

Passion Caterers

passionate about good food

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Passion Caterers, based in Ayrshire quite simply, have a passion for good food, cooked well but with an imaginative twist that will have your guests talking about it long after your event.

Why are we different? Because our team - inspired by our Executive Chef, Steven Adair - pays attention to the detail. Steven has, for the last 25 years worked in many of the top Hotels and Restaurants in Scotland, winning awards (the latest being 'Chef of the Year' awarded by the Scottish Food Awards and Academy) and cooking for the Queen along the way!

You will find attached some sample menus and prices enclosed just to show a little of what we can do, however, we know through long experience that every event is different and if you cannot find what you are looking for we will make up a menu that is as individual as you are.

Join us, Passion Caterers, in being passionate about good food.

What I like most about Steven Adair's style of cooking is his simplicity. I've eaten his food many times and what sticks in my mind is his deft handling and sensitivity to the ingredients he uses. Flavours shine through and Adair is true to his roots, using local and seasonal produce. There are no gimmicks, fancy foams or oddball additives; at heart, he is a traditionalist with a twist.

Lea Harris, Principal Food Judge, Scottish Hotel Awards

Passion Caterers

'Drop off' Platter Options

Savoury Platters

Platter 1 – Cold canapes - Selection of Antipasti (24 pieces)

- 6 cucumber cups with feta and onion
- 6 parma ham, sun blushed tomato chutney on a crostini
- 6 tomato, mozzarella and basil on a sourdough crisp
- 6 smoked chicken, red pepper tapenade on a crostini

£36.00 per platter

Platter 2 – Vegan selection (24 pieces)

- 6 baba ganoush in cucumber cups
- 6 courgette and rosemary fritters, roast red pepper tapenade
- 6 spiced cauliflower bits with onion pickle
- 6 spiced lentil pate with crisp carrot sticks

£36.00 per platter

Platter 3 – Smoked Scottish selection (24 pieces)

- 6 Scottish smoked salmon, pickled lemon on brown bread
- 6 smoked venison, pickled beets, thyme crostini
- 6 smoked chicken, mango salsa, sourdough crisp
- 6 smoked duck on a slice of sweet potato, pear chutney

£48.00 per platter

Platter 4 – Canape skewers (24 pieces)

- 6 Mediterranean vegetable kebabs, basil oil
- 6 Thai skewered chicken
- 6 tuna lollipops with soya dip
- 6 pork and leek sausage with Arran mustard dip

£42.00 per platter

Platter 5 – Finger food – Afternoon Tea sandwiches (24 pieces)

- 6 roast Ayrshire ham, tomato chutney
- 6 egg mayonnaise, mustard and cress
- 6 smoked salmon, lemon chive cream cheese
- 6 roast beef, wasabi mayonnaise

£28.00 per platter

Platter 6 – Home baked Quiche Finger platter (24 pieces)

- 6 caramelised red onion and mascarpone quiche
- 6 roast chicken and sweetcorn quiche
- 6 Mediterranean vegetable and basil quiche
- 6 mature Mull cheddar and onion quiche

£36.00 per platter

Platter 7 – Savoury Sausage Platter with dips (24 pieces)

6 pork and leek sausages with Arran mustard dip
6 venison sausages with a port and redcurrant dip
6 beef sausages with spiced wasabi mayonnaise dip
6 pork sausages with apple sauce dip

£36.00 per platter

Platter 8 – Classic Sandwich platter (8 rounds – 32 pieces)

Ayrshire ham and tomato
Ayrshire ham and cheese
Egg mayonnaise with mustard and cress
Tuna, sweetcorn and salad
Mature cheddar and pickle
Mozzarella, basil and tomato

£24.00 per platter

Platter 9 – Special Sandwich Platter (8 rounds – 32 pieces)

Bacon, brie and cranberry
Roast chicken, wild rocket and mayonnaise
Medium rare roast beef, horseradish sauce
Smoked salmon, cream cheese
Prawn marie-Rose
Parma ham, cream cheese, rocket

£36.00 per platter

Sweet Platters

Platter 10 – Traybake (24 pieces)

6 caramel shortbread
6 chocolate crispy cake
6 ginger crunch
6 date flapjack

£24.00 per platter

Platter 11 – Mini-dessert (24 pieces)

6 chocolate tarts, kumquat marmalade
6 Madagascan vanilla cheesecakes
6 lemon tarts
6 carrot cakes

£36.00 per platter

Platter 12 – Seasonal fruits (12 pieces)

12 mixed fruit kebabs

£ 12.00 per platter

These platter options have been created for 'drop-off' only and include paper plate and napkins. They are available Monday to Friday only and there is a minimum spend of £300.00 per drop-off. A minimum of 1 week's notice is required for booking. All prices are inclusive of VAT. Please note, all bookings are accepted subject to our 'Small print' and we would therefore advise you read these prior to making any bookings or paying a deposit. Prices valid for events taking place in Sept 2019/2020.

