



WEDDING & EVENT CATERING



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

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

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

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!!



BBQ MENUS

Catering

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 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



BBQ MENUS

Catering

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

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
Cost 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



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



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

£7.00 + 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

£7.00 + 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



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



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.



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.

Prices starting from £12.00 per pizza + VAT



Ice Cream Cart

**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



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

Thank you,

Richard Mc Shane
& The Inside Out Team