

INSIDE Out Catering

Executive chef
Richard Mc Shane

www.insideout-catering.co.uk

info@insideout-catering.co.uk





INSIDE

Out

Catering

Please note:

All menu prices, except for package options **listed at the end** of the brochure, are for food only. Additional costs may apply, including staffing, equipment, and travel. Staffing levels and associated costs are subject to final guest numbers, and equipment requirements and setup may vary depending on the venue's facilities. Some menus are subject to minimum guest numbers.

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





INSIDE Out Catering

Canapés £2.20

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



INSIDE



Out

Catering

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

£11.40 per person

Chargrilled Mediterranean vegetables
Mixed marinated olives
Herb-marinated semi-dried tomatoes
House-pickled vegetables
Selection of three Scottish cheeses
Fresh artisan breads
Extra virgin olive oil & aged balsamic
Scottish chutneys, oatcakes & crackers
Grapes, seasonal fruit and dried fruits

Grazing Table 2

£16.50 per person

Selection of premium cold-cut meats
Smooth hot smoked salmon pâté
Selection of Scottish cheeses
Mixed marinated olives & house pickles
Chargrilled Mediterranean vegetables
Herb-marinated semi-dried tomatoes
Fresh artisan breads & Scottish oatcakes
Extra virgin olive oil & aged balsamic
Isle of Arran chutneys



INSIDE



Out

Catering

Our Plated Meal Options

£33.00 per person

Starters (Choose Two)

Roasted Tomato & Red Pepper Soup (V)

Finished with basil pesto

(bread & butter can be requested)

Chicken Liver Pâté

Served with Scottish oatcakes, red onion marmalade and artisan bread

Classic Tomato Bruschetta (V)

Toasted ciabatta topped with marinated tomatoes, basil, garlic, parmesan and balsamic glaze

Scottish Smoked Salmon Roulade

Served with crème fraîche, pickled cucumber, dressed leaves



INSIDE



Out Catering

Our Plated Meal Options

Main Courses (Choose Three)

Supreme of Chicken

Served with potato gratin, seasonal vegetables and a tarragon cream sauce

Slow Braised Scottish Beef

Served with creamed potato, seasonal vegetables and a rich red wine gravy

Individual Scottish Steak Pie

Served with creamed potato, seasonal vegetables and rich gravy

Roasted Mediterranean Vegetable & Tomato Pasta (Veg & Vegan)

Finished with fresh basil and served with garlic bread



INSIDE



Out

Catering

Our Plated Meal Options

Desserts (Choose Two)

White Chocolate & Raspberry Cheesecake

Finished with raspberry coulis

Sticky Toffee Pudding

Served with warm toffee sauce and vanilla ice cream

Lemon Posset

Served with Scottish shortbread crumb and fresh berries

Chocolate Torte

Served with salted caramel sauce and vanilla cream



INSIDE Out Catering



Kids Menu

£18.00 per person

Starters (Choose One)
Mozzarella Sticks with Tomato Salsa and salad
Vegetable Batons, Breadsticks, Hummus and salad

Main Courses (Choose One)
Chicken Goujons served with Wedges & salad
Cheeseburger served with Wedges & salad
Tomato & Basil Pasta served with Garlic Bread

Desserts (Choose One)
Isle of Arran Ice Cream Pot
Sticky Toffee Pudding with Vanilla Ice Cream





INSIDE 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

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

Street food
(minimum of 2 stalls)
2 stalls - £26.40
3 stalls - £36.00

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





INSIDE 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.

Noodle Bar

Choose One Protein

Teriyaki Chicken

Sticky Chilli Beef

Crispy Tofu (VG)

Served With

Stir-fried Asian Vegetables

Choose One Sauce

Teriyaki

Sweet Chilli

Satay

Black Bean

Hoisin & Ginger

Finish With

Crispy Onions

Spring Onions

Sesame Seeds

Coriander

Lime







INSIDE

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.

Baked Potatos

Choose Your Filling

BBQ Pulled Pork

Chilli Beef

Tuna Mayo

Chicken Tikka

Vegan Chilli (VG)

Toppings - Mature Cheddar, Sour Cream, Spring Onions, Crispy Onions, Jalapeños, Coleslaw & Butter







INSIDE 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.

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





INSIDE 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.

Indian

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

Kebab

Chicken shawarma
Pork Koftas
Haloumi 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

Southern Fried Chicken

Buffalo chicken wings
Chicken tenders
Chicken burgers
Coleslaw
Salad and sauces



INSIDE

Out

Catering

Pizza Oven



£14.40 per pizza

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.



