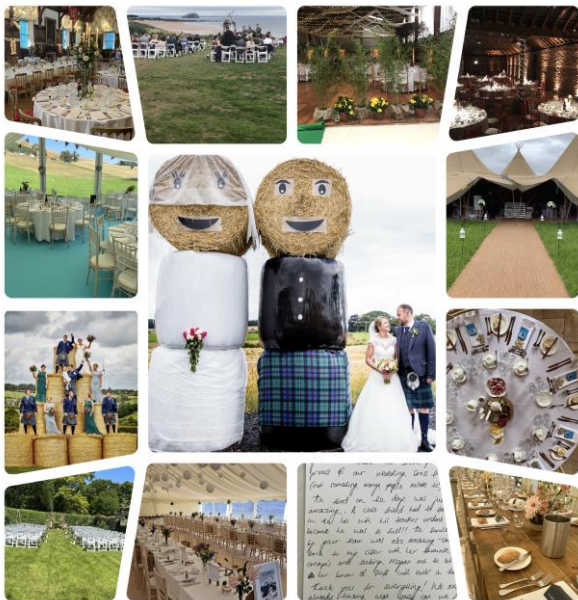




♥ BESPOKE WEDDINGS ♥



Where YOU make the choices

Gary caters for all for all events & all budgets from weddings to balls, private parties & corporate events.

Events throughout Scotland & Northern England.

WEDDINGS ARE A SPECIALTY

WEDDING DAY BIG DAY YOUR DAY YOUR WAY



“well what can I say! highly recommend Gary and the team for any event! Gary was fantastic from start to finish and took all if the stress out of our wedding planning! simply outstanding food, service and all in all made our special day perfect! “





YOUR DAY...



...YOUR WAY

“You were amazing and really made it the best day for us.
Everyone was raving about the food, ourselves included.
Presentation and everything was amazing, you totally
exceeded our already high expectations”

John & Paul ,Brooklyn USA.

*“Gary and his team truly worked so hard
and the place looked credible.”*



*“The day went without a hitch
and everyone raved about t*

m^{ore}
CATERING**SERVICES**

MOORE CATERING SERVICES...

...was created by Gary Moore who held 2 AA Rosette awards for 12 years. He was on the team who opened the Scottish Parliament in 1999 & has over the years catered for many Heads of State, royalty & celebs. He uses fresh, seasonal produce to create exceptional a la carte dishes every day. Now you can enjoy restaurant quality dining at your own event.

With a passion for using fresh, local produce, our seasonal menus reflect the fine food available on our doorstep with traditional Scottish dishes prepared with a modern twist. We start with a blank canvas. Our suggested menus are just the starting point – if you have specific ideas, your menu can be tailored to you and will be created in consultation with you to suit your event and individual preferences. We also cater for all dietary requirements to ensure that all of your guests enjoy an exquisite dining experience. Remember you get what you want with us.

*It's **your** day. Let's make sure it runs **your** way.*

We are committed to delighting you and your guests and our key role is to ensure your wedding breakfast is imaginative, delicious and beautifully presented. We can also provide BBQ's, hog roasts and late evening catering as desired – just let us know your requirements.

We can provide a pay bar with a large selection of drinks plus anything you want on bar. Price wise very reasonable, pub price with a one price drink system.

Before your big day, we would be delighted to present your tasting menu for you to enjoy before selecting your final menu choices. As standard your guests will be offered a choice of 2 starters, 2 mains & 2 desserts (not including a Vegetarian dish). We will offer the choice to your guests at the table so no pre orders needed.

If you would like an informal chat on a non committal basis I would be delighted to pop out to see you. Here we can discuss any specific requirements and how we can ensure your day is done your way.

CANAPES

Haggis bon bons with an Arran mustard dip

Thai prawn spoons with sweet chilli

Mini smoked Haddock fish cake

Mediterranean chicken skewers with hummus dip

Mini beef Yorkshire pudding

Roquefort & peach spoons

Cream cheese & smoked salmon mini potatoes

Chicken liver parfait set in vegetable cups

Watermelon feta & parma ham sticks

Pearls of mozzarella, cherry tomatoes & basil sticks

Sticky cubes of braised belly pork

Wild mushrooms arancini

Beetroot & garlic mushroom blinis

Smoked salmon & guacamole cups

Your choice of 4 per person

STARTERS

Shetland smoked salmon, gravalax & poached salmon
accompanied with a baby leaf salad

braden roasted salmon & Dill terrine set on Asparagus

Smoked haddock and roasted red pepper tartlet, bean salsa

Cantaloupe and Galia melons, ruby grape and pink grapefruit
salsa with blackberry vinegar caramel

Chilled asparagus, buffalo mozzarella, slither of prosciutto
ham with a delicate salad and virgin olive oil

