



*Out
Catering*

Executive chef

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Who we are

The birth of Inside Out has been the result of years of cooking, eating, and dreaming about all things food and drink. In 2014, we set up our first business, The Rollin Pig, specializing in hog roast and BBQ catering.



for every occasion



Catering for all needs



Here at Inside Out, we look after every aspect of catering from garden parties to large scale events whatever the occasion we can create your bespoke menu to suit any occasion.

Along with providing catering services we can also provide a full bar service.

All our menus are priced for food only and additional costings may apply such as staffing and equipment hire.





Out Catering

1. Canapes
2. Grazing table
3. Plated meals
4. Plated meals continued
5. Street food
6. Street food continued
7. Street food continued
8. BBQ Options
9. BBQ Options continued
10. Hog Roast
11. Desserts
12. Evening Buffet
13. Hot Fork
14. Sandwich Platters
15. Finger buffet
16. Breakfast
17. Kids Menu
18. Drinks Menu
19. Additional costings
20. Inside over and Out!



Canapes £1.50 + VAT

Unlike heartier party food, canapés prioritize 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 stomach.

Meat

- Chicken satay skewers with a satay dipping sauce
- Parma ham with watermelon feta cheese and mint
- BBQ venison with chorizo and crispy onions
- Sticky glazed pork belly with a peach chutney
- Seared fillet of beef with a horseradish crostini
- Pulled pork taco with caramelised apple
- Haggis bon bon with an Isle of Arran grain mustard dip
- Chicken liver pate plum chutney toast
- Game terrine on oat cake with a spiced peach chutney

Fish

- Smoked salmon cream cheese roulade 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
- Blackened salmon slider with Asian slaw

Vegetarian

- Stilton beignets with grape jelly
- Pesto , olive tapenade ,cherry tomato, roasted pepper antipasti spoon
- Beetroot, goats cheese and pine nut
- 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





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

£9.00 + VAT per person

Marinated Mediterranean vegetables, mixed olives, slow dried basil infused tomatoes, pickles, selection of Scottish cheese, artisan breads with flavoured balsamic vinegar and oils, chutneys and fruit platters

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



Sample Menu 1
£23 + VAT per person

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

Chicken liver and smoked bacon 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 rocket salad
toasted pine nuts and pesto oil.

Individual steak pie with pommes purée tender stem broccoli,
and glazed carrots.

— — — —

Vanilla cheesecake and berry compote
Sticky toffee pudding with ice cream

INSIDE

Out
Catering

Plated Meal



Sample Menu 2
£26 + 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 in a
filo basket 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 mayo dressing

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

— — — —

Chocolate torte with a mascarpone cream
Fresh peach poached in vanilla syrup with ice cream and
raspberry puree



Sample menu 3
£35 + VAT 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 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

— — — —

White chocolate cardamom and orange mousse with an almond tuile

Basil macerated strawberries with vanilla cream and macaron



Out
Catering

Plated Meal



Sharing Menu
£39 + 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

— — — —

Grilled breast of chicken with our homemade gravy,

Honey and mustard glazed gammon joint with mustard

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



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

£10 + VAT per person

- Patatas Bravas with an aioli and chive dip
- Chicken and chorizo Paella
- Spanish skewers with baby caper dressing
- Citrus and fennel marinated olives

American

£10 + VAT per person

- Prime cut artisan dogs in a brioche finger roll, crispy onions, ketchup and mustard
- 6oz smashed burgers in brioche buns
- Smoked shredded brisket
- Southern fried chicken

Thai

£10 + VAT per person

- Thai green curry with coconut rice
- Spring rolls with sweet chilli
- Thai basil fried rice with king prawns
- Vegetable Thai Laksa

1- Stall £10+VAT pp

2 - Stalls - £18+VAT pp

3 - Stalls - £27+VAT pp

Additional cost for stall hire

Indian

£10 + VAT per person

- Spiced chickpeas with pani puri
- Pav bhajis
- Lamb keema with mint dressing
- Chapati
- Mixed pakoras with dips

Mexican

£10 + VAT per person

- Fish soft shell tacos served with a crispy Mexican slaw and salsa
- Mexican street corn
- Nachos with a selection of toppings
- Chilli beef
- Spiced mixed beans
- Cheese
- Salsa
- Guacamole



INSIDE

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Street Food Menus

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Chinese

£10 + VAT per person

- Jiaozi dumplings with a soy sauce dip
- Shredded crispy beef in a plum sauce with egg noodles
- Crispy tofu with a chilli sauce
- Rou Jia Mo (Chinese burger)

Loaded fries

£10 + VAT per person

- Loaded skinny fries with your choice of toppings
- Mac & Cheese
- Pulled pork , haggis and BBQ sauce
- Chicken shawarma
- Crispy smoked bacon with cheese sauce

