

Platter & Pop

CREATIVE CATERING & EVENTS

WEDDING CATERING  
& STYLING  
AT THE ENGINE  
WORKS



# About us

Susannah Nixon and Sophie Arnot have more than 10 years experience in the catering and events industry, working for some of Scotland's most prestigious brands and venues. Platter and Pop is the coming together of our passion for great food, fabulous parties and exquisite styling.

We describe Platter & Pop as a creative events studio; specialising in catering & drinks service, event styling and florals.

Great design lies in the finer details. At Platter and Pop, we create visual experiences that will enhance the natural beauty of your venue, capture a moment in time and bring your love story to life.

All of the options shown in this brochure are intended purely as a guide, to give you a starting point for ideas and budget. You do not need to pick a particular menu, we can make tweaks and changes to suit your ideas and budget. If you feel like we could be a good fit for your day, we can arrange a time to chat on the phone, to run through your ideas in more detail and then create a costed proposal that is unique to your day. We can also then provide you with costs for additional items such as cutlery, crockery & glassware, kitchen equipment and staff if required.

# Canapés

Three per Head £7.00 | Four per Head £10.00 | Five per Head £12.50

Miniature Cheeseburger Slider  
Swiss Cheese & Mini Pickles

Mini Barbacoa Beef Taco  
Sour Cream & Salsa

Haggis or Veggie Haggis Bonbons (Vg)  
Whisky Cream Sauce

Vegetable Spring Rolls (Vg)  
Thai Dipping Sauce

Salt & Chilli Chicken  
Mango & Pineapple Salsa

French Fries  
Parmesan & Truffle Oil

Hot & Sticky Thai Beef Salad  
Served in Filo Cup

Glazed Fig & Burrata (V)  
Served on a Mini Bruschetta

Mini Roast Beef Yorkshire Pudding  
Horseradish Cream

Arancini (Vg)  
Saffron Aioli

Tempura King Prawns  
Bloody Mary Ketchup

Wild Mushroom Torteloni (V)  
Parmesan & Truffle Oil

Salt Beef  
Pickles, Crispy Shallot & Rye

Mini Mac & Cheese (V)  
Truffle & Parmesan

Asparagus Spear  
Wrapped in Parma Ham

Lamb Skewer  
Mint Hollandaise

Chicken Tender  
Buffalo Sauce

Smoked Salmon Blini  
Dill Creme Fraiche

Halloumi Skewer (V)  
Watermelon & Mint

Zucchini Rotolo (Vg)  
Vegan Feta, Zesty Chilli

Rainbow Rice Paper Rolls (Vg)  
Thai Dipping Sauce

Crispy Pork Belly  
Apple Sauce & Crackling

Panko Breadcrumb Halloumi (V)  
Sweet Chilli Dip

Tiger Prawn  
Bloody Mary Shooter





## CANAPE CONES

Can't decide between a grazing station and a served canapé? Have the best of both worlds with our grazing canapé cones. Filled with a mixture of charcuterie, fresh fruit, crackers and cheese. These beautiful cones are sure to wow your guests. We also have vegan, vegetarian and gluten free options available.

Prices From £5.00 per Guest

## GRAZING PICNIC BOXES

For a more substantial offering we can create an individually served picnic box for each of your guests. Containing charcuterie, cheese selection, mini baguette, crackers, fruit & chutney, these boxes are substantial enough to act as both canapés & starter and perfect for a socially distanced celebration

Prices From £8.50 per guest

# Grazing

Our grazing tables and boards combine fresh artisan produce with designed styling for a truly luxurious dining experience. Guaranteed to add the wow factor to your guests, they give everyone the opportunity to graze at their leisure without the fear of being missed out by the traditional roving canapé service.

Our offering can be fully customised to suit your food loves and dietary requirements, however, as a guide you can expect the following as part of your booking:

- Charcuterie Meats & Paté
- Cheese Selection with Chutney, Fresh & Dried Fruits, Crackers & Breads
- Vegetable Dips, Crudités & Sweet Potato Bites
- Brownie Bites & Macarons



# Grazing tables

## Pricing

Our standard grazing tables are priced at £17.00 per head which includes all listed inclusions found above, as well as foliage and herbs for styling, candles and risers. To replace a canapé reception we would suggest catering for 75% of your guest numbers, however for a more filling graze that could then replace the need for a starter we suggest catering for your full guest list.

