



Kate's

EST. 2017

BESPOKE CATERING

EAT | DRINK | PARTY

CREATING UNFORGETTABLE WEDDINGS...

"Let us help you transform your special day into something unforgettable, 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."

A handwritten signature in white cursive script that reads "Kate".

KATE & TEAM

A large white wedding tent is set up on a grassy field at dusk. The tent is illuminated from within, and a string of warm white lights is draped across its top. Several people are visible inside the tent, and a few are standing outside near the entrance on the left. The background consists of dark trees against a twilight sky. The text "THE WEDDING BREAKFAST PACKAGE" is overlaid in the center of the image in a white, sans-serif font.

THE
WEDDING
BREAKFAST
PACKAGE

CANAPES

TEMPURA PRAWNS, WASABI MAYO

JERSEY ROYAL, SOUR CREAM, CHIVE

MINI YORKSHIRE PUDDINGS

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



STARTERS

SOUP

Roast Plum Tomato/ Sweet potato & chilli/ Wild Mushroom/
Parsnip/ Carrot/ Cullen Skink/ Gazpacho

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 GIN CURED SALMON

Cucumber, rocket salad, caviar

KATE'S CRAYFISH COCKTAIL

Marie rose, lettuce, lemon

MEAT & CHEESE BOARD

A selection of meats, cheeses, olives, chutney, bread to share

£4.50 SUPPLEMENT

WARM GOATS CHEESE

Puff pastry, red onion, thyme

CHICKEN & HERB TERRINE

Chutney, Soft Herb Salad

BREADED COD FISHCAKE

Warm Tartar Sauce, Cress

MAINS

FREE RANGE 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

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

HARISSA CHICKEN BREAST

Moroccan cous cous, 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 & Herb Crumb, Hassleback Potato, Dill Sauce

DESSERTS

ETON MESS PANNA COTTA

Raspberry, meringue, chambord

CHOCOLATE TART

Chantilly Cream

KATE'S SHERRY TRIFLE

BREAD & BUTTER PUDDING

Vanilla Creme Anglaise

STRAWBERRY CHEESECAKE

Clotted Cream

APPLE TART TATIN

Vanilla ice cream, salted caramel

SCOTTISH BERRY CREME BRULEE

Berries, Shortbread

KATE'S STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla ice cream

BAKED VANILLA CHEESECAKE

Lemon curd, cookie crumb

LEMON TART

Chantilly cream

CHOCOLATE DELICE

Popcorn, mascarpone

SELECTION OF FRENCH & BRITISH CHEESES

Grapes, oatcakes, chutney

£6.50 SUPPLEMENT

EVENING FOOD

CLASSIC STOVIES
BEETROOT & OATCAKES

MINI PULLED PORK SLIDERS
ASIAN SLAW

SCOTTS BROTHERS MINI PIES
STEAK & GRAVY/ SCOTCH/ CURRY/ MACARONI

MACARONI CHEESE
WITH OR WITHOUT HAGGIS OR TRUFFLE

MIXED SANDWICHES
A SELECTION OF WHITE AND BROWN SANDWICHES



WHATS INCLUDED IN YOUR PACKAGE PRICE

CUTLERY & CROCKERY

Our standard range of cutlery and crockery is included in your package price. However, our suppliers have a wide range of different cutlery and crockery styles should you want to hire something different.

LINENS

Standard white linen napkins are included in your package price per person. However, if you are looking to add a touch of colour to your big day - we can absolutely help you! We work with a few different linen suppliers who offer wide ranges of coloured and patterned linens to suit everyones taste and themes.

BREAD & BUTTER

Sourdough bread from The Pheonix Bake House is included as standard. This is served with Grahams Dairy butter or oil & vinegar should you prefer.

SET UP

We will send staff members out either the day before or the day of to lay the tables with all cutlery, crockery, linen.

COMPLIMENTARY CAKE CUTTING

The Kate's team will cut and serve your wedding cake as standard. All you need to do is provide us with the trays you would like it served on.

STAFF

Chefs and front of house staff are included in your package price.

TEA & COFFEE

Tea and coffee with tablet is included in your menu price. This is served at a buffet station as standard for your guests to help themselves. This helps move people from the tables faster to get the party started.

REFUSE COLLECTION

Waste disposal will be organised through ourselves for food waste should your venue not provide this service.

GLASSWARE

If you are opting for our drinks package and evening bar service then we will provide all glassware for your wedding day. Whilst this will be our standard range, we can offer upgrades if you are looking for something a little different. If you are providing your own alcohol we can point you in the right direction of where to hire high quality glassware.

DIETARY FOOD

Please note that we will cater for all dietary requirements as standard, so don't worry about choosing a menu to suit everyone. It's your wedding day after all, choose the menu based on what you like!

ADDITIONAL

Depending on facilities at your venue we may need to bring in additional kitchen equipment. If this is required this will be highlighted on your personalised quote. A travel charge will be shown in your personalised quote based on your venue location.

