

EAT DRINK
FEAST| PARTY
CELEBRATE
SHAREIFRIENDS
MENU FOOD
GATHERING

## CREATING UNFORGETTABLE OCCASIONS...

"Let us help add to your experience, with catering by Kate's Bespoke Catering. Our menus are designed to impress. With each dish carefully created to wow your guests both with taste and visual appeal. Whether you are designing your menu from our tried and tested favourites or creating something bespoke let us guide you in creating the perfect meal.

## KATE \& TEAM

## CANAPES

TEMPURA PRAWNS, WASABI MAYO

JERSEY ROYAL, SOUR CREAM, CHIVE CHICKEN SATAY SKEWERS

SMOKED SALMON BLINIS, CREAM CHEESE MUSHROOM ARANCINI, TRUFFLE MAYO

PEA, SPINACH, RICOTTA, ARANCINI

GOATS CHEESE VOL AU VENT

SMOKED MACKEREL, CUCUMBER

HAGGIS BON BONS, WHISKY MAYO

DUCK GYOZA, HOISIN SAUCE

MINI STEAK PIES, RELISH

CAULIFLOWER WINGS, HOT SAUCE

## THE CLASSIC 3 COURSER

3 Course Set Menu - £65 per person (ex vat)

## THE <br> STARTERS

CHICKEN \& HERB TERRINE, CHUTNEY, SOFT HERB SALAD SWEET POTATO, COCONUT \& CHILLI SOUP WITH CRUSTY BREAD

CHICKEN LIVER PATE, ARRAN CHUTNEY, OATCAKES

BREADED COD FISHCAKE, WARM TARTAR SAUCE, CRESS MULL CHEDDAR\& ONION TART, SOFT HERB SALAD WILD MUSHROOM \& TRUFFLE VELOUTE

CLASSIC CULLEN SKINK, PETERHEAD SMOKED HADDOCK HAM HOCK AND PARSLEY TERRINE, PICALLILI, HERB SALAD CHICKEN LIVER PARFAIT, TOASTED BRIOCHE, CHUTNEY, SOFT HERB SALAD

SMOKED SALMON, HORSERADISH MASCARPONE, DILL, CAPERS
£3.95 Supplement

## MULL CHEDDAR \& ONION TART, SOFT HERB SALAD

TEASMITH GINCURED SALMON, CUCUMBER, ROCKET SALAD, CAVIAR

KATE'S CRAYFISH COCKTAIL, MARIEROSE, LETTUCE, LEMON WARM GOATS CHEESE, PUFF PASTRY, RED ONION, THYME ROAST ORKNEY SCALLOPS, PEA PUREE, DILL, APPLE £5.95 Supplement

