

Reagan Hallett

CATERING



Reagan Hallett Catering at The Engine Works

We specialise in sharing food – dishes brought to the tables in bowls and on platters for guests to pass around.

We also serve grazing tables or big colourful buffets that offer a much more relaxed style. All are lovely inclusive ways of dining where guests feel well taken care of.



To Begin

Before guests sit down we offer a range of options to enjoy, perhaps with a drink.

Canapé Menu

Freshly made, beautifully garnished hot or cold canapés.

Handed round on wooden boards and platters or laid out around the venue for guests to help themselves.

Meat

- Sticky, slow roast pork belly cubes with blackcurrant balsamic glaze
Seared haunch of venison served warm and sliced with Rowan jelly (seasonal)
Moroccan lamb meatballs with yoghurt and mint cooler
Beef skewers with a crushed pepper crust and salsa
Chicken skewers marinated in lemon, garlic and fresh herbs
French trimmed lamb cutlets with red currant jelly and mint sauce *(£1 surcharge)
Bite sized eggs Benedict or eggs royal with streaky bacon or smoked salmon, poached
quail's eggs and homemade hollandaise
Baby back pork ribs served hot in homemade rib sauce
Fiery BBQ chicken wings
Thai style chicken skewers with fresh coriander, lime and chilli
Haggis corners – wrapped in filo pastry with red current sauce
Haggis and goats cheese tartlets
Haggis bonbons with whisky cream sauce



Fish

- Traditional Cullen Skink shooters
Rye bread with crème fraiche, cucumber and dill pickled herring
Prawn skewers, Thai style
Cold smoked salmon Blini with lemon crème fraiche dill and salmon roe
Home smoke-roasted salmon served with mini oatcakes and lemon cracked pepper mayonnaise
Half Tarbert landed scallop seared in butter and lemon (50p surcharge)
Scottish Lobster, served very simply - cold in bite sized pieces with garlic butter and homemade mayo to dip (£1.50 surcharge)



Vegetarian

- Minted pea soup shooters (hot or chilled)
Grilled halloumi with slightly spiced tomato and mint salsa
Wild mushrooms sautéed in butter and garlic with cream cheese and fresh parsley in a pastry parcel
Miniature roast vegetable stack with pesto and black olive
Homemade bruschetta with fresh tomatoes, basil and extra virgin olive oil
Antipasti skewers with olives, roast peppers, artichokes and marinated feta



Sweet Canapés

- Dense chocolate, date and whisky brownies
Caramelised orange, syrup and cream cheese tartlet
Lemon and cardamom shortbreads
Silken Lemon Tartlets
Dark chocolate and Maldon sea salt cups

Lemon syrup buns with cream cheese icing
Cranachan cheese cakes with fresh raspberries

**£16 per head for 6 choices, £14 per head for 5 choices, £12 per head for 4 choices or
£10 per head for 3 choices**
Includes service



Platters

A great alternative to canapés are the platters below.
We can set these up on big grazing tables, hand the round on boards or they look great served down the centre of the tables as a relaxed starter

Antipasti platters

Sliced Milano salami, Bresaola and Serrano ham, a selection of home marinated olives, grilled and home marinated Italian vegetables Inc. grilled red peppers, courgettes and aubergines, balsamic mushrooms; sundried tomatoes.

with sliced mozzarella and herby tomatoes, drizzled with olive oil

Served with artisan style breads and extra virgin olive oil and balsamic vinegar

£11 per head

Cured and smoked fish platter

Half sides of home smoke roast Scottish salmon, Marinated prawns in tarragon, chilli and lemon; Dill sweet pickled herring, Smoked mackerel, beetroot and horseradish pate, fresh cucumber, leaves and lemon wedges. Fresh Oysters are also available from £2 per head supplement.

Served with artisan style breads and butter

£13.50 per head

Mezze platters

A colourful platter of a bit of everything

A couple of salads. A dip and some flat breads and some pickles

with either some **cured or cold roast meats £12 per head, some smoked and marinated fish £15 per head or some grilled halloumi and olives £11 per head**

Pates and olives platter

Smoked salmon and horseradish mousse, Chicken liver and brandy pate, sweet potato and feta dip, hummus

served with bowls of home marinated olives, artisan style breads and extra virgin olive oil and balsamic vinegar **£8.50 per head** to include 3 of the above.