PRICING FOR 80 + GUESTS

PACKAGE 1

Bread & Scottish Butter • 3 x Canapes • 2 Course Meal

£65 per person

PACKAGE 2

Bread & Scottish Butter • 3 x Canapes • 2 Course Meal • Evening Food

£69 per person

PACKAGE 3

Bread & Scottish Butter • 3 x Canapes • 3 Course Meal

£72 per person

PACKAGE 4

Bread & Scottish Butter • 3 x Canapes • 3 Course Meal • Evening Food

£77.50 per person

****ALL PRICES IN THIS BROCHURE ARE EXCLUSIVE OF VAT****

PRICING FOR UNDER 80 GUESTS

PACKAGE 1

Bread & Scottish Butter • 3 x Canapes • 2 Course Meal

£74 per person

PACKAGE 2

Bread & Scottish Butter • 3 x Canapes • 2 Course Meal • Evening Food

£78 per person

PACKAGE 3

Bread & Scottish Butter • 3 x Canapes • 3 Course Meal

£81 per person

PACKAGE 4

Bread & Scottish Butter • 3 x Canapes • 3 Course Meal • Evening Food

£86.50 per person

****ALL PRICES IN THIS BROCHURE ARE EXCLUSIVE OF VAT****

ADDITIONAL EXTRAS

CANAPES X 3	£9pp
CANAPES X 4	£13pp
CANAPES X 6	£16pp
CHARCUTERIE CUPS	£12pp
EVENING BUFFET	£9.90pp
CHEESEBOARD	£7.60pp
INTERMEDIATE COURSE	£P.O.A
WEDDING PLANNER	£P.OA
DESSERT TABLE	£7.50pp
SUPPLIERS MEALS	£24pp
SIDE DISHES	£12.50 per bowl
TEA & COFFEE ONLY	£2.95pp

ALL PRICES IN THIS BROCHURE ARE EXCLUSIVE OF VAT

**THE
DIETARIES**

THE DIETARY MENU

CHARGRILLED VEGETABLE TERRINE, ROMESCO, SOFT HERB SALAD

SWEET POTATO, COCONUT & CHILLI SOUP WITH CRUSTY BREAD

WILD MUSHROOM VELOUTE WITH CRUSTY BREAD

CHILLED GAZPACHO, TOASTED CROUTONS

MUSHROOM & TRUFFLE RISOTTO, PARSLEY, VEGAN CHEESE

BEETROOT WELLINGTON, VEGAN BUTTERED POTATO, GREEN BEANS

SWEET POTATO, RED ONION & SPINACH TART, ROCKET SALAD

CHOCOLATE TART WITH CHANTILLY CREAM

BAKED VANILLA CHEESECAKE, SCOTTISH BERRIES

BLACKCURRANT & BRAMBLE MOUSSE, BISCUIT BASE, MINT, LEMON

TEA, COFFEE & TABLET TO FINISH

The above menu is vegan, gluten free and nut free. The above menu will cover almost all dietaries declared in your RSVP's. Whilst all care has been taken in preparation, we cannot guarantee no traces of dairy, gluten and nuts.

An alternative option for canapes and evening food will also be supplied for guests with dietary requirements.

**THE
BAIRNS**



Kate's

Kate's

LATE 2017

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

CHICKEN STRIPS

MILKSHAKE & COOKIES

or

CHOCOLATE BROWNIES

£20 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 PALATES IN MIND. IT ALSO
ENSURES YOUR JUNIOR GUESTS CAN EAT AT THEIR OWN
LEISURE AND FIT DINING AROUND PLAYING.
THE GRAZING BOX IS COMPRISED OF A RANGE OF MINI FINGER
FOODS INCLUDING A FILLED BRIOCHE ROLL, FRUIT JUICE,
CRUDITIES, YOGHURT & SWEET TREAT.

£20 per child

A group of people are seated at a long wooden table outdoors, enjoying breakfast. The scene is set in a lush green area with trees in the background. It is raining, and the raindrops are visible in the air. The table is set with plates of food, glasses of water, and bottles of beverages. A large floral centerpiece is placed on the table. The people are dressed in casual attire, including jackets and hats, suggesting a cool and rainy day. The overall atmosphere is relaxed and social.

