

Events & Catering

**Food
Creations**
Modern British Cooking
foodcreations.co.uk

**Food
Creations**

Creative Catering & Events

www.foodcreations.co.uk

Delivering truly memorable culinary experiences and events



Services

Food Creations creates and delivers truly memorable culinary experiences for your guests. Whether for a stunning wedding venue or a private party in a function room, we provide everything you need to make your day special.

We provide a variety of services including Street Food Buffets, Mobile Bars and 3 Course Sit Down Meals. We pride ourselves on offering our customers a truly personal service, from tailoring a menu to your exact liking to getting the final touches in place on the big day.

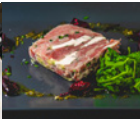
You envisage how you would like your event to go, and we make it happen.

We offer a personal experience from the first meeting. If event planning isn't for you then why not let our highly experienced team take over? We have the tools, suppliers and venues to make your dream event come to life!

Whether you need your full event planned or just the catering, we have the team to make it happen!

Simon Preece

“ *I will never be able to thank Simon and the Food Creations team enough for my daughter and son-in-law's wedding. The food, the staff and the venue were second to none. All week people have raved about the whole day. A million thank yous for playing such a special part in the most perfect day.*
Mel (A very proud Mother of the Bride)





Weddings

Food Creations are proud to be Award Winning Caterers and take pride in our high standard of service. We love a good wedding and we know that getting the food right is an important consideration for brides and grooms planning their big day.

The traditional three course sit down meal isn't always for everyone and we understand that wedding catering should be designed to fit in with the venue and style of a wedding. After all, each wedding is different and unique to every couple..



We pride ourselves in having various services that we can provide to our clients for their big day, some of these services include:

- Wedding Planner
- Booking your dream venue
- Event theme and style
- Offering catering with our mouthwatering menus from our award winning chefs
- Providing a Master of Ceremonies
- Providing a bespoke mobile bar
- Organising equipment hire (candy carts etc)

And much more!

“ These guys are fantastic! Thank you to Simon and staff who went out their way to help make our wedding perfect. All of the tiny little details were catered for from day one right up until the day itself when all staff made sure the day went smoothly. Would absolutely book Food Creations again for an event in the future and cannot recommend them highly enough for weddings! People are still talking about that hog roast!



Outside Catering

If you already have your dream wedding venue booked and are just looking for some catering then we can provide bespoke catering for your special day which will be tailored to suit your desires!

We also provide these services for a range of other celebrations and events. If you're wanting a luxurious banquet at home for a small number of people for a special birthday or a hot buffet for an office party, we can help. We're extremely adaptable and love exploring new venues!



Our catering services include:

- Sit down 3 course dinners
- Sharing platters
(normally served as a less formal starter)
- Canapés
- Hot & cold buffet
- Street food buffets
- BBQ style buffets
- Hog roasts
- Glass, cutlery, crockery & equipment hire

If you have a cuisine or inspiration in mind which doesn't come across in one of our menus (e.g. a Spanish Tapas, American Food Theme or a Mexican Theme) we can custom make your own personal menu to suit your desired theme or style.

“ *Thank you for making my brothers day so special. The staff were amazing and really went out their way to help. The hall looked beautiful. I would highly recommend your company to anyone for events they have coming up.*



Mobile Bar

We aim to deliver experiences that you and your guests remember. Our talented bar staff do exactly that with exotic cocktails, unusual flavour combinations, and locally sourced ingredients.

Our pop-up bars are run by our highly experienced bar team, specialists in ensuring your guests have a night to remember.

Together we'll brainstorm some ideas for the experience you're looking to create and discuss what drinks would complement the food being served. Once we've understood your vision and the atmosphere you want to create, we will suggest a type of pop-up bar that will make your idea a reality.



“ *Fantastic night at the stadium for our Xmas night out. Team Food Creations were great hosts, everything ran smoothly, food was great and the bar prices too. Great music. Thanks Simon and team - you done great!* ”



Venues

We are privileged to have access to various stunning wedding and event venues across West Lothian and the Central Belt.