INSIDE

Out

Catering



BBQ Menu 1

£22.20 per person

4oz Hand-Pressed Beef Burgers served in a Brioche Bun
Garlic, Ginger & Chilli Marinated Chicken Breast
Mixed Grilled Halloumi & Vegetables
Garlic & Herb Baby Potato Salad
Mixed Cabbage Coleslaw
Heritage Tomato, Mozzarella & Basil Salad





INSIDE Out Catering

BBQ Menu 2

£27.00 per person

4oz Hand-Pressed Beef Burgers served in a Brioche Bun
Garlic, Ginger & Chilli Marinated Chicken Breast
Artisan Hot Dog served in a finger bun
Mixed Grilled Halloumi & Vegetables
Slow Cooked Pulled BBQ Pork topping
Garlic & Chive Potato Salad
Mixed Cabbage Coleslaw
Caprese Salad
Corn on the Cob
Fresh Brioche Buns
Burger Cheese Slices, Crispy Onions & Gherkins
BBQ Sauce, Burger Sauce, Tomato Ketchup & American Mustard



INSIDE

Out

Catering



BBQ Menu 3
£31.80 per person

Slow Cooked BBQ Beef Brisket
Chicken kebab served with Flatbreads
4oz Hand-Pressed Beef Burgers served in Brioche Buns
Artisan Hot Dog served in a finger bun
Grilled salmon in a lemon and herb butter
Mixed Grilled Halloumi & Vegetables
Roasted Vegetable Couscous
Lemon, Parsley & Chive Potato Salad
Mixed Cabbage Coleslaw
Slow-Dried Tomatoes with Rocket & Balsamic
Grilled Mediterranean Vegetables
Selection of Sauces, Chutneys & Pickles



INSIDE Out Catering



Hot fork buffet £21.60 per person

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. This will be served in smaller portions, so people can have a bit of everything.

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

Slow Braised Beef in a Rich Dark Ale Gravy served with Creamed Potatoes & Seasonal Vegetables

Cumberland Sausages served with Creamy Mash, Caramelised Onion Gravy & Seasonal Vegetables

Chicken & Mushroom Pie served with Creamed Potatoes & Seasonal Vegetables

Chicken & Chorizo Paella

Thai Chicken Curry served with Jasmine Rice

Thai Vegetable Curry served with Jasmine Rice (VG)

Chilli Beef served with Rice, Sour Cream, Cheese & Tortilla Chips

Chicken Enchiladas served with Mexican Rice & Tomato Salsa

Vegetable Enchiladas served with Mexican Rice & Tomato Salsa (VG)

Vegetable Tagine served with Lemon Couscous & Harissa Dressing (VG)





INSIDE Out Catering

Hog Roast Menus - Based on 60 people

Hog Roast Sample Menu 1

£1200.00

12-Hour Slow-Cooked Hog

served in Fresh Brioche Buns

Traditional Sage & Onion Stuffing

Haggis Stuffing

Apple Sauce

BBQ Sauce

Roasted Cauliflower & Chickpea Tacos with Pickled Red Cabbage & Mint Yoghurt (V)

Garlic & Chive Potato Salad

Mixed Cabbage Coleslaw

Corn on the Cob

House Mixed Salad





INSIDE Out Catering

Hog Roast Menus - Based on 60 people

Sample Menu 2

£1620.00

12-Hour Slow-Cooked Hog

served in Fresh Brioche Buns

Garlic, Ginger & Chilli Marinated Chicken Breast

Grilled salmon in a lemon and herb butter

Mixed Grilled Halloumi & Vegetables

Traditional Sage & Onion Stuffing

Haggis Stuffing

Apple Sauce

BBQ Sauce

Garlic & Chive Potato Salad

Mixed Cabbage Coleslaw

Corn on the Cob

House Mixed Salad





INSIDE

Out Catering

Dessert Station £7.80 per person

Please select three desserts
These desserts will be served buffet-style

Please pick three options:

Chocolate Brownie with Salted Caramel Sauce
Lemon Posset with Scottish Shortbread Crumb
Raspberry Cranachan
Mini Eton Mess with Seasonal Berries
Chocolate Mousse with Chocolate Shavings
Vanilla Panna Cotta with Berry Compote
Apple Crumble Pots with Vanilla Custard
Millionaire's Shortbread Bites
Raspberry & White Chocolate Blondie

Numbers below 60 please pick a selection of 2



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



INSIDE

Out

Catering

CREPES



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!

£6.60 per person

2 crepes per person

Toppings:

Strawberry

Banana

Blueberries

Lemon

Sugar

Nutella

Whipped cream



INSIDE

Out

Catering

Evening Buffet



Hot Filled Rolls

£4.20 per person (1 roll per person)

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

Indian

£9.60 per person

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

Loaded Mac & Cheese

£12.00 per person

Mac & Cheese straight up

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

Mini Pie Selection & Sausage Rolls

£7.80 per person

Steak pie
Mac & Cheese
Scotch pies
Pork and herb sausage rolls

Tacos & Nachos

£12.00 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



INSIDE

Out Catering



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

£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



INSIDE Out Catering



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



INSIDE 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
£6.60 per person
Tea & fresh filtered coffee
or
fruit juice
with a selection
of
mini pastries

Hot morning rolls
£3.60 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

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



INSIDE Out Catering



Party Favourites Menu

£10.80 per person

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

Disposables can be provided for 25p 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

Additional costings + VAT

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

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

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


Thank you,
Richard Mc Shane
& The Inside Out Team