



First Class Catering

Scott

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Testimonials

"The food was delicious & the menu was well thought out...Anna & I would have no hesitation recommending First Class Catering in the future. They helped make our wedding extra special" Adam Conacher

"This is a company that lives up to its' name "First Class Catering". I was absolutely delighted. The food was excellent and the service provided was 1st class. I am so pleased and impressed. If they can please me then they can please anyone. Their food and professionalism certainly made my husband's birthday a special occasion."
Wilma Wilson

"I cannot recommend this company enough. We hired them to do a BBQ for my parents ruby wedding. They were fantastic. The food was amazing and they gave us lots of great options to choose from. Everyone raved about the food. It really did make their Anniversary. Their attention to detail was just spot on and nothing was too much trouble and all at a very reasonable price. We cannot thank them enough they really made the day perfect for us all. I will definitely using them again in the future." Kim Pepler

"Your Dinner at Paul and Karen Aitken's Wedding was absolutely mouth watering and delicious. I'd recommend you to anyone needing catering!" Kym Bannerman

"Thank you, First Class Catering, for delivering a truly first class service for our family Christening. A very special day made perfect by the delicious, high quality food presented on the day. The whole process of choosing a delicious personalised menu for our day was effortless and everything was presented beautifully. Thank you very much. We will definitely use and recommend your service again." Victoria McFarlane

"Scott and his team catered our wedding and we couldn't be happier with them. The food and service were outstanding with every question/request handled promptly & professionally. Highly recommend." Robert McIlroy

WEDDING MENUS & PACKAGES

Here at First Class Catering we are experts in all things wedding! Below is our Silver Menu offering! We also have Gold & Platinum packages available which are designed to give you, the happy couple, more input into your special day!

Silver Menu

Lentil Soup (ve) (Can be GF)

Served with crusty bread & butter.

Chicken Liver Pate (GF)

With red onion marmalade, fresh salad & gluten free oatcakes

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Steak Pie

Slow roasted diced Scotch beef, with our own recipe red wine gravy, topped with crisp puff pastry & served with mashed potato & seasonal vegetables

Chicken Balmoral (GF available)

Chicken breast stuffed with haggis, served with crushed new potatoes, seasonal vegetables & whisky sauce

Butternut Risotto (GF) (v) (ve available)

With parmesan shavings & garlic bread

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Sticky Toffee Pudding (GF)

Served with ice cream.

Strawberry & White Chocolate Cheesecake

With Chantilly cream

Tea & Coffee with Tablet

Price Per Person £23 + VAT (Pre Order Required)

Includes the provision of all required cutlery, crockery & serving staff

Gold Menu

Your wedding day is all about you! Our Gold & Platinum menus are designed to give you more choice over what we serve on your special day! As well as getting to choose the dishes served to your guests, we also include a taster session at The Golden Pheasant to make sure everything is exactly as you wish! Below you will see a menu format & in the pages to follow, a range of options to create your own unique wedding menu!

Your Choice of Soup

Served with bread roll & butter or gluten free oatcakes

Starter 1

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Main 1

Main 2

Vegetarian/ Vegan Main

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Dessert 1

Dessert 2

Tea & Coffee with Tablet

Price Per Person £25 + VAT (Pre Order Required)

Includes the provision of all required cutlery, crockery & serving staff

Platinum Menu

Our Platinum menu not only gives you greater say over your menu but also gives your guests more choice with an additional starter & dessert on offer! We also include a palate cleansing intermediate course & have a range of dishes only available to our Platinum bookings!

