



INSIDE-OUT CATERING

MENU SAMPLES



WWW.INSIDEOUT-CATERING.CO.UK

THE INSIDE OUT OF US

Established in 2014 as part time street food business, *The Rollin Pig* is where it all started, trading at farmers markets and food festivals throughout Scotland, serving up our signature slow cooked hog roast. Since then we have seen our catering business organically grown into inside out catering offering a wider range of food and drink services.

At the end of 2019 our custom built production kitchen in Johnstone, Renfrewshire was created to allow us more capacity to branch out our services. Just like the rest of the world our business came screeching to a halt with the global pandemic, *The Rollin Pig* was reborn into *The Rollin Pig BBQ & Street Food* takeaway from our unit. The takeaway is still a big part of our business and in 2022 won *The Best Street Food in Scotland* at the *Scottish Food Awards*.

Since the return of events in 2021 *Inside Out Catering* has catered for events right across Scotland from the beautiful shore of the isle of Arran to the sandy beaches on the east coast. We have provided catering for events held in castles to customers' back gardens. Even if your venue does not have a kitchen we can bring one even the kitchen sink!!

When you book *Inside Out Catering* your event becomes as important to us as it is to you. We pride ourselves on using the best Scottish ingredients available to us and try to use as many small independent suppliers as possible. Whether you are planning a small party at the local bowling club or a large wedding in the grounds of a castle inside out can create a menu to suit your event and budget.

In our brochure our menus are to give you a guide and not set in stone, we are happy to mix and match menus or create a menu based on your own tastes, budget or any dietary requirements.



Inside Out Catering
Unit 6, The Yard, Ann Street,
Johnstone, PA5 8EZ
www.insideout-catering.co.uk
info@insideout-catering.co.uk
01505 851434

SET 3 COURSE MENUS

Please use our menus as a guide. We would be happy to create a menu specially for your big day. We offer a pre wedding tasting of our food at our premises, should you wish.

Please note prices are for food only there will be additional fees for staff, crockery hire, travel and accommodation if required.

Sample Menu 1

£21 + VAT per person

STARTERS

- ☞ Roasted tomato and pepper soup with a pesto float served with crusty bread.
- ☞ Chicken liver and smoked bacon pate served with Arran oatcakes and a spiced peach and plum chutney.
- ☞ Baked camembert and a tomato and chilli chutney.

MAINS

- ☞ Roasted chicken breast with a fondant potato green beans and a tarragon gravy.
- ☞ Mushroom and broad bean risotto topped with a rocket salad toasted pine nuts and pesto oil.
- ☞ Fillet of salmon, baby potatoes, roasted fennel and a herb butter sauce.

DESSERTS

- ☞ Vanilla cheesecake and berry compote.
- ☞ Sticky toffee pudding with ice cream.



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SET 3 COURSE MENUS

Sample Menu 2

£25 + VAT per person

STARTERS

- ☞ Smoked salmon and king prawn terrine with baby cabers and a red pepper emulsion.
- ☞ Ham hough and parsley terrine, salad and a yellow pepper and plum chutney.
- ☞ Wild mushrooms sauteed with garlic, chilli and lemon finished with white wine and butter served in a filo basket.

MAINS

- ☞ Slow cooked beef with a red wine jus with truffled mashed potato, honey and mustard root vegetables and tender stem broccoli.
 - ☞ Roasted hake with a white wine and mussel sauce.
 - ☞ Beetroot and goats cheese tart with candied walnuts.

DESSERTS

- ☞ Chocolate torte with a mascarpone cream.
- ☞ Fresh Peach poached in vanilla syrup with ice cream and raspberry puree.



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SET 3 COURSE MENUS

Sample Menu 3

£35 + VAT per person

STARTERS

- Seared west coast scallops with black pudding, crispy parma ham and a sweetcorn puree.
- Grilled asparagus served on toasted sourdough with a bearnaise sauce.
- Crispy pork belly with black pudding and apple and vanilla puree.

