

Corporate Catering

Lunches, Bowl Food & Buffets

BESPOKE

CATERING & EVENTS

about us

Bespoke is a well established and highly respected catering and events company based in Stirling. We provide mobile catering and bar services to private and corporate clients based throughout the UK, as well as on location catering for the television and film industry. The Bespoke team is filled with some of the most creative and experienced professionals in the industry, bringing with them a wealth of experience in high-end catering, event styling, mixology and event management.

We are all about flexibility, our clients are at the heart of what we do. All of our menu options are fully customisable, so if you'd like something that's not shown, please don't hesitate to ask. We can also create individual platters to suit any dietary requirements or allergies.

In addition to our corporate lunch bookings we can take care of a wide variety of requirements from gala dinners, product launches, business breakfasts and experiential product sampling events so please don't hesitate to request a further consultation and quotation.

business breakfast

Breakfast Baps £5.50 per head || Continental £6.00 per head ||
Full £8.50 per head

Breakfast Baps

Smoked Bacon
Links Sausage & Black Pudding
Scrambled Egg & Tattie Scone

Cooked Breakfast

Fresh Farm Eggs
Award Winning Smoked Bacon
Pork Link & Beef Lorne Sausage
Stornaway Black Pudding
Potato Scones
Slow Roasted Tomato
Grilled Flat Mushroom
Baked Beans
Toast

(Vegetarian & Vegan Options Available)

Continental

Freshly Baked Pastries
& Croissants
Selection of Butter & Preserves
Yoghurt Topped with Fresh Fruit
Puree and Granola

Drinks

Freshly Squeezed Juice Selection
£2.00 per head

Tea, Coffee, Hot Chocolate
£1.50 per head

lunch boxes

Choose 6 Items £12.50

SAVOURIES SELECTION

Chicken Satay Skewer
Black Pudding Scotch Egg
Mozzarella, Cherry Tomato & Basil Skewer
Glazed Mini Sausages
Pork & Apple Sausage Roll
Indian Vegetarian Selection with Mango Chutney
Mini Quiche of the Day
Cold Cuts - Choice of Rare Roast Beef, Butter Basted Chicken or
Honey & Mustard Glazed Ham
Hummus, Vegetable Crudités & Pita Bread Fingers
Nachos: Salsa, Sour Cream & Guacamole
Cheese, Crackers & Chutney
Seafood Selection (Supplement, Market Price Varies)

SANDWICH & WRAP SELECTION

Honey & Mustard Glazed Ham
Rare Roast Beef & Horseradish
Brie & Cranberry (opt. Bacon)
Mull Cheddar, Apple & Pear Chutney
Egg & Cress Salad
Tuna Mayo & Spring Onion
Chicken Tikka
Coronation Chicken
Prawn Marie Rose
Whole Roasted Peppers, Black Olive Tapanade & Rocket
Smoked Salmon & Dill Cream Cheese

SALAD SELECTION

Potato, Watercress & Grain Mustard
Orange, Pistachio & Pomegranate Couscous
Butternut Squash & Quinoa
Rainbow Slaw
Heritage Tomato, Mozzarella & Basil
Asian Style Glass Noodle
Rocket, Parmesan & Red Onion
Edamame Bean & Seaweed Superfood
Honey Roasted Root Veg & Chia Seed
Avocado, Papaya & Mango

SWEET TREATS

Milk Chocolate & Orange Delice
Chocolate & Marshmallow Brownies
Mini Scone with Cream & Jam
Cranachan
Rich Chocolate Tart
Tiramisu
Nutella & Popping Candy Bonbon
Gin Jelly with Edible Flowers
Tropical Fresh Fruit Salad

ADDITIONAL OPTIONS

Soup of the Day £1.50
Can of Juice/Tea & Coffee £1.50



canapés

3 CHOICES £5.50 PER HEAD - 4 CHOICES £6.50 PER HEAD - 5 CHOICES £7.50 PER HEAD
7 CHOICES PER HEAD AT £9.50 - 9 CHOICES PER HEAD AT £12.50

