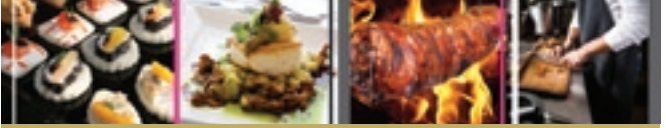


MENU SELECTOR



Weddings • Spit Roasts • BBQ's • Outside Catering • Mobile Bars
Marquee Events • Private Dining • Chocolate Fountains



CREATIVE AND INNOVATIVE
DISHES PREPARED FRESH
FROM LOCAL INGREDIENTS
FOR YOU AND YOUR GUESTS,
MAKING YOUR DAY
MEMORABLE FOR ALL
THE RIGHT REASONS.

All Out Catering's passion for food made the task of simplifying our menu lists almost impossible. What we have tried to do is offer as broad a range of dishes as possible, but by no means are these the limits to our capabilities; we don't have any. As we create each and every dish from scratch we are able to tweak it to suit your particular budget and tastes, as well as develop new dishes. Vegetarian and Allergy specific dishes can be created to meet requirements.

We have put together Menu Packages as examples and are for guidance only, geared more towards Weddings and other Special Occasions. Each package price is inclusive of the meal, all tableware, and professional uniformed catering staff including a Master of Ceremonies.

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CANAPÉ SELECTION

Smoked Chicken Caesars.

Mini Prawn and Apple Salads.

Mini Duck and Hoi Sin Wraps.

Mini Chorizo and Feta Kebabs.

Melon Balls wrapped in Parma Ham.

Sun Dried Tomato and Mixed Olive Skewers.

Smoked Salmon and Camembert Toasts.

Smoked Trout and Horseradish Tartlets.

Crostinis Topped with Pea Butter and Smoked Trout.

Parma Ham Bruchettas with Olive Tapenade.

Haggis Filo Parcels with Mustard Cream Dip.

Stuffed Apricots with Creamed Stilton.

Mini Chicken Satays with Chilli and Peanut Dip.

King Prawns in Filo Pastry with Chilli Jam.

Avocado and Sun Dried Tomato Choux Puffs.

Thai Ginger Fish Kebabs.

Mini Chicken Fajita Wraps with Garlic Mayo.

Potato Rostis with Lemon and Chive Cream.

Goat's Cheese and Tomato Bruchettas.

Choux Buns filled with Crab and Lemon Mousse.

Curried Beef Jerky with Sweet Chilli.

Smoked Venison and Orange Salads.

Baked Mini Beef Wellingtons.

Arran Oatcakes with Pate and Red Onion Marmalade.

Herb Polenta with Sweet Orange Chicken.

Crab and Guacamole Blinis.

Whisky Cured Smoked Salmon with Creamed Cheese and Chive.

E.g. Choice of four Canapés per guest, £4.95pp*



STARTERS

Baked Camembert & Fig Salad.

Sweet Tomato & Pepper Tart with Basil Dressing.

Smoked Duck & Pine Nut Salad with Orange & Cos Salad.

Avocado & Cured Bacon Salad with Aged Balsamic Essence.

Chicken Liver Parfait, Red Onion Marmalade & Arran Oatcakes.

Salmon & Sole Terrine with Lime Crème Fraiche & Rocket Salad.

Hot Smoked Salmon with Celeriac Remoulade & Poppy Seed Bread.

Smoked Chicken Caesar with Shaved Parmesan & Coriander Croutons.

Pork Belly & Black Pudding with a Poached Egg & a Mustard Cream.

Chicken & Sun Blushed Tomato Terrine with Lime & Coriander Dressing.

Marinated Garlic Mushrooms on a Toasted Bagel with Red Onion Marmalade.

Gateau of Haggis, Neeps & Tatties, Whisky Cream & Parsnip Crisps.

Tiger Prawn, Fine Bean, Ginger & Lemon Salad with Soy Dressing.

Game Terrine, Apple & Raisin Chutney with Buttered Brioche.

Smoked Mackerel Pate with Olive Bruchettas & Tomato Salsa.

Goats Cheese Tartlet with Sun Dried Tomatoes & Pesto Salad.

Homemade Fish Cake with Wilted Spinach & Lime Mayo.

Teardrop of Ogen Melon with Parma Ham & Ginger Syrup.

Salad of Prawns & Avocado with Sauce Marie Rose.

Black Pudding, Brie & Apricot Salad.



BEEF MAIN DISHES

Individual Beef Wellington with a Winter Truffle Jus.

Steak & Ale Pie topped with a Flaky Butter Pastry.

Medallions of Fillet Steak with a Whisky & Grain Mustard Sauce.

Stripped Topside of Beef Stroganoff with Gherkins & Crème Fraiche.

Sirloin Steak with Field Mushrooms and Onion & Red Wine Gravy.

Roasted Topside of Beef with Yorkshire Puddings & Horseradish Cream.

Slow Braised Rump of Beef, Wild Mushrooms, Streaky Bacon & Bordeaux Jus.

Slow Roasted Sirloin Steak, Crisp Herb Potatoes & Green Peppercorn Cream.

Braised Rump of Beef with Roasted Winter Vegetables & Pan Gravy.

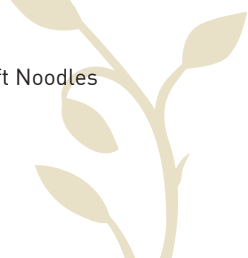
Pan Seared Fillet of Scotch Beef, Confit of Shallots & Madeira Jus.

Beef Olives Stuffed with Haggis, Creamed Mash & Onion Gravy.