## Floral Décor

For an additional fee we can create beautiful floral displays to tie in with your wedding styling and allow your grazing table to play a key part in your wedding décor. Please ask for more details and a quotation.



Our more substantial grazing buffet is priced at £38.50 per head and includes all of the Mediterranean grazing with additions of:

**Choice of 2 of the Following:** Lemon & Thyme Chicken Legs & Thighs, Minted Lamba Koftas, Citrus Side of Salmon, Chargrilled Halloumi with Pomegranate Molasses, Rare Roast Beef, Butterbean, Feta & Mint Stew

**Choice of 4 Sides:**

Kale, Cranberry and Super Seed || Fattoush Salad || Zesty Lemon Potato Salad || Mango & Pineapple Slaw || Mozzarella, Basil & Tomato || Chargrilled Corn on the Cob || Green Beans with Orange & Hazelnut || Baby Potato Salad with Wholegrain Mustard & Watercress || Mujadara: Lentils, Rice & Crispy Onions || Pasta & Pesto Salad || Spiced Cauliflowers & Pomegranate Salad || Tabbouleh || Rainbow Coleslaw || Waldorf Salad || Grilled Lemon & Broccoli || Watermelon Tomato & Feta || Rosemary & Garlic Potato Wedges || Buttery Mashed Potatoes || Roasted Mediterranean Vegetables || Seasonal Garlicky Greens





# The Bbq

£25.00 per Head

## **Choose 3 Main Options**

(Served with Selection of Breads & Rolls &  
A Variety of Sauces)

Angus Beef/Veggie Burgers

Chilli & Lemongrass Chicken Flat Breads

Bratwurst Hotdogs/Veggie Sausages

Charred Halloumi with Pomegranate

Spiced Lamb Koftas

Teriyaki Salmon

Cajun Spiced Chicken Breast

Venison Sausages

Portobello Mushroom Burger with Mozzarella



## Choose 3 Salads/Sides

Kale, Cranberry and Super Seed || Fattoush Salad || Zesty Lemon Potato Salad || Mango & Pineapple Slaw || Mozzarella, Basil & Tomato || Handmade Dips: Hummus, Baba Ganoush & Romesco || Chargrilled Corn on the Cob || Green Beans with Orange & Hazelnut || Baby Potato Salad with Wholegrain Mustard & Watercress || Mujadara: Lentils, Rice & Crispy Onions || Pasta & Pesto Salad || Spiced Cauliflowers & Pomegranate Salad || Tabbouleh || Rainbow Coleslaw || Waldorf Salad || Grilled Lemon & Broccoli || Watermelon Tomato & Feta ||

Add a simple Dessert for £8.00 pp: Brownies with Berries & Cream, Sticky Toffee Pudding, Doughnut Stacks etc.



# The Platters

SAMPLE MENU A

£40.00 per Head

PRE - ORDER REQUIRED

Warm Bread Rolls with Whipped Butter & Sea Salt Sprinkle

TO START

Soup of Roasted Onion & Thyme with a Cheesy Gruyere Crouton (V)

Or

Chicken Liver Parfait with Farmhouse Chutney & Brioche Toasts

MAIN COURSE

Roast Chicken Supreme with Butternut Purée & a Stuffing Bonbon

Or

Pithivier of Squash, Sage & Pine Nuts, Butternut Purée (V)

Served With

Garlic & Rosemary Roasters, Maple Glazed Carrots, Seasonal Greens, Yorkshire Puddings & Homemade Gravy

DESSERT

Sticky Toffee Pudding With Hot Caramel Sauce & Vanilla Ice Cream

*Tea & Coffee Station Included*

## SAMPLE MENU B

£43.00 per Head

### PRE - ORDER REQUIRED

Warm Bread Rolls with Whipped Butter & Sea Salt Sprinkle

### TO START

Tomato & Mozzarella Arancini Balls with a Rich Marinara Sauce

Or

Haggis Bonbons, Turnip Puree, Baby Fondant Potato & Whisky Cream Sauce

### MAIN COURSE

Slow Cooked Blade of Beef in a Rich Jus with Caramelised Onions

Or

Pithivier of Wild Mushroom, Chestnut, Gruyere & Thyme (v)