MAINS

- Loin of venison with roasted cauliflower, purple sprouting broccoli and a red wine jus.
- Monkfish tail wrapped in parma ham with a curried mussel broth, crushed potatoes and wilted greens.
- Potato gnocchi with spinach and peas finished with white wine and cream.

DESSERTS

- White chocolate cardamom and orange mouse with almond tuile.
- Macerated strawberries with basil with a vanilla cream and macaron.



HOT FORK BUFFET

- Lasagna Served with garlic bread.
- Scottish craft pork sausages with caramelised red onions wholegrain mustard mash.
 - Arbroath Smokie Kedgeree with boiled soft egg.
 - Slow braised beef in dark ale with buttered cabbage and parsnip crisps.
- Malaysian steamed fillet of hake with a hint of garlic, chilli, sesame and soya topped with pickled ginger served with coconut rice.
 - Seasonal squash and halloumi bake with courgette spaghetti.
 - Crisp belly of pork with spiced squash mash and peach chutney.
 - Venison hot pot.
- Moorish style vegetable and chickpeas tagine with herb cous cous.
 - Lentil crofters pie topped with sweet potato mash.
 - Chicken and chorizo paella.
 - Haggis neeps and tatties with a whiskey cream
 - Chicken and mushroom pie.
- Lamb / vegetable biryani with a curry sauce topped sultanas, almonds and coconut.
 - Chunky venison chili pot with rice.
 - Thai chicken/vegetable curry with jasmine infused rice.



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SANDWICHES AND FINGER BUFFETS

Sandwich Platters

£3 + VAT per person

Served on white or wholemeal bread with a tossed salad garnish
Please use these fillings as examples, we can do any combination on request.

- ✪ Tuna and red onion with a light mayonnaise
 - ✪ Honey roast ham
- ✪ Isle of mull cheddar with a tomato chutney
 - ✪ Roast chicken and bacon
 - ✪ Egg and cress
 - ✪ Prawn marie rose,
- ✪ Roasted pepper and hummus
 - ✪ Mozzarella, tomato and basil
 - ✪ Classic BLT
- ✪ Smoked salmon, cream cheese and chive
 - ✪ Chicken tikka
- ✪ Roast beef with horseradish mayo
 - ✪ Mozzarella and pesto salad

Your sandwich platters can be made using artisan focaccia or ciabatta for an additional £1 per person.



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SANDWICHES AND FINGER BUFFETS

Finger Buffet Sample Menu 1

£6.50 + VAT per person

Please note finger buffets are supplied with biodegradable disposable plates. There may be additional charges for crockery hire, delivery costs and staffing fees.

- ✪ Selection of sandwiches.
- ✪ Pork and chorizo sausage rolls.
- ✪ Vegetable spring rolls with sweet chilli dip.
- ✪ Mini cheese and spring onion pasties.
- ✪ Pesto and red onion tart.

Finger Buffet Sample Menu 2

£8.50 + VAT per person

- ✪ Selection of sandwiches.
- ✪ Spiced chicken kebabs.
- ✪ Individual goats cheese and red onion tarts.
- ✪ Pork and chorizo sausage rolls.
 - ✪ Onion bhaji with dip.
 - ✪ Vegetable spring rolls with sweet chilli dip.
- ✪ Selection of fresh fruits.



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SANDWICHES AND FINGER BUFFETS

Finger Buffet Sample Menu 3

£12.00 + VAT per person

- ✪ Selection of rustic breads with oil and balsamic dips
 - ✪ Platter of cold cut meats.
- ✪ Marinated olives and sun blushed tomatoes.
 - ✪ Pork scotch eggs.
- ✪ Garlic, Lemon and herb chicken drumsticks.
 - ✪ Individual cheese and spring onion quiche.
- ✪ Baby mozzarella and cherry tomato and pesto.
 - ✪ Haggis bon bons.
 - ✪ Selection of fresh fruits.



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STREET FOOD MENUS

Why not transform your venue into a street food experience offering your guests a selection of dishes from around the world.

