



Kate's

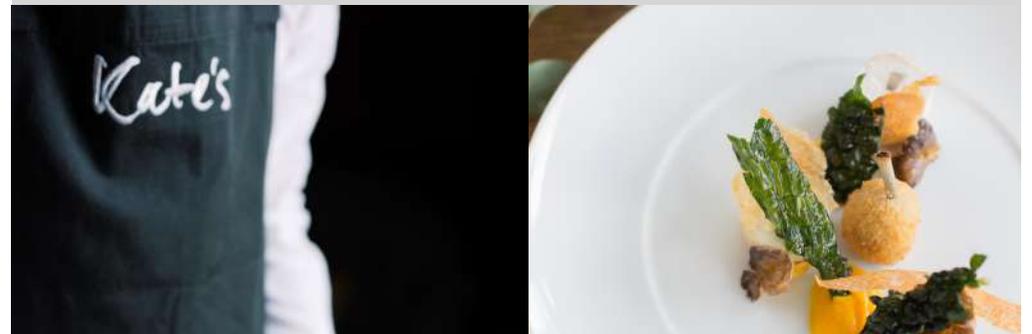
Creating unforgettable events...

"Let us help add to your experience at, 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 & Team

Kate's

BESPOKE CATERING
at your table



MORNING

BREAKFAST

** Please note this service is for a chef only. Breakfast to be collected from the kitchen*

** Please select one option for the entire party*

** Minimum order of 14*

Full Cooked Scottish Breakfast

Tea, coffee, juices, toast

£22.00

Continental Breakfast

Bircher muesli, pastries, fresh fruit, granola,

bread, juices, tea, coffee

£15.00

DROP OFF BREAKFAST

** Dropped off and left to enjoy at your leisure*

** Minimum order of 18*

Bacon Rolls

£6.00

Continental Breakfast

Bircher muesli, pastries, granola,

fruit, juices, tea, coffee

£11.00

Smoked Salmon Bagels

£6.70

Rora Dairy Yoghurt Pots

£3.70

Kate's BESPOKE CATERING

Kate's of Inverurie is unable to absolutely guarantee that any products noted on our menu as being "free" of a particular substance and does not contain traces of that substance which may cause you illness or discomfort if you suffer from allergies. Kate's of Inverurie is happy to answer any questions about the ingredients we use and particular dietary requirements, but we take no responsibility in relation to the selections you choose.



AFTERNOON

** Please select one option for the entire party*

** Prices are per person and do not include vat*

** Minimum order of 18*

LUNCH

Dropped off and left to enjoy at your leisure

Packed lunch box

Filled brioche roll, fancy piece, Summerhouse fruit drink, piece of

fruit, Propercorn popcorn

£16.00

Antipasto lunch box

Parma ham, Manchego cheese, mixed olives, sourdough bread,

Summerhouse fruit drink

£16.00

Pork schnitzel slider, crunchy slaw

£8.00

Classic chicken & chive sandwich

£6.50

AFTERNOON TEA

Dropped off and left to enjoy at your leisure

Selection of "fancy pieces", cakes & scones

£11.50

Dietary codes: dairy free **df** gluten free **gf** vegetarian **v**

Kate's BESPOKE CATERING

Kate's of Inverurie is unable to absolutely guarantee that any products noted on our menu as being "free" of a particular substance and does not contain traces of that substance which may cause you illness or discomfort if you suffer from allergies. Kate's of Inverurie is happy to answer any questions about the ingredients we use and particular dietary requirements, but we take no responsibility in relation to the selections you choose.



DRINKS & CANAPES

ALCOHOL

If you would like us to provide alcohol during your dinner please let us know and we can send you our drinks list. We can also serve drinks you provide for an additional service charge.

CANAPES

*Selection of 3 Canapés £12.50
prices are per person*

- New Potato, Sour cream, Caviar
- Smoked Salmon Blinis, Dill Mascarpone
 - ✓ Wild Mushroom Tartlet
- Black Pudding Bon Bon's, Apple Sauce
 - ✓ Goats Cheese Vol au Vent
- gf Smoked Mackerel, Cucumber
- Haggis Bon Bon's, Whisky Mayo

