

# c{ater}



MENU PORTFOLIO 2019

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## DETAILS

### Cater By Barry Bryson 2018

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### Say hello at...

Instagram – [Chef.Caterer.Edinburgh](https://www.instagram.com/Chef.Caterer.Edinburgh)

Twitter – [caterbybarrybryson](https://twitter.com/caterbybarrybryson)

Facebook – [cater by Barry Bryson](https://www.facebook.com/caterbybarrybryson)



## CANAPÉS

Perfect for almost every event, all our canapes are handmade individually the day of your event using nothing but natural, fresh, seasonal ingredients. Crowd pleasing yet sophisticated, delicate yet surprisingly filling our canapes are designed to impress.

All beautifully presented on natural, contemporary slates, boards and crockery.

## QUINTESSENTIAL CANAPÉS

**Single bite, beautiful to look at, maximum flavours**

Classic blini, oak smoked Scottish Salmon, hand-made tarragon aioli

Handmade miniature Yorkshire pudding, rare fillet of Scottish beef, caramelised red onion confit

Beetroot blini, Hot-smoked Trout, saffron aioli

Avruga spoon, sour cream, seasoned potato chips

Rosemary scented crostini, dehydrated vine tomato, mozzarella pearl, parmesan and basil dressing (v)

Pork Rilette, apple and pear compote, toasted brioche

Honey and fennel seed oats cup, Blue Murder cheese, fig jam (v)

Roulade of smoked Scottish salmon, capers, fennel and cream cheese crostini

Hand-made pastry cup, red onion marmalade, whipped goats' cheese and mustard frills (v)

Fillet of Scottish beef, mascarpone and fennel, rosemary biscuit

Poached Lobster, masala crème fraiche, seaweed blini

## CONTEMPORARY CANAPÉS

**Creative, modern mouthfuls**

Feta and chilli savoury corn muffins with coriander yoghurt (v)

Parmesan shortbread, carpaccio of highland venison, berries, pecorino

Beetroot and tarragon muffin, goat's cheese icing (v)

Scottish beef cheek croquette with saffron aoli

Bite size watercress scones with smoked salmon mousse

Tartare of sushi grade tuna, home-made rock salt cracker, soy and honey

Stornoway black pudding, tarragon pea puree, butter pastry tart

Dates stuffed with organic chicken liver parfait and fennel seeds

Roasted carrot hummus, fennel and spring onion on crostini (vegan)

Filo, tomato, caper and sunflower seeds (vegan)

Hand-sliced Iberico ham, crispy toast, manchego shavings, olive oil, lemon zest

"It is nothing but a pleasure to work with Barry Bryson and his team. Delicious treats prepared with expertise and good humour"  
Nigel Slater, broadcaster and food writer

## THE SWEET

### Bite sized pastry section canapes

White chocolate Cupcakes with matcha sponge  
Valrhona chocolate Truffles

Bite sized vanilla meringues, lemon curd  
Banoffee Coconut Tart

## PRICING FOR CANAPÉS

**The following prices are per head and include one food host providing discreet yet attentive service for every 40 guests attending as well as Barry or/and one of his chef(s). Pricing is based on a minimum of 40 guests for each event but we are happy to quote separately for smaller events. You may choose as many options as you require from the classic, contemporary and sweet menus.**

We make a plentiful amount of canapés per person. The number represents the selection/variety offered to your guests not the amount of actual canapés so rest assured we provide your guests with a fulsome amount. We advise the following when selecting your menu. For any reception or event lasting up to one hour a 4/5 item menu would be suitable and for events lasting 1.5 - 3 hours a 6 - 9 item menu.

Add £6 + vat per head for ½ a bottle of paired wine per head which includes staffing, glasses, chilling and bottle re-cycling.

Chefs choice 4 item menu £8 + vat (two meat, one seafood, one vegetarian)

4 item menu £10 +vat

7 item menu £13 + vat

5 item menu £11 + vat

8 item menu £14 + vat

6 item menu £12 + vat

9 item Menu £15 +vat

Seasonal canapés menu with chef demo station and presentation with paired wines (two hours required) £30 + vat

For venues where we have to install warming ovens we charge £40 + vat per event. For events that you do not wish to have waiting staff circulating the menu we offer a 17.5% discount on your invoice.

