



INSIDE



*Out
Catering*

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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. In 2014, we set up our first business, The Rollin Pig, specialising in hog roast and BBQ catering.



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 a bespoke menu to suit you.

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
5. Street food
6. Street food
7. Street food
8. BBQ Options
9. BBQ Options
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. Ice Cream Cart
21. 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



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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 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



INSIDE

*Out
Catering*



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

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



Plated Meal

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,
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

Basil macerated strawberries with vanilla cream and macaron

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



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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

£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

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

Indian

£10 + VAT per person

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

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





INSIDE

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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

BBQ sauce

Chicken shawarma

Crispy smoked bacon

Cheese sauce

Mac & Cheese

£10 + VAT per person

Straight up Mac &
cheese Toppings

Crispy smoked bacon

Cajun spice

BBQ pork

Haggis





INSIDE

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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

1 - Stall £10 + VAT pp

2 - Stalls - £18 + VAT pp

3 - Stalls - £27 + VAT pp

Additional cost for stall hire

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



Out Catering



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

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



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



INSIDE

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 & Sausage Rolls

£5 + VAT per person

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



Tacos & Nachos

£7.00 + 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 choose 3 (minimum number of 30 guests)

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

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)



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

£9.00 + VAT per person
Selection of sandwiches
& wraps

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 - £6.00
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



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



*Out
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. 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

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
 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
 Water jugs
 Toast drink - Fizz



*Out
Catering*

19

Additional costings

Set up, delivery & equipment for hot food – £25.00

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

Kitchen:

Kitchen set-up -£150.00

BBQ - £25.00

Trestle tables - £3.00

Gazebo - £80.00

Oven - £25.00

Equipment:

Trestle tables – £3.00

Linen Napkins – £1.50

Linen – £15.00 per linen

Water jugs – £1.00

Sharing menu utensils

£10 per table

Chafing bases & fuel

£2.50 per one

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)



INSIDE

Out Catering

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

A person wearing a black tuxedo jacket and a white shirt with a black bow tie is holding a silver tray filled with various appetizers. The background is blurred, showing what appears to be a wedding reception with white linens and floral arrangements.

Thank you.

Richard McShane