Served from individual themed market stalls our chefs will cook to order giving your event not only a casual and relaxed atmosphere but also something visually unique.

You can choose as many stalls as you feel would suit your venue/event, prices are based on food only. Each stall has a hire fee of £80+VAT additional costs may apply for equipment hire and staff.

Please use these menus as a guide as we would be more than happy to create a menu based on your own ideas.

Spanish

£10 + VAT per person

- ✪ Patatas Bravas with an aioli and chive dip.
- ✪ Chicken and chorizo Paella.
- ✪ Spanish skewers with baby caper dressing.
- ✪ Citrus and fennel marinated olives.

American

£10 + VAT per person

- ✪ Prime cut artisan dogs in a brioche finger roll, crispy onions, ketchup and mustard.
- ✪ 6oz smashed burgers in brioche buns.
- ✪ Smoked shredded brisket.
- ✪ Southern fried chicken.



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STREET FOOD MENUS

Mexican

£10 + VAT per person

- ☞ Fish soft shell tacos with a crispy mexican slaw and salsa.
 - ☞ Mexican street corn.
- ☞ Nachos with a selection of toppings.
 - ☞ Chilli beef.
 - ☞ Spiced mixed beans.
 - ☞ Cheese.
 - ☞ Salsa.
 - ☞ Guacamole.

Thai

£10 + VAT per person

- ☞ Thai green curry with coconut rice.
 - ☞ Spring rolls with sweet chilli.
- ☞ Thai basil fried rice with king prawns.
 - ☞ Vegetable Thai Laksa.

Indian

£10 + VAT per person

- ☞ Spiced chickpeas with panipuri.
 - ☞ Pav bhajis.
 - ☞ Lamb keema with mint dressing.
 - ☞ Chapati.
 - ☞ Mixed pakoras with dips.



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STREET FOOD MENUS

Chinese

£10 + VAT per person

- ☞ Jiaozi dumplings with a soy sauce dip.
- ☞ Shredded crispy beef in a plum sauce with egg noodles.
- ☞ Crispy tofu with a chilli sauce.
- ☞ Roujiamo (chinese burger).

Loaded fries

£10 + VAT per person

- ☞ Loaded skinny fries with your choice of toppings.
 - ☞ Mac & Cheese.
 - ☞ Pulled pork, haggis and BBQ sauce.
 - ☞ Chicken shawarma.
- ☞ Crispy smoked bacon with cheese sauce.

Tacos & Nachos

£10 + VAT per person

- ☞ Cheese loaded Nachos, sour cream, salsa, guacamole.
- ☞ Haggis and black pudding Nachos with peppercorn sauce.
- ☞ Chili loaded Nachos with cheese and sour cream.
- ☞ Bean chilli Nachos with cheese and sour cream.
- ☞ Brisket soft shell taco with mexican slaw and BBQ sauce.
- ☞ Pulled pork soft shell taco with slaw and hot sauce.
- ☞ BBQ Jackfruit taco with slaw and salsa.



STREET FOOD MENUS

Mac & Cheese

£10 + VAT per person

- ⌘ Straight up Mac & Cheese.
- ⌘ Mac & Cheese with crispy smoked bacon.
 - ⌘ Cajun Mac & Cheese.
 - ⌘ BBQ pork Mac & Cheese.
 - ⌘ Haggis Mac & Cheese.

Kebab

£10 + VAT per person

- ⌘ Chicken shawarma.
 - ⌘ Pork Koftas.
 - ⌘ Paneer tikka.

All of the above served with your choice of flat breads, pickled red cabbage, shredded lettuce, cucumber, red onion, tomatoes, garlic mayo, mint yoghurt & chilli sauce.

Desserts

£7.50 + VAT per person

- ⌘ Crepes with chocolate sauce.
- ⌘ Vietnamese fried bananas.
 - ⌘ Brownies.
 - ⌘ Cheesecakes.



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HOG ROAST AND BBQ

These menus feed between 50-80 guests.

Should your group be smaller or larger please contact us for an individual quote

Please use these menus as a guide. We would be more than happy to create a menu for you.

