



PINKERTON'S

CORPORATE CATERING

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ABOUT US

Pinkerton's is a well established catering company, experienced in all areas of events from the planning to the food and to all the small details that will make your next event stand out. We take great pride in looking after each of our clients and offering a personal service.

As a small company, we partner with local suppliers where possible to support like-minded businesses and bring the best flavours to your events. 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 and we love to take the creative approach to customise the food to suit you.

Our Events team are there from the initial enquiry through to the event to support you in your planning and can take care of a wide variety of catering requirements from breakfast, office lunches, gala dinners, product launches, location shoots and drinks receptions.

Our menus below give you an idea of our offerings, however no event is too big or small so please do reach out to us to discuss your ideas further.



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RISE AND SHINE

- Warm rustic rolls with bacon or sausage served with ketchup and HP sauce
- Fruit juice
- Fruit bowl

£9.50pp

Dietary alternatives can be provided with advance warning

BRUNCH

- Warm rustic rolls with bacon or sausage served with ketchup and HP sauce
- Yoghurt, fruit compote and granola
- Selection of pastries
- Fruit juice
- Seasonal fruit platter

£12.25pp

Dietary alternatives can be provided with advance warning

Extra charges:

Teas and coffee **£2.40 per person**

Bottled still and sparkling water **£6.50 per bottle**

Delivery and collection **from £25.00**

Tables with cloths **£35.00 per table**

Crockery and cutlery **from £4.50**

Pricing structure is based on a minimum of 20 guests and subject to availability, please enquire for accurate costs for your event



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All prices exclude VAT unless stated

SANDWICH LUNCHES

Our sandwiches are made using high quality meats and cheeses, organic free range eggs and real butter. We pride ourselves in homemade chutneys, relishes and pestos. Served on a selection of sliced breads.

£12.25pp

Please select 4 fillings:

- | | |
|---|---|
| Hummus with roast vegetables (vegan) | BLT |
| Coronation cauliflower with mango chutney (vegan) | Honey roast ham and mustard mayo |
| Camembert with Pink's chutney | Chicken with roast red pepper and pesto |
| Egg mayo and cress | Pastrami and Emmental with cornichons |
| Cheddar and tomato | Chicken Caesar |
| Goats cheese and red pepper | Parma ham with cream cheese and rocket |
| | Smoked salmon with lemon cream cheese |

Upgrade your sandwich lunch to include a selection of breads, wraps and rolls **£13.25pp**



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Make your lunch extra special with:

Teas and coffee	£2.40pp
Fruit juice or sparkling water	£6.50 per bottle
Homemade cordial	£6.50 per litre
Cup of soup	£3.30pp
Fruit platter	£2.95pp
Fruit bowl	£2.10pp
Selection of home baking	£2.95pp
Crisps/popcorn	£1.30pp
Crockery and glassware from	£4.50pp

All prices exclude VAT unless stated

PINK'S FAVOURITES

All prices exclude VAT unless stated

Ideal for meetings, networking events & daytime functions

Select any 6 cold items from the below menu for **£19.50 per person**

COLD SELECTIONS

Cold Finger food and pass around

Skewers

- Smokey fajita chicken skewer with chipotle mayo dip
- Halloumi and honey glazed vegetables skewer
- Harissa aubergine and tofu kebab
- Spiced paneer and roast vegetables skewer
- Chilli prawns skewer with baby corn

Open sandwiches

- Roast beef and rocket with horseradish
- Ricotta, milano salami and rocket
- Parma ham, pesto, mozzarella, cherry tomato with balsamic drizzle
- Mascarpone, chargrilled courgette and rocket
- Gravavlax, caper and lemon cream cheese
- Cheese and pickles with homemade Finnish mustard
- Roast beetroot, Pink's hummus and toasted seeds

Classic sandwiches

- Egg mayo and cress
- Cheddar and tomato
- Camembert with Pink's chutney
- BLT
- Honey roast ham and mustard mayo
- Pastrami and Emmental with cornichons
- Parma ham with cream cheese and rocket

Wraps

- Hummus with roast vegetables (vegan)
- Coronation cauliflower with mango chutney (vegan)
- Goats cheese and red pepper
- Smoked salmon with lemon cream cheese
- Chicken Caesar
- Chicken with roast red pepper and pesto

Client Favourites

- Scotch eggs and homemade chutney (meat or vegetarian)
- Corn, chilli and coriander fritter
- Courgette and pea fritter with caper aioli
- Seasonal vegetable frittata

COLD BUFFET AND SHARED PLATTERS

Meats

- Rare roast beef salad with rocket, parmesan and horseradish dressing
- Thai beef salad
- Classic chicken Caesar salad
- Sticky Bombay chicken with mango and coriander salad
- Roast meats platter with homemade sauces and relishes
- Honey glazed ham with Pink's chutney
- Selection of East Coast Cured charcuterie