Served With

Confit Garlic Mashed Potatoes

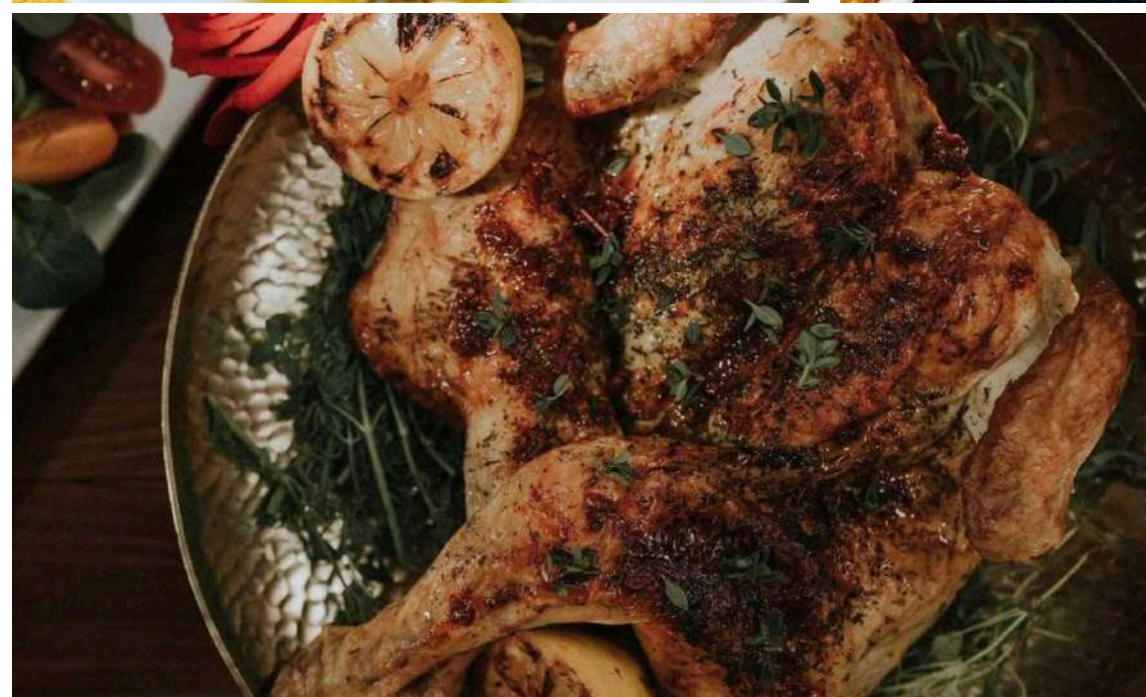
Sautéed Savoy Cabbage & Green Beans

Honey Roasted Heritage Carrots

### DESSERT

White Chocolate & Passionfruit Cheesecake, Coconut Tuile

*Tea & Coffee Station Included*



## SAMPLE MENU C

£50.00 per Head

### TO START

#### **Sharing Boards to Include:**

Rosemary Focaccia Bread - Butter-board with Roasted Figs, Garlic & Hot Honey

Roasted Red Pepper Dip , Baked Highland Brie

Cured Charcuterie Meats & Pate

### MAIN COURSE

#### **Pre Order Protein**

Charred Rump of Beef with Pulled Beef Bonbon

Or

Cauliflower Steak with Hazelnut Brown Butter

#### **Choose Three Family Style Sides for Sharing**

Roasted Heritage Carrots, Spiced Rye Crumb, Katy Rodger's Natural Yoghurt || Garlic & Herb Roasted Potatoes || Green Beans with Hazelnuts & Orange Zest || Yorkshire puddings || Buttery Mashed Potatoes || Tender-stem Broccoli with Lemon & Garlic || Rocket, Parmesan & Truffle Oil Salad || Dauphinoise Potatoes || Garlic & Shallot Buttered Seasonal Greens || Cauliflower Cheese || Honey Glazed Roasted Root Veg || Chilli Roast Squash, Wild Rocket, Feta, Toasted Pumpkin Seeds || Autumn Spiced Red Cabbage || Cavolo Nero || Asparagus on White Bean Mash With Pistachio & Caper Salsa