Your Choice of Soup

Served with bread roll & butter or gluten free oatcakes

Starter 1

Starter 2

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Melon with Champagne Sorbet (GF) (ve)

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Main 1

Main 2

Vegetarian/ Vegan Main

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Dessert 1

Dessert 2

Dessert 3

All followed by Tea or Coffee & Petit Fours

£29 + VAT Per Person (Pre-Order required)

(Includes the provision of all required crockery, cutlery & serving staff)

Soups

Lentil & Vegetable (ve); Lentil & Ham Hock; Lentil & Bacon; Tomato & Basil (ve); Tomato & Roast Red Pepper (ve); Leek & Potato (ve); Carrot & Coriander (ve); Scotch Broth (ve available); French Onion (ve available); Minestrone (ve available); Cream of Mushroom (v); Broccoli & Stilton (v); Cauliflower Cheese (v); Pumpkin (ve); Cullen Skink; Thai Style Sweet Potato & Coconut (ve); Chicken & Sweetcorn; Pea & Ham; Carrot & Ginger (ve); Curried Parsnip (ve)

Starters

Prawn Cocktail (GF)

King Prawn & Smoked Salmon Cocktail (GF)

Melon with Pomegranate, Toasted Pumpkin Seeds, Rocket & Balsamic Glaze (GF)

Melon & Parma Ham (GF)

Chicken Liver Pate (GF)

Bruschetta (ve)

Haggis Bon Bons (Platinum Only)

Scallops with Crispy Pancetta & Pea Puree (Platinum Only)

Sundried Tomato & Goats Cheese Tart (v)

Cajun Chicken & Mango Salad (GF)

Haggis, Neeps & Tatties (v available) (GF available) (Platinum Only)

Poached Pear, Blue Cheese & Walnut Salad (GF) (v)

Butternut Squash Arancini (v) (Platinum Only)

Cauliflower Tempura with Sweet Chilli Dip (ve) (Platinum Only)

Mains

Braised Feather Blade of Beef with Buttery Mashed Potato, Maple Glazed Roast Vegetables & Gravy (GF) (Chef's Recommended)

Steak Pie with Buttered Mash & Seasonal Vegetables

Chicken, Leek & Bacon Pie with Buttered Mash & Seasonal Vegetables

Roast Topside of Beef with Roast Potatoes, Seasonal Vegetables, Gravy & Yorkshire Pudding (GF available)

Roast Sirloin of Beef with Roast Potatoes, Maple Glazed Roast Vegetables, Gravy & Yorkshire Pudding (GF available) (Platinum Only)

Chicken Balmoral with Crushed New Potatoes, Seasonal Vegetables & Whisky Sauce

Roast Chicken Supreme with Roast Potatoes, Rosemary & Thyme Gravy & Seasonal Vegetables (GF)

Chicken Stuffed with Stornoway Black Pudding & Served with Crushed New Potatoes, Seasonal Vegetables & Redcurrant Gravy

Chicken Wrapped in Bacon & Stuffed with a Goats Cheese Mousse, Dauphinoise Potatoes, Asparagus (GF) (Platinum Only)

Herb Crusted Salmon, Crushed New Potatoes, Mange Tout, Lemon & Parsley Sauce

Pan Fried Sea Bass, Crushed New Potatoes, Fine Beans, Lemon Butter Sauce (GF) (Platinum Only)

Rump of Lamb, Red Wine Jus, Seasonal Vegetables, Dauphinoise Potatoes (GF) (Platinum Only)

Vegetarian/ Vegan Mains

Butternut Squash Risotto with Garlic Ciabatta (v) (GF available) (ve available)

Wild Mushroom Risotto with Garlic Ciabatta (v) (GF available) (ve available)

Goats Cheese & Red Onion Tart with Rocket & Baby Tomato Salad (v) (ve available)

Mushroom & Sweet Potato Wellington with Roast Potatoes, Seasonal Vegetables & Gravy (ve)

Roast Root Vegetable Wellington with Roast Potatoes, Seasonal Vegetables & Gravy (ve)

Toad in the Hole – Large Yorkshire Pudding, meat free sausages, gravy & roast potatoes (ve)

Thai Green Vegetable Curry with Rice (ve) (GF)

Mushroom, Ale & Lentil Pie with Roast Potatoes & Seasonal Vegetables (ve)

Creamy Leek & Mushroom Pie with Roast Potatoes & Seasonal Vegetables (v)

