INSIDE

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



Catering for all needs





Every occasion



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







- 11. Desserts
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- 15. Finger buffet
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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







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

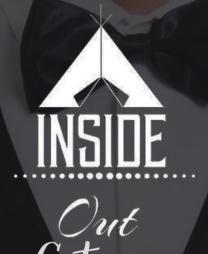
Grazing Table 2

£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 vinager and oils, Isle of Arran chutneys





Plated Meal



Sample Menu 1 £23 + VAT per person Sample Menu 2 £26 + 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

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



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

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

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

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





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.

<u>Spanish</u> £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

<u>American</u> £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

<u>Indian</u> £10 + VAT per person

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

<u>Thai</u> £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





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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)

<u>Loaded fries</u> £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





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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

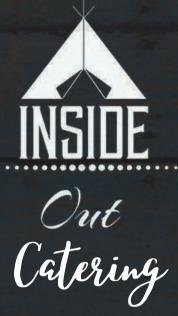
Cheese loaded Nachos, sour cream, salsa, quacamole Haggis and black pudding Nachos with peppercorn sauce Chili Loaded Nachos with cheese and sour cream Bean Chilli Nachos with cheese and sour cream

and BBQ sauce Pulled pork soft shell taco with slaw and hot sauce BBQ

Brisket soft shell taco with Mexican slaw

Jackfruit taco with slaw and salsa





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

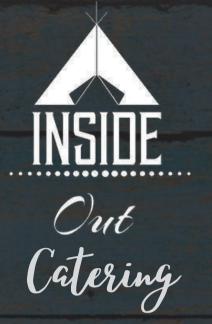
4oz hand pressed beef burgers served in brioche buns with a red onion jam Pulled BBQ pork

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







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

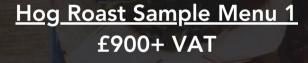
Vegan/Vegetarian £15 + VAT per person

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

Grilled vegan Mexican street corn on the cob Selection of breads and wraps Selection of dressings, sauces and salsas



Hog Roast Menus



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 **BBO** 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

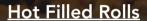
Sample Menu 3 £1,200 + VAT

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







£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



Out
Catering
Evening Buffet

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



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







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



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)









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 maybe 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



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)

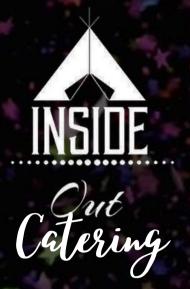
Continental Breakfast £7.95 + VAT per person

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







Kids Menu

£14 + VAT per person

<u>Starter</u>

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





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

Rose -£17

Red £17

The Deal - Inside and Out

£15.00 per person + VAT

2 drinks per person

at the drinks reception

(beer or prosecco)

1/2 bottle of wine per person

Water jugs

Toast drink - Fizz



Additional costings

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

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

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)





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

Thank you. Pichard W. Shane