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What our customers have to say...

"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

"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 every thing was presented beautifully. Thank you very much. We will definitely use and recommend your service again." Victoria McFarlane

"I've been to a number of events where First Class Catering have provided the buffet. The food is delicious so we've started ordering from them for work events. Absolutely amazing value for money. If you need a caterer then I'd wholeheartedly recommend this one" Lorraine Mor

Introduction

Here at First Class Catering, we believe in using the freshest seasonal ingredients, all sourced from local suppliers, supporting the local community. We make all of our food in house from scratch with our team of highly talented chefs. From soup and sandwiches to steaks and steak pies, we only use our very own recipes to give you, the customer, the best possible experience for your big day. We understand that the cornerstone of your day will be the food that your guests enjoy. On the day we will provide you with all you need, taking everything into our experienced hands to make sure it all goes smoothly. We will provide you with one of our chefs and all the cutlery and crockery (washing up is on us!). You will also have one of our experienced management staff on hand to answer any questions. We will cater for your every need from start to finish. We strive to be the best, so why go anywhere else?

We can also provide a vast selection of optional extras, including, but not limited to, table linen, chair covers, balloons and decorations. Looking for a bit more? Our management team are all licensed to sell alcohol and a full bar set up can be arranged in advance. Or just prefer soft drinks? No bother, just let us know and we would be happy to provide on the day.

We support a vast range of local charities through our connections at The Golden Pheasant, support local jobs and local businesses, putting back into the local community and surrounding areas. We are friendly and have people you can speak to one on one. From start to finish, you'll be dealing with the same person, to ensure that everything goes without a hitch. So please don't delay. Call us or visit us online and start your culinary experience today.

Soup & Sandwich Platters

Option price includes delivery and clear up or collection as well as all required crockery & cutlery. Paper napkins supplied as standard, however upgrade to linen napkins available on request.

Option 1

£5.50

Soup and Sandwiches

Soups - Lentil & vegetable (v); lentil and smoked ham hock; leek and potato (v); tomato and roasted red pepper (v); scotch broth.

Sandwiches (please select four fillings) - Roast ham, cheese & pickle; tuna with cucumber; chicken, salad & mustard mayonnaise; prawn Marie rose; tomato, mozzarella & pesto (v); roast beef, rocket & horseradish; B.L.T; camembert & cranberry (v); smoked salmon & cream cheese; egg cress (v)

Your soup selection will be kept piping hot using a soup kettle & the sandwiches will be made with both white & brown bread as standard. They also come with butter as standard.

Option 2

£6.50

Soup, Sandwiches & a Selection of homemade cakes & scones
As option 1 with the addition of homemade cakes & scones

Option 3

£7.50

Soup, Sandwiches, Homemade Cakes & Scones & Homemade Sausage Rolls
As option 2 with the addition of homemade sausage rolls

Add Tea, Coffee & Tablet

£1.50

Add tea, coffee & homemade tablet to any of our buffet options for an additional £1.20 per person. This includes the provision of all tea and coffee cups, saucers & tea spoons.

Soup and Sandwich options require either one of our staff to be present during the buffet or a member of staff to return after the buffet to facilitate clearing.

Finger Buffet

These buffets are drop off as standard, provided on disposable trays with paper plates and paper napkins.

Some dishes will be provided hot and are to be consumed within 2 hours. Upgrade to china plates, linen napkins, heated food storage and a member of staff to return and clear on request.