Three Cheese Macaroni, Hand Cut Chips, Salad (v)

Desserts

Cheesecake (ve available) with Chantilly Cream, Choose From: Raspberry Cranachan; Strawberry & White Chocolate; Biscoff; Baileys; Millionaires; Lime; Salted Caramel; Oreo; Malteser; Tia Maria; Rhubarb & Ginger; Lemon Meringue; Eton Mess

Sticky Toffee Pudding (GF) (ve available)

Triple Chocolate Profiteroles

Cheese & Biscuits (GF available)

Tiramisu

Eton Mess (GF)

Chocolate Fudge Cake

Chocolate Orange Tart (ve) (GF)

Chocolate & Cherry Tart (ve) (GF)
Key Lime Pie
Lemon Meringue Pie
Pana Cota with Raspberry Coulis (GF)
Crème Brulee (GF)

For After the Service

Grazing Table to Follow Service

Selection of Italian Cured Meats (GF)
Sundried Tomatoes (GF)
Olives (GF)
Caprese Salad (GF)
Selection of Artisan Breads, Olive Oil, Balsamic & Butter (Some GF bread & rolls available)
Chicken Liver Pate (GF)
Specially Selected Scottish Cheeses (GF)
Hot Smoked Salmon, King Prawns, Marie Rose Sauce (GF)
£7 + VAT Per Person

Canapes to Follow Service

Tomato & Basil Bite Size Bruschetta (ve)
Bell Peppers stuffed with Olive Tapenade (GF) (ve)
Chicken Liver Pate on Oatcake with Red Onion Chutney (GF)
Smoked Salmon Mousse on Mini Dill Scone
Haggis Bon Bons
Black Pudding Bon Bon
BBQ Pulled Pork Taco
Goats Cheese & Red Onion Crostini (v) (Can be GF)
Homemade Sausage Rolls
Cajun Chicken & Lime Skewers
Tempura King Prawn

Butternut Squash Arancini (v)

Smoked Haddock Arancini

Chicken Satay Skewers

Mini Fish & Chips (GF)

Mini Steak Pie

Mini Prawn Cocktail (GF)

Selection of Bite Size Quiche (v)

Lamb Kofta

Choose 4 - £5 + VAT Per Person

Choose 5 - £6 + VAT Per Person

Evening Options

Filled Rolls

Rolls & Sausage

Rolls & Bacon

Rolls & Potato Scone

£3 + VAT Per Roll

(Which includes the provision of paper plates, napkins & sauces)

Finger Buffet

Mixed Sandwiches & Wraps (Some GF) (Some ve)

Homemade Sausage Rolls

Chicken Pakora (GF)

Vegetable Pakora (v) (GF)

Mini Vegetable Spring Rolls (v)

Selection of dipping sauces

£6.50 + VAT Per Person

(Which includes the provision of paper plates, napkins & sauces)

Pizza Stall (Outdoor Space Required)

Pizza Stall Hire & 100 x 10 inch pizzas for evening buffet. Your guests can choose their toppings & watch the pizza cook in front of their very eyes!

£800 + VAT

(Which includes the provision of pizza boxes, napkins & sauces)

Loaded Fries

What better way to cure the munchies than some loaded fries! With this evening option, guests can make up their own loaded fries with our selection of toppings, see below:

Salt & Chilli Shredded Chicken, Diced Peppers, Onions, Fresh Chillies, Katsu Curry Sauce

Crispy Bacon & Cheddar Cheese Sauce

Haggis, Crispy Onions, Peppercorn Sauce

£6.50 + VAT Per Person

Pies

A selection of homemade pies for your guests:

Scotch

Macaroni & Cheese (v)

Chicken Tikka

Haggis

£5 + VAT Per Person

Taco Station

Bring a bit of Mexican spirit to your special day with our taco station. Soft shell tacos with the following toppings, available for your guests to make up their own creation:

Crispy Shredded Beef

Mexican Style Chicken

Vegetable Chilli (v)