Ribeye of Beef, Tomato & Shallot Compote with Stilton Cream.

Traditional Beef Bourguignon with Farmhouse Bread.

Beef Teriyaki with Soft Noodles & Crisp Greens.



LAMB MAIN DISHES

Noisettes of Lamb with Bramble Jus.

Traditional Irish Stew with Potato & Herb Dumplings.

Rack of Ayrshire Lamb with a Mustard & Brioche Crust.

Pan Seared Lambs Liver with Crispy Onions & Pan Gravy.

Slow Roast Shank of Lamb, Roasted Winter Vegetables & Redcurrant Jus.

Slow Roast Leg of Lamb, carved with a Garlic & Rosemary Sauce.

Moroccan Lamb resting on a bed of Roasted Almond Rice.

Loin of Lamb Stuffed with a Chicken & Pistachio Mousse.

Lamb Cutlets, Spiced Herb Cous Cous & Apricot Jus.

Loin of Lamb stuffed with Butternut Squash & Sage.



CHICKEN & DUCK MAIN DISHES

Chargrilled Chicken Salad with Crispy Bacon & Caesar Dressing.

Cajun Coated Breast of Chicken with a Sweet Pepper Mash & Pineapple Cream.

Pan Fried Breast of Chicken, stuffed with Haggis, served with a Whisky & Pepper Cream.

Glazed Breast of Duck resting on a bed of Black Pudding Mash, drizzled with a Honey & Raspberry Jus.

Roulade of Free Range Chicken stuffed with Mushroom & Tarragon Mousse, drizzled with a Pistachio & Asparagus Cream.

Confit of Duck Leg & Seared Breast of Gressingham Duck with a Potato Fondant & Pearl Barley Broth.

Chicken Breast with a Haloumi Cheese & Pesto Stuffing served on a Sun Blush Tomato Cous Cous.

Poached Roulade of Chicken with Mushroom & Pancetta, sliced on a Winter Truffle Risotto.

Pan Seared Breast of Duck with Crispy Potato Gnochis & Marmalade Jus Lie.

Chicken Encroute with Roasted Almonds and Apricots.



FISH DISHES

Poached Fillets of Sole with a Prawn & Sesame Crust.

Poached Fillets of Sole with a Grape & Noilly Prat Sauce.

Seared Monkfish, Polenta Gateau, Crisp Pancetta & Chorizo Oil.

Baked Dorne of Scottish Salmon, Roasted Mediterranean Vegetables, Olive & Nappoli Sauce.

Pan Seared Fillet of Salmon, Ginger and Shrimp Stuffing, Lemon Butter Sauce.

Stir Fry of Garlic Coated King Prawn & Ginger, Sesame Noodles & Sweet Chilli Sauce.

Monkfish & Scallop Kebabs, Sultana & Cajun Cous Cous, Lemon & Coriander Cream.

Smoked Haddock with Wilted Spinach, Crushed Potatoes & Grain Mustard Cream.

Seafood Risotto with Green Grapes & Torn Herbs topped with Parmesan Crisps.

Fillet of Sea Bass, Braised Endives, Creamed Garlic Leek & Sorrel Sauce.

Grilled Half Lobster Thermidor with a Scented Rice & Mustard Mayo.

Seared Tuna Loin with Mango, Red Onion & Coriander Salsa.

Cassoulette of Sea Food, Vermouth Cream & Orzo Pasta.



DESSERTS

White Chocolate & Raspberry Trifle.

Homemade Peach & Mango Cheesecake
with Gingernut Base.

Individual Lemon Torte with Creme Fraiche
& Candied Strawberries.

Apple and Rhubarb Pots topped with Cinnamon
Crumble & Vanilla Ice Cream.

Selection of Scottish & Irish Cheeses served
with Arran Oaties and a Spicy Pear Chutney.

Meringue Nest loaded with Fresh Strawberries
& Sweet Chantilly Cream.

Homemade Chocolate Chip Bread & Butter
Pudding with Sauce Anglaise.

Brandy Baskets filled with Exotic Fruits
& laced with a Mango Syrup.

Fresh Ayrshire Raspberry & Vanilla
Creme Brulee.



EXAMPLE MENUS

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SILVER PACKAGE

Smoked Chicken Caesar Salad, with Shaved Parmesan and Coriander Croutons.

Noisettes of Lamb with Bramble Jus, served with your choice of Potatoes & Vegetables.

Dessert^

Fresh Tea, Coffee, & Tablet

£23.95pp

GOLD PACKAGE

Game Terrine, Apple and Raisin Chutney, Buttered Brioche

Medallions of Fillet Steak, Whisky & Grain Mustard Sauce, served with your choice of Potatoes & Vegetables.

Dessert^

Fresh Tea, Coffee, & Tablet

£27.95pp

PLATINUM PACKAGE

Pork Belly and Black Pudding, Poached Egg and Mustard Cream

Seared Monkfish, Polenta Gateau, Crisp Pancetta and Chorizo Oil, served with your choice of Potatoes & Vegetables.

Dessert^

Fresh Tea, Coffee, & Tablet

£33.95pp



- * Some Canapés may incur a small supplement due to time consuming production and/or exclusive ingredients.
- ^ Any Dessert from the list excluding 'Selection of Scottish & Irish Cheeses, served with Arran Oaties, and a Spicy Pear Chutney'. This option can be discussed with us in addition to requesting what further options are available.
- ˘ Tableware includes White China Crockery, Stainless Steel Cutlery, White Linen Tablecloths & Napkins (alternative colours P.O.A), and Salt & Pepper Dishes. Glassware is additional unless we are supplying the Wines & Champagnes.

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