eton mess** 

Cheesecake with seasonal berries

**Cherry Bakewell** 

Salted caramel chocolate brownie with toasted hazelnut cream

Orange chocolate pot with shortbread

Vanilla and rhubarb panna cotta

Crème brûlée with raspberry shortbread







#### **Hot Filled Rolls**

£3.60 per person (1 roll per person)

**Smoked Ayrshire bacon** 

Square slice Black pudding Plant-based links

Potato scone

#### <u>Indian</u>

£8.40 per person

Chicken pakora
Veg pakora
Spiced chick pea panipuri
Spiced onions
Poppadoms
Chilli sauce
Mango chutney

#### **Loaded Mac & Cheese**

£9.60 per person

Mac & Cheese straight up

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

Mini Pie Selection & Sausage Rolls £6.60 per person

Steak pie Mac & Cheese Scotch pies Pork and herb sausage rolls Tacos & Nachos £9.60 per person

Toppings:

Chilli beef

Mexican Chicken

Spiced bean chilli

Sour cream

Guacamole

Salsa

Cheese sauce

**Jalapenos** 

Mixed salad

All served with nachos

or tacos



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

£19.20 per person

Please choose three (minimum number of 60 guests or reduce to two choices)

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
Cottage pie with roasted root veg
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 or vegetable biryani curry, topped with sultanas, almonds, and coconut
Thai chicken or vegetable curry with jasmine infused rice
Chili beef bowl with boiled rice, sour cream, cheese and nachos
Chicken or vegetable enchiladas, Mexican rice, and salsa

Mac & Cheese with garlic bread



#### 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

£4.80 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.

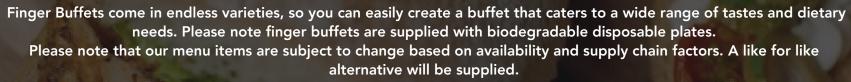
Requests are welcome











#### Finger buffet sample menu 1

£9.00 per person Selection of sandwiches & wraps Pork and herb sausage rolls Spicy chicken kebabs Goats cheese and red onion Veg batons with hummus

#### Finger buffet sample menu 2

£10.80 per person

Selection of sandwiches

& wraps

Spicy chicken kebabs

Individual cheese and spring

onion quiches

Smoked salmon and cream

cheese crostini

Pork and herb sausage rolls

Greek crostini

Veg batons with hummus

#### Add to your finger buffet

Selection of cakes - £3.00

Fruit/granola/yoghurt pots - £3.00

Cheese platters - £7.20 per person

Disposables - 30p per person

Cans - £1.80 per can

Cartons of juice (1 litre) - £3.60

Bottles of water (1 litre) - £2.40

Tea & Coffee - £2.40

**Crisps - £1.50** 







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 £6.60 per person

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

Hot morning rolls

£3.60 + 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**

£9.54 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

# £11.40 + VAT per person Smoked bacon Square slice Pork links Black pudding Potato scones Beans Mushrooms Selection of rolls and bread Tea & coffee Fruit Juice

**Cooked Breakfast** 





Party Favourites Menu £9.60 per person

Mini Mac'n'cheese pies
Sausage Rolls
Sandwiches
Veg Pakora
Chicken Pakora
Selection of sauces

Disposables can be provided for 30p per person

Delicious, No-Fuss Party Food with Inside Out Catering
At Inside Out Catering, we make your party simple and stress-free with our selection
of crowd-pleasing, buffet-style options. From savory sausage rolls and hearty pies to
other bite-sized favorites, our menu is perfect for any casual celebration. We focus on
delivering quality, flavorful food that's easy to serve and enjoy, allowing you to focus

on the fun.

Let us handle the food so you can enjoy your event with minimal hassle.



# INSIDE

Out Catering Ice Cream Bike



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 £540.00 Based on 100 guests







Add a delightful touch to your next event with Inside Out Catering's new crepe station! Whether you're hosting a corporate gathering, wedding, or intimate celebration, our made-to-order crepes offer a delicious, customizable treat that will wow your guests. Choose from a variety of sweet and savory fillings, and watch as our talented chefs prepare each crepe right before your eyes. It's the perfect interactive experience that combines flavor and fun – your guests will love every bite!

CREPES

#### £6.60 per person

**Toppings:** 

Strawberry

Banana

Blueberries

Lemon

Sugar

Nutella

Whipped cream



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.



Equipment:
Sharing menu utensils £12.00 per table
Chafing bases & fuel - £3.00
per set
Disposables - 30p service

Crisps - £1.50 per person

Delivery £6.00 (50p per mile out with local area)
Selection of tray bakes - £3.00

Fruit, granola & yoghurt pot - £3.00 per person
Cheese platters - £7.20 per person
Cans - £1.80 per can

Cartons of juice (apple & orange 1 litre) - £3.60

Tea & coffee - £2.40

Pastries - £3.60

Kitchen:
Kitchen set-up - £180.00
- £240.00
Gazebo set-up &
equipment - £180.00

## Thank you,

Pichard Mc Shane

& The Inside Out Team