Ham hock & parsley terrine with home-made pickle

Tian of avocado, fresh Eyemouth crab & tomato

Game & haggis pate served
with oatcakes & red onion marmalade

Tian of chicken caesar salad
with bacon lardons & parmesan crisp

Trio of Scottish scallops set on Stornaway black pudding
with a herb beurre blanc

MAINCOURSES

Roasted Fillet of Halibut
with pancetta and roasted fennel, parsley emulsion

Baked Medallions of Shetland salmon
with a king prawn & dill butter sauce


Roast fillet of monkfish wrapped in parma ham
served with roasted med vegetables

Roast grain fed chicken supreme
Stuffed with wild mushroom & leek mousse

Supreme of corn fed chicken
With mozzarella , sun dried tomato & basil

Breast of Chicken
Stuffed with ricotta , spinach & chorizo

Slow roast pork belly,
with sticky honey gravy, mustard mash & cider gravy



Medallion of beef entrecote
crowned with haggis & coated with a Glavy sauce

Roast medallion of Scotch beef
served with a ragout of shallot, bacon & oyster mushroom


Medallion of beef fillet
served with an oxtail & onion compote

Three tastes of Border lamb
Roulade, Cutlet, and Braised Shank with a thyme jus

Roast rump of Border lamb
studded with garlic cloves and rosemary

Smoked fillet of lamb
served with langoustine & mint

Duet of duck, breast & confit,
set on a cushion of roasted mango with a blue berry jus



DESSERT

Sticky Toffee Pudding

with butterscotch sauce & ice cream

Strawberry and champagne panna cotta

French style apple Tartlet

With vanilla bean ice cream

Trio delight;-

chocolate Mouse, passion fruit tartlet ,pavola

Chilled chocolate tart with

caramel sauce & salted toffee popcorn

Homemade banoffee pie with chocolate flakes

Assiette of chocolate (brownie, tartlet, profiterole)

Glazed Lemon Tartlet with fresh Raspberries

Raspberry & white chocolate crème brulee
with mini shortbread biscuits

Freshly brewed coffee or tea accompanied with

tunnocks teacakes

Price for canapes,3 course meal,evening buffet £65 per head

MENU PRICE ARE FOR FOOD ONLY

The following ONLY additional charge covers all of the following

- White table linen
- White linen napkin
- White china crockery
- Polished stainless steel cutlery
- Setting up tables ,day before... if possible
- Serving of all reception drinks including supply of Glass
- Chilling of all wines
- Placing of all wines on table before meal & topping up as required
- Stripping tables at end of night
- Clearing all rubbish away
- Uniformed staff

Please add £25 per head



KIND WORDS

“We had our first meeting at our house and it was extremely relaxed and took all the potential “wedding stress” out of it. Gary was great at keeping things to how we wanted it. With other caterers it was very much you had to choose a package and no amendments were possible. With Gary he made it very different and very much what we wanted.”

“Along with the food being delicious Gary took every bit of potential stress out of the planning and the day. He went above just being the caterer and helped us with the running order of the day.”

“The whole time I worried if this was all too good to be true but Gary and his team are so great at what they do and really take pride in everything. We would definitely recommend Gary and his team to others.”

MORE KIND WORDS

“NOT JUST CATERERS”

Gary, we really don't know where to begin in thanking you for catering our wedding. In fact, even that is complete understatement as catering was only one element of what you did for us. We have loved working with you and absolutely could not have imagined more. You have been so accommodating and helpful and there was no request too big.

The food was phenomenal and we have had countless people comment on how good it was & the best they'd ever had! The service and set up were seamless and the day couldn't have ran more smoothly.

When you book a venue like Kirknewton, it is a daunting task to find and trust someone to run your day. You were a recommendation to us and we absolutely wouldn't hesitate in recommending you to others. In fact we already have! Sunday once we had cleared up, another couple were looking at the venue so we passed on your name!

*Thank you again,
Paddy and Karen*

Gary & Team,

Where do I start! Gary we cannot thank you enough for all your help making our wedding day so special. You are such a professional and have so much passion for what you do. Not to mention a fantastic chef! We have had so many guests say ours was the best wedding food they have ever had! You went above and beyond throughout the planning and on our wedding day. All of your staff were also fantastic! You really made the day so personal for us and we are beyond grateful. We loved getting to know you and wish you all the best. We will recommend you to everyone!! Love Holly & David Kerr xxx



David & Holly sept 2023

FINAL WORDS

We hope the information contained in this booklet is helpful. If you have any additional questions, please don't hesitate to contact me via email or telephone (below).

Alternatively, if you would like an informal chat on a non committal basis I would be delighted to pop out to see you.

We are here to help at any point of the planning.

Our key aim is to ensure **your** special day is done **your** way.

We look forward to hearing from you,

Gary

e: gary@moorecateringservices.com

t: 07525916303