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'Drop off' Sharing Platter Options

A sharing platter allows your guests to pick at a selection of starters and is a lovely 'ice-breaker' for the guests at the table, as well as offering colour and variety. All platters come with dipping oils, bread and oatcakes but items marked with an asterisk* can be swapped or added to the other suggested items below.

Standard Platter

Smoked Salmon pate* with pickled lemon dressing, smooth chicken liver parfait* with tomato chutney, chicken on a stick* with a Thai dip, selection of salamis*, marinated olives, dipping oils, bread and oatcakes

£13.00 per person

Item item	Add to platter	Swap with another
Tuna lollipops with sesame seeds, soya dip	£4.00	£2.50
Carpaccio of Scottish Fillet of beef, Parmesan Truffle Oil	£4.50	£2.25
Scottish Smoked Salmon, natural with lemon	£4.00	£2.00
Hot Smoked Salmon, flaked with a mango salsa	£4.00	£2.00
Smoked Mackerel Pate with pickled lemons	£2.50	£1.25
Rosemary studded baked Camembert with bread sticks	£2.50	£1.25
Warm smoked haddock, scallion and cheese tarts	£3.00	£1.50
Home smoked Barbary Duck breast, beetroot chutney	£3.00	£1.50
Caramelised red onion, mascarpone quiche, basil oil	£2.00	£1.00

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'Drop off' Cold Buffet Options

Cold Buffet A

Poached Scottish Salmon with tangy lemon mayonnaise

Honey glazed Ayrshire Ham with tomato chutney

Caramelised red onion and mascarpone tart

Salads

Soft garden herb potato salad

Coleslaw salad

Roast Mediterranean vegetable salad with basil oil

Platters of artisan bread

Desserts

Summer lemon tart

Bowl of summer Ayrshire strawberries with Chantilly cream (seasonal)

£22.50 per person

Cold Buffet B

Poached Scottish Salmon with tangy lemon mayonnaise

Butter roasted crowns of Turkey with cranberry compote

Honey glazed Ayrshire Ham with tomato chutney

Caramelised red onion and mascarpone tart

Salads

Soft garden herb potato salad

Spiced cous cous salad with a sharp lime and coriander oil

Coleslaw salad

Roast Mediterranean vegetable salad with basil oil

Platters of artisan bread

Desserts

Summer lemon tart

Chocolate torte with Kumquat marmalade

Bowl of summer Ayrshire strawberries with Chantilly cream (seasonal)

£27.50 per person

Cold Buffet C

Poached Scottish Salmon with tangy lemon mayonnaise
Butter roasted crowns of Turkey with cranberry compote
Honey glazed Ayrshire Ham with tomato chutney
Campbell's Gold sirloin of beef served rare with a horseradish mayonnaise
Caramelised red onion and mascarpone tart

Salads

Soft garden herb potato salad
Spiced cous cous salad with a sharp lime and coriander oil
Coleslaw salad
Spinach, sun blushed tomato and feta cheese salad with balsamic dressing
Roast Mediterranean vegetable salad with basil oil

Platters of artisan bread

Desserts

Summer lemon tart
Vanilla cheesecake with compote of berries
Bowl of summer Ayrshire strawberries with Chantilly cream (seasonal)

£32.00 per person

Prices are based on the selection of set menus A, B or C. Should you wish to change items we can of course, do this however it may affect the price. All prices are inclusive of VAT. Please note, all bookings are accepted subject to our 'Small print' and we would therefore advise your read these prior to making any bookings or paying a deposit. Prices valid for events taking place in Sept 2019/2020.

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Sample Catered Options

Canapés

V=Vegan, Veg=vegetarian, GF=no flour.