Smoked Salmon Latkes

Scandinavian Horseradish Cream

Roast Venison

Chestnut Rosti, Celeriac Puree

Crispy Polenta

Taleggio Cheese, Truffle Honey

Beer Battered Fish & Triple Cooked Chip

Ketchup, Malt Vinegar Sea Salt & Pea Shoots

Fillet of Lamb on Rosemary Sticks

Pea & Mint Purée

Pear, Feta & Walnut Tartlet

Balsamic Reduction

Blow Torched Mackerel

Corn Taco, Guacamole, Popcorn Salsa

Mini Beef Wellington (+£2.00)

Fillet of Beef, Mushroom Duxelle

Vietnamese Rice Paper Roll

Soy Dipping Sauce

Mussel Popcorn

Crispy Mussels, Black Garlic Aioli

Hot Chicken Satay Lolly Pop

Rich Peanut Sauce

White Chocolate Meringues

Freeze Dried Raspberry

Gorgonzola & Pancetta Crostini

Truffle Honey, Roasted Fig

Crispy Haggis Bonbon

Bucky Brown Sauce

Chocolate Orange Parfait Bites

Popping Candy

Salt & Szechwan Pepper Chicken

Crispy Coating of Chinese Pepper

Goats Cheesecake

Red Onion & Merlot Marmalade

Caramelized Lime Tart

Pineapple & Chilli Salsa



bowl food

MINIMUM 3 PER GUEST - £6.00 PER BOWL

Slow Cooked Aberdeen Angus Ox Cheek

*Parsnip Purée, Buttered Greens
& Braising Juices*

Sausage & Mash

*Honey Glazed Sausage,
Mustard Mash, Onion Gravy*

Pumpkin Risotto

*Katy Rodgers Crowdie
& Crispy Sage Leaves*

Squash, Carrot & Quinoa Nut Roast

*Roasted New Potato, Salted Maple-Roasted
Parsnips, Green Beans & Onion Gravy*

Steamed Fillet of Bass

*Ginger, Chilli, Soy
& Sesame Noodles*

Tuna Niçoise

*Fine Beans, Confit Tomatoes, Rocket
& Black Olive Dressing*

Slow Roast Shoulder of Bo'ness Lamb

*Tomato, Olive & Thyme Potatoes
& Buttered Spinach*

Wild Venison Hot Pot

*Braised Red Cabbage,
Topped with Buttery Mashed Potato*

Roast Suckling Pig

*Honey Roasted Roots, Carrot Puree, Buttered
Sprouts & Chestnuts, Black Pudding Mash*

Slow Cooked Aberdeen Angus Ox Cheek

*Parsnip Purée, Buttered Greens
& Braising Juices*

Saffron & Chorizo Paella

*Chicken, Fresh Squid & Prawns
Crispy Catalan Toast*

Roast Herb Crusted Loin of Cod

*Spring Onion Vinaigrette,
Clam & Tomato*

Pan Fried Gnocchi

*Blue Monday Cheese with Courgette,
Rocket & Toasted Pine Nut*

Moroccan Style Sweet Potato Tagine

*North African Spices, Root Vegetables,
Preserved Lemon, Bejewelled Couscous*

Verrine of Summer of Berries

*Sablé Biscuit, Torched Meringue,
Edible Flowers*

Vanilla Panna Cotta

*Mango & Passion Fruit
Jelly & Biscotti*

Chocolate Delice

*Honeycomb Granola,
Salted Caramel Macaron*

Bespoke Mess

*Berry Medley, Chantilly Cream &
Basil Meringues*



hot fork buffet

'CLASSIC CARVERY' £25.50 PER HEAD

CARVERY

Roast Chicken
Sweet Cured Gammon
Roast Beef
Nut Roast (Vegetarian Option)

SAUCES

Homemade Gravy || Bread Sauce || English Mustard || Fresh
Cranberry Sauce

SIDES

Yorkshire Puddings || Honey Roast Root Vegetables ||
Savoy Cabbage with Garlic & Bacon ||
Garlic & Rosemary Roast Potatoes || Buttery Mashed Potatoes