NON-TRADITIONAL
WEDDING
BREAKFAST

**T H E
S H A R E R**

SHARING FOOD

MOROCCAN LAMB, MINT YOGHURT, CORIANDER

POACHED TAY SALMON, DILL, CAPERS, GHERKINS

STEAK & ALE PIE

HARISSA ROAST CHICKEN

FREE RANGE CHICKEN, WILD MUSHROOM, MUSTARD
SAUCE

ROAST INVERURIE BEEF

£8.50 SUPPLEMENT CHARGE

MACARONI CHEESE WITH OR WITHOUT HAGGIS

ROAST MOSSIES PORK, CIDER, APPLE

AROMATIC THAI GREEN CHICKEN CURRY

SHARING FOOD

GARLIC ROAST NEW POTATOES

MOROCCAN COUS COUS

ROAST BEETROOT, FETA & PINENUT SALAD

CELERIAC & ARRAN MUSTARD SLAW

CAPRESE SALAD, TOMATO, BOCCONCINI & BASIL

MIXED LEAF SALAD WITH POPPY SEED DRESSING

GRILLED AUBERGINE, MINT YOGHURT, POMEGRANATE

ROAST CHANTENAY CARROTS, DUKKAH

JAPANESE POTATO SALAD

PEA, RICOTTA, MINT

PEACH, GREEN BEAN, ALMOND

STEAMED RICE

PRICING FOR 80 + GUESTS

PACKAGE 1

Selection of 5 canapés • 2 Mains & 3 Sides • Plated Dessert

£69 per person

PACKAGE 2

Plated Starter • 2 Mains & 3 Sides • Plated Dessert

£73 per person

PACKAGE 3

3 x Canapes • Plated Starter • 2 Mains & 3 Sides • Plated Dessert •
Evening Food

£84 per person

We can add on canapes or evening food to our packages where its not included, just let us know!

****ALL PRICES IN THIS BROCHURE ARE EXCLUSIVE OF VAT****

A person wearing a white shirt and a black apron is holding a large wooden platter. The platter is filled with several skewers of grilled meat and vegetables. The word "Kate's" is written in white cursive on the black apron.

Kate's

"A GREAT CATERER BRINGS
YOUR VISION TO LIFE."

Kate McKenna

Owner of Kate's Bespoke Catering

BBQ

THE MEATS

ABERDEENSHIRE BEEF BURGERS
PRESLEY'S OF OLDMELDRUM SAUSAGES
VEGGIE BURGERS
BBQ PORK CHOPS
GRILLED CHERMOULA CHICKEN
BBQ SEABASS CHILLI, LIME, CORIANDER
AROMATIC LAMB CHOPS

THE SIDES

MIXED LEAF SALAD WITH KATE'S POPPYSEED DRESSING
CELERIAC SLAW
MOROCCAN COUS COUS.
NEW POTATO AND CHIVE SALAD
ASIAN CRISP SLAW
ROAST PEACH, GREEN BEAN & ALMOND SALAD
GRILLED AUBERGINE, YOGHURT, POMEGRANATE
SELECTION OF ARTISAN BREADS.

SERVED WITH BRIOCH BUNS AND CONDIMENTS

BBQ 1

3 meats & 3 Sides • Plated Dessert

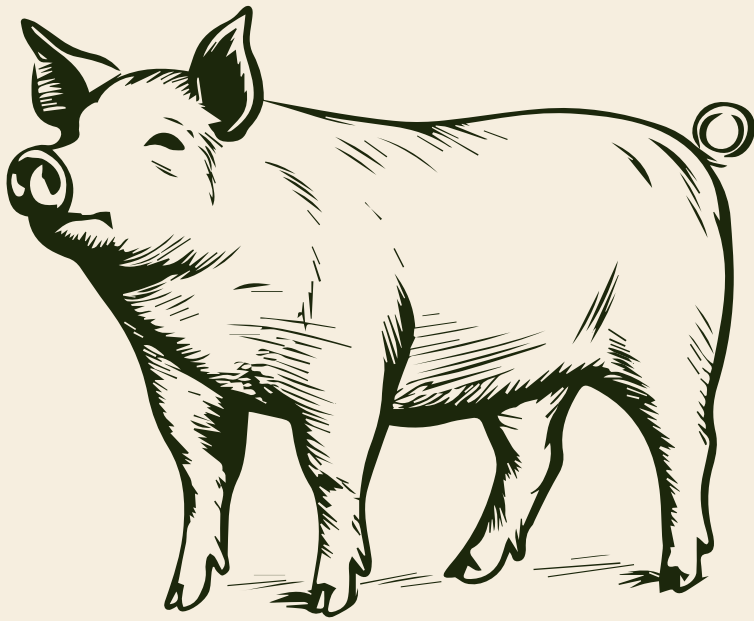
£65 per person

BBQ 2

Selection of 3 canapés • 3 meats & 3 Sides • Plated Dessert

£71 per person

THE HOG ROAST



Kate's

EST. 2017

EAT | DRINK | PARTY

THE WHOLE HOG

Our Hog roast is only available for 80 guests and over

SLOW ROASTED FREE-RANGE PIG

FRESHLY MADE APPLE SAUCE

SELECTION OF ACCOMPANIMENTS

3 X SALADS

(PLEASE CHOOSE FROM BBQ SECTION)

BRIOCHE BUNS

FULLY STAFFED FOR SERVING BUFFET STYLE

CHINA CROCKERY & SILVER CUTLERY

PACKAGE 1

Hog Roast Buffet • Plated Dessert
£58 per person

PACKAGE 2

Selection of 3 canapés • Hog Roast Buffet • Plated Dessert
£64 per person

PACKAGE 3

Selection of 3 canapés • Plated Starter • Hog Roast Buffet • Plated Dessert
£72 per person



SEAFOOD BAR

MCBAY & SONS SCOTTISH LOBSTER

ORKNEY HAND-DIVED SCALLOPS

SCOTTISH LANGOUSTINES

LOCH FYNE OYSTERS

MUSSELS & CLAMS

SERVED WITH TRADITIONAL ACCOMPANIMENTS

£89 per person

OYSTER BAR

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

£9.85 per person



Creating Exceptional Events