## THE <br> MAINS

> FREERANGE HIGHLAND CHICKEN, HAGGIS, WHISKY SAUCE, CABBAGE

24 HOUR BRAISED INVERURIE BEEF, MUSTARD MASH POTATO, CARROT

> BALMORAL VENISON, BRAISED RED CABBAGE, CELERIAC £7.50 Supplement

ROAST PORK LOIN, COLCANNON, BLACK PUDDING, ARRAN MUSTARD SAUCE

PAN FRIED SEABREAM, ROAST MED VEG, WARM NEW POTATOES, WILD GARLIC PESTO

ROAST FILLET OF INVERURIE BEEF, POMME ANNA, ROAST CARROT, PORT SAUCE £8.50 Supplement

SPICED ROAST GOURDON COD, CAULIFLOWER, PEAS HARISSACHICKEN BREAST, MOROCCANCOUSCOUS, MINT, YOGHURT

SLOW ROAST PORK BELLY, MASH POTATO, BUTTERED CABBAGE, MUSTARD SAUCE

ROAST CHICKEN SUPREME, POTATO GRATIN, GREEN BEANS \& SHALLOTS, ROAST RED PEPPER SAUCE

BAKED FILLET OF SALMON, LEMON \& HERBCRUMB, HASSLEBACK POTATO, DILL SAUCE

ROAST CHICKEN, CELRIAC, TRUFFLED POTATO, WILD MUSHROOMS

ROAST HAKE, ARBROATH SMOKIE RISOTTO, MONTROSE ASPARAGUS

ROSSHIRE LAMB RUMP, BRAISED GEM LETTUCE, ONION SOUBISE

## THE <br> DESSERTS

# ETON MESS PANNA COTTA, RASPBERRY, MERINGUE, CHAMBORD 

## TREACLE TART, CLOTTED CREAM

APPLETART TATIN, VANILLA ICE CREAM, SALTED CARAMEL SCOTTISH BERRY CREME BRULEE, BERRIES, SHORTBREAD KATESS STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, VANILLA ICE CREAM

BAKED VANILLACHEESECAKE, LEMONCURD, COOKIE CRUMB LEMON TART, CHANTILLY CREAM

CHOCOLATE DELICE, POPCORN, MASCARPONE SELECTION OF FRENCH \& BRITISH CHEESES, GRAPES, OATCAKES, CHUTNEY £6.50 Supplement

CHOCOLATE TART WITHCHANTILLYCREAM KATE'S SHERRY TRIFFLE

BREAD \& BUTTER PUDDING, CREME ANGLAISE

BARRA BERRY CHEESECAKE, CHAMPAGNE POACHED STRAWBERRIES

TIRIMASU, COFFEE, CHANTILLY CREAM, COCOA DARK CHOCOLATE FONDANT, MALTESER ICE CREAM RASPBERRY FRANGIPANE TART, RASPBERRY SORBET

## THE BAIRNS

## THREE COURSE MENU

ONE OPTION FOR EACH COURSE IS TO BE CHOSEN.
A HALF PORTION OF THE ADULT MAIN IS ALSO AN OPTION FOR YOUNGER GUESTS

MELON WEDGES
or
TOMATO SOUP

KATE'S MAC 'N' CHEESE
or
MARGHERITA PIZZA

MILKSHAKE \& COOKIES
or
CHOCOLATE BROWNIES

## £24 PER CHILD

## THE BAIRNS GRAZING BOXES

OUR MOST POPULAR OPTION FOR KIDS - THE GRAZING BOX IS SERVED AT THE SAME TIME AS THE ADULT STARTERS AND IS DESIGNED WITH YOUNGER PALETTES IN MIND. IT ALSO MEANS THAT YOUR JUNIOR GUESTS CAN EAT AT THEIR OWN LEISURE AND FIT EATING AROUND PLAYING.

COMPRISED OF A RANGE OF MINI FINGER FOODS INCLUDING A FILLED BRIOCHE ROLL, FRUIT JUICE, CRUDITIES, YOGHURT,

SWEET TREAT.
£18 PER CHILD

## Cote's

## A GREAT CATERER BRINGS YOUR VISION TO LIFE."

Kate McKenna
Owner of Kate's Bespoke Catering

## SEAFOOD BAR

MCBAY \& SONS SCOTTISH LOBSTER ORKNEY HAND-DIVED SCALLOPS<br>SCOTTISH LANGOUSTINES<br>LOCH FYNE OYSTERS MUSSELS \& CLAMS

SERVED WITH TRADITIONAL ACCOMPANIMENTS £85 PER PERSON

## OYSTER BAR

LOCH FYNE OYSTERS (3 PER PERSON) SERVED WITH TRADITIONAL ACCOMPANIMENTS
£9.50 PER PERSON

# I AM SO OVERWHELMED! HOW DOES THIS ALL WORK? 

WHAT FOOD OPTIONS DO WE PICK?
FOR THE THREE COURSE MEAL PLEASE SELECT ONE OPTION FOR EACH COURSE FOR THE ENTIRE PARTY.

WE WANTACHOICEMENUTHATOUR GUESTS CANPICK FROM?
FOR NUMBERS UNDER 30 PEOPLE WE DO NOT PROVIDE A CHOICE MENU.