Please note there may be additional charges for crockery hire, staffing fees and travel expenses

Hog Roast – Sample Menu 1

£800 + VAT

⌘ 12 hour slow cooked Hog served in brioche buns.

⌘ Haggis stuffing.

⌘ Black pudding stuffing.

⌘ Apple sauce.

⌘ BBQ sauce.

⌘ Roasted chickpeas and cauliflower tacos with pickled red cabbage and a mint yoghurt dressing (V).



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HOG ROAST AND BBQ

Hog Roast – Sample Menu 2

£950 + VAT

- ⌘ 12 hour slow cooked Hog served in brioche buns.
- ⌘ Haggis stuffing. ⌘ Black pudding stuffing.
- ⌘ Apple sauce. ⌘ BBQ sauce.
- ⌘ Mixed beans flash fried with garlic, ginger and chilli served in flat bread with a tomato and coriander salsa (V).
- ⌘ Mixed cabbage coleslaw.
- ⌘ New potatoes with grain mustard and chive dressing.
- ⌘ Grilled mixed vegetables.
- ⌘ Tossed mixed leaf salad with red onion and cherry tomatoes.

Hog Roast – Sample Menu 3

£1,150 + VAT

- ⌘ 12 hour slow cooked Hog served in brioche buns.
- ⌘ Haggis stuffing. ⌘ Black pudding stuffing.
- ⌘ Apple sauce. ⌘ BBQ sauce.
- ⌘ Mixed beans flash fried with garlic, ginger and chilli served in flat bread with a tomato and coriander salsa (V).
- ⌘ Foil baked salmon in a garlic and lemon butter.
- ⌘ Moroccan spiced chicken.
- ⌘ Grilled vegetable couscous.
- ⌘ Mixed cabbage coleslaw
- ⌘ Slow dried tomatoes with rocket and balsamic.
- ⌘ New potato salad with a lemon, caper and parsley dressing.



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HOG ROAST AND BBQ

BBQ – Sample Menu 1

£14 + VAT per person

- ⌘ 4 oz hand pressed beef burgers served in a brioche bun.
- ⌘ Craft butchers XL pork dog served in a finger bun.
- ⌘ Chicken drumstick with a garlic, ginger and chilli marinated.
 - ⌘ Grilled halloumi and vegetable kebabs .
 - ⌘ New potato salad .
 - ⌘ Mixed cabbage coleslaw.
 - ⌘ Lemon and herb couscous.
 - ⌘ Mozzarella and tomato salad.

BBQ – Sample Menu 2

£17 + VAT per person

- ⌘ Moroccan spiced chicken breast with a mint yoghurt dressing.
- ⌘ 4oz hand pressed beef burgers served in brioche buns with a red onion jam.
 - ⌘ Pulled bbq pork.
 - ⌘ Grilled salmon with a herb butter.
- ⌘ Spiced roasted chickpea and cauliflower served with soft shell tacos.
 - ⌘ Mixed cabbage coleslaw.
 - ⌘ Greek style salad.
- ⌘ Grilled Mediterranean vegetables.
 - ⌘ Tossed mixed leaf salad.
 - ⌘ New potato salad.
 - ⌘ Tomato and rocket salad with balsamic dressing.



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HOG ROAST AND BBQ

BBQ – Sample Menu 3

£22 + VAT per person

- ✪ Beef brisket slow cooked in a dark ale.
- ✪ Chicken tikka kebab served with flatbreads.
- ✪ Venison burgers served in brioche buns with red onion jam.
- ✪ Chickpea burgers with a tomato and coriander salsa.
- ✪ Grilled king prawns with lemon and herb butter.
- ✪ Roasted vegetable couscous.
- ✪ Slow dried tomatoes with rocket and balsamic.
- ✪ Grilled field mushrooms with goats cheese and pesto.
- ✪ Spiced mixed beans with pitta bread and yoghurt dressing.
- ✪ New potato salad with lemon, caper and parsley dressing.
- ✪ Mixed cabbage coleslaw.
- ✪ Selection of sauces and chutneys.