Dietary codes: dairy free **df** gluten free **gf** vegetarian **v**



STARTERS

** Please select the same 3 course menu for the entire party
* Cooked and served by the Kate's team*

gf SOUP

Roast Plum Tomato/ Pea Veloute/
Cock a Leekie/ Carrot & Coriander/ Cullen Skink

CHICKEN LIVER PARFAIT
Toasted brioche, chutney

gf CLASSIC SMOKED SALMON
Capers, lemon, horseradish
£2.50 supplement

✓ WARM GOATS CHEESE
Puff pastry, red onion, thyme

HAM HOCK TERRINE
Mustard, pickles

gf KATE'S PRAWN COCKTAIL
Marie rose, lettuce, lemon

✓ MULL CHEDDAR & ONION TART
Rocket salad

✓ CAPRESE SALAD
Tomatoes, mozzarella, basil, parmesan



MAINS

v gf VEGAN MEDITERRANEAN TART
Rocket & shallot salad

BRAISED INVERURIE BEEF
Mustard mash potato, carrot

gf SPICED ROAST GOURDON COD
Cauliflower, peas

gf ROAST PORK LOIN
Colcannon, black pudding, Arran mustard

HIGHLAND CHICKEN
Haggis, whisky sauce, cabbage

PAN FRIED SEABREAM
Roast med veg, warm new potatoes, wild garlic pesto

BALMORAL VENISON
Braised red cabbage, celeriac
£5.50 supplement

ROAST FILLET OF INVERURIE BEEF
Textures of onions
£5.50 supplement

HARISSA CHICKEN BREAST
Moroccan cous cous, mint, yoghurt



DESSERTS

gf SCOTTISH BERRY CREME BRULEE
Shortbread

KATE'S STICKY TOFFEE PUDDING
Butterscotch sauce, vanilla ice cream

v BAKED VANILLA CHEESECAKE
Lemon curd, cookie crumb

v CLASSIC ETON MESS
Vanilla cream, berries, meringue

v LEMON TART
Chantilly cream

CHOCOLATE DELICE
Popcorn, mascarpone

gf SELECTION OF FRENCH & BRITISH CHEESE
Grapes, oatcakes, chutney
£4.50 supplement

3 Courses £44 per person

4 Courses £53 per person

The price above is per person and is exclusive of vat.



DINNER

THE SCOTTISH TASTING MENU

Cooked and served by the Kate's team

HAGGIS BON BONS

Whisky mayo

—

gf LOCH FYNE OYSTER

Spiced dressing

—

COCK A LEEKIE SOUP

Crusty sourdough

—

HOT SMOKED GOURDON SALMON SCOTCH EGG

Pea, lemon

—

A TASTE OF INVERURIE BEEF

Roast Sirloin, braised cheek

—

CRANACHAN

Barra raspberries, honey, Glen Garioch single malt

£86.00



DINNER

CLASSIC SEAFOOD PLATTER

Cooked and served by the Kate's team

McBay & Sons Scottish lobster

—

Shetland hand dived scallops

—

Scottish langoustines

—

Loch Fyne oysters

—

Mussels & clams

—

Served with traditional accompaniments

£86.00



DINNER

** Prices are per person and do not include vat
* Minimum order of 18*

TRADITIONAL ROAST DINNER

Cooked and served by the Kate's team

Traditional Roast Inverurie Beef
Yorkshire pudding, roast potato, seasonal vegetables,
skirlie, gravy
£25.00

CHFFS TASTING MENU

Cooked and served by the Kate's team

A seasonal 5 course tasting menu created with the best locally
sourced produce available at the time of your dinner
£86.00



DROP OFF DINNER

** Designed to be left for you to reheat and served at your leisure
* Please select one option for the entire party
* Prices are per person and do not include vat
* Minimum order of 10*

THAI GREEN CHICKEN CURRY

Jasmine Rice

-

INVERURIE BEEF LASAGNE

Herb and garlic bread

-

MACARONI CHEESE

Mixed salad

-

INVERURIE BEEF STEW

Crusty bread

£21pp

BAKED VAILLA CHEESECAKE

Lemon curd, cookie crumble

-

LEMON TART

Berries

£8pp

Please select one option for each course for the entire party for dinner.

A choice menu can be added for an additional £15 per person.

A minimum spend of £650 ex vat is required for dinner.

Please note there is a 3% increase on prices annually.

Bread & Scottish butter served with meal.

Staffing is included in price (*excluding drinks staff*). Should the event start later than 15 minutes after the agreed start time (not owing to a delay on behalf of Kate's staff), an additional staff charge will apply.

Crockery, cutlery & linen napkins are included in price.

A set 3 course chefs choice menu will be provided to cover all dietaries & allergies. This will be finalised prior to event.

If you would like something specific that is not listed on the menu please let us know and we can work with you to create a bespoke menu.

Please advise us of any dietary requirements in advance so we can design a menu with these in mind.

Tea & coffee after the meal are not included. However can be added at an additional cost.

All prices are **exclusive** of VAT.

Children's menu available on request.

We kindly ask that guests settle their bill in full three weeks prior to the booking by bank transfer or alternatively cash on arrival.

