

PINKERTON'S

CORPORATE CATERING
INFORMATION PACK

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All prices exclude VAT. Vat No.312529428

ABOUT US

Pinkerton's is a well established catering company, with vast experience in the industry. We want good quality food and ingredients to be a part of everyone's lives. Sourcing locally, and minimising waste is all part of our ethos.

We cater for all events, working in the corporate and private sector. Pinkerton's knows that catering is a major part of an event, no matter how big or small. Our food is prepared in house by our knowledgeable team. We take a creative approach and customise the food to suit you.

Our front of house team are experienced at event planning, so let us help arrange your event and all the small details to make it successful. We can take care of a wide variety of requirements from lunches to gala dinners, product launches, location shoots, drinks receptions and business breakfasts.

See our menus on the following pages.



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BREAKFAST

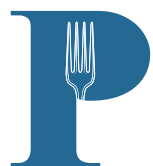
From Brodies teas and filter coffee to delicious filled croissants and granola pots. Select your preferred drinks and food selection to start the day right.

- Teas and coffee £2.10pp
- Fruit juice or sparkling water £5.50 per carton
- Homemade cordial £6.50 per litre
- Pastries £2.30pp
- Flapjack bites £1.90pp
- Yogurt, fruit compote and granola pot £4.50pp
- Fruit platter £2.75pp
- Sweet or savoury croissant (butter & jam, ham & cheese or cheese & chutney) £4.50pp
- Breakfast rolls (bacon, sausage or scrambled egg) £5.95pp



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SANDWICH LUNCHES

Our sandwiches are made fresh for your event. Using high quality meats and cheeses, organic free range eggs and real butter. We make our own chutneys, relishes and pestos. Our accompanying salad leaves are from East Lothian. Altogether bringing you a delicious sandwich.

Pinks house lunch from £9.90pp

A choice of 4–6 fillings:

Honey roast ham and mustard mayo

Chicken with roast red pepper and pesto

Egg mayo with organic free range eggs and cress

Cheddar and tomato

Camembert with Pinks chutney

Hummus with roast vegetables

BLT

We use a variety of sliced breads.

Pinks gourmet lunch from £10.90pp

A choice of 4–6 fillings:

Selection of sandwiches, wraps and rolls:

Pastrami and Emmental with mustard mayo

Parma ham with cream cheese and olive tapenade

Tandoori chicken with mango mayo and carrots

Smoky pulled pork with slaw and crispy black beans

Smoked salmon with lemon cream cheese

Sweet potato with butterbean hummus

Pumpkin & lentil kofta with baba ganoush

These are served on a selection of sliced breads, wraps and rolls.

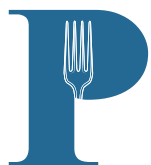


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Make your lunch extra special with:

Teas and coffee	£2.10pp
Fruit juice or sparkling water	£5.50 per bottle
Homemade cordial	£6.50 per litre
Cup of soup	£2.75pp
Fruit platter	£2.75pp
Fruit bowl	£1.95pp
Selection of home baking	£2.70pp
Crisps/popcorn	£0.95pp
Crockery and glassware from	£4.50pp

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BUSINESS LUNCH

Take a break from a meeting and enjoy a nutritious meal with your colleagues.

Choose 6 items for £18.50 per person

SALADS

Broccoli, spinach, artichoke and capers with parmesan shavings
Courgette salad with rocket pesto, pine nuts and bocconcini
Seasonal garden green salad with lemon and ricotta
Jaipur slaw (a pink Indian flavoured slaw, made with red cabbage)
Asian slaw with with a soy and ginger dressing and toasted nuts
New potato salad with a herby vinaigrette
Potato salad with crème fraiche, cornichons and chives
Spelt, pear, blue cheese and radicchio with honey thyme dressing
Jewelled rice salad
Thai rice noodle salad with ginger pickles and cashews
Gujerati carrot
(julienned carrot with, popped mustard seeds and lemon)
Tabbouleh
Roast mixed root vegetables with thyme and pickled red onion
Sweet potato, red pepper, golden beetroot with maple and smoked paprika almonds