Vegan/Vegetarian BBQ – Sample Menu 4

£15 + VAT per person

- ✪ BBQ Jackfruit with pineapple salsa and vegan slaw.
- ✪ Teriyaki Tofu Skewers.
- ✪ Grilled cauliflower and chickpeas with pickled cabbage and mint dressing.
- ✪ Mixed bean burgers served in a vegan brioche bun.
- ✪ Meat free sausages with fried onions.
- ✪ Grilled Mediterranean vegetable couscous.
- ✪ Tossed mixed leaf salad.
- ✪ New potatoes with a lemon, parsley and baby caper dressing.
- ✪ Grilled vegan Mexican street corn on the cob.
- ✪ Selection of breads and wraps.
- ✪ Selection of dressings, sauces and salsas.



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CANAPES AND GRAZING TABLES

Please use our canape menu as a guide, we would be happy to create a menu specially for your big day.

£1.50 per canape

Meat

- ✪ Chicken satay skewers with a satay dipping sauce.
- ✪ Wood pigeon Asian coleslaw and sesame dressing.
- ✪ Parma ham with watermelon, feta cheese and mint.
- ✪ Rolled smoked venison with quince jelly a wild rocket.
 - ✪ Sticky glazed pork belly with a peach chutney.
 - ✪ Seared fillet of beef with a horseradish crostini.
 - ✪ Pulled pork taco with caramelised apple.
- ✪ Venison haggis bon bon with an isle of Arran grain mustard dip.
 - ✪ Chicken liver pate plum chutney toast.
- ✪ Game terrine on an oat cake with a spiced peach chutney.



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CANAPES AND GRAZING TABLES



Fish

- ☞ Smoked salmon cream roulade on a potato blini.
- ☞ Torched mackerel with baby beetroot and salted shallots.
 - ☞ King prawn and chorizo kebab.
- ☞ Fish finger sliders with citrus mayo and wild rocket.
 - ☞ Thai crab cakes with a sweet chilli dip.
 - ☞ Crayfish and avocado cocktail.
- ☞ Panko breaded cod with lemon and chive aioli.
- ☞ Smoked mackerel pate with beetroot salsa.
 - ☞ Fish & chip with a tartar relish.
- ☞ Blackened salmon slider with Asian slaw.

Vegetarian

- ☞ Spiced sweet potato with guacamole soured cream and a slow dried tomato.
 - ☞ Stilton beignets with grape jelly.
- ☞ Pesto, olive tapenade, cherry tomato, roasted pepper antipasti spoon.
 - ☞ Beetroot, goats cheese and pine nut crispbreads.
 - ☞ Mini falafel bites with a chilli jam.
 - ☞ Basil infused cherry tomato with feta cheese.
- ☞ Rice paper spring rolls with a ginger and shallot dip.
 - ☞ Manchego bites with romesco sauce.
 - ☞ Gazpacho shot.
- ☞ Baked new potatoes cream cheese and chives.



CANAPES AND GRAZING TABLES

Grazing Tables

Grazing tables are a popular alternative to canapes, or starters. These are often the preferred option for the more informal event.

Grazing Table 1

£8 + VAT per person

- ✪ Marinated Mediterranean vegetables.
- ✪ Slow dries basil infused tomatoes.
- ✪ Selection of Scottish cheese.
- ✪ Artisan breads with flavoured balsamic vinegar and oils.
- ✪ Chutneys and fruit platters.
- ✪ Mixed olives.
- ✪ Pickles.

Grazing Table 2

£12.50 + VAT per person

- ✪ Selection of cold cut meats.
- ✪ Scotch eggs.
- ✪ Terrines & pate.
- ✪ Selection of Scottish cheeses.
- ✪ Pickles & olives.
- ✪ Slow dried tomatoes.
- ✪ Marinated vegetables.
- ✪ Hot smoked salmon mousse.
- ✪ Mini prawn cocktails.
- ✪ Artisan breads and oatcakes.
- ✪ Flavoured balsamic vinegar and oils.
- ✪ Isle of Arran chutneys.