Selection of freshly made sandwich platters (see pg. 3 for sandwich fillings)

Homemade sausage rolls

Vegetable Pakora with Pakora sauce (v)

Chicken Pakora with Pakora sauce

Fresh battered chicken Goujons with a sweet chilli dipping sauce

Haggis Bon Bons

Mini Vegetable Spring Rolls (v)

Chicken Satay sticks

Mini dill scones with hot smoked salmon & a lemon mayonnaise

Chicken liver pate served on a savoury biscuit with marinated cipollini onion

Smoked salmon mousse on a dill blini

Tomato and basil Bruschetta (v)

Goat's cheese and red onion marmalade Crostini (v)

Yorkshire Pudding filled with fillet of beef, horseradish cream & rocket

Sticky BBQ chicken drumsticks

Chocolate brownies

Sugar ring donuts

Scones with jam & butter

See overleaf for pricing

Finger Buffet

Option 1	5 items	£6.00
Option 2	6 items	£7.00
Option 3	7 items	£8.00

Don't see what you want here? Please don't hesitate to get in touch with your event requirements and we would be delighted to put together a bespoke proposal for you.



Hot Fork Buffet

Canape/Starter

Smoked salmon mousse on blinis

Tomato and Basil Bruschetta (v)

Goat's cheese and red onion marmalade Crostini (v)

Mini prawn cocktail

Chicken liver pate served on a savoury biscuit with marinated Cipollini onion

Main Courses

Jalfrezi style breast of chicken curry

Choose how hot you would like this rich and fragrant curry

Vegetable curry

A bhoona style curry with a lentil base and seasonal vegetables

Lasagne al Forno (Beef or Vegetable)

Layers of creamy nutmeg scented béchamel, fresh lasagne sheets and either beef or courgette and aubergine in a classic Bolognese sauce

Steak Pie

A proper pie. Tender pieces of beef in rich gravy baked with a crisp puff pastry top

Chicken Chasseur

Breast of chicken in a tomato, onion, mushroom, white wine & herb gravy

Chicken Portuguese Style

Stir fried strips of chicken breast with sweet peppers & shallots in a white wine & paprika cream sauce

Lamb Casserole

Slow cooked shoulder of lamb with new potatoes and root vegetables in a flavoursome tomato and herb gravy

Beef Stufato

Tender pieces of Scottish beef in a rich red wine & tomato casserole, flavoured with fennel & a hint of chilli

Sides

Baby potatoes with parsley butter

Creamy mashed potatoes

Roast potatoes

See overleaf for more

Hot Fork Buffet

Sides

Roast root vegetables
Panache of seasonal vegetables
Mixed salad
Savoury rice
Garlic bread

Desserts

Chocolate Brownies
Sugar Ring Donuts
Cranachan
Chocolate Mousse
Lemon Posset
Apple Crumble with pouring cream
Sticky Toffee Pudding with toffee sauce and pouring cream
Tiramisu
Panna Cotta with a raspberry coulis

Please note we provide enough of each choice to satisfy $\frac{3}{4}$ of your guests, therefore we provide 1 $\frac{1}{2}$ portions per customer ensuring nobody goes hungry !!

Option 8	£10.00
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2 Starters, 2 Mains, 2 Sides, 2 Desserts

Option 9	£12.00
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2 Starters, 3 Mains, 3 Sides, 2 Desserts

Option 10	£15.00
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3 Starters, 4 Mains, 4 Sides, 3 Desserts

Add tea and coffee with homemade tablet to any option for only £1.20 Per Person

We provide all equipment to keep your food hot and serve it to you.

China crockery and quality cutlery.

Paper napkins.

Upgrade to linen napkins and linen table cloths available.

A large range of accessories including chair covers, balloons, candelabras and table decorations available.

Wedding Menu's & Packages

Here at First Class Catering we are experts in all things wedding. Below are three sample wedding menus & packages (more available on request). We know how much organising a wedding takes so why not relieve some of the pressure & let us take care of the decorations as well? We have a member of our team dedicated to this side of our operation. Please enquire for details.