SANDWICHES

Honey roast ham and mustard mayo
Chicken and pesto
Egg mayo and cress
Cheddar and tomato
Camembert with Pinks chutney
Hummus with roast vegetables
BLT

WRAPS

Crushed peas and white bean, courgette ribbons, radish and pea shoots
Cream cheese, cucumber, mint and pea shoots
Mixed bean hummus, harissa roast carrot, toasted pumpkin seeds and rocket
Greek salad wraps
Goats cheese, sweet potato and red pepper with mint
Vietnamese wrap (meat or vegetarian)
Coronation chicken and mango
Chicken caesar
Pulled smokey pork and bean with red cabbage slaw

OPEN SANDWICHES

Traditional

Roast beef and rocket with horseradish
Smoked salmon and crispy shallots with cream cheese
Smoked ham, butter and cornichons
Isle of Mull cheddar and Pink's chutney

Italian

Ricotta, milano salami and rocket
Parma ham, pesto, mozzarella and cherry tomato
Mascarpone, chargrilled courgette and rocket
Caprese with balsamic drizzle

Nordic

Egg and dill mayo
Gravadlax, caper and lemon cream cheese
Cheese and pickles with Finnish mustard
Smoked mackerel pâté and pickled radishes

FINGER FOOD

Scotch eggs and Pinks chutney
Falafel with sweet potato and roast red pepper
Pissaladiere
Spiced potato and pea cigars
Classic pork and apple sausage roll
Smokey fajita chicken with chipotle mayo dip
Sesame roasted aubergine and tofu skewer
Courgette and pea fritter with caper aioli
Broccoli, feta, mint and sumac tart
Beetroot blue cheese and rosemary tart
Spiced pakora and tamarind dip
Beef shin croquette with homemade ketchup

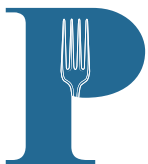
COLD CUTS

£4.10 per person

Rare roast beef
Smoked ham
Maple cured roast salmon
Peri peri chicken

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AFTERNOON TEA

Enjoy a beautiful selection of homemade sandwiches and bakes while having a cup of tea in a good company.

Afternoon tea £19.95 per person. Minimum of 20 guests

Sandwiches

Fillings include:

Cucumber

Egg and cress

Smoked salmon and
lemon cream cheese wheel

Ham hock

Selection of homemade cakes

Brownie

Rose mini cup cakes

Coconut and cardamom truffle

Tarts

Raspberry and lemon tart

Treacle tart with seasonal fruit

Sweet Scones

With clotted cream

Pink's homemade jam

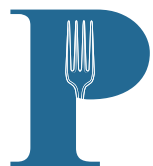
**Add teas & coffee for
£2.10 per person**

**Add homemade lemonade
for £6.50 per bottle**

**Add still or sparkling water
for £5.50 per bottle**



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CANAPÉS

Fish

Cold

Smoked salmon tartare on mini oatcakes with salsa verde

Smoked sea trout on a rye charcoal cracker with Finnish mustard

Cured trout and pickled cucumber with dill and mustard cream

Curried prawns and mango chutney poppadom bite

Beetroot blinis with horseradish and hot smoked salmon

Tiger prawn with chilli, lime and Japanese mayo

Smoked mackerel pâté on nordic rye with seasonal pickle

Warm

Smoked cod cakes with herb mayo

Smoked salmon and dill tartlets with crispy capers

Cod goujon with tartar sauce

Meat

Cold

Rare roast beef, wholegrain mustard and cornichon on rye

Venison carpaccio crostini with truffle mascarpone and rocket

Game terrine with piccalilli

Chicken liver parfait with cherries and smoked duck on rye crackers

East coast cured chorizo, focaccia, gordal olive

Warm

Yorkshire pudding with beef and horseradish creme fraiche

Merguez sausage with mint yoghurt dip

Cider glazed chipolatas with a mustard mash

Haggis bon bon and neep puree

Chicken and chorizo croquette with charred green pepper

Game meatballs with redcurrant relish

Confit duck croquette with plum

Vegetarian

Cold

Parmesan sable with Crowdie and celery relish

Quail egg, dill mayonnaise on dark rye

Courgette pinwheel, whipped goats cheese, crushed pea and mint with pickled radish

