



*Out  
Catering*

Executive chef  
*Richard Mc Shane*



## *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.



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## 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 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





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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

£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





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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

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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

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Salted Caramel cheesecake with a honeycomb crumb  
Sticky toffee pudding with ice cream

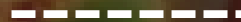


*Out  
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Plated Meal

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



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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

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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

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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





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## 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





## *Out Catering*

### 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







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## 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

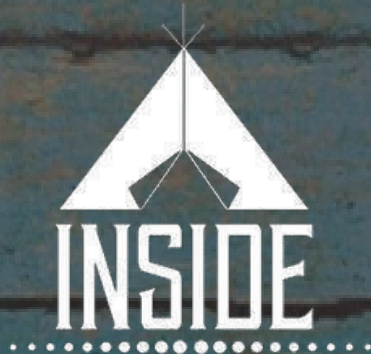
Chicken burgers

Coleslaw

Salad and sauces

Please also see page 19 for our Pizza menu!!



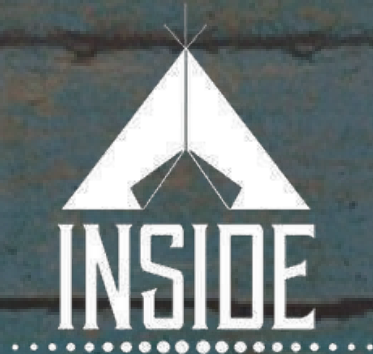


## *Out Catering*

### 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 marinade  
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





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### 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



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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





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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)





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## 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



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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



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## 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





## *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



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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





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## 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.





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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





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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





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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.

£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.





# Plated Meal Packages

Menu 1

£60.36

Menu 2

£63.96

Menu 3

£73.56





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# *Street Food - 3 stall Package*

**£55.44**





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# BBQ Packages

Menu 1

£47.40

Menu 2

£49.80

Menu 3

£54.60



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# Hog Roast Packages

Menu 1

£40.10

Menu 2

£43.10

Menu 3

£45.30





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## 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  
drink's reception  
(beer or prosecco)

½ 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 Mc Shane  
& The Inside Out Team