Our most popular venues include:

- The Almondvale Suite
- The Kirknewton House Stables
- The Barn at Harburn
- Linlithgow Burgh Halls
- Kinkell Byre
- The Mansion House at Kirkhill

Don't worry if you already have your dream venue booked which is not one of our listed venues. We provide high quality outside catering which means we can come to any location!





Here are some of our fabulous menus ...

Canapés

Let our catering team look after your guests with our selections below. When required these options can be altered to accommodate you.

- Bruschetta topped with 3 way Tomato Salsa, Pesto Mayo and Deep Fried Rocket **V**
- Puff Pastry Case filled with Guacamole topped with Roast Garlic Vine Tomato **VG**
- Brie, Braised Leek and Chilli Jam Tartlet **V**
- Mushroom Arancini with Garlic Mayo **V**
- Goats Cheese Mousse served in Pastry Cup topped with Beetroot Puree **V**
- Hot Smoked Salmon in Gin topped with Horseradish Mayo with Pickled Cucumber
- Deep Fried Potato Skins filled with Smoked Haddock and Welsh Rarebit
- Hot Smoked Salmon with Spring Onion, Crème Fraiche topped with Crispy Salmon Skin and Blow Torch Cucumber
- Gravdax Salmon Blinis topped with Dill Cream Cheese
- Jack Daniels Glazed Belly Pork, Stornoway Black Pudding and Apple Compote
- Homemade Sausage Rolls filled with Haggis, Mature Cheddar and Braised Onions
- Shredded Duck Crostini with Hoisin Sauce topped with Chilli, Red Pepper and Mango Salsa
- Chicken Liver Parfait, Spiced Pear and Onion Chutney, Toasted Brioche
- Deep Fried Potato Skins topped with Smoked Ham and Scottish Cheddar
- Haggis and Smoked Bacon Tartlet
- Yorkshire Puddings with a filling of Braised Beef and Horseradish Mash
- Miniature Cheeseburgers topped with Burger Relish and Crispy Onions
- Haggis Bon Bon with Turnip Puree
- Strawberries dipped in Dark and White Chocolate **V**



Events Menu

Please note that all of the items listed can be mixed and matched to your requirements.

Children's menu on request. If you have any other menu requests feel free to ask us.

Starters

- Roast Tomato and Red Pepper Soup topped with Goats Cheese Croutons and Basil Oil **V**
- Cream of Tomato and Red Pepper Soup served with Goats Cheese Croutons **V**
- Leek and Potato Soup topped with Lockerbie Cheese Croutons **V**
- Smoked Bacon and Lentil Soup
- Sweet Potato and Roasted Pepper Soup **V**
- Chicken Liver Pate with Onion Chutney and Toasted Brioche
- Chicken and Black Pudding Terrine with Caramelised Shallot and Cracked Pepper Mayo
- Pressed Chicken, Leek and Ham Terrine served with Beetroot Gel and Rocket Oil
- Thai Duck Breast with Red Pepper and Mango Salsa served with Coconut Sweet Potato Fondant
- Braised Belly Pork, Black Pudding Bon Bon, Cauliflower Puree and Cider Sauce
- Goats Cheese and Cherry Tomato Tartlet with Beetroot Gel, Basil and Garlic Oil **V**
- Haggis Bon Bon with Turnip Puree, Smoked Bacon Crisp and Whisky Jus
- North Atlantic Prawns Cocktail served with Garlic Croutons
- Highland Hot Smoked Salmon with Spring Onion Crème Fraiche with blow torched Cucumber, Crispy Salmon Skin, Confit Lemon Mayo
- Marinated Beetroot topped with Feta Cheese, Heritage Tomatoes, Basil Jelly and Rocket Oil **V**
- Goats Cheese and Sun-Dried Tomato Tart with Pesto Dressing **V**