£7.50 to include two, £6 to include one

Manchego, sliced cured sausage, hummus and olives

nice and simple, just to nibble on with breads and oils

£7

Fresh Seafood Oyster bar

We can set up an oyster table at your venue and shuck these for your guests to order

Served with fresh lemon, hot sauce, Mignonette sauce

£7 per head

Price is based on two oysters per person plus a few extra.

We are happy to more if you'd like of course

£2 per oyster per head

Langoustines in the shell, for guests to peel themselves

served cold with warm garlic butter and homemade creamy cayenne sauce

£8.50 per head

for around 2 large or 3 small per person plus a few extra

We are happy to provide more of course

This is best served in one location rather than handed round, perhaps alongside the oyster bar. The idea is that guests peel their own but there'll be a staff member on hand to assist

Tarbert landed scallops

we could cook these to order – around 2 scallops per person sliced into bite size pieces.

Again, happy to do more if you'd rather just have these on their own or

great served alongside the oysters and langoustines

£5 per head

We can either pass these around on skillets

or

For something a little more substantial, in little pots with fish forks

£7.50 per head

Cheeses board

You are welcome to choose your own cheese or we can select some nice ones for you.

Displayed on large boards with fresh and dried fruit, crackers, oat cakes and pickle.

From £6.50 per head

Crostini

Bite sized rounds of baked bread with different toppings – Chicken liver pate and fruit pickle; BLT; Lemon hummus and roast Mediterranean vegetables; Smoked salmon

mousse; crowdie and chilli jam

£6 per head for three types

Bruschetta

Grilled Italian bread with garlic and extra virgin olive oil topped with fresh tomatoes diced with sea salt and fresh basil.

£5 per head

Homemade mini pork, lemon and thyme sausage rolls

Warm, simple and satisfying. Handed round on wooden boards, enough for your guests to have two or three

£5 per head

These prices include experienced and friendly service

The prices quoted are for each to be served to the tables or set up as a grazing table. You are most welcome to mix and match elements of any of the platters to create a menu to suit you. Price will depend on the dishes selected. We can also hand round versions of each platters as canapés. Again, price will depend on dishes selected

At the Tables

We can serve a selection of the dishes below either to the tables to pass around or as lovely colourful buffets. There's always plenty for guests to share and we can help you come up with a menu to really suit your day.

To Start

We can be quite creative with how we start the meal.

We do lovely sharing platters above which look great laid out down the centre of the tables

Many of the dishes below, in the main dishes list, are also ideal served as a starter, perhaps with some different breads and oils on the side. For example, how about a large slab of home smoked salmon to share,

Large piles of ribs make a great starter, or some grilled halloumi with roast vegetables and breads.

One or two of the salads below are a great, lighter way to start the meal too. These can also be served individually if you'd prefer.

Soups are another great, slightly more traditional way to begin.

How about some Cullen Skink, garden pea or hearty lentil?

We have many more options available too. Please get in touch to discuss



Meat

Slow roast shoulder of lamb with preserved lemons, rosemary and garlic – served on or off the bone.

Slow roast marinated brisket of beef with a sticky balsamic and molasses glaze

Venison Stew with red wine, garlic and rosemary (available Nov - March)

Moroccan chicken. Chicken thighs on the bone, slowly braised in Ginger, Garlic, preserved lemons and ras al hanout.

Herb encrusted lamb cutlets with blackberry and balsamic drizzle (available April - Nov)

Seared venison haunch with red currant jelly (available Nov - March)

Meat balls - Pork, thyme and garlic in white wine and red pepper sauce or traditional beef in rich hearty red wine and tomato sauce topped with cheese

Chicken thighs, baked with chorizo and plenty of rich tomato and smoked paprika sauce
Lamb stew and rosemary dumplings

Pork belly or pork shoulder with either with warm spices and cider or with garlic and lemon and thyme, slow roasted to perfection

Chicken breast poached in white wine, garlic and fresh green herbs served warm and sliced

Pork spare ribs, marinated, slowly roast until tender and glazed with homemade BBQ glaze, served in a large pile

Beef braised in rich red wine, garlic and shallots

Lamb or beef tagine, cooked in rich North African spices, ginger, garlic and coriander.
Served with plain yoghurt.

