

**PINKERTON'S**

---

**CORPORATE CATERING**  
INFORMATION PACK

---

[pinkertonscatering.co.uk](http://pinkertonscatering.co.uk) | 0131 332 3800 | [info@pinkertonscatering.co.uk](mailto:info@pinkertonscatering.co.uk)

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.*



CORPORATE



# BREAKFAST

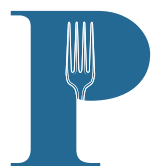
From Brodies teas and filter coffee to delicious filled croissants and granola pots. Select your preferred drinks and food selection to start the day right.

- Teas and coffee £2.40pp
- 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 £2.95pp
- Sweet or savoury croissant (butter & jam, ham & cheese or cheese & chutney) £4.50pp
- Breakfast rolls (bacon, sausage or scrambled egg) £5.95pp



CORPORATE

*All prices exclude VAT unless stated*



# 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

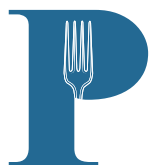
*These are served on a selection of sliced breads, wraps and rolls.*



### Make your lunch extra special with:

Teas and coffee	£2.40pp
Fruit juice or sparkling water	£5.50 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*



# BUSINESS LUNCH

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

Choose 5 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

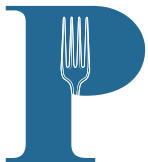
## COLD CUTS

### £4.10 per person

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

CORPORATE

*All prices exclude VAT unless stated*



# 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 macaroons

Banoffee pie

Summer berry tart with lemon curd

Mini key lime pie

Chocolate cups with chocolate mousse (minimum 50 guests)

**3 choices per head £9.30**

**5 choices per head £15.50**

**6 choices per head £18.60**

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

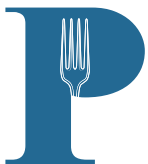
**3 choices per head £6.90**

**5 choices per head £11.50**

**6 choices per head £13.80**

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** £2.40pp

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 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

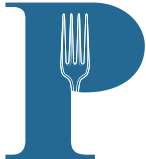
Homemade seasonal cordial  
and Sparkling elderflower  
per bottle £6.50

Sparkling water £5.50 per bottle

*Sale or return  
Prices subject to change*



*All prices exclude VAT unless stated*



## 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 £17 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.



*All prices exclude VAT unless stated*

