



weddings

Kate's BESPOKE CATERING

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."

Kate

KATE & TEAM





canapés

TEMPURA PRAWNS, WASABI MAYO

MINI BAKED POTATOES, SOUR CREAM, CRISPY BACON & CHIVES

KATE'S PORK & SAGE SAUSAGE ROLLS

SMOKED SALMON BLINIS, CREAM CHEESE

MUSHROOM ARANCINI, TRUFFLE MAYO

PEA, SPINACH, RICOTTA, ARANCINI

GOATS CHEESE & TOMATO VOL AU VENT

CRAB, LIME & CHILLI TOSTADA

HAGGIS BON BONS, WHISKY MAYO

DUCK OR VEG GYOZA, HOISIN SAUCE

KOREAN BBQ CHICKEN WAFFLES

HAM HOCK & MULL CHEDDAR BON BONS

CAULIFLOWER WINGS, HOT SAUCE

BEEF TATAKI CONE

COMPRESSED WATERMELON, WHIPPED FETA & WALNUT



alternatives to canapés

Chareuterie cones

Filled with a mixture of charcuterie, fresh fruit, cheeses & crackers, charcuterie cones are the delicious love child of canapés and grazing tables. Delivering the taste of antipasti to your guests with the convenience of canapés, they are a great option especially when you are planning (hoping) for an alfresco drinks reception.

Grazing table

Perfect for when you are seeking a more interactive station for canapé hour that delivers options for all tastes. We recommend catering for 75% of the room for champagne receptions. Larger tables can also be used in place of a starter.

Kate's afternoon tea boxes

Afternoon tea stations for canapé hour are a popular option at the moment. These can be set up as a station or in individual served boxes. Containing Kate's famous sausage rolls, sandwich fingers, mini scones & mini cakes. This is a more substantial offering so we suggest replacing your canapés and starter.

Oyster Bar

Served alongside or in lieu of traditional canapes an oyster bar is an impressive statement piece for seafood lovers. Oyster stations can be adapted in size to suit your event size and tastes.





starters

SOUPS: ROAST PLUM TOMATO/ SWEET POTATO & CHILLI/ WILD MUSHROOM/ PARSNIP/
CARROT/ CULLEN SKINK - TO NAME BUT A FEW

HAM HOCK AND PARSLEY TERRINE, PICALLILI, HERB SALAD, OATCAKES

CHICKEN LIVER PARFAIT, TOASTED BRIOCHE, CHUTNEY, SOFT HERB SALAD

GOURDON HOT SMOKED SALMON PATE, LEMON CREME FRAICHE, SOURDOUGH TOAST

MULL CHEDDAR & RED ONION TART, SOFT HERB SALAD

BEEF CARPACCIO, TRUFFLED MAYO, ROCKET, PARMESAN

CITRUS CURED SALMON, JAPANESE CUCUMBER, LEMON CREAM

KATE'S CLASSIC SEAFOOD COCKTAIL, MARIE ROSE, LETTUCE, LEMON

WARM GOATS CHEESE, PUFF PASTRY, RED ONION, THYME, ROCKET SALAD

HAGGIS, NEEPS & TATTIES PITHIVIER, GLEN GARIOCH WHISKY SAUCE

BURRATA, SUN BLUSHED & HEIRLOOM TOMATOES, WILD GARLIC PESTO, ROCKET SALAD

BEETROOT, WHIPPED GOATS CHEESE, TOASTED PINE NUTS, AGED BALSAMIC

CRISPY CHICKEN CROQUETTE, CAESAR GEM, PANCETTA & PARMESAN

ROAST ORKNEY SCALLOP, CRISPY PORK BELLY, BLACK PUDDING BON BON, APPLE

mains

FREE RANGE HIGHLAND CHICKEN, HAGGIS BON BON, FONDANT POTATO, MACALLAN SAUCE

24 HOUR BRAISED INVERURIE BEEF, POMME ANNA POTATO, ROAST CARROT, HERB CRUMB

BALMORAL VENISON, BRAISED RED CABBAGE, CELERIAC

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, TRUFFLED POMME ANNA, ROAST CARROT, PORT SAUCE

SPICED ROAST GOURDON COD, CRUSHED POTATOES, CULLEN SKINK VELOUTE

ROAST ROSS-SHIRE LAMB, ONION TART TATIN, PEA MASH, MINT DRESSING

HARISSA CHICKEN BREAST, MOROCCAN COUS COUS, MINT, YOGHURT

SLOW ROAST PORCHETTA, MASH POTATO, BLACK PUDDING, APRICOT

ROAST CHICKEN SUPREME, ROAST CELERIAC, STORNAWAY BLACKPUDDING

BAKED FILLET OF SALMON, LEMON & HERB CRUMB, HASSLEBACK POTATO, DILL SAUCE, ASPARAGUS

ROASTED DUCK BREAST, SPICED DATE PUREE, SAVOY CABBAGE, POTATO ROSTI





desserts

CHOCOLATE TART, CHANTILLY CREAM, DARK CHOCOLATE AND RASPBERRY CRUMB

PLUM PANNA COTTA, PLUM JELLY, GINGER CRUMB, PISTACHIO

CHOCOLATE MOUSSE, CARAMELISED ORANGE, COCOA CRUMB

APPLE TART TATIN, VANILLA ICE CREAM, SALTED CARAMEL

APPLE CRUMBLE CREME BRULEE

KATE'S STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, VANILLA ICE CREAM

LEMON TART, MERINGUE, RASPBERRY

SCOTTISH STRAWBERRY TART, STRABERRY GLAZE, YUZU CREAM, HONEYCOMB

BACK TO THE 90'S TRIO OF DESSERTS - A CHEESECAKE, A CHOCOLATE, A POSSET

SELECTION OF FRENCH & BRITISH CHEESES, GRAPES, OATCAKES, CHUTNEY

help yourself

One big item placed in the middle of the table for your guests to tuck into and enjoy...

KATE'S PAVLOVA, RICH VANILLA CHANTILLY CREAM, SEASONAL FRUIT TOPPING

BAKED VANILLA CHEESECAKE, LEMON CURD DRIZZLE, OREO COOKIE CRUMB

TIRIMASU, COFFEE AND WHISKY SOAKED SPONGE, SCRUMPTIOUS ZABAGLIONI

the sharer

Our sharing-style main event is made up of 2 main dishes and 3 side dishes. Our aim is to make sure that everyone has a bit of everything to enjoy.

MOROCCAN LAMB, MINT YOGHURT, CORIANDER, POMEGRANATE

BAKED TERRYAKI SALMON WITH GINGER, CHILLI, SESAME & GARLIC

RUBY CHICKEN "DISHOOM STYLE"

LEMON & THYME WHOLE ROAST ROTISSERIE CHICKEN

FREE RANGE CHICKEN, WILD MUSHROOM, MUSTARD SAUCE

PEPPERCORN & CORIANDER ROAST SIRLOIN OF INVERURIE BEEF
(£8.50 SUPPLEMENT CHARGE)

ROAST HARISSA CAULIFLOWER WITH CRUMBED GOATS CHEESE

ROAST MOSSIES PORK, CIDER, BAKED APPLES

SULTANS DELIGHT - SLOW COOKED TURKISH LAMB STEW

AROMATIC THAI GREEN CHICKEN CURRY

STUFFED AUBERGINE WITH LAMB & PINENUTS

GUNPOWDER NEW POTATOES

MACARONI CHEESE WITH HAGGIS & TOASTED CRUMB

ROAST BEETROOT, FETA & PINENUT SALAD

TOMATO, BOCCONCINI, RED ONION & BASIL

MIXED LEAF SALAD WITH POPPY SEED DRESSING

CREAMY & CHEESY DAUPHINOISE POTATOES

GRILLED AUBERGINE, MINT YOGHURT, POMEGRANATE

SPICED ROASTED ROOT VEGETABLES

JAPANESE POTATO SALAD

WATERMELON, GREEN APPLE & LIME SALAD

SAFFRON, PISTACHIO, CRANBERRY RICE

sides

A close-up, side-profile shot of a person with long, wavy brown hair and sunglasses, holding a wooden tray filled with several skewers of grilled meat. The background is a blurred outdoor setting with greenery.

the bbq & hog roast

Let us stick another shrimp on the barbie while you sit back and relax. Our bbq is served buffet style and is made up of 3 main proteins (or whole hog roast pig) and 4 side dishes. Served with brioche buns & condiments.

INVERURIE BEEF BURGERS

CLASSIC PORK SAUSAGES

VEGGIE BURGERS

CAJUN PORK CHOPS

CHICKEN & CHORIZO SKEWERS

LAMB SHEEKH KEBABS

SEABASS CHILLI, LIME, CORIANDER

CHILLI PRAWNS

AROMATIC LAMB SHAWARMA

T-BONE STEAK, CAFE DE PARIS BUTTER

OR

WHOLE ABERDEENSHIRE HOG ROAST PIG

HARISSA NEW POTATO SALAD

CELERIAC SLAW

ROAST BEETROOT, FETA & PINENUT SALAD

TOMATO, BOCCONCINI, RED ONION & BASIL

MIXED LEAF SALAD WITH POPPY SEED DRESSING

ROAST BUTTERNUT SQUASH, LENTILS & BLUE CHEESE

GRILLED AUBERGINE, MINT YOGHURT, POMEGRANATE

CARROTS WITH YOGHURT, HONEY & DILL

CRISP ASIAN SLAW

WATERMELON, GREEN APPLE & LIME SALAD

SAFFRON, PISTACHIO, CRANBERRY RICE

sides



evening snacks

CLASSIC STOVIES WITH BEETROOT & OATCAKES

MINI PULLED PORK SLIDERS, ASIAN SLAW

BACON ROLLS WITH KETCHUP AND BROON SAUCE

MINI PIES: STEAK & GRAVY/ SCOTCH/ CURRY/ MACARONI

MACARONI CHEESE WITH OR WITHOUT HAGGIS OR TRUFFLE

CRISPY FISH TACOS, GUACAMOLE, SPICY MAYO, RED CABBAGE, LIME

BRATWURST WITH CRISPY ONIONS AND AMERICAN MUSTARD

SCOTTISH LOBSTER ROLLS

CHICKEN GYROS OR DONNER WRAPS, SALAD & HOT SAUCE



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
CRUDITÉS WITH HUMMUS
-
KATE'S MAC 'N' CHEESE
OR
CHICKEN STRIPS
-
MILKSHAKE & COOKIES
OR
CHOCOLATE BROWNIES

the bairns grazing box

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 OR WRAP, FRUIT JUICE, CRUDITIES, YOGHURT & SWEET TREAT.



what our couples have to say...



"I cannot fault a single thing. Not one. The service was impeccable, the food was delicious, the attention to detail was second to none. Every single person at Kate's Bespoke Catering enhanced the experience. They were so attentive and so focused. We had some pretty niche requests (my granny's recipes, a wall to hand champagne from...!) and they didnt hesitate to agree and delivered it brilliantly. They even drove over 100 miles to get a specific ice cream we wanted. All our wedding guests commented how good the staff were, people even went out of their way to tell us how great everything was. Blown away by the wedding preparatory calls with them too, they really are a fantastic catering company and I will be calling Kate's first if I ever need outside catering again. Thank you for everything."

Emily & Steve



whats included in our package prices

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, an event manager 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. Should you wish for tea and coffee to be served at the table after dinner an additional charge will apply.

Refuse Collection

Waste disposal can 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.





lets talk weddings...

The Kate's team would love to arrange a call or meeting to discuss your wedding catering. Alternatively we would love to meet you in person at our wedding hub.

Kate's BESPOKECATERING.COM · 01561 443144 ·   · @KATESBESPOKECATERING

Creating Exceptional Events!