Mac & Cheese

£10 + VAT per person

- Straight up Mac & cheese
- Mac & cheese with crispy smoked bacon
- Cajun Mac & cheese
- BBQ pork Mac &cheese
- Haggis Mac & cheese

Tacos and Nachos

£10 + VAT per person

- Cheese loaded Nachos, sour cream, salsa, guacamole
- Haggis and black pudding Nachos with peppercorn sauce
- Chili Loaded Nachos with cheese and sour cream
- Bean Chilli Nachos with cheese and sour cream
- Brisket soft shell taco with Mexican slaw and BBQ sauce
- Pulled pork soft shell taco with slaw and hot sauce
- BBQ Jackfruit taco with slaw and salsa



INSIDE

*Out
Catering*

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Kebab

£10 + VAT per person

Chicken shawarma

Pork Koftas

Paneer 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

Desserts

£7.50 + VAT per person

Crepes with chocolate sauce

Vietnamese fried bananas

Brownies

Cheesecake



INSIDE

Out
Catering

BBQ



BBQ Menu 1

£16 + 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 marinated,

Grilled halloumi and vegetable kebabs

New potato salad

Mixed cabbage coleslaw

Lemon and herb couscous

Mozzarella and tomato salad

BBQ Menu 2

£19+ VAT per person

Moroccan spiced chicken breast with a mint yoghurt dressing

4oz hand pressed beef burgers served in brioche buns with a red onion jam

Pulled BBQ pork

Grilled salmon with a herb butter

Spiced roasted chickpea and cauliflower served with soft shell tacos

Mixed cabbage coleslaw

Greek style salad

Grilled Mediterranean vegetables

Tossed mixed leaf salad

New potato salad

Tomato and rocket salad with balsamic dressing



INSIDE

*Out
 Catering*



BBQ Menu 3
£24 + VAT per person

- Beef brisket slow cooked in a dark ale
- Chicken tikka kebab served with flatbreads
- Venison burgers served in brioche buns with red onion jam
- Chickpea burgers with a tomato and coriander salsa
- Grilled king prawns with 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

Vegan/Vegetarian
£15 + VAT per person

- BBQ Jackfruit with pineapple salsa and vegan slaw
- Teriyaki Tofu Skewers, cauliflower and chickpeas, pickled cabbage and mint dressing
- Mixed bean burgers served in a vegan brioche bun
- Meat free sausages with fried onions
- Grilled Mediterranean vegetable couscous
- Tossed mixed leaf salad
- New potatoes with a lemon, parsley and baby caper dressing
- Grilled vegan Mexican street corn on the cob
- Selection of breads and wraps
- Selection of dressings, sauces and salsas



*Out
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Hog Roast Menus

Hog Roast

Sample Menu 1

£900+ 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

£1,050 + VAT

12 hour slow cooked Hog served in brioche buns
Haggis stuffing
Black pudding stuffing
Apple sauce
BBQ sauce
Moroccan spiced chicken
Mixed beans flash fried with garlic, ginger and chilli served in flat bread with a 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
Grilled vegetable couscous

Sample Menu 3

£1,200 + VAT

12 hour slow cooked Hog served in brioche buns
Salmon in a garlic and lemon butter
Moroccan spiced chicken
Haggis stuffing
Black pudding stuffing
Apple sauce
BBQ sauce
Mixed beans flash fried with garlic, ginger and chilli served in flat bread with a tomato and coriander salsa (V)
Mixed cabbage coleslaw
Grilled Veg Couscous
New potatoes with a grain mustard and chive dressing



Out Catering

Dessert Station

£7.50 + VAT per person
Please Select 3 Desserts

- Chocolate torte with mascarpone and lime cream
- Salted caramel popcorn pots
- Mini meringue nest with fresh cream and seasonal berries
- Lemon Posset with shortbread
- Cranachan Eton Mess
- Cheesecake with seasonal berries
- Cherry Bakewell tart
- Salted caramel chocolate brownie with a toasted hazelnut cream
- Orange chocolate pot with shortbread
- Vanilla panna cotta with rhubarb and champagne jelly pot
- Crème brûlée with raspberry short bread
- Crepes with chocolate sauce
- Vietnamese fried bananas





INSIDE

*Out
Catering*
Evening Buffet

Hot Filled Rolls

£5.50 + VAT per person (2 rolls per person)

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

Indian

**£6.50 + VAT per
person**

Chicken pakora
Veg pakora
Onion bhaji
Spiced onions
Poppadom's
Chilli sauce
Mango chutney