BUT I KNOW SOME OF MY GUESTS WILL HAVE DIETARY REQUIRMENTS?

A SET 3 COURSE CHEFS CHOICE MENU WILL BE PROVIDED TO COVER ALL DIETARIES \& ALLERGIES THAT WILL ARISE. THIS MENU WILL BE DECIDED AT KATE'S DISCRETION PRIOR TO EVENT. THIS ALSO COVERS CANAPES AND ADDITIONAL FOOD OPTIONS.

## WHAT EXACTLY IS INCLUDED IN THE PRICE?

BREAD \& SCOTTISH BUTTER SERVED WITH MEAL | CROCKERY \& CUTLERY IS INCLUDED FOR FOOD SUPPLIED BY US. TEA \& COFFEE IS INCLUDED

WHAT DO WE NEED TO PROVIDE?
ITEMS NOT INCLUDED IN THE PRICE:
TABLES \& CHAIRS | TABLECLOTHS IF REQUIRED | NAPKINS | GLASSWARE FOR THE TABLE.
PLEASE ASK US FOR OUR LIST OF RECOMMENDED SUPPLIERS.

DO I HAVETO SPENDA MINIMUM AMOUNT?
WE HAVE A MINIMUM SPEND OF £1250 EX VAT PER EVENT.

## WILL MY KITCHEN BE OK FOR YOU TO COOK IN?

WE ARE USED TO CATERING IN DIFFERENT ENVIRONMENTS AND HAVE WORKED IN ALL TYPES OF SPACES HOWEVER, CERTAIN MENUS DO REQUIRE MORE EQUIPMENT THAN OTHERS SO WE DO ASK THAT YOU SEND THROUGH A LIST OR PHOTO OF KITCHEN EQUIPMENT AVAILABLE PRIOR TO RECEIVING YOUR QUOTE. WE ALSO REQUEST THAT YOUR KITCHEN IS COMPLETELY CLEAN AND FREE OF CLUTTER PRIOR TO OUR TEAM ARRIVING. SHOULD OUR STAFF NEED TO TIDY/CLEAN PRIOR TO PREPARING YOUR MEAL THIS MAY DELAY THE SERVICE AND INCUR AN ADDITIONAL FEE.

## ARETHEREANY ADDITIONALCOSTS?

EACH VENUE AND LOCATION IS DIFFERENT. THERE MAY BE ADDITIONAL COSTS SUCH AS REFUSE DISPOSAL, TRAVEL CHARGE, AND KITCHEN HIRE. THIS WILL BE HIGHLIGHTED ON YOUR PERSONALISED QUOTE.
ADDITIONAL STAFF CHARGES MAY ALSO APPLY IF SPECIFIC ENTERTAINMENT (FOR EXAMPLE SINGING WAITERS OR MURDER MYSTERIES) DELAY THE FOOD SERVICE AND REQUIRE STAFF TO BE ON SITE FOR A LONGER PERIOD.

## WHEN WILL YOUR TEAM SET UP?

OUR TEAM WILL ARRIVE ON SITE BETWEEN 2 HOURS AND 1 AND A HALF HOURS BEFORE THE EVENT START TIME. SHOULD THE EVENT START LATER THAN 25 MINUTES AFTER THE AGREED START TIME (NOT OWING TO A DELAY ON BEHALF OF KATE'S STAFF), AN ADDITIONAL STAFF CHARGE WILL APPLY.

## HOW DO I BOOK?

TO BOOK WE REQUIRE THE FULL AMOUNT PAID AT TIME OF BOOKING. FOR ALL CATERING WE REQUIRE NOTIFICATION OF THE CONFIRMED NUMBER OF GUESTS NO LATER THAN 30 DAYS PRIOR TO THE EVENT. ONCE CONFIRMED, THIS WILL BE THE MINIMUM NUMBER CATERED AND CHARGED FOR. ANY ADDITIONAL GUESTS WILL BE CHARGED ACCORDINGLY. PLEASE SEE OUR BOOKING FORM FOR FULL TERMS AND CONDITIONS.