Classic steak pie. Made with best beef steak in rich gravy and topped with puff pastry. Can either be served as individual pies or as one large pie to share.

Lasagne. Made with the traditional beef and pork mince with rich tomato sauce and creamy bechamel

Roast beef – various cuts available – Seasoned, roast and carved. This can be served hot or cold, with sauces or gravy





Fish

Whole or sides of salmon wrapped in foil and roast with lemon, garlic, butter and green herbs or with chilli, cherry tomatoes and coriander

Large bowls of steamed mussels in either Thai broth or white wine, garlic, cream and fennel

Home hot-smoked salmon with horseradish crème fraîche (served cold)

Scallops and streaky bacon served with bacon, black pudding crumble and lemon wedges; With pea purée, chilli and mint; Or just simply pan fried with butter, parsley and a few capers

Mediterranean fish stew. The best seasonal fish and shell fish, lightly poached in tomato and white wine broth with plenty of paprika and fresh herbs

Traditional Fish pie, with fresh, smoked and shell fish, topped with creamy mash, puff pastry or crisp filo

Goan fish stew. The best seasonal fish and shellfish, lightly poached in fragrant ginger, garlic, cardamom, a hint of chilli and coconut

Fish tagine with tomatoes, ras al hanout, fresh coriander

Thai fish cakes with coriander, chilli and limes

Kedgeree – poached smoked haddock folded through savoury rice with Indian spices, peas, onions softened in butter and parsley and topped with soft poached eggs



Vegetarian and vegan dishes

Pepper halves stuffed with Mediterranean vegetables, puy lentils, fresh herbs, seeds, nuts and goats cheese *

Grilled Halloumi with red onions, roast red peppers, grilled courgettes and cherry tomato salsa verde

Roast vegetable tagine *

Sweet potato and creamy spinach lasagne.

Roast vegetable and tomato lasagne also available *

Mushroom and pecan pie. Button and field mushrooms and pecans cooked in a rich wine sauce and topped with puff pastry. Can be served as individual pies or as large pies to share. *

Whole grilled Portobello mushrooms with melted camembert and a rosemary and nut crust *

Mediterranean roast vegetable and butter bean stew cooked in tomato and white wine broth with smoked paprika and fresh herbs *

Mushroom and walnut stroganoff. Chestnut mushrooms cooked in a rich tomato and wine sauce, finished with toasted walnuts and soured cream *

Grilled aubergine parmigiana

Upside down Homity pie. With Maris pipers, Kintyre cheddar, leeks and puff pastry *
Thai sweet potato, coconut and chickpea curry *

* Our dishes that are either vegan or can be adapted to suit a vegan diet.



Salads - great on the side or as a light starter

Pearl barley, beetroot and roast carrot and with chilli and coriander dressing

Watermelon, mint and feta with black olives and pickled red onions

Butter bean Ceaser – Butter beans tossed in classic Ceaser dressing with plenty of parmesan, anchovies, romaine, green beans and croutons

Roast sweet potatoes or mixed roast vegetables, with smoked paprika and garlic dressing, fresh coriander, toasted seeds and burnt aubergine and yoghurt drizzle

Madras chickpea and crunchy vegetables, black onion seeds and raita

Tomato salad with cherry and plum tomatoes, fresh green herbs, red onion slivers, sea salt and extra virgin olive oil

Large green salad with mixed leaves, toasted seeds, cucumber, tomatoes, spring onion and herbs with a classic vinaigrette

Wild rice, roast squash and red peppers with feta dressing

Glass noodles and shredded colourful vegetables, tossed with chopped peanuts and spicy Asian dressing with fish sauce, lime, chillies sesame oil and plenty of coriander

Pear, blue cheese & toasted pecan salad with celery, cucumber and rocket dressed with lemon and olive oil

Classic Greek salad with cherry tomatoes, feta and black olives

Roast courgettes and green beans with fresh lemon, rocket, roast hazelnuts and feta.