DESSERTS

Choose One to Include on Menu

Bread & Butter Pudding

Vanilla Custard, Marmalade Glaze

Sticky Toffee Pudding

Vanilla Custard

Baked Lemon Tart

Candied Orange

Creme Brûlée

Exotic Fruit, Raspberries & Thai Basil

hot fork buffet

'MEZZE SPICED'
£26.50 PER HEAD

MAIN COURSES

Chump of Boness, Texel Lamb
Moroccan Spices & Preserved Apricots

Rose Harrissa Chicken
Legs & Thighs Marinaded in Sweet Spice

Moroccan Style Sweet Potato Tagine
Rich North African Spices & Root Vegetables

SIDES

Pomegranate Bejewelled Couscous ||
Sweet Potato with Goat's Cheese & Orange Bitters ||
Selection of Flatbreads || Broccoli with Flaked Almonds

DESSERTS

Choose One to Include on Menu

Persian Trifle

Pistachio & Pomegranate with Cardamom Cream

Plum & Apple Crumble

Vanilla Custard

Rich Chocolate Tart

Pouring Cream

Blood Orange Cheesecake

Ginger Biscuit Base



hot fork buffet

'CLASSIC FLAVOURS'
£28.00 PER HEAD

MAIN COURSES

Slow cooked Aberdeen Angus Ox Cheek
Rich & Tender Stewed Beef

Gartmorn Corn Fed Chicken "Coq Au Vin"
Chicken Brazed in Wine, Garlic and Soft Herbs

Butternut, Spinach & Pine Nut Pithivier
Crisp Puff Pastry Parcel (Vegetarian Option)

SIDES

Home Made Gravy || Mustard Mashed Potatoes
Garlic & Rosemary Sautéed Potatoes || Tenderstem Broccoli

DESSERTS

Choose One to Include on Menu

Bespoke Mess

Basil Meringues, Fresh Berries & Chantilly Cream

Chocolate Pavé

Pistachio Macaron

Lemon Meringue Pie

Zingy Lemon Curd

Plum & Almond Frangipane Tart

Vanilla Custard



drinks menu

SOFT DRINKS

330ml Can £1.50

Large Still/Sparkling Water £2.50

Mocktail Kilners

8L Approx. 30 glasses £52.00

Freshly Squeezed Orange & Lemonade

Elderflower & Hibiscus

Mojito Mocktail

Virgin Strawberry Daiquiri

Rosemary Blueberry Smash

Coconut, Cucumber, Lime & Mint Cooler

Apple Fizz

HOT DRINKS

Tea, Coffee, Hot Chocolate £1.50

CHAMPAGNE

Bottle £35.00/Glass £7.00

PROSECCO

Bottle £21.00/Glass £5.00

HOUSE WINE

White/Red/Rosé

Bottle £15.00/Glass £4.00

SPIRIT MIX

Large Selection Available From £4.00

COCKTAILS

From £7.00



additional costs

PLACE SETTINGS

Crockery, Cutlery & Glassware £3.50 per head

Crockery & Cutlery £3.00 per head

Glassware Only £2.00 per head

Linen P.O.A

STAFF

We are proud to be a living wage employer. Waiting Staff/Bar Staff are charged at £12.00 per hour. An event manager and your kitchen team are included free of charge with your menu costs. Each event is different and once we have discussed requirements, numbers and type of service we will be able to give a much more accurate number but as a rough guide we would recommend the below.

DAZZLE

CANAPE/BOWL FOOD RECEPTION/BUFFET

<100 minimum of 3 x waiting staff

100-150 minimum of 4 x waiting staff

150+ minimum of 6 x waiting staff

SIT DOWN DINNER

02-30 minimum of 2 x waiting staff

30-50 minimum of 4 x waiting staff

50-100 minimum of 5 x waiting staff

100 + minimum of 8 x waiting staff

TRAVEL

We charge £1.00 per mile to venues over 25 miles from our head office at Unit 4b, Block 4, Manor Loan Business Park, Stirling, FK9 5QD.