



♥ BESPOKE WEDDINGS ♥



Where YOU make the choices

Where expectations are exceeded

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 the food &
service Gary & his team provided”*



ABOUT MOORE CATERING SERVICE

was created by Gary Moore who held 2AA 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, with a

guaranteed fixed price

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





MENUS/PACKAGES

I am delighted to offer you 3 packages

Bronze

Choice of 2 canapes

Menu will be a 3 course with 1 starter, 1 main & 1 dessert

Also a vegetarian option

Evening food will be bacon & sausage rolls

Cost £65 per head

Silver

Choice of 3 canapes

Menu with 1 starter 2 mains & 2 dessert

Also vegetarian option

Evening food as above

Cost £75

Starters

Shetland salmon Terrine accompanied with a dill cream

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

Game & haggis pate served with oatcakes & red onion marmalade

Tian of chicken caesar salad with bacon lardons & parmesan crisp

Smoked Chicken Slithers complimented with a potato & chive salad

Roasted Vegetable & Goats cheese Tartlet with a salsa Dressing

Main course

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

Roast chicken supreme with wild mushroom and bayonne ham stuffing,

Supreme of corn fed chicken with feta, chorizo & tomato

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

Collop of Beef Topped with haggis coated with a Drambuie sauce

Roast rump of Border lamb studded with garlic cloves and rosemary

3 meat carvery

Desserts

Trio of Chocolate desserts

Glazed Lemon Tartlet with Raspberries

Sticky Toffee Pudding with Toffee sauce

Homemade banoffee pie with chocolate flakes

Raspberry & white chocolate crème brulee

Cheesecake (your choice of flavour)

Freshly Brewed Tea or Coffee



GOLD

Choice of 4 canapes

Choice of 2 Starters

Choice of 2 main courses

Choice of 2 desserts

Plus vegetarian option

Evening food is very flexible & can be a selection of your
favourites

Eg. Mac cheese, BBQ, Pizza, Pies, Hogroast ,Stovies etc etc

£85 per head

We will offer the choice to your guests at the table
so no pre orders needed.



CANAPÉS

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 Bellini

Smoked salmon & guacamole cup



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

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

Roast vegetable & Goats Cheese Tartlet served with a
Salsa Dressing

Slithers of Smoked Chicken complimented with Potato Salad

MAIN COURSES

Roasted Fillet of Halibut
with pancetta and Pak Choi, coated with a parsley emulsion

Baked Medallions of Shetland salmon with a
kingprawn & 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 Glayva 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 garliccloves 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

Amaretto & Strawberry panna cotta
served with a brandy snap crisp

French style apple Tartlet
With vanilla bean ice cream

Trio delight;-
chocolate Mouse, passion fruit tartlet ,Raspberry pavlova

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
accompanied with citrus sorbet

Raspberry & white chocolate crème brulee
with mini shortbread biscuits

Cheesecake
Your choice of flavour

Freshly brewed coffee or tea accompanied with Tablet

Price for canapes,3 course meal,evening buffet £85 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
- Glassware
- Chill wine fizz etc for reception drinks & serve
- Chill & serve table wine
- Setting up tables ,day before... if possible
- Stripping tables at end of night
- Clearing all rubbish away
- Uniformed staff

Please add £30 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

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

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