"incredible food and amazing hospitality"  
Stephen Jardine, BBC broadcaster and food writer

## TASTING PLATES, BOWLS AND TAPAS

**This menu is designed as the ideal middle ground between canapés and a seated dinner – served circulating to guests as they stand and converse. They are small but complete meals. This concept provides creative and delicious yet stylish fare suitable for pretty much any type of reception or event.**

**Choose three per reception and advise us the order you wish us to serve them in. We will have a small selection of suitable alternatives for vegetarian/vegan guests at each point that we serve.**

Carpaccio of Scottish fillet beef, shaved fennel, parmesan and truffle oil  
Medium-Rare Scottish Sirloin tagliata, potato salad, balsamic and rocket  
Pan-Fried Hake, charred polenta, tomato and shallot salsa  
Corn-fed chicken, tabouleh, yoghurt and red peppers  
Slow cooked lamb, tomato and mushroom Bhuna with basmati rice  
Home-cured Scottish trout, celeriac and carrot remoulade, capers, aioli  
Scottish lamb loin, watermelon and feta with mint and watercress  
Iberico ham, prawns, basil and tomato  
"Bikini de tartufo" - Truffled cheese and ham toastie, a classic re-created  
Scallop tartare with middle eastern gazpacho dressing  
Pan-Fried Duck breast, red quinoa, orange and red onion  
Crispy Scottish salmon fillet, beets, radish and whipped feta  
Braised veal croquettes, roasted tomato and rosemary ketchup  
Kedgerie with smoked fish, free-range egg and lemon

## PRICING FOR TASTING PLATES, BOWLS AND TAPAS

£15 + vat per person (minimum of 30 guests) for a standing reception

£40 + vat per person for a five - plate tasting menu for a seated event

Includes chef and wait host(s) all plates, forks and service equipment

Oven Hire if required £40 + vat

Poser Tables should you require are £18 + vat each and delivery/uplift £40

"Really wonderful, you excelled yourself"  
Richard Murphy OBE, Architect

## CASUAL DINING

**Casual yet impressive dining. Not every event feels right for formality so this concept is designed for celebrations, team building, birthdays, festivals, launch nights and good old parties!**

### **Option 1 – A "Flying Dinner"** (allow 90 - 120 minutes)

Chef Barry will create a three - part menu of seasonal canapés, gourmet bowls & plates and desserts to be served circulating to your guests

Menu, chefs, food hosts, serving equipment,  
£25 + vat per person

### **Option 2 – A "Table banquet"** (allow 2 - 3 hours)

Guests are seated in tens at circular tables and are served a three - course menu of giant sharing bowls, Scottish seafood, exceptional carvery/roast with all the trimmings and a large sharing "your favourite pudding" to finish off - Barry will suggest themes, ideas and styles and see which one you like!

Menu, chefs, food hosts and all table hire, linen and crockery £65 + vat

### **Option 3 – A "Fork Supper"** (allow 90 minutes)

Another standing menu option of classic dishes given a modern twist by Barry and then chef served from a stationary service point to your guests, bookended with a seasonal canapés menu and dessert canapés

£30 + vat per person

### **Option 4 the "Oyster man"** (allow one hour)

Let Barry and his team shuck and serve you and your guests delicious Carlingford oysters and exceptional seafood canapes for an hour

£12.50 + vat per person



"Cream of the crop... One of Scotland's  
top culinary guns for hire"  
Scottish Field Magazine

## CONTEMPORARY EVENT DINING

Minimum numbers of 12

These menus are designed for venues, boardrooms, galleries, private homes and of course celebrations wherever you may have them. We work with the best of the British growing and farming season so we take creative licence with vegetables and accompaniments however this would be discussed prior to each individual event. The menus are designed as plated courses but we can create some of these also as banquet style sharing feasts. We are also happy to create specific menus for you based on individual requirements and themes.

Please select one option for each course – you will note that we have no vegetarian dishes on these menus, we will provide a vegetarian/gf alternative at each course based on the season – we will advise for each event the options for you to choose from.

