



INSIDE
.....
*Out
Catering*

Executive chef
Richard McShane



*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.



Out Catering

Canapés £1.80

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 blini

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



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

£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



*Out
Catering*
Plated Meal

Sample Menu 1

£28.80 per person

Roasted tomato and pepper soup with a pesto dressing Served with crusty bread

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

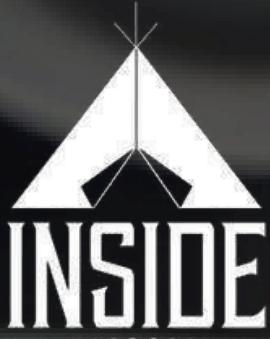
Roasted chicken breast with a fondant potato green bean, glazed carrot and a tarragon gravy

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



Out
Catering
Plated Meal

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



*Out
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Plated Meal

Sample Menu 3

£42.00 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, 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

Kids Menu

£16.80 per person

Starter

Mozzarella sticks with a salsa dip

Lentil soup with crusty bread

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



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

£12.00 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





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Street Food Menus

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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





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.

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

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

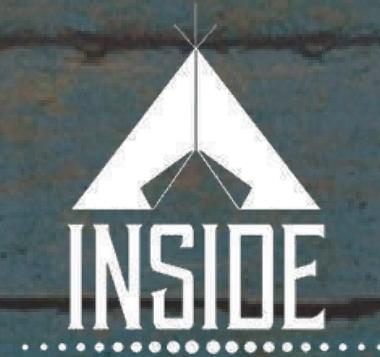
Chicken tenders

Chicken burgers

Coleslaw

Salad and sauces

Please also see page 19 for our Pizza menu!!



*Out
Catering*

BBQ Menu 1

£20.40 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

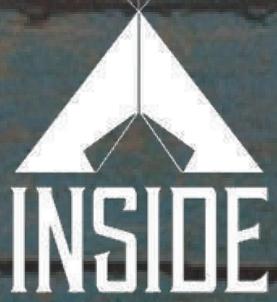
Grilled halloumi and vegetable kebabs

New potato salad

Mixed cabbage coleslaw

Lemon and herb couscous

Mozzarella and tomato salad



*Out
Catering*

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

Pulled BBQ pork

Grilled halloumi and vegetable kebabs

New potato salad

Mixed cabbage coleslaw

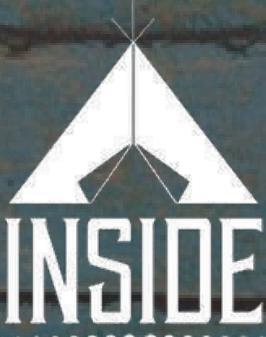
Lemon and herb couscous

Caprese salad

Grilled Mediterranean vegetables

Corn on the cob





*Out
Catering*

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

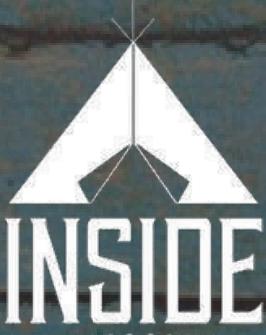
Grilled field mushrooms with goat's cheese and pesto Spiced mixed beans with pitta bread and yoghurt dressing

New potato salad with lemon, caper and parsley dressing

Mixed cabbage coleslaw

Selection of sauces and chutneys





*Out
Catering*

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

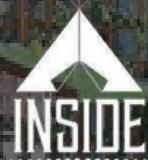
Tossed mixed leaf salad

New potatoes with a lemon, parsley and baby caper dressing

Grilled corn on the cob

Selection of dressings, sauces and salsas





*Out
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Hog Roast Menus - Based on 60 people

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)





Hog Roast Menus - Based on 60 people

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

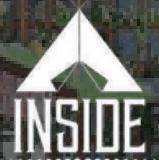
served in flat bread

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



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Hog Roast Menus - Based on 60 people

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





Out Catering

Dessert Station £7.20 per person

Please select three desserts. Two if your numbers are below 60
These desserts will be served buffet-style.

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



Out Catering Evening Buffet



Hot Filled Rolls

£3.60 per person (1 roll per person)

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

Indian

£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



Out Catering

Hot fork buffet £19.20 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)

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

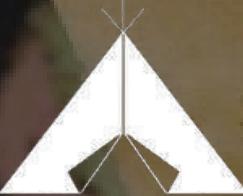
Sandwiches come in endless varieties, so you can easily create a platter that caters to a wide range of tastes and dietary needs. You can include options with different breads, fillings, vegetables, and condiments to ensure there's something everyone will enjoy.

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



INSIDE

*Out
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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

£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



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



*Out
Catering*

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 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
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

Toppings:

Strawberry

Banana

Blueberries

Lemon

Sugar

Nutella

Whipped cream



*Out
Catering*
Pizza Oven

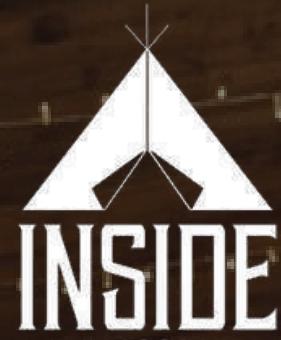


Elevate your event with the irresistible charm of our new wood-fired pizza catering! At Inside Out, we're excited to bring the authentic taste of artisanal pizza to your gathering. Our state-of-the-art wood-fired oven delivers a perfect crispy crust and smoky flavour that will wow your guests.

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.

£14.40 per 10 - 12" pizza





Out Catering

Below 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.



*Out
Catering*

Plated Meal Packages

Menu 1

£60.36

Menu 2

£63.96

Menu 3

£73.56



*Out
Catering*

Street Food - 3 stall Package

£55.44



Out
Catering

BBQ Packages

Menu 1

£47.40

Menu 2

£49.80

Menu 3

£54.60



*Out
Catering*

Hog Roast Packages

Menu 1

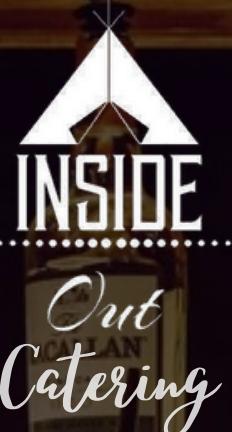
£40.10

Menu 2

£43.10

Menu 3

£45.30



Drinks Package & Bar Tariff

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

The Deal - Inside and Out

£25 per person + VAT
2 drinks per person at the
drinks reception
(beer or prosecco)
1/2 bottle of wine per person
Toast drink - Fizz

Bottles

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 £20.00
White wine £18.00
Pinot £18.00
Red £18.00
Rose £18.00



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Additional costings + VAT

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,

Richard McShane
& The Inside Out Team