### DESSERT

Mini Dessert Sharing Board - Perthshire Berry Eton Mess, Dark Chocolate & Raspberry Tart, St Clements Posset With Basil Shortbread



## SAMPLE MENU D

£55.00 per Head

### TO START

Freshly Baked Flat Breads

A Selection of Homemade Dips: Hummus, Muhammara & Baba Ganoush

Baked Feta with Fresh Mint, Chilli & Honey

Pickles, Chillis and Olives

### MAINS & SIDES

#### **Pre-Order protein**

Lamb Shoulder Shawarma with Apricots and Pickled Carrot

Pomegranate Spiced Chicken

Roast Harissa Cauliflower & Aubergine with Charred Halloumi Cheese

#### **Sharing Style Sides**

Grilled Corn, Zhug and Crispy Shallots

Tabbouleh (Salad of Bulgur Wheat, Tomatoes, Parsley & Mint)

Mujadara (Lentils and Rice with Crispy Onions)

### DESSERT

Lemon Meringues with Subtle Rose Cream, Pomegranate & Berries  
Chocolate and Cardamon Mousse with Salted Caramel





## SAMPLE MENU E

£65.00 per Head

### PRE - ORDER REQUIRED

Warm Bread Rolls with Whipped Butter & Sea Salt Sprinkle

### CHOICE OF PLATED STARTER

Caesar salad, Crispy Chicken Croquette, Pancetta & Quails Egg

Or

Burrata & Heirloom Tomato Salad with Basil Pesto (V)

### MAIN COURSE

Beef Fillet, Truffled Pommes Purée, Spinach, Crispy Fried Onions, Port jus

Or

Cauliflower & Truffle Arancini, Cauliflower Purée, Charred Purple Sprouting Broccoli & Truffle Oil (V)

### DESSERT

*Mini Desserts on Sharing Boards to the Table*

Chocolate & Salted Caramel Pots with Honeycomb Topper

Lemon Posset with Edible Flower

Passionfruit & White Chocolate Cheesecake



## SAMPLE MENU F

£80.00 per Head

Warm Bread Rolls With Whipped Butter & Sea Salt Sprinkle

### STARTER

Beef Carpaccio, Rocket, Parmesan & Truffle Oil

Or

Slow Cooked Belly Pork, Seared Scallops & Apple Jus

### MAIN COURSE

Treacle-Cured Venison With Brown Butter Pommes Purée, Kale and Girolles

Or

Roast Monkfish, Brown Shrimps, Cauliflower, Smoked Butter, Sourdough

### CHEESE COURSE

Wee Comrie, Lanark Blue & Mull Cheddar With our Own Chutney & Artisan Biscuits

### DESSERT

White Chocolate Panna Cotta With Honeycomb and Vanilla Sorbet

# Luxury Dessert Bars

Too hard to pick just one dessert? Now you can have them all...

Our mini dessert bars are perfect for adding some variety into your celebration meal. Forego the traditional three course meal and surprise your guests with a visually stunning display of their favourite classics in miniature form, allowing them to graze on a sweet pick-me-up throughout the night. The price includes risers, candles, foliage and flowers to dress your station.

Upgrade to a styled dessert bar for a supplement of £8.00 pp on the menus above.

Our station will include a mix of larger sharing 'show stopper' desserts and mini dessert glasses. Please choose 3 from the following:

- Pavlova Tower with Fresh Fruit & Edible Flowers
- Sticky Toffee Pudding Pots
- Lemon Posset with Candied Orange
- Millionaire's Chocolate Trifle
- Chocolate & Cherry Cheesecake
- Eton Mess
- Raspberry Cranachan
- Vanilla Panacotta with Raspberry Compote
- Creme Brûlée
- Passionfruit & White Chocolate Cheesecake
- Salted Caramel Chocolate Pot
- Elderflower Gin Jellies
- Summer Berry & Edible Flower Mille Feuille



# Optional Upgrades

SOME FUN ADDITIONS THAT CAN BE ADDED TO YOUR MENU, TO SURPRISE YOUR GUESTS THROUGHOUT DINNER.