North African couscous with ras al hanout spices, dried fruit and fresh coriander
Beetroot, orange and pecan salad

Orzo with lemon, green pea, basil, rocket and parmesan

Baby potatoes tossed in fresh green herbs, vinaigrette and green olives with lightly pickled red onion

Good old classic coleslaw with white cabbage, grated carrots and plenty of mayonnaise
Bulgur wheat Tabbouleh

Zingy carrot jewel salad with cranberries, toasted seeds, coriander and lime

Rainbow salad with diced fresh colourful veggies and chopped leaves, pomegranate and Edamame



Warm side dishes

- Roast whole baby potatoes, with sea salt or tossed in harissa and cumin
- Carrots tossed in fresh coriander and cumin
- Roast root vegetables with rosemary and garlic
- Macaroni cheese
- Lemon and garlic potatoes
- Savoy cabbage braised with garlic and butter
- Crushed potatoes with garlic and caramelised red onion
- Steamed kale with butter and toasted almonds
- Tender stem broccoli and seasonal greens tossed in lemon, sea salt and black pepper
- Warm spiced couscous
- Green peas with olive oil, mint and chilli or plain with a bit of butter
- Buttered new potatoes
- lemon and almond couscous

And -Basket of mixed artisan breads with butter, extra virgin olive oil and balsamic vinegar. Large bowls of mayonnaise, mustards, sauces and pickles ... whatever suits the menu.



Puddings

- We can serve one or two of these to the tables or set up cake tables for guests to help themselves to
 - Tiramisu layer cake – a refined take on an old classic *
 - Sticky toffee and date pudding with hot caramel and cream
 - Pears poached in orange and beetroot with cheese cake cream
 - A large pile of dense chocolate brownies *
 - Homemade meringues with fresh strawberries and whipped cream
 - Dense chocolate mousse tart
- Rich and light chocolate mousse served from a large dish (please note, this is made in the traditional French style so contains raw eggs) *
- Nectarine and honey and almond tart (seasonal)
- Giant pavlova with fresh seasonal fruit and thickened cream
- Eton mess *
- Panna cotta – various seasonal flavours available – with poached fruit or just on their own*
 - Berry and Bramley apple oat crumble with custard or ice cream
 - Lemon posset with hazelnut shortbread *
 - Lime posset with mango
 - Mango, coconut and chilli sorbet
- Gulab Jamun, a wonderful traditional South Asian celebration pudding - sticky and sweet.
 - Can be served warm or cold, with ice cream or orange cream *
 - Gingerbread and caramel apple trifle *
 - Apple and Rosemary Tarte Tatin

* Puddings marked are great served in small pots or are easy to pick up in fingers so can be served from a pudding table as guests mingle after dinner.

Many of our puddings are either vegan or can be adapted.



Cheeses

A selection of British and Continental cheeses, served with fresh and dried fruit, chutney, crackers and oat cakes. You are welcome to select your own cheeses or we can suggest a nice cheese menu for you.

Cheese can be served to the tables on sharing boards or served on a large wooden board or two, for guests to help themselves.

These are just some of our favourite dishes. You are welcome to select any combination that takes your fancy or we can sit down with you and come up with a great menu together.

We operate a bespoke service - if there is a favourite dish or ingredient you'd like to include in your day that you don't see on the menu, please just ask – we'll do what we can to include it.

It is no problem at all to cater for any special dietary requirements.

Where possible we use local Scottish produce and suppliers.



Prices

We operate a bespoke service and no two weddings (and therefore price lists) are the same. However, you will see below an indication of our pricing.

Canapes and platters are generally a set price per head as listed above.

Below are some options for the seated element of the meal.