Hot

Black pudding

Stornoway black pudding and caramelised apple

Skewered Thai chicken(GF)

Tender piece of chicken marinated in hot spices and served on a skewer

Mini beef Wellington*

Aberdeen Angus fillet steak with finely chopped wild mushrooms and shallots baked in puff pastry

Haggis fritters

Deep fried Haggis fritters served with Arran mustard mayonnaise

Salmon and chilli potato cake (GF)

Scottish salmon and chilli potato cake with red pepper tapenade

Oyster Kilpatrick* (GF)

Oyster Kilpatrick grilled with Lea & Perrins, bacon and shallots

Spring rolls with Thai dip (VEG)

Julienne of vegetables wrapped in a wonton wrapper and served with a Thai dip

Red onion and mascarpone quiche (VEG)

Red onion and mascarpone quiche with basil oil

Wild mushroom risotto (VEG)

Wild mushroom risotto served on a spoon with rocket and parmesan

Sundried tomato and feta samosa (VEG)

Filo pastry filled with sundried tomato, feta cheese and lime

Cold

Smooth chicken liver parfait

Smooth chicken liver parfait on brioche toasts with tomato chutney

Carpaccio of Scottish beef* (GF)

Fillet of beef marinated in herbs and thinly sliced on a potato rosti with wasabi mayonnaise

Home smoked chicken

Home smoked chicken with mango salsa on a thyme crostini

Parma ham, sun-blushed tomato chutney

Crisp toast and tomato chutney topped with a slice of Parma ham

Seared tuna and sesame seed* (GF)

Tuna loin rolled in sesame seed and served with a soya dipping sauce

Tuna and salmon sushi (GF)

Fresh tuna and salmon sushi served with pickled vegetables

Smoked salmon

Smoked salmon on brown bread with pickled lemon dressing

Hot smoked salmon

Hot smoked salmon on a crostini with asparagus and lemon mayonnaise

Home smoked duck

Smoked duck breast with pickled beetroot on a sourdough crisp

Loch Fyne oysters* (GF)

Loch Fyne oysters served with shallot vinegar, lemon juice and tabasco

Bruschetta (GF/VEG)

Vine tomato with basil, garlic and extra virgin oil on a crostini with Parmesan cheese

Baba Ganoush (GF/VEG/V)

Aubergine pate served on a thyme crostini

Mediterranean vegetable kebab (V/VEG/GF)

Roasted Mediterranean vegetables served with basil oil

Baby plum tomatoes (V/GF)

Baby plum tomato topped with roast garlic, lime, chive and cream cheese

Vodka baby tomatoes(V/VEG/GF)

Baby vine tomato filled with Vodka

Spinach and ricotta tart (VEG)

Spinach and ricotta puree served in pastry with red pepper tapenade

Desserts (for canape parties only)

Raspberry pavlova (VEG/GF)

Crisp Italian meringue topped with fresh raspberries

Mini lemon meringue (VEG)

Oven-baked lemon cream on a pastry base topped with meringue

Trifle Shot (VEG)

Strawberry or raspberry

Chocolate shot (VEG)

Dark chocolate mousse layered in a shot glass

Strawberry cheesecake (VEG)

Strawberry cheesecake served on an amaretto biscuit

4 canapes per person - £9.15

6 canapes per person - £11.00

8 canapes per person - £12.80

***Additional supplement £1.00 per canape**

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Catered Menu Selector

We have created a selection of options that you can choose from to make your event as individual as you are. Join us in being passionate about food.

Soups

- Cock-a-leekie Soup - £6.95
- Cream of cauliflower soup, truffle oil - £6.95
- Roast butternut squash soup, goats cheese crouton, basil oil - £6.95
- Lentil soup with confit of ham hough - £6.95
- Broccoli soup with a Stilton cheese crouton - £6.95
- Roast sweet potato soup with chive crème fraiche – £6.95
- Cream of plum tomato with basil oil - £6.95
- Roast carrot and cumin soup with lemon and thyme sour cream - £6.95
- Leek and potato soup with truffle oil - £6.95