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Pico de Gallo

Sour Cream

Cheddar Cheese

Guacamole

Salad Bar: Shredded Gem Lettuce; Red Onion, Coriander

£7.50 + VAT Per Person



BBQ Menus

Menu A

Gourmet Beef Burger - 6oz Scottish Beef Burger topped with caramelised onions & cheddar cheese, served in a gourmet bun with salad & mayo

Bratwurst Sausage – jumbo German style sausage with fried onions, American mustard & tomato ketchup in a toasted soft finger roll

Moving Mountains Burger (vegan) – with sautéed onions & vegan mayonnaise. Served in a bun with salad

Salt 'n' Chilli Ribs – slow roasted pork ribs in our own salt & chilli seasoning finished on the BBQ

Haloumi & Vegetable Kebab (v) – haloumi cheese, cherry tomatoes, red onion, zucchini, paprika, oregano & fresh lemon juice

Sides

Baby potato & grain mustard salad

Coleslaw

Classic seasonal tossed salad

Price Per Person £17 + VAT

This includes the provision of our gazebo to serve from, waiting staff & chef as required, paper plates, napkins & condiments



BBQ Menu

Menu B

Gourmet Beef Burger - 6oz Scottish Beef Burger topped with caramelised onions & cheddar cheese, served in a gourmet bun with salad & mayo

Bratwurst Sausage - jumbo German style sausage with fried onions, American mustard & tomato ketchup in a toasted soft finger roll

Lamb & Mint Burgers – Served in a burger bun with a minted mayonnaise, lettuce & beef tomato

King Prawn & Monkfish Kebab - skewered king prawns, monkfish & peppers, with a squeeze of fresh lemon juice

Salt 'n' Chilli Ribs – slow roasted pork ribs in our own salt & chilli seasoning finished on the BBQ

Moving Mountains Burger (vegan) – with sautéed onions & vegan mayonnaise. Served in a bun with salad

Haloumi & Vegetable Kebab (v) – haloumi cheese, cherry tomatoes, red onion, zucchini, paprika, oregano & fresh lemon juice

Sides

Grilled corn on the cob with a chilli butter

Coleslaw

Baby potato & grain mustard salad

Classic seasonal tossed salad

Price Per Person £19 + VAT

This includes the provision of our gazebo to serve from, waiting staff & chef as required, paper plates, napkins & condiments



Hog Roast

[Menu](#)

Full or Half Porker slow roasted on our hog roast machine & hand carved by our Chef for your guests. Served with the following:

Brioche Rolls

Apple Sauce

Sage & Onion Stuffing

Crispy Crackling

Vegetarians? Don't worry, we will also bring along some of our BBQ pulled Jackfruit which is suitable for both vegetarians & vegans!

Salads

Coleslaw

Baby potato & grain mustard salad

Classic seasonal tossed salad

Whole Hog (Up to 100 Guests) £1200 + VAT

Prices available on request for numbers greater than 100

This includes the provision of our gazebo to serve from, waiting staff & chef as required, paper plates, napkins & condiments

EXTRAS

As well as food we have a range of extras which can really make your party stand out from the crowd. We have a member of our team dedicated to party planning & decorations. Below is a sample list of some of our services. Please don't hesitate to get in touch for more information or to request a call back from Gemma, our decorations expert.

Table Linen - from £5 Per Table
Table Runners - £1 per runner
Chair Cover & Sash (selection of colours & fabrics available) - from £2
Selection of Table Centre Piece Hire - Prices Available on Request
DJ Package - from £250
Candy Cart Hire - from £100
Starlight Backdrop - £180
Top Table and Cake Table Skirt - from £70
Starlight Dance Floor - from £500
Slush Machine - from £120
Gobo Light Projector - from £120
Cocktail Machine – from £120
Draught Beer Machine with Keg - £160
Mobile Bar Hire – Please enquire for more information
Wedding Printing Package (Place Names, Table Plan, Welcome Board etc) – from £150

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