### TO START

- \* Hand-made lobster and crayfish ravioli, crab bisque, parmesan tuille
- \* Picked east coast crab, apple, fennel and watercress with honey and fennel seed oatcakes
- \* Highland venison carpaccio, pickled beets, rye bread and rhubarb salsa
- \* Corn fed chicken and ham terrine, tarragon aioli, Barry's tomato bread, wild herb salad
- \* Oak smoked Scottish trout and pancetta roulade with mascarpone, lemon, caper and dill and rock salt crackers
- \* Hand-dived Scottish scallops pan-fried with lightly curried cauliflower relish, pea shoots and shaved radish
- \* Braised Scottish veal croquette, roasted tomato and rosemary ketchup
- \* Tri of Seafood ceviche, vegetable crisps, little gem and feta
- \* Leek and sea trout cannelloni with beurre blanc

"I cannot recommend him highly enough,  
everyone was talking about the food all night"  
Tim Pollard online reviewer

## TO FOLLOW

- \* Pan-Fried wild Hake, beetroot and lemon risotto, crispy broccoli, lemon and chervil
- \* Fillet of Scottish beef (medium-rare) celeriac dauphinoise, honey carrots, veal jus and braised shallot
- \* Slow cooked duck leg ballotine, duck breast (medium-rare) fondant potato, carrot purée, madeira and thyme jus
- \* Pan-Fried north sea halibut, red quinoa, smoked tomato escabeche
- \* Borders free-range chicken, lentil and smoked bacon fricassée, salsa verde, kale
- \* Loin of Scottish lamb, tabouleh, tagine sauce, preserved apricot and date relish, charred courgettes
- \* Braised Scottish beef and mushroom en croute, wilted spinach, pommes noisette, port jus
- \* Roasted Scottish salmon, velouté of celeriac "Fish Pie"
- \* Pressed free range pork belly, savoy cabbage, Iberico ham, fennel and peas
- \* North Sea Turbot, sorrel sauce, gnocchi and mushrooms

## DESSERT

- \* Valrhona chocolate delice, gingerbread, orange and honeycomb
- \* Raspberry and basil cremeux, shortbread, white chocolate fondant
- \* Treacle Tart, coconut ice cream
- \* Poached seasonal fruits, liquorice meringue, Chantilly cream, butter sponge
- \* Layered ginger and lime cheesecake
- \* Assiette trio - milk chocolate brownie, vanilla macaron, lemon curd
- \* Tart au Pommes, vanilla custard, poached seasonal fruits

## CHEESE

- \* Three artisan Scottish Cheeses with handmade oatcakes and chutney
- \* Three artisan French cheeses with celery, baguette, figs
- \* Selection of Wild Tastes cheese with charcoal oatcakes and quince jelly

For Chefs Table "my favourite place in Edinburgh  
to eat, a little room in an industrial kitchen,  
such great work"  
Catherine Muirden, HR Director Co-Op Food

## TASTING MENU

**A different season, a different theme each time**

An 8 - part tasting menu cooked and presented by Barry and his team inspired by season and a chosen theme, served by chefs at the table either in the ten seat private dining room at our kitchen in Leith or at your home.

## PRICING FOR CONTEMPORARY EVENT DINING

**Pricing for event dining includes your full menu with a vegetarian/gf/vegan alternative if required, your chef(s) plus one waiter for every 12 guests. Service and menus are provided for up to four hours.**

2 course luncheon with amuse-bouche or petit fours £25 + vat

2 course dinner with canapés, amuse-bouche or petit fours £35 + vat

3 course dinner with coffee £45 + vat and with canapés £52 + vat

4 course dinner with coffee £52 + vat and with canapés £58 + vat

8 part chefs table tasting Menu (6 - 12 guests only) £75 + vat

Crockery, Linen, Cutlery and Glassware (if required) is priced at £6 + vat person depending on event numbers and number of courses

Table and chair hire (if required) £3 + vat per person

For venues without full catering facilities we make a charge of between £50 - £100 for ovens/hot cupboards etc.