Mains

- Pan Fried Chicken Breast served with Haggis Bon Bon, Crispy Chicken Skin, Turnip Fondant and Thyme Sauce
- Sea Bass Fillet served with Bubble and Squeak Cake and Caramelised White Onion Sauce
- Roast Aubergine topped with Vegetable Provençale with Goat Cheese Herb Crumble **V**
- Butternut Squash, Roast Red Pepper and Spinach Risotto topped with Deep Fried Rocket **V**
- Chicken Roulade filled with Black Pudding and Spinach Mousse served with Caramelised White Onion and Thyme Sauce
- Posh Steak Pie served with Roasted Shallots, Roasted Rosemary Carrots, Fondant Potato and Gravy Sauce
- Fillet of Beef, Wild Mushroom and Smoked Bacon Sauce, served with Fondant Potato and Roasted Vegetable Bundle (*extra supplement*)
- Chicken Breast with Haggis cake and finished with a Whisky and Pepper Sauce
- Chicken Wellington filled with Spinach and Mushrooms served with French Beans and Smoked Bacon, Fondant Potato & Caramelised White Onion Sauce
- Mushroom, Spring Onion and Butternut Squash Risotto **V**
- Braised Cannon of Beef topped with Haggis served with Fondant Potato, Carrot and Turnip Mash and Thyme Jus
- Chicken Breast filled with Mozzarella and Asparagus Mousse served with Chive and Spring Onion Cake finished with White Onion Sauce
- Roast Lamb Rump topped with Apricot and Herb Crust served with Crushed New Potatoes, Caramelised Carrots and Rosemary Jus

Dessert

- Banoffee Cheesecake with Amaretto and Dark Chocolate Sauce
- Eton Mess topped with Fresh Raspberries and Shortbread Crumb
- Deconstructed Lemon Meringue Pie with Blackcurrant Sorbet
- Roast Fig, Almond and Pistachio Tartlet with Raspberry filled with White Chocolate Mousse and Crème Anglaise
- Chocolate and Raspberry Tartlet with Berry Gel and White Chocolate Soil
- Chocolate Profiteroles filled with Baileys Cream and served with Toffee Sauce
- Selection of Scottish and Continental Cheeses served with selection of Biscuits and Onion and Port Chutney
- Vanilla Panna Cotta, Honeycomb and Strawberry and Mint Compote
- Baileys Cheesecake with Fudge Ice Cream and White Chocolate Sauce
- Terry's Chocolate Orange Cheesecake with a Butterscotch Sauce
- Vanilla Crème Brûlée with Whisky Berries and Scottish Shortbread
- Meringue Nest filled with Mascarpone Cream and Honey Berries
- Selection of Cheese, Biscuits and Onion Chutney
- Caramelised Apple Tartlet topped with Shortbread Crumble with Cinnamon Ice Cream
- Warm Chocolate Brownies with Salted Caramel Sauce and Clotted Cream
- White Chocolate Cheesecake topped with Strawberry Compote served with Butterscotch Sauce
- Chocolate Tart served with Cappuccino Cream and Berry Compote



Buffet Menu

Food Creations use only the freshest and finest local produce to make every occasion special. Please take a look at our buffet selection below and choose the options you want to personalise your event.

Sandwich Selection

Fresh thick cut sandwiches with our speciality fillings

Wraps Selection

Fresh filled wraps with our speciality fillings

For sandwiches and wraps please pick 2 fillings from:

- Cajun Tuna and Red Pepper
- Grilled Vegetable Caesar **V**
- Chicken Caesar
- Chicken and Chilli Jam
- Indian Chicken with Spicy Onions
- Smoked Salmon with Cream Cheese and Chive

Hot Rolls Selection

Fresh rolls with 2 hot fillings from these choices:

- Bacon
- Square Sausage
- Link Sausage
- Black Pudding
- Haggis
- Potato Scone **V**

Mini Tartlet Selection

Please select two fillings:

- Sun-dried Tomato and Mozzarella **V**
- Smoked Bacon and Haggis
- Black Pudding and Red Onion Chutney
- Asparagus and Red Onion with Basil Leaves **V**
- Honey Roast Ham and Brie with Chilli Jam
- Chilli con Carne and Mature Cheddar

Buffet Selection

- Haggis Pakora with Garlic Dip
- Black Pudding Bon Bons with Caramelised Onion Dip
- Salmon Goujons with Lime Mayo Dip
- Mini Brioche Rolls filled with a choice of:
Cheese Burger | BBQ Pulled Pork | Panko Breadcrumbs
Chicken topped with Garlic and Smoked Bacon Mayo |
Roasted Vegetables with Brie and Chilli Jam **V**
- Yorkshire Puddings filled with Creamy Mash and Braised Beef in Thyme
- Thai Chicken Drumsticks
- Sausage Rolls
- Mini Indian Selection **V**
- Nachos and Dip **V**
- Smoked Salmon Blinis
- Mini Haggis Cakes with Garlic Dip
- Chicken and Haggis Petit Pains with Pepper Sauce
- Mini Steak and Scotch Pies
- Yorkshire Puddings filled with Stovies
- Cider Marinated Belly Pork with Black Pudding

- Ciabatta with Tomato and Basil Salsa topped with Mozzarella **V**
- Breaded Chicken Goujons with Garlic and BBQ Dip
- BBQ and Cajun Chicken Wings
- Selection of Pizza :
Cheese and Tomato **V** ; Ham and Pineapple; Pepperoni
- Mini Cheeseburgers
- Fruit Kebabs with Chocolate Sauce
- Selection of Homemade Tray Bakes

Street food

Why not go different with our street food for your buffet, you get to choose 3 of the items listed below, which will be served in pots with forks, and your guests can help themselves to this great new idea.

- Mini Fish and Chips with Homemade Tartar Sauce
- Haggis, Neeps and Tatties
- Macaroni Cheese with a slice of Garlic Bread **V**
- Steak Pie with Creamy Mash, Roasted Carrot and Puff Pastry
- Stovies
- Chicken Tikka with Rice and Garlic Nan Bread
- Spicy Chilli with Rice topped with Sour Cream and Homemade Nachos
- Crispy Chicken Fillet with Skinny Fries
- Roasted Vine Tomato and Roasted Vegetables Pasta topped with Shavings of Parmesan **V**
- Pulled BBQ Pork Wrap with Skinny Fries and Coleslaw



Sharing Platter

Most people like to try a bit of everything so sharing platters are an exciting way of serving food at weddings or parties. It gets everyone on the table talking to one another.

This is our menu but if you have your own favourites we can design your own menu for your event.

- Scottish Smoked Salmon with Edinburgh Gin, Dill and Cucumber Relish
- Smoked Mackerel Pâté with Beetroot Relish served on Rustic Bread
- Ham Hock Terrine with Pickled Vegetables
- Homemade Black Pudding Scotch Eggs , with coarse grain Mustard Dip
- Porcini Arancini with Garlic Mayo **V**
- Selection of Brie, Mozzarella Balls marinated in Garlic and Basil Oil, Lanark Blue with Fresh Figs
- Bruschetta layered with Pesto Mayo, Tomato and Garlic Tomatoes topped with Deep Fried Rocket **V**
- Antipasto selection of Cured Italian Meats served with Sundried Tomatoes and selection of Marinated Olives
- Scottish Burgers topped with Haggis served with Caramelised Onion Mayo and Toasted Brioche Roll
- Grilled Mushroom in Garlic Butter, Red Pepper and Avocado Burger topped with Brie, Chilli Jam and Toasted Brioche **V**
- Roasted Artichoke, Grilled Peppers, Aubergine, Red Onion in Garlic and Lemon Confit Oil
- Speciality Italian Artisan Bread, with Balsamic and Olive Oil **V**



BBQ Menu

The Gourmet BBQ à la carte menu can be served to suit any event situation. From weddings and corporate events to parties and formal dinners we can set up your event to completely suit you, the weather and your special occasion.

Chicken Dishes

- Garlic & Chilli Chicken Breast, Red Peppers and Red Onion Kebabs
- Sweet Chilli Barbecue Chicken Skewers
- Cajun Chicken - Spicy Chicken New Orleans style
- Chicken Breast wrapped in Smoked Bacon, filled with Garlic Butter
- Chicken and Back Bacon Kebabs served with Red Pepper and Pineapple Salsa
- Chicken Tikka with Mint Yoghurt dip
- Chicken Roulade filled with Black Pudding and Spinach Mousse
- Thai Chicken, marinated in Coconut Milk, Chillies, Lemon Grass, Ginger and Garlic
- Tandoori Chicken Breast with Fresh Coriander and Minted Yoghurt Raita
- Chicken topped with Brie and Chilli Jam

Pork Dishes

- Pork Ribs with BBQ Sauce
- Pork and Haggis Sausages
- Belly Pork and Black Pudding Kebabs
- Hot Dogs with Fried Onions
- Classic Pork and Leek Sausages
- Cumberland Sausage

Beef, Steak & Gourmet Steak Burgers

- Steak Burger topped with Cheese & Bacon, served in Toasted Brioche Bun
- Classic Steak Burger - served in Toasted Brioche Bun
- Steak & Stilton Burgers
- Rib Eye Steak - Prime Rib Eye Steak, grilled & served with Crispy Onion Rings and Grilled Tomatoes on the vine (supplement)
- Steak Kebabs marinated in Teriyaki Sauce
- Smoked BBQ Beef Brisket

Lamb Dishes

- Lamb Steak marinated in Rosemary and Garlic
- Lamb & Minted Coriander Burger
- Spicy Lamb Skewers with Minted Yoghurt

Barbecued Fish & Seafood

- Salmon Fillet marinated in Lemon and Dill Oil
- King Prawn Skewers with Lemon Grass, Garlic and Red Pepper
- Sweet & Sour Salmon Kebabs
- Sea Bass Fillets served with Mango and Red Pepper Salsa

Vegetarian Barbecue

- Halloumi & Mediterranean Vegetable Skewers
- Portobello Mushroom & Halloumi Cheese Burger served in Brioche Bun with Chilli Jam
- Avocado, Garlic Mushroom & Mozzarella Flat Bread, Roasted Tomatoes, Rocket & Spicy Avocado Mayo
- Mediterranean Skewers - Plum Tomatoes, Red & Green Peppers, Aubergine, Red Onion with fresh Oregano & Thyme
- Halloumi Skewers - Barbecued Halloumi with Sweet Chilli dipping sauce

- Quorn Sausage Hot Dogs with Fried Onions
- Chargrilled Corn On The Cob with Butter
- Grilled Vegetable Pitta Bread – Aubergine, Red Pepper, Red Onion, & Courgette & Fresh Cherry Tomatoes drizzled with Basil Pesto

Gourmet Salads

- Mediterranean Salad - Mixed Leaves, Tomatoes, Cucumbers, Peppers, Celery & Olives, topped with Feta Cheese & splashed with Olive Oil & Garlic
- Spicy Rice - Curried Rice in a light Coronation style dressing with juicy Sultanas & topped with Flaked Almonds
- Tomato & Red Onion - Fresh Vine Cherry Tomatoes topped with finely sliced Red Onions with a Balsamic Dressing
- Homestyle Coleslaw - Finely shredded White Cabbage, grated Carrot & Onion, bound with a Light Mayonnaise
- Greek Salad Platter - Cos Lettuce, Cherry Tomatoes, Cucumber, Red Onion with Greek Feta, Black Olives, and Lemon and Oregano Vinaigrette
- Caesar Salad - Cos Lettuce sprinkled with tangy Grated Cheese, Caesar Dressing & Crunchy Croutons
- Classic Green Salad - Mixed Leaves and Lemon Mustard dressing
- Couscous Salad - Chickpeas, Olives, Peppers, Mixed Leaves and Coriander
- Baby Spinach, Rocket and Watercress Salad dressed with Lemon juice and Sea Salt
- Italian Pasta Salad - Pasta in a light Tomato Sauce with Roast Red Peppers, Red Onions, Courgette and Aubergine









To book or enquire about any of our events services please contact the sales team

Food Creations

Creative Catering & Events

01506 412232
events@foodcreations.co.uk
www.foodcreations.co.uk

 [facebook.com/simonatfoodcreations](https://www.facebook.com/simonatfoodcreations)  [@Food_Creations](https://twitter.com/Food_Creations)