Silver Menu

£15 per person
(including VAT)

Starters

Soup

with freshly baked bread & butter

Chicken Liver Parfait

with oatcakes, crisp seasonal salad & Cumberland sauce

Mains

Chicken Chasseur

breast of chicken with mushroom & shallot gravy with seasonal vegetables & mashed potatoes

Steak Pie

tender beef stew topped with crisp puff pastry, served with seasonal vegetables & mashed potatoes

Vegetarian Option (v)

this can be discussed with our Head Chef to ensure something suitable

Desserts

Sticky Toffee Pudding

served with butterscotch sauce & ice cream

Strawberry & White Chocolate Cheesecake

with Chantilly Cream

All followed by Tea or Coffee with homemade tablet

Silver Package Price (Based On 50 Day Guests & 100 Evening Guests) £1550

Includes: 50 Day Chair Covers; 100 Evening Chair Covers; Starlight Back Drop; Starlight Top Table Skirt; Cake Table Starlight Skirt; All Required Table Linen; Centre Pieces As Required; Rolls & Bacon or Rolls & Sausage (Two Per Evening Guest)

Wedding Menu's & Packages

Gold Menu

£17 per person
(including VAT)

Starters

Soup

with freshly baked bread & butter

Ham Hock Terrine

with homemade piccalilli and rocket salad

Mains

Chicken Supreme

stuffed with black pudding and served with seasonal vegetables, buttered baby potatoes & a cranberry gravy

Poached Salmon

fillet of Scottish salmon served with lemon & horseradish cream sauce, seasonal vegetables & buttered baby potatoes

Roast Ribeye of Beef

with a crisp Yorkshire pudding & a rich red wine jus with seasonal vegetables & crispy roast potatoes

Vegetarian Option (v)

this can be discussed with our Head Chef to ensure something suitable

Desserts

Sticky Toffee Pudding

served with butterscotch sauce & ice cream

Panna Cotta

classic vanilla with caramel sauce & dark chocolate tuile

All followed by Tea or Coffee & Petit Fours

Gold Package Price (Based On 50 Day Guests & 100 Evening Guests) £1750

Includes: 50 Day Chair Covers; 100 Evening Chair Covers; Starlight Back Drop; Starlight Top Table Skirt; Cake Table Starlight Skirt; All Required Table Linen; Centre Pieces As Required; Indian Finger Buffet (For 100)

Wedding Menu's & Packages

Platinum Menu

£27 per person
(including VAT)

Canapes

selection of savoury hors d'oeuvre

Starters

Smoked Salmon & Prawn Roulade

with salad & a dill & lime aioli

Chicken & Leek Terrine

wrapped in Parma ham & served with spiced pear salad

Intermediate Course

Soup or Melon & Parma Ham

Mains

Roast Rib of Beef

with crisp Yorkshire pudding, roast potatoes, parsnips & carrots with tarragon & red wine sauce

Chicken & Asparagus

supreme of chicken stuffed with asparagus mousse, served with Dauphinoise potatoes, sugar snap peas & glazed carrots

Salmon Wellington

fillet of salmon layered with Savoy rice, mushrooms & dill, baked in a puff pastry parcel. Served with new potatoes & crisp seasonal salad

Vegetarian Option (v)

this can be discussed with our Head Chef to ensure something suitable

Desserts

Sticky Toffee Pudding

served with butterscotch sauce & ice cream

Strawberry Cheesecake

with Chantilly cream

White Chocolate Profiteroles

filled with orange cream & drizzled with dark chocolate

All followed by Tea or Coffee & Petit Fours

Platinum Package Price (Based On 50 Day Guests & 100 Evening Guests) £2250

Includes: 50 Day Chair Covers; 100 Evening Chair Covers; Starlight Back Drop; Starlight Top Table Skirt; Cake Table Starlight Skirt; All Required Table Linen; Centre Pieces As Required; Haggis, Neeps & Tatties or Stoavies (100 Evening Guests)

Bespoke Meals

We have a large and varied range of menus to suit all tastes, all bespoke packages include cutlery, crockery, linen table covers, linen napkins and staff to serve.

Starting at £20.00 per person, we would be happy to discuss a package for your event. Below is a sample of our dishes.