Buffet service

A nice simple street food style buffet menu – olives and breads on the tables with oils, balsamic and butter. Slow roast pork shoulder, some grilled halloumi for any vegetarian guests, along with two of our salads and some brioche buns and sauces, followed by one of our puddings. **Starts at £29 per head**

A buffet with a few more options – Artisan style breads, olives, oil, balsamic and butter on the tables. A buffet of Slow roast shoulder of lamb, Mediterranean roast vegetable and chickpea stew, three of our salads or sides, a large basket of extra artisan style breads and two of our puddings to select from or enjoy a bit of both. **Starts at £38 per head**

A good BBQ style buffet - Bread, butter, oils and balsamic on the tables. Chicken thighs, baked with chorizo and plenty of rich tomato and smoked paprika sauce, pork spare ribs, marinated, slowly roasted until tender and glazed with homemade BBQ glaze, grilled halloumi and roast vegetables, along with three of our salads and followed by two of our puddings. **Starts at £40 per head**

A really nice, slightly more lavish buffet menu – olives and cured meats, Artisan style bread, butter, oils and balsamic on the tables. Then, served as a buffet, slow roast beef brisket or lamb shoulder, roast or dressed salmon, grilled aubergine parmigiana along with three of our salads, some new or baby roast potatoes and all the accompaniments, followed by two or three of our puddings. **Starts at £49 per head to include two puddings or £52 to include three.**

Sharing style menus

Served to the tables in dishes for guests to pass around

A simple Mediterranean style sharing feast

Breads, olives, balsamic and oils, slow roast pork shoulder, aubergine parmigiana, two salads and some lemon and garlic potatoes followed by one of our puddings

Starts at £38 per head

A simple but tasty three course warming sharing style menu – dips and spreads

platter with olives and breads to start, followed by slow roast Lamb shoulder and mushroom and walnut stroganoff, along with three of the hot sides followed by two of our puddings to share. All served to the tables in dishes for guests to help themselves to a bit of everything. **Starts at around £46 per head**

(Swap out the mushroom stroganoff for one of our lighter vegetarian main dishes and have with salads for a summery menu.)

A menu that would start at around £53 per head might include anti-pasta platters to start followed by roast beef rump (other cuts available), oven roast salmon, stuffed portabello mushrooms, three fresh salads or warm side dishes, breads and accompaniments, with two of puddings to share at the table to finish.

All served on sharing platters and bowls on the table, enough for all of your guests to try a bit of everything

A luxurious sharing menu might include the Mediterranean fish stew to start, with roast courgette and feta salad and a freshly shucked oyster each with crusty bread, home marinated olives, oils and balsamic on the table. Followed by seared beef sirloin, grilled halloumi with roast Mediterranean vegetables and salsa verde and three salads and side dishes. Finished off with either puddings and cheese served to the tables or a buffet with a selection of puddings and some fine British and continental cheeses for guests to help themselves alongside some freshly brewed tea and coffee. **Starts at £73 per head**

These suggested menus and prices are just to give a rough idea of costs. They are all adjustable and can be tailored to your request.

Prices are based on numbers of around 80 guests but we are happy to cater for a range of guest numbers.

**We operate a bespoke service so if you have a budget in mind, please talk to us and we can advise and adapt menus to suit! Our prices include all food and experienced and friendly staff to serve
(no VAT to be added).**

Prices don't include travel, any kitchen equipment hired to produce your chosen menu or crockery and cutlery to serve it.



Crockery & Cutlery

Crockery and cutlery required for a sharing menu is not included. There are so many options out there and we want you to be able to choose which ever suits you. If you opt for a buffet, we will provide all of the large serve wear required and we do have a stock of equipment used for sharing menus although for larger weddings it may be necessary to supplement this.

We work with several companies on a regular basis but we are also happy to use an alternative if you have one in mind.

To give you an idea of cost, a full china and silver wear set up can be around £5 per head.

However very few menus require this so, for a more casual approach a simple table setting of one cutlery set that your guests keep throughout the meal (a fresh set for pudding of course!) can be as little as £2 per head. Or, for a very casual affair, there are some great fully compostable, biodegradable pressed palm or paper options. We use a company called Vegware although we are happy to use other suppliers if preferred.

Whatever you choose, we will take care to order all equipment on your behalf at cost price to cater for your chosen menu.

Kitchen Equipment

The Engine Works has a great kitchen on site. It may be necessary to hire additional kitchen items depending on your menu selection. We can hire equipment on your behalf at cost price and while quoting, will provide you with an estimated cost.



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