



*Out  
Catering*

Executive chef  
*Richard Mc Shane*



## 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
- 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 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

### Vegetarian

- Stilton 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
- 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



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Plated Meal

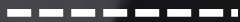
Sample Menu 1

**£24.00 + VAT 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 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

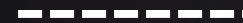
Sticky toffee pudding with ice cream

Sample Menu 2

**£27.00 + VAT per person**

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

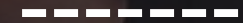
Wild mushrooms sautéed in garlic, chili and lemon, served on a  
sourdough toast and topped with wild rocket



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

£35.00 + VAT 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, sautéed 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



### Sharing Menu

£39.00 + 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

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Grilled breast of chicken with our homemade gravy

Honey and mustard glazed gammon

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



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Kids Menu

£14.00 + VAT 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

£8.00 + VAT

Per person, per cuisine  
Additional cost for stall hire

### 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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### 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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### 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!!



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BBQ Menu 1

£17.00 + 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

£20.00 + 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

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**

**£24.00 + VAT 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 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**

**Vegan/Vegetarian**

**£17.00 + VAT 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 Menus - Based on 60 people

**Hog Roast Sample Menu 1**

**£950.00 + 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**

**£1,150 + VAT**

- 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**

**£1,300 + VAT**

- 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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## Mini Dessert Station

£6.00 + VAT per person

Please Select 3 Desserts

These desserts will be served in a buffet style, and mini versions. Each person will be able to take 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 a toasted hazelnut cream

Orange chocolate pot with shortbread

Vanilla and rhubarb panna cotta

Crème brûlée with raspberry short bread



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Evening Buffet



Hot Filled Rolls

£3.00 + VAT per person (1 roll per person)

Smoked Ayrshire bacon

Square slice

Black pudding

Plant-based links

Potato scone

Indian

£7.00 + VAT per person

Chicken pakora

Veg pakora

Spiced chick pea panipuri

Spiced onions

Poppadom's

Chilli sauce

Mango chutney

Loaded Mac & Cheese

£8.00 + VAT per person

Mac & Cheese straight up

Toppings

Crispy bacon

Crispy onions

Slow-dried tomatoes

Pulled BBQ pork

Mini Pie Selection & Sausage Rolls

£5.50 + VAT per person

Chicken curry

Mac & Cheese

Scotch pies

Pork and herb sausage rolls



Tacos & Nachos

£8.00 + VAT 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

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

£14.00 + VAT per person

Please choose 3 (minimum number of 30 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



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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





## *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

£7.50 + VAT 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

£9.00 + VAT 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 - £2.50

Fruit/granola/yoghurt pots - £2.50

Cheese platters - £6.00 per person

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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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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**Party Favourites Menu**  
**£8.00 per person + VAT**

**Mini Mac'ncheese pies**  
**Sausage Rolls**  
**Sandwiches**  
**Veg Pakora**  
**Chicken Pakora**  
**Selection of sauces**

Disposables can be provided for 25p + VAT 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 £425.00 + VAT

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!

**£5.50 per person + VAT**

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.

£12.00 per 10 - 12" pizza + VAT



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## Additional costings

### Equipment:

Sharing menu utensils -  
£10.00 per table  
Chafing bases & fuel -  
£2.50 per set  
Disposables - 25p per  
person

Crisps - £1.25 per person  
Delivery £5.00 (50p per mile out with local area)  
Selection of tray bakes - £2.50  
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  
Tea & coffee - £2.00  
Pastries - £3.00

### Kitchen:

Kitchen set-up - £150.00  
Gazebo set-up &  
equipment - £150.00

Thank you,

Richard Mc Shane  
& The Inside Out Team