



FROM OUR FAMILY TO YOURS

www.meatoutdoors.com





IT RUNS IN THE FAMILY!

The key to any successful event should include a great venue, quality service & fantastic food.

Created & developed by Mother & daughter, Laura & Mandy, who have worked tirelessly, to proudly present Meat Outdoors.

Taking into account all allergens & dietary requirements, we can deliver any menu package to suit all



“FROM OUR FAMILY TO YOURS, WE PRIDE OURSELVES IN SERVING YOU THE BEST QUALITY & SEASONAL PRODUCE THAT IS LOCALLY SOURCED, FRESHLY PREPARED & MOST OF ALL HOMEMADE.”

We have a passion & dedication to bring that extra special something to your big day.



WHATEVER THE OCCASION

Whether it be an informal gathering, Corporate event or Wedding, we can cater to all your needs!

- Your wedding day is one of the most significant days of your life and we aim to make it unforgettable, by providing a delicious & enticing food experience.
- Corporate events can be designed to accommodate the guest list. Meeting the requirements of board directors or work colleagues alike.
- Private Functions can be tailored to your specific needs dependent on the occasion.





WEDDING SAMPLE MENU:

CANAPES:

MINI TACOS WITH SPICY FLANK STEAK & GUACAMOLE

DEEP FRIED GOATS CHEESE WITH CARAMELISED RED ONION

CUCUMBER WHEEL SERVED WITH LEMON & PEPPER CRAB PATE

VOL-AU-VENTS SERVED WITH GARLIC CREAM & WILD MUSHROOMS

SHARING BOARDS:

CRACKED BLACK PEPPER & CARAMELISED RED ONION SAUSAGE

MARINATED LAMB RUMP IN ROSEMARY, THYME, GARLIC & RED WINE

BACON WRAPPED SCALLOPS

RUMP TERIYAKI SKEWERS

GARLIC & ROSEMARY CHICKEN

MIXED GREEN LEAF SALAD, FETA, RED ONION, POMEGRANATE & PECAN

HOT BUTTERED NEW POTATO

CHUNKY HOMEMADE COLESLAW

BOCCONCINI TRI COLOURED SPANISH TOMATOS & FRESH BASIL



MEDITERRANEAN STYLE

BBQ :

PULLED LAMB PITTAS,

LEMON AND GARLIC CHICKEN THIGHS

OREGANO & FETA POTATOES,

GREEK SALAD WITH OLIVES

KING PRAWN SKEWERS WITH LEMON

TZATZIKI

PORK SOUVLAKI

HALLOUMI & CHORIZO SKEWERS

MEDITERRANEAN COUS COUS



BBQ SAMPLE MENU: American Style

6OZ JUICY SHORT BEEF RIB TEXAS BURGER

BABY BACK RIBS

CHICKEN CHORIZO & GARLIC SKEWER

BEEF BRISKETT

CAJUN SALMON

BUTTERED CORN

TEXAS SLAW

MAC 'N' CHEESE

WALDORF SALAD

MIXED SALAD

FRESHLY BAKED ROLLS

MONTEREY JACK CHEESE



SIMPLE & ELEGANT BBQ'S

1

BUTCHERS CHOICE 100% PORK SAUSAGE
BUTCHERS 6OZ GOURMET BEEF