Whipped blue cheese with pecan, dried cranberries and chicory on oatcake

Rosemary shortbread topped with cherry tomatoes and feta

Pumpkin panna cotta, rye crisp bread and toasted seeds

Homemade focaccia with wild mushrooms

Warm

Mac and cheese croquettes with Pink's chutney or hot sauce

Arran oak smoked cheddar tart with apple chutney

Beer battered sun-blushed tomatoes with skordalia

Roast red pepper tart with harissa

Caramelised onion tart with pecorino

Vegan

Cold

Antipasti skewer

Butternut, spiced hummus and red pepper skewer

Warm

Spiced pea fillos

Baked mini potatoes skins with sun-dried tomatoes and za'atar

Truffled polenta and mushrooms

Sweet Options

Treacle tart with bramble jam

Chocolate brownie with hazelnut cream

Coconut macarons

Banoffee pie

Summer berry tart with lemon curd

Mini key lime pie

Chocolate cups with chocolate mousse (minimum 50 guests)

3 choices per head £8.40

5 choices per head £14.00

6 choices per head £16.80

A minimum of 3 choices and 20 guests.
All prices exclude VAT.

If informed prior to the event most dietary requirements can be accommodated.

These don't travel that well and we recommend a chef to assemble on site, kitchen space required.

NIBBLES

This menu is suited for a relaxed self service. If you would like served nibbles please refer to our canapé menu.

Honey and mustard chipolatas

Lamb kofta and yoghurt dip

Glazed chicken skewer with peppers

East Coast Cured charcuterie

Smoked salmon wrap with lemon and dill cream cheese

Tiger prawns with a Japanese mayo

Caramelised onion tart

Antipasti skewers (vegetarian or vegan)

Crudités and homemade dips

Selection of Scottish artisan crisps

Popcorn and sesame roasted nuts

Homemade cheese straws and sables

Courgette and feta cakes

Selection of olives and pickles

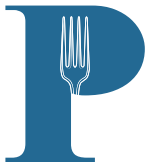
3 choices per head £6.30

5 choices per head £10.50

6 choices per head £12.60

All prices exclude VAT.

If you would like advice on quantities or menu options for your event we are happy to discuss these with you.



DRINKS MENU

Soft drinks £6.50/L

Apple and rhubarb

Cloudy apple

Apple and ginger

Hibiscus and ginger fizz

Elderflower presse

Homemade lemonade

Still or sparkling water

Tea and coffee £2.10pp

We use local wine suppliers that have a lovely selection of organic and vegan wines. If you would like to serve something specific, please let us know of your preferences and we will be happy to order wine to your taste.

House wine from
£21.10 per bottle

Prosecco from
£21.10 per bottle

Non-alcoholic wine or Prosecco
from £16.50 per bottle

Selection of beers and
non alcoholic beers from
£3.70 per bottle

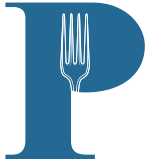
Homemade seasonal cordial
and Sparkling elderflower
per bottle £6.50

Sparkling water £5.50 per bottle

*Sale or return
Prices subject to change*



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ADDITIONAL COSTS

We require final menus and number of guests for your event 10 working days in advance, as well as dietary requirements and timings of your event.

With advanced warning we can cater for most dietary requirements, additional charges may apply.

Staff is charged at £14.50 per hour for a minimum of 4 hours.

If you require hot food from the finger food menu or order from the canapé menu, we need to have access to kitchen facilities as well as send a chef, additional charges apply.

In case of lack of kitchen facilities, we may require to hire in kitchen equipment which may cause an increase in price.

Due to increasing costs, we would request minimum numbers of 10 people to cover our costs. If your numbers are lower, there may be an additional charge if we can accommodate the booking.



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