Fish

- Maple cured and roasted salmon with pickled cucumber
- Belhaven smoked trout with horseradish crème fraîche
- Cured and smoked fish platter
- Classic prawn cocktail with avocado

Vegetarian

- Harissa roasted cauliflower and yoghurt dressing
- Selection of Scottish and French cheeses
- Vegetarian mezze platter with falafel
- Orzo salad with pesto, cherry tomatoes and bocconcini
- Thai rice noodle salad with ginger pickles
- Jewelled rice salad
- Tabbouleh
- Spelt, pear, blue cheese and radicchio with honey thyme dressing

Salads

- Waldorf salad
- Tomato salad dressed with an aged balsamic
- Greek salad
- Roast mixed root vegetables with thyme and pickled red onion
- Pink's slaw
- Vegetarian Nicoise
- Mixed bean salad
- Fennel and orange with a herby dressing
- Sunshine salad with yellow pepper and sweetcorn
- Broccoli, spinach, artichoke and capers with parmesan shavings
- Courgette and bean salad with pickled radish
- Rocket, beetroot with goat's cheese
- Grilled vegetables with spiced halloumi
- Seasonal garden green salad with lemon and ricotta
- Asian slaw with with a soy and ginger dressing and toasted seeds
- New potato salad with a herby vinaigrette
- Potato salad with crème fraîche, cornichons and chives
- Gujerati carrot
- Sweet potato, red pepper, golden beetroot with maple and smoked paprika almonds

SWEET OPTIONS

- Banoffee slice
- Chocolate brownie
- Lemon posset with seasonal fruit
- Salted caramel and bramley apple crumble slice
- Apricot and white chocolate frangipane
- Lemon crumble slice
- Orange marmalade cake
- Tablet rocky road

WARM SELECTIONS

All prices exclude VAT unless stated

Choose 6 mixed cold and warm items for **£22.50 per person**

WARM SHARED PLATES

- Pink's fishcakes with homemade tartar sauce
- Falafel with harissa spiced pepper dip
- Spiced pakora and tamarind dip
- Lamb koftas with minty yoghurt dip
- Spiced chicken goujons with dip
- Spiced potato and pea cigars with zhoug
- Traditional pork pies with Pink's chutney
- Beef shin pie with pickled pearl onions
- Classic pork and apple sausage roll with Pink's chutney
- Chicken and haggis sausage roll
- Vegetarian haggis roll
- Beetroot, feta and rosemary tart
- Mushroom, blue cheese and walnut galette
- Morangie brie and caramelised onion tart
- Bacon and creamy leek tart
- Hot smoked salmon with dill tart
- Broccoli, smoked cheddar and thyme tart
- Seasonal roast vegetable galette with herby cream cheese



WARM BUFFET DISHES

Meat

- Chicken and leek pie
- Traditional cottage pie with a cheesy mash
- Lasagne
- Pork cheek stroganoff
- Sausage and bean casserole
- Beef shin stew with Guinness and wild mushrooms
- Slow cooked shoulder of lamb with roast lemons, rosemary and garlic
- Venison and haggis hot pot
- Pork cheek and black pudding casserole
- Spiced pork and bean chilli
- Chicken, chorizo and red pepper cassoulet
- Pulled chicken and black bean chilli
- Venison sausage and chestnut casserole
- Greek lamb pasta bake
- Venison chilli cottage pie
- Roast duck with plum and ginger sauce
- Duck massaman curry
- Pink's classic chicken curry

Fish

- Fish pie with hot smoked salmon
- Pink's fish curry
- Salmon with a herby lemon and mustard crust
- Smoked haddock and leek gratin
- Cod and olive tagine
- Mediterranean fish stew

Vegetarian

- Halloumi with courgette, tomato sauce and za'atar
- Pumpkin and red lentil kofta with smokey tomato sauce
- Split pea dhal with roasted cauliflower and paneer
- Mushroom, spinach and basil lasagne
- Creamy cheese and roasted vegetable gratin
- Macaroni cheese with broccoli and sun-blushed tomatoes
- Spinach and ricotta cannelloni with tomato sauce
- Spanakopita
- Black bean and aubergine chilli with lime sour cream
- Sweet potato, chickpea and spinach curry
- Aubergine parmigiana
- Portobello mushroom stroganoff
- Lentil cottage pie

SIDES

- Roasted rosemary new potatoes
- Roast sweet potato wedges
- Rice
- Garlic bread
- Selection of house breads with butter
- Seasonal vegetables
- Herby giant cous cous
- Salad please see salad section for cold options