Loaded Mac & Cheese

£7.00 + VAT per person

Mac & Cheese straight up or loaded with:
Crispy bacon
Pulled pork
Crispy onions
Slow dried tomatoes
Pulled BBQ pork

Mini Pie Selection and Sausage Rolls

£5 + VAT per person

Steak pies
Chicken curry
Mac & Cheese
Pork and chorizo sausage rolls
Pork and black pudding

Tacos & Nachos

£7 + VAT per person

Pulled pork
BBQ brisket
Chilli beef
Smoked Chicken
Spiced bean chilli
Sour cream
Guacamole
Salsa
Grated cheese
Jalapenos
Mixed salad

All served with nachos or soft sell tacos

INSIDE

Out Catering

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 + VAT per person (Please pick 3 minimum number of 30 guests)

- Scottish craft pork sausages with caramelised red onions wholegrain mustard mash
- Arbroath Smokie Kedgerie 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
- Venison hot pot
- 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/vegetable biryani curry, topped with sultanas, almonds, and coconut

- Lamb / vegetable biryani with a curry sauce topped with sultanas, almonds and coconut
- Thai chicken/vegetable curry with jasmine infused rice
- Chili beef bowl with boiled rice, sour cream, cheese and nachos
- Enchiladas – chicken or vegetable, Mexican rice, and salsa
- Mac & Cheese with garlic bread





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
£4.00 + 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)



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. There may be additional charges for crockery hire, delivery costs and staffing fees

Finger buffet sample menu 1

£7.50 +VAT
per person

Selection of sandwiches & wraps
Pork and chorizo sausage rolls
Spicy chicken kebabs
Tomato and basil Bruschetta
Goats cheese and red onion tarts
Veg batons with hummus

Finger buffet sample menu 2

£9 + VAT
per person

Selection of sandwiches
Spiced chicken kebabs
Individual cheese and spring onion quiche
Smoked salmon and cream cheese crostini
Pork and chorizo sausage rolls
Vegetable spring rolls with sweet chili dip
Veg batons with hummus

Add to your finger buffet

Selection of cakes – £3.00
Fruit/granola/yoghurt pots- £2.50 per person
Cheese platters - £6
Disposables - £1.00 per person
Cans - £1.50 per can
Cartons of juice (apple, orange 1 litre) - £3.00
Bottles of water (still or sparkling 1 litre) - £2.00
Tea & Coffee - £2.00



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
£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



*Cant
Catering*

Kids Menu

£14 + VAT per person

Starter

- Mozzarella sticks with a salsa dip
- Lentil soup
- 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

INSIDE

Out Catering

Drinks Package & Bar Tarif

Here at inside out we are known for our amazing value and that doesn't just stop at the food.

Bar Prices

see below our famous drinks package along with our 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

Specialty Gins £6.00

Bacardi £5.00

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

Specialty Vodka £6.00

Peach Schnapps £5.00

Brandy £5.50

Malibu £5.00

Malt Whisky £6.00

Fizz £20

White wine £17

Pinot - £17

Red - £17

Rose - £17

The Deal inside and out

£15.00 per person + VAT

2 drinks per person at the drinks reception (beer or prosecco)

½ bottle of wine per person on the table

Water jugs

Toast drink



INSIDE

Out Catering

Additional costings

Drinks:

Cans - £1.50

Cartons of juice (apple & orange 1 litre) - £3.00

Bottles of water (still or sparkling 1 litre) - £2.00

Tea & coffee - £2.00

Bar:

Bar set up & equipment - £150.00

Ice - £2.00 per bag (provide bags for the drinks reception and for the bar in the evening)

Bar pricing list – TBC

Kitchen:

Kitchen set-up – £150.00

BBQ – £25.00

Trestle tables – £3.00

Gazebo – £80.00

Equipment:

Trestle tables – £3

Linen Napkins – £1.50

Linen – £13 per linen

Water jugs – £1

Sharing menu utensils – £10 per table

Chafing bases & fuel - £2.50 per one

Corporate:

Set up, delivery & equipment for hot food – £25.00
(larger numbers, must consider how many chafers and disposables are required. Consider over 30)

Crisps - £1.50 per person

Delivery £5.00 (50p per mile out with local area)

Selection of tray bakes – £2.50

Fruit - £2.00 per person

Cheese platters - £5.50

Disposables - £1.00 per person

Cans - £1.25 per can

Cartons of juice (apple & orange 1 litre) - £3.00

Bottles of water (still or sparkling 1 litre) - £3.00

tea & coffee - £2.00

Pastries - £3.00

A waiter in a tuxedo is holding a tray of appetizers. The background is a blurred outdoor setting with a white tablecloth and a bird in flight. The text is overlaid on the image.

Thank you.

Richard McShane