These are direct costs which we pass back from the hirer. We arrange the hire, pay for the delivery and set your room at no extra charge

"original, individual and entirely delicious, catch them if you can" Lis Faulkner, online reviewer

## WEDDING CELEBRATIONS

**Weddings: creative, bespoke weddings at Jupiter Artland. We undertake only a few weddings per year and can create something specific for every client.**

Planning Services by Barry Bryson, canapés, three course wedding menu from the above menu options as plated course or banquet style, late night supper, coffee, full service, event manager, chefs, crockery, linen, table, chairs and glass hire £90 + vat per person. With Paired Reception drinks and ½ a bottle of wine £110 + vat per head

Tasting Menus for weddings: £150 per couple.

## DAYTIME DAILY CORPORATE SERVICES

**to your office or venue. Please ask for the options or we can come by your office to discuss this with you!**

- **Executive Board room lunch delivery of savoury tarts, salads, charcuterie, Scottish seafood and sweets £15 + vat**
- **Board room breakfasts – breakfast blinis, granola pots, savoury muffins, tea, coffee and juices £10 + vat**

## ADDITIONAL SERVICES

Floristry – Wild: flower design - telephone Ian Russell on 07967 126528 or alternatively this can be arranged directly through us.

Additional staffing requirements: £60 + vat per staff member for 4 hours.

Lighting? Staging? Heating? MC? Entertainment? We can advise/help/arrange

Glasses and bar facilities – Please ask

The Telegraph, food writer and journalist  
"master chef standard"  
Gabriella Bennet, author The Art of Coorie  
and features writer for The Times

## WINE SELECTION FOR EVENTS

– all prices are subject to VAT

### Champagne and Prosecco

Di Maria Prosecco (Italy, 11%abv) £15.50  
Paul Drouet Champagne (France, 12.5%abv) £34.50  
Bollinger Special Cuvee Champagne (France, 12%abv) £55.50

### White Wines

Douglas Green Sauvignon Blanc (South Africa, 13%abv) £14.00  
Fernlands Marlborough Sauvignon Blanc (NZ,12.5%abv) £18.95  
Picpoul Pio d'isabelle (France, 13%abv) £19.50  
Bantry Bay Chenin Blanc (South Africa, 12%abv) £17.00  
El Cante Albarino (Spain, 12.5%abv) £18.95  
Chablis Cape St Martin (France, 12%abv) £24.00  
Maladrino Pinot Grigio (Italy, 12%abv) £15.50  
Big Bombora Chardonnay (Australia, 13%abv) £15.50

### Red Wines

Douglas Green Shiraz (South Africa, 14%abv) £14.00  
El Molturo Tempranillo (Spain 12%abv) £15.00  
Five Foot Track Shiraz (Australia, 13.5%abv) £16.00  
Cotes Du Rhone (France, 13%abv) £18.00  
Oltre Passo Primitivo (Italy13%abv) £18.50  
Chateauneuf-du-Pape Les Puis Neuf (France,13.5%abv) £27.95  
Montecastrillo Ribera Del Deuro (Spain, 13.5%abv) £18.95  
St Desir Pinot Noir (France, 13%abv) £19.00  
Bantry Bay Pinotage (South Africa 13%abv) £16.50  
Capillo de Barro Malbec (Argentina, 13.5%abv) £19.95

### Rose Wine

Blushmore Zinfandel Rose (Italy, 11.5%abv) £15.50  
Le Bois des Violettes (France 12%abv) £16.00  
Cuvee Jolie Rose (organic) (French 12.5%abv) £18.00

"Barry is such a nice chap and his food is just delicious" Debra Robertson  
author and features writer The Daily Telegraph

### **Soft Drinks**

Large Bottles of Scottish Sparkling and Still Water (1.5 litre) £3.00

Sparkling Elderflower Cordial or Cranberry per glass, £1.50

Apple and Rhubarb Juice, per glass, £2.00

Freshly squeezed orange, carrot and ginger £3.00 per glass

Sparkling lime cordial with cucumber £1.50 per glass

Raspberry Fizz per 1.5 litre £6.00

Home-made Lemonade with fresh mint per 1.5 litre £6.00

Virgin Mary per glass £3.00

Freshly squeezed pure orange, per glass, £3.00

### **Aperitifs**

Pimms, Lemonade, basil and Soda, per glass, £4.50

Sparkling Rose scented Prosecco, per glass, £4.50

Barry's favourite- Dirty Martini, per glass, £6.00 (he favours Pickering's Edinburgh gin)