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EVENING BUFFETS

Hot Filled Rolls

£5.55 + VAT per person (2 rolls per person)

- ☞ Smoked Ayrshire bacon.
- ☞ Square slice.
- ☞ Black pudding.
- ☞ Plant based links.
- ☞ Potato scone.

Mini Pie Selection and Sausage Rolls

£5 + VAT per person

- ☞ Steak pies.
- ☞ Chicken curry.
- ☞ Mac & Cheese.
- ☞ Pork and chorizo sausage rolls.
- ☞ Pork and black pudding.

Indian

£6.50 + VAT per person

- ☞ Chicken pakora.
- ☞ Veg pakora.
- ☞ Onion bhaji.
- ☞ Spiced onions.
- ☞ Poppadoms
- ☞ Chilli sauce.
- ☞ Mango chutney.



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EVENING BUFFETS

Tacos & Nachos

£7 + VAT per person

- ☞ Pulled pork.
 - ☞ BBQ brisket.
 - ☞ Chilli beef.
 - ☞ Smoken chicken.
 - ☞ Spiced bean chilli.
 - ☞ Sour cream.
 - ☞ Guacamole.
 - ☞ Salsa.
 - ☞ Grated cheese.
 - ☞ Jalapenos.
 - ☞ Mixed salad.
- Served with nachos or soft sell tacos.

Loaded Mac & Cheese

£6.50 + VAT per person

Mac & Cheese straight up or loaded with:

- ☞ Crispy bacon.
- ☞ Pulled pork.
- ☞ Crispy onions.
- ☞ Slow dried tomatoes.
- ☞ Pulled BBQ pork.



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DESSERT SELECTION

Dessert

£3.50 + VAT per dessert

- ✪ Chocolate torte with mascarpone and lime cream.
 - ✪ Salted caramel popcorn pot.
- ✪ Mini meringue nest with fresh cream and seasonal berries.
 - ✪ Lemon Posset with shortbread.
 - ✪ Cranachan eton Mess.
- ✪ Cheesecake with seasonal berries.
 - ✪ Cherry Bakewell tart.
- ✪ New york style baked cheesecake with strawberry compote.
- ✪ Salted caramel chocolate brownie with a toasted hazelnut cream.
 - ✪ Orange chocolate pot with shortbread crumb.
- ✪ Giant profiterole filled with creme patisserie topped with caramel.
 - ✪ Vanilla panna cotta with rhubarb and champagne jelly pot.



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FUNERALS

Funerals

£10 + VAT per person

- ✪ Selection of sandwiches.
 - ✪ Mini individual pies.
 - ✪ Steak.
 - ✪ Chicken curry.
 - ✪ Scotch.
 - ✪ Macaroni.
 - ✪ Pork and chorizo sausage rolls.
 - ✪ Empire biscuits.
 - ✪ Carrot cake.
 - ✪ Chocolate brownies.
 - ✪ Tea/filtered coffee.
- ◆ Crockery hire included in price.
- ◆ Waiting staff if required are additional cost.



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BAR



Pre Paid Drinks Packages

Bronze Package

£14 per person

- ☞ Prosecco with fresh berries or fresh fruit juice on arrival and toast.
- ☞ Half bottle of table wine per guest.
- ☞ Still and sparkling bottled water.

Silver Package

£20 per person

- ☞ Prosecco with fresh berries or fresh fruit juice on arrival and toast.
- ☞ Half bottle of table wine per guest.
- ☞ Bucket of beers on the table or served on arrival.
- ☞ Bottled still and sparkling water served on the table.

Gold Package

£25 per person

- ☞ Prosecco with fresh berries or fresh fruit juice on arrival.
- ☞ Chilled bottled beers served on arrival.
- ☞ Half bottle of table wine per guest.
- ☞ Child beers served in buckets on the table.
- ☞ Your guests choice of drink from the bar for toasts.
- ☞ Bottled still and sparkling water served on the table.