STARTERS

Soup of the Day

Served with Italian bread & butter

White Bean Soup (v)

A hearty winter soup of pureed Tuscan cannellini beans with truffle oil and toasted pine nuts

Cream of Mushroom Veloute Soup (v)

Served with Italian bread & butter

Mushroom Ragout (v)

Sautéed chestnut mushrooms in a rich red wine and tarragon sauce served in a crisp pastry case

Chicken Liver Parfait

Our own chicken liver pate served with spiced apple chutney and oatcakes

Smoked Trout Tian

flaked smoked trout and crème fraiche tower served with horseradish cream and chicory

Game Terrine

Selection of Scottish game set in aspic with red onion chutney and crusty bread

Caprese Salad (v)

Buffalo mozzarella with vine ripened tomatoes and fresh basil

Risotto (v)

Creamy risotto of broad beans and garden peas finished with parmesan shavings

Pressed Ham Terrine

Rustic ham hock and black pudding terrine served with crusty bread and homemade piccalilli

Goats Cheese Tartlet (v)

Crisp pastry case filled with caramelised onion and topped with grilled goats cheese served on a bed of peppery rocket with vine tomatoes and a balsamic reduction

Bespoke Meals



MAIN COURSE

Sea Bass

Fillet of sea bass, delicately seasoned with dill, sea salt and served with creamy pea risotto

Chicken Balmoral

Breast of chicken stuffed with haggis and accompanied with Dauphinoise potatoes and Drambuie sauce

Involtini

Escallop of pork fillet wrapped around Mortadella sausage, Taleggio cheese and asparagus, served with a Marsala wine reduction

Herb Crusted Salmon

Supreme of Scottish salmon, topped with herb crumb and served with a light coriander sauce

Rack of Lamb

Carved onto a bed of Dauphinoise potatoes, with a redcurrant and rosemary glaze
Rosemary and Garlic Roast Chicken

¼ chicken, roasted and served on the bone, accompanied with chasseur sauce

Crespelle Tre Formagio (v)

Whole wheat pancake filled with ricotta, mascarpone and spinach, flavoured with nutmeg, baked in a rustic Tuscan tomato sauce and topped with grilled Parmesan

Monkfish Nicoise

Seared monkfish served with a warm Nicoise salad dressed with rosemary and anchovy butter

Chicken Normandy

Breast of chicken stuffed with Camembert and cranberries served with creamy Cidre sauce

Risotto (v)

Creamy risotto with asparagus & finished with parmesan shavings

Cannon of Beef

Slow cooked shin of beef shredded & turned into a ballotine, served with a rich red wine gravy & roasted vegetables

Bespoke Meals



DESSERTS

Baileys Cheesecake

Light cheesecake flavoured with Baileys Liqueur on a crisp biscuit base

Tiramisu

Classic Italian dessert with coffee infused biscuits and Marsala flavoured mascarpone

Apple and Berry Crumble

Served hot with custard

Chocolate Torte

Rich dark chocolate gnash on a crisp pastry base with honeyed Mascarpone

Sticky Toffee Pudding

Warm indulgent sponge served with butterscotch sauce and vanilla ice cream

Lemon Posset

Light set lemon cream mousse, with crisp shortbread biscuit

Cheese and Biscuits

Scottish and continental cheeses with our own chutney and water biscuits

Praline Semi Fredo

Our own smooth ice cream served in a sugar basket with fresh raspberry sauce

Lemon Meringue Pie

Crisp pastry base filled with lemon curd and topped with light meringue

Coffee Cheesecake

With Chantilly cream

Earl Grey Parfait

With prune syrup

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.

Cluster of 3 Table Balloons - from £5

Large Foil Number Balloons - from £8

Cake Table Arch Balloons - from £25

Table Linen - from £3.50

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 £150

Candy Cart Hire - from £80

Starlight Backdrop - £165

Top Table and Cake Table Skirt - from £55

Starlight Dance Floor - from £465

Slush Machine - from £120

Gobo Light Projector - from £120





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