Robin's Favourite- Chambord Soaked Cremant with raspberries, per glass, £5.00

Kir Royal with Dijon Cassis, per glass, £5.00

Mount Gay Rum Mojito with mint, lime, sugar syrup and soda

### **What our drinks menu include:**

- \* All prices are subject to VAT
- \* In the event we can't supply the exact wine producer we mention on the list then we will let you know and offer you a great alternative
- \* All prices include contemporary glassware, chilling and ice where required
- \* We include separate drinks hosts when you order drinks from us. We include for standing receptions that for every 30 - 40 guests we will have one member of the team to look exclusively after drinks unless its cocktails when further staff would be included
- \* We serve drinks from trays to your guests at the entrance point unless you wish otherwise.
- \* We charge based on consumption meaning you are only invoiced for what your guests consume, we don't require (unless otherwise agreed with you) a minimum number of units per event
- \* We re-cycle all glass responsibly through William Tracy, a commercial re-cycling firm
- \* We will advise you on approximate consumption for your event meaning you can budget correctly
- \* We do not include a bar as such for events, this can be arranged for you no problem if you wish, however for most events we cloth a large rectangular table in black linen and set up from there.



## BARRY BRYSON

**Chef, Caterer and Food Writer. Scotland and beyond.**

Barry Bryson is one of Scotland's leading private chefs and heads up a dynamic event catering firm called Cater by Barry Bryson (Cater Edinburgh).

Barry is the go to chef and event caterer for some of the UK's leading companies such as Louis Vuitton, Aston Martin, Rolls Royce and Glenmorangie as well as hugely prestigious organisations such as the National Library of Scotland, Jupiter Artland and the Edinburgh International Book Festival. You'll

also find him wowing guests with his inventive canapes and dining menus in some of Scotland's finest private dining rooms as well as some of the leading contemporary art spaces in Edinburgh such as the Fruitmarket Gallery, Dovecot Studios, Summerhall and the uber cool Biscuit Factory. Barry has also cooked privately for several key figures in the entertainment and business industry as well as for some UK parliamentary members. In 2018 Barry was personally interviewed and subsequently selected by broadcaster and food writer Nigel Slater to collaborate and cook interactively for the sold out 18 day run of the play "Toast" based on Nigel Slater's bestselling food memoir.

Since 2016 his recipes and food writing have been featured in The Scotsman, The Herald, The Daily Record, Premier Living and The Courier as well as featured articles on him in major publications such as The Times and Scottish Field. Barry has also appeared as a guest on BBC Scotland radio Kitchen Café and in 2017 was a featured chef to demo in the live cookery theatre at both the annual Gardening Scotland show in Edinburgh and the Country Living Christmas show at the SECC in Glasgow. Barry has hosted a sold out public ticketed event at the Edinburgh New Town Cook School as well as high profile demo sessions with Foodies Festival for both summer and Christmas shows.

Through his work at the Edinburgh International Book Festival Barry has sponsored two major food literary events one with Raymond Blanc and the other with Anthony Bourdain.



Barry and his dedicated small team work from newly developed premises in Edinburgh which house a large commercial cooking studio where all the food is prepared as well as private dining room with viewing window into the kitchen.

Barry has catered fundraisers for causes such as the Maggie's Centre in Edinburgh with special guest Roland Mouret and the Lady Haig Poppy Factory as well as UNICEF in addition to arranging with a group of close contacts a hugely successful fundraiser in aid of the Nepalese earthquake fund in 2015

In addition to his busy life cooking on location and off site for his clients Barry is available for media requests for comment, writing and live cooking demos as well as for radio and Television.

Private Chef and Location Catering Enquiries: Please Contact Barry on 07961 573 658 or email [barry@cateredinburgh.com](mailto:barry@cateredinburgh.com)

Media Requests: Please contact Taste Communications 0131 225 7205 ( Jon Perkins)