- ◆ All packages come with glass hire.



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BAR

Cash Bar Hire

Let your guests pay as they go with our cash bar service.

There is a minimum number of 100 guests required for this service. Please advise us if your numbers are below this for an individual quote.

Our mobile bar service comes with a fully licensed and fully stocked with all your favorite tipples. We will insure any drinks you like will be available.

The following is included:

- ◆ Bar structure.
- ◆ Bottle fridges.
- ◆ Two members of bar staff.
- ◆ Glass hire.

Pre Paid Bar Hire

£40 per person

Treat your Guest to an inclusive bar. Minimum numbers of 50.

This service will run for a maximum of 8 hours your guests can have any drink from the bar at no charge.

The following is included:

- ◆ Bar structure.
- ◆ Bottle fridges.
 - ◆ Staff.
- ◆ Glass hire.



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BAR

Tabbed Bar Hire

This service can be tailored to your budget.

- ◆ Set aside a certain amount behind the bar and once it's gone we can move onto a cash bar service.
- ◆ Alternatively we can offset your tab and fix drink costs at a lower price so your guest can have a cheap bar service for the duration of your event.

Dry Bar Hire

£200

- ◆ Hire the bar and stock it with all your favorite drink.
- ◆ Bar hire comes with the bar structure and bottle fridges.
 - ◆ Glass hire can be arranged by us on your behalf.
- ◆ Please note price does not include delivery and collection costs.

Additional extras

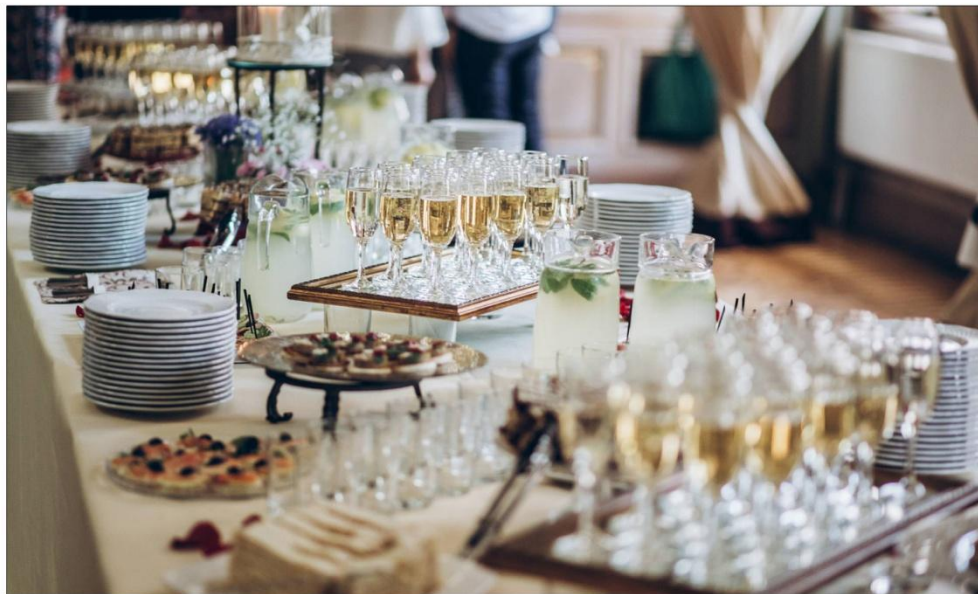
- ◆ Bar staff £10 per hour
- ◆ Draft system £50
- ◆ Kegs (price on request)
 - ◆ Ice £2.50 per bag



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ADDITIONAL COSTS

- ◆ Staff £10.50 per hour (minimum 6 hours).
 - ◆ Crockery hire 80p per course.
 - ◆ Crockery cleaning fee 20p per course.
 - ◆ Glass hire 30p per glass.
 - ◆ Glass cleaning fee 20p per glass.
 - ◆ Travel fee 50p per mile out with local area.
 - ◆ Accommodation where applicable.
- ◆ Certain equipment may be required should your venue not have kitchen facilities.



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