ESPRESSO CUP SOUP SAMPLER - 2.50 PER PERSON

Cullen Skink with Crispy Leeks || Roasted Cauliflower & Truffle Soup with Toasted Hazelnuts || Sweetcorn Chowder with Crispy Bacon || Spiced Butternut Squash Soup with Chilli & Tamari Seed Sprinkle

SMALL BITE - 2.75 PER PERSON

Haggis/Veggie Bonbon with Turnip Purée & Whisky Sauce || Wild Mushroom & Truffle Arancini with Saffron Aioli || Pulled Pork Bonbon with Piccalilli || Queen Scallop with Minted Pea Purée

PALETTE CLEANSER - 3.50 PER PERSON

Rhubarb & Ginger Gin, Mojito, Lemon & Elderflower, Peach Bellini, Gin & Tonic, Margarita

# Evening Food

We recommend catering for around 75% of guests



## BREAKFAST ROLLS

£4.50 per head

Smoked Bacon, Scrambled Egg & Black  
Pudding with a Selection of Sauces

## STOVIES

£4.75 per head

Lamb Stovies/Vegetable Stew, Oatcakes or Buttered Crusty Bread

## MINI PIE BAR

£6.50 per head

Macaroni, Steak & Ale, Chicken & Leek Add Your own Gravy or Sauce

## TACOS

£7.50 per head

Chipotle Vegetable or Chicken Tinga

DIY Toppings: Sour Cream, Pico de Gallo, Hot Salsa & Cheese

## NOODLE BOXES

£7.50 per head

Vegetable/Chicken Chow Mein

Served in Mini Boxes with Prawn Crackers

## SLIDERS

£7.50

Mini Slider Burgers in Brightly Coloured Buns

Cheeseburger/Veggie Burger with Baby Fried Pickles

## STONE BAKED PIZZA

£7.50

Margherita/Spicy Sausage/BBQ Chicken

# Breakfast & Brunch



Served Cold on a Beautifully Styled Station for Your Guests To Help Themselves at Their Leisure.

## **Continental Brunch £23.50 per Person**

A Selection of Pastries, Waffles & Pancakes  
Maple Syrup, Jam, Nutella & Whipped Cream

DIY Bagel Bar With a Selection of Toppings:  
Cream Cheese, Smoked Salmon, Smashed Avo, Crispy Bacon, Hard Boiled Eggs, Swiss Cheese, Capers, Hummus, Herbs & Salad Vegetables

Granola With Greek Yoghurt and Berry Compote

Fresh Fruit Platter

Tea, Coffee & Juices

## **Omelette Station Add on £10.00 per Head**

Includes a Chef To Prepare the Omelettes Fresh in Front of the Guests. Selection of Toppings Including Peppers, Mushrooms, Onions, Cheese, Smoked Salmon, Pancetta & Smoked Sausage



## Hotel Style, Breakfast Buffet £28.50 per Head

Hot Hold Buffet Setup With:

Smoked Bacon Sausage/Veggie Sausage

Haggis

Black Pudding

Potato Scone

Tomatoes & Mushrooms

Baked Beans

Breakfast Rolls & Fresh Crusty Bread

Omelette Station

With Muffins, Granola & Yoghurt & Fresh Fruit

Tea, Coffee & Juice



## Drinks Station (£POA)

We Can Provide Alcoholic Drinks, if Required. Options Include Beautiful Bloody Mary & Mimosa Station and Buckets of Ice Cold Beers - Ask for More Info & Pricing.





# The Pop

Whether you are looking for laid back boho blooms or a sleek and modern design, our floristry team can work with you to create a beautiful floral design for your wedding.

Having a cohesive design plan, which runs right the way through your wedding from venue to florals to food, is the key to creating a day that will be remembered by your guests for years to come.

We can also provide a wide range of candles, stationery and décor items to help you bring your dream wedding vision to life.

For further information and prices, please schedule a chat with us about your vision for your day and we would be delighted to create a custom mood-board quotation for you.







LET'S FEAST

Fork, Fork, Fork

Spoon, Spoon, Knife, Knife

Fork, Fork, Fork









# Pricing Structure

In addition to the costs shown, your formal quotation will breakdown each additional cost separately, including from Cutlery & Crockery Hire, Staffing & Travel and Kitchen Equipment.

For an indication of starting budget - the most cost effective option for 100 guests; Canapé Cones, Sample Menu A, Breakfast Rolls for 75% of Guests along with Staffing, Travel, Cutlery, Crockery, Kitchen Equipment works out at £7,965.00 including VAT.