EXTRAS

- House dips and relishes **£1.10pp**
- Homemade breads including foccacia, brown yeast bread and seeded fig tea loaf **£2.95pp**
- Extra choices / items **£3.95pp per choice**



NETWORKING BOWLS AND BITES

Cold bowl **£4.40** per bowl/person for up to 4 choices | Warm and mixed bowls **£4.70** per bowl/person for up to 4 choices

Recommended for a 1.5–2 hour reception: 3–4 choices/bowls per person

COLD BOWLS

Meat

- Coronation chicken salad with mini poppadoms
- Chipotle chicken, sweet potato, red pepper relish and tortilla
- Thai spiced beef with asian slaw
- Tandoori chicken, mango salsa and poppadoms
- Rare roast beef with rocket, parmesan and horseradish dressing
- Ham hock with apple and carrot slaw

Fish

- Maple cured salmon with Waldorf salad
- Belhaven smoked trout and celeriac remoulade
- Thai spiced salmon with noodles
- Smoked haddock and potato salad with mixed herbs and lilliput capers

Vegetarian

- Chicory, dried cranberry and toasted pecans with blue cheese
- Roast roots with thyme and honey dressing topped with smoked paprika almonds and feta
- Olivier salad with quail's eggs
- Panzanella salad
- Chargrilled courgette, green beans, peas, radish and ricotta with lemon dressing
- Bombay carrot salad with cashews and zhoug
- Sunshine salad with toasted seeds

Our vegetarian options can be adapted to be vegan if required.

In your planning for your event please consider that guests will need some areas for putting down a drink whilst eating.

If choosing the warm options we require kitchen facilities and additional staff are needed to circulate the food.

WARM BOWLS

Meat

- Pea velouté with shredded ham hock
- Haggis, neeps and tatties with whisky sauce
- Venison and haggis stew with baby new potatoes
- Lamb tagine with couscous and cumin yoghurt
- Traditional stovies
- Slow roast lamb with new potatoes and mint relish
- Lamb kofta with spiced aubergine, pomegranate, minted yoghurt and flat bread
- Beef shin stew with olive oil mash and sherry roasted shallots
- Chicken and leek pie with pastry croutes

Fish

- Mediterranean fish stew with rice
- Smoked haddock fish cakes with tartar sauce and pickled vegetables
- Cullen skink
- Fish pie with hot smoked salmon
- Kedgeree

Vegetarian

- Patatas bravas with crispy chickpeas
- Roast Mediterranean vegetables with crispy halloumi
- Vegetarian haggis, neeps and tatties with whisky sauce
- Macaroni cheese with broccoli and sunblushed tomatoes
- Sweet potato, chickpea and spinach curry
- Bean and lentil chilli with guacamole, sour cream and nachos
- Spiced pumpkin soup with cheese croute
- Mushroom stroganoff with rice
- Moroccan tagine with butternut squash and chickpeas

SWEET BOWLS

- Lemon posset with seasonal fruit
- Eastern mess with pistachio
- Chocolate mousse
- Yoghurt and vanilla panna cotta
- Pinkerton's trifle
- Tiramisu

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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 black pudding croquette with a spiced apple compote
- 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
- Whipped goats cheese, crushed pea and mint crostini
- Whipped blue cheese with pecan, dried cranberries and chicory on oatcake
- Rosemary shortbread topped with cherry tomatoes and feta

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
- Homemade focaccia with wild mushrooms
- Falafel with spiced hummus

Warm

- Spiced pea fillos
- Baked mini potatoes skins with sun-dried tomatoes and za'atar
- Chermoula spiced aubergine and tofu skewers
- Tempura cauliflower bites with coconut yoghurt
- Truffled polenta and mushrooms

Sweet Options

- Treacle tart with bramble jam
- Chocolate brownie with hazelnut cream
- Coconut macaroons
- Banoffee pie
- Summer berry tart with lemon curd
- Mini key lime pie
- Chocolate cups with chocolate mousse (minimum 50 guests)

3 choices per person £10.40

5 choices per person £17.40

6 choices per person £20.85

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)
- Crudites 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 person £7.75

5 choices per person £12.90

6 choices per person £15.45

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

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

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

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 £2.40pp



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 or Prosecco from £20.50 per bottle

Selection of beers and non alcoholic beers from £4.20 per bottle

Sale or return.

Prices subject to change.

Please contact us to discuss full cash and account standard bar and cocktail bar set ups.

We make our own sparkling homemade seasonal cordial which you can offer as a non alcoholic alternative for your guests.



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ADDITIONAL COSTS

Delivery in central Edinburgh is from £35.00 per delivery.

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 £18.50 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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