Starters

- Slow roasted plum tomato, parmesan and rocket salad with an aged balsamic dressing - £7.50
- Roast Mediterranean vegetable and goats cheese stack with basil oil and micro herbs - £7.75
- Smooth chicken liver pate, spiced green tomato chutney, arran oatcakes – £8.20
- Stornoway black pudding, caramelised apple, crispy carrots, red wine jus – £8.20
- Haggis, neeps and tatties in an Arran Mustard and Whisky sauce £9.35
- Home smoked duck salad with pickled beetroot £9.50
- Tian of avocado and prawn with a rocket salad, spiced Marie-rose sauce - £9.50
- Poached organic chicken and roasted butternut squash with baby vine tomato oil – £10.60
- Hot smoked Scottish salmon with mango salsa and baby leaf salad with herb oil - £10.60
- Mediterranean vegetable terrine with herb salad and basil oil (V) – £10.60
- Baby vine tomato, Kalamata olive and asparagus salad with a pickled garlic dressing - £11.25
- Organic smoked salmon, pickled vegetable salad with a lime and coriander dressing – £11.25
- Roast quail stuffed with chicken and apple mousse, shallot and Madeira jus - £11.95
- Smoked west coast scallops with a mussel, chive, spring onion and ginger salad £12.50
- Game terrine herb salad with shallot chutney and toasted tomato bread - £12.50
- West coast langoustines, mango, coriander & lime salsa with strawberry & Chilli coulis - £15.50
- Wild mushroom consommé with fresh truffles – £15.50
- Seared foie gras and apple and celeriac mirepoix with raspberry jus - £16.00
- Sharing platters are also available – please see separate sheet

Main

- Roast chicken breast, buttered spinach, champ mash, skirlie, red wine gravy – £12.20
- Chicken stuffed with haggis, French beans, dauphinoise potatoes, Arran mustard and whisky sauce -£14.00
- Braised Ayrshire gammon, crushed new potatoes, green beans, parsley sauce - £14.00
- Seared chicken stuffed with basil and wild mushroom mousse, crushed new potatoes, roasted red pepper tapenade, savoy cabbage - £15.20
- Warm roast chicken breast with an Arran mustard, soft herb and potato salad, roasted red pepper, rocket leaves in aged balsamic dressing, dry roasted plum tomato tapenade £16.50
- Roast hake, creamed potatoes, pak choi with a pearl barley and mussel broth - £16.50
- Braised daube of beef carbonnade, mashed potatoes, glazed carrots £16.50
- Loin of Scottish pork and Stornoway black pudding with mash potato, caramelised apples, crackling and jus - £16.50
- Confit of duck leg, mung bean cassoulet with chorizo sausage, wilted greens - £16.50
- Braised beef, peppercorn sauce, medley of potatoes and vegetables - £16.50

Baked aubergine stuffed with ratatouille, goats cheese and topped with an Isle of Mull cheddar crust (V) - £16.50

Roasted butternut squash risotto, with a blue cheese and watercress salad (V) - £17.50

Baked cod fillet with a cheese and herb crust, crushed new potatoes, buttered greens, hot and sour dressing - £18.80

Braised shin of beef, roast root vegetable, creamed potatoes, red wine gravy - £18.80

Baked cod, warm crushed potatoes, fried beans and shallots with a herb oil - £18.80

Seared sea bass with saffron mash, crispy pancetta and beetroot oil - £18.80

Pan-fried duck breast, dauphinoise potatoes, lightly spiced pak choi, blood orange sauce £19.35

Roast loin of pork, Stornoway black pudding, crispy belly pork, caramelized apple, mashed potato, creamed leeks, red wine gravy – £19.95

Roast Scottish salmon fillet with ribbons of vegetable, parmentier potatoes and a shallot and chive cream - £20.00

Yellow fin tuna with a warm niçoise salad – £23.00

Saddle of Scottish venison with confit of potatoes, pak choi and game jus – £23.00

Roast Campbell's gold sirloin of beef, potato fondant, wilted greens, Yorkshire pudding, red wine gravy £26.00

Roast rack of Perthshire lamb, gratin potatoes and minted greens with rich red wine jus - £26.20

Aberdeen Angus fillet of beef with potato fondant, roast roots and truffle jus - £35.60

Desserts

Madagascan vanilla cheesecake with compote of seasonal berries - £6.95

Sticky toffee pudding, butterscotch sauce, caramelised brown bread and Whisky ice cream £6.95

Chocolate torte, kumquat marmalade and spiced orange ice cream - £6.95

Glazed lemon tart with raspberry coulis and Chantilly cream - £6.95

Blueberry crème brûlée with hazelnut biscuit – £8.15

Vanilla pannacotta with a raspberry compote - £8.15

Glazed lemon tart with kirsch soaked cherries – £8.15

Trio of trifles; raspberry, strawberry and chocolate - £8.15

Trio of desserts; chocolate torte, mini lemon meringue pie and strawberry trifle - £9.35

Trio of chocolate – dark chocolate ice-cream with white chocolate sauce, chocolate tiffin with kirsch soaked cherries, chocolate torte with kumquat marmalade – £10.55

Cheeses

Selection of Scottish cheeses with oatcakes and homemade tomato chutney - £11.75

Coffee

Coffee - £1.50

Coffee and shortbread biscuit £2.00

Freshly brewed tea/coffee with either handmade tablet/fudge/truffles - £2.50

All prices are inclusive of VAT. Prices are based on the selection of a set menu. Should you wish a choice of menu we can of course do this for you however it will result in a significant supplementary charge depending upon your choices. Please read 'The Small Print' prior to booking your event. All bookings are accepted subject to these conditions. Prices valid for events taking place in Sept 2019-Dec 2020 (no availability from period of 1st December – 3d January inclusive 2019 and 2020).

Passion Caterers

The Small Print (Terms and Conditions)

The 'Small Print' covers all those little questions that you may have prior to making an enquiry.

What is the minimum spend?

Platter sale/drop-off menus are only available Monday-Friday inclusive and the minimum spend on these is £300.00. Catered meals have a minimum spend of £500.00 midweek and this can be higher on Saturdays/key dates throughout the year. This will be notified to you at the time of booking.

What do the costs on the menus include?

The price on all menus includes only the cost of purchasing and preparing the food and the delivery and pick up of any relevant platters/equipment after the event. (It does not, for example, include crockery, cutlery, glassware, cooking facilities on site, staff wages - and this list is not exhaustive). Please note, we do not supply bars or bar staff. Equipment to run any event in the form of cookers, crockery, cutlery, glassware, linen etc. can be sourced from Cairns and Scott located in Glasgow and should be ordered and paid for by the client. (Currently our waiting staff retail from £12.50 per hour including VAT) and a minimum shift is 4 hours.

What happens next?

Every event is different. When filling in your online-form please provide us with the date and time of your event, the location, the numbers attending, if staff are required, the menu you wish and a budget for this element if you have one. We can then check our availability for you. We will generally hold your date provisionally and arrange a meeting with you. This is so we can discuss your event in detail and view the premises where the function is to take place. Following the meeting you will then be sent a detailed planner and, if you wish to proceed, you will be asked to send a deposit by return as noted below in order to secure the booking.

What about deposits/payment/final numbers?

A deposit of 50% of the value of the event is required to secure the booking within 7 days of receipt of the quote. The final balance is due 6 weeks prior to the event, and this applies to both private and corporate events. Payment is required by cash, cheque or BACS. We do not accept credit cards or PayPal. If we do not receive either the deposit or balance within this time, we will assume you do not wish to proceed, and any deposits paid are forfeit. Sometimes dietary requirements become apparent after the final balance is paid. We will endeavor to accommodate these up to a week prior to the event. Please note if your spend falls below the minimum, the minimum payment will still be required.

What is the validity of the prices quoted on the Website?

All our menu prices are valid to 1st December 2020 however we do reserve the right to amend these should prices suddenly go up significantly due to economic circumstances beyond our control (eg. Brexit). If this does happen, we will notify you of the increase or offer an alternative within the agreed budget.

How far do Passion Caterers travel before charges apply?

Passion Caterers are based in Ayr and there will not be any addition travel or other costs applied within a 10-mile radius of our preparation kitchens. Outside of this radius there will be additional travel charges related to us and our staff.

And if the worst happens...

In the unfortunate event you must cancel your event for whatever reason we reserve the right to make the following charges:

More than 6 months prior.....loss of deposit
Less than 5 weeks prior..... 50% of estimated final bill
Less than 4 weeks prior..... 60% of estimated final bill
Less than 3 weeks prior.....70% of estimated final bill
Less than 2 weeks prior.....80% of estimated final bill
Less than 1 week prior.....95% of estimated final bill
On the day.....100% of estimated final bill

We strongly recommend you take out insurance, especially for large and costly events as you would if you went on holiday – it is well worth the peace of mind!

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