

# Catering

(Most dishes can be adapted so just ask! Many of the dishes can be served buffet style or as a starter/ as a main)

## Canapes and Nibbles

*Fried Halloumi Skewers with Chilli and Lime (option to add chorizo)*

*Spiced Nuts*

*Dates Wrapped in Prosciutto (can be stuffed with Goats Cheese)*

*Soy and Honey Cocktail Sausages with Sesame Seeds*

*Smoked Salmon Mousse served on Blinis or with Mini Oatcakes*

*Red/ Green Pesto Puffs with Olives/ Moon Blush Tomatoes/ Mozzarella*

*Arancini (Mushroom or Smoked Haddock)*

*Haggis Bon Bons with Mustard Mayo*

*Sweet Potato, Goats Cheese and Filo Tartlets*

## Cold Buffet

*Home Made Sausage Rolls with Pork, Sage and Onion or Spiced Sweet Potato and Feta (vegetarian)*

*Selection of Wraps and Mini-Rolls (Choose from Ham and Cheddar, Tuna Mayo and Red Onion, Smoked Salmon and Cream Cheese, Brie and Cranberry, Goats Cheese and Roasted Vegetable – all with salad)*

*Selection of Focaccia including Salami, Prosciutto, Mozzarella and Roasted Mediterranean Vegetable*

*Antipasti – selection of Italian Cold Meats, Cheeses and Mixed Crostini (choose from Tomato and Basil, Crushed Cannellini, Griddled Mediterranean Veg, Smashed Broadbean with Goat Cheese)*

*Hot Smoked Salmon Salad with New Potatoes and Lemony Horseradish Dressing*

*Salad of Goats Cheese, Beetroot and Orange*

*Italian Salad with Tomatoes, Mozzarella, Toasted Pine Nuts and Basil*

*Greek Salad with Cucumber, Tomato, Red Onion and Black Olives*

*Thai Salad of Roasted Butternut Squash, Pickled Red Onion, Mandarin and  
Toasted Cashew Nuts with Zesty Lime Dressing*

*Bruschetta with Tomatoes and Basil*

*Blue Cheese, Walnut and Candied Pear Salad with a Honey Dressing*

*Crostini with Smashed Broadbeans and Goats Cheese*

*Tricolour Pasta Salad with Tomato, Basil and Mozzarella*

### **Hot Buffet/Sit Down Meal - Starters**

*Haggis Bon Bons with Mustard Mayo*

*Giant Stuffed Mushrooms with Parmesan and Pancetta Served with Rocket*

*Vegetable Pakora served with Cucumber Raita*

*Aubergine Parmigiana – Baked Aubergine, with Mozzarella, Tomato and  
Parmesan*

*Risotto – Choose from Roasted Butternut Squash with Goats Cheese and  
Hazelnuts/ Mushroom/ Asparagus/ King Prawn*

*Baked Figs Stuffed with Gorgonzola Cheese and Drizzled in Honey and  
Marsala Wine*

*Linguine with King Prawns, Courgettes and Peas*

*Spaghetti Bolognese*

*Thai Spiced Chicken Noodle Soup*

*Tomato Fish Stew with Smoked Paprika and Parsley*

*King Prawns Pil Pil*

*Tom Yum Goong – Thai Aromatic Soup with King Prawn or Chicken*

*Ayrshire Smoked Salmon and Pea Fettucine*

## Hot Buffet/Sit Down Meal - Mains

*Soups – Butternut Squash/ Lentil/ Thai Broth with Chicken or Prawn/ Tomato and Basil*

*Italian Sausage Casserole with Borlotti Beans*

*Lasagne*

*Fish Pie Scottish Style*

*Linguine and Meatballs in Tomato and Basil Sauce*

*Thai Style Chicken Coconut Curry with Spring Onions and Coriander*

*Spiced Pulled Pork Burgers with Sticky Sauce*

*Chicken/Prawn Satay Skewers with Peanut Sauce*

*Pancetta Wrapped Chicken Breasts Stuffed with Mozzarella and Sun-Blushed  
Tomatoes or Chorizo*

*Sliders – Mini burgers with or without cheese/ Halloumi and Roasted Veg*

*Spanish Style Chorizo and Chickpea Stew*

*Griddled Spiced Lamb Kebabs with Pistachios with Yoghurt Dressing and  
Herby Salad with Pickled Red Onion*

*Chicken Souvlaki – Kebabs Marinated in Garlic and Lemon*

*Spicy Chickpea Curry with Cardamom Spiced Rice and/or Homemade  
Flatbreads*

*Chicken Balmoral (Stuffed with Haggis), Served with Whisky Sauce*

*Beef Chilli with Roasted Spices and Veg*

*Haggis, Neeps and Tatties Stack with Ayrshire Bacon Wrapped Asparagus, Served with  
Whisky Sauce*

*Creamy Mushroom Chicken Escalopes*

*Chicken Cacciatora*

## **Desserts - Cold**

*Vanilla Panna Cotta with Cherry Compote*

*Tiramisu*

*Cheesecake – Lemon with Red Berries/ Ginger, Lime and Dark Chocolate/  
Baked Dark Chocolate*

*Cranachan with Fresh Raspberries*

*Pistachio Cake with Rosewater Syrup and Pomegranate Seeds*

*Chocolate and Marmalade Panetonne Tart*

*Pavlova or Individual Meringues with Strawberries/ Lemon Curd/ Passion Fruit  
and Mango/ Pear and Dark Chocolate*

## **Desserts - Hot**

*Melty Chocolate Fondants*

*Apple Crumble (can be done with other seasonal fruits)*

*Pear Frangipan Tartlets*

## **Sides - Cold**

*Coleslaw*

*Roasted Beetroot with Balsamic Glaze*

*Waldorf Slaw*

*Ayrshire Tattie Salad with Greentails*

*Tzatziki Dip – Cucumber, Garlic, Mint and Yoghurt*

*Black Olive and Feta Cheese Dip*

## **Sides – Hot**

*Mini Baked Potatoes with Sour-Cream and Chives*

*Pepperonata – Italian Stew of Peppers, Onions, Garlic and Herbs*

*Spicy Vegetable Noodles*

*Italian Style Rosemary and Garlic Roast Potatoes*

*Honey Roasted Carrots and Parsnips*

*Mashed Brussel Sprouts with Garlic Butter*

*Creamed Carrots with Raisins*

*Roasted Butternut Squash/ Sweet Potato Chips*

*Roasted Mediterranean Vegetables with Chorizo (versatile dish which can be served with chicken/fish/pasta and cous cous)*

*Cauliflower Cheese*

## **Home Baking**

*Freshly Baked Fruit Scones*

*Home Made Shortbread*

*Vanilla/Lemon/ Strawberry/Chocolate Cupcakes/ Celebration Cake with Buttercream Frosting*

*Cakepops – Vanilla or chocolate Ganache*

*Colombo – Italian Lemon Loaf Cakes*

*Chocolate, Banana and Walnut Loaf Cake*

*Bundt Cake with Lemon Icing*

*Oaty Apricot Cookies*

*Chocolate Chip Cookies*

*Cheese and Rosemary Scones (Option to add Sun-Dried Tomato)*

Exact pricing depends on the following factors:

- How many people do you need to cater for?
- Do you require serving staff?
- Where is the event?
- Do you require to serving platters/ crockery etc?

Other factors to consider:

- Do you have a theme?
- Are there any special dietary requirements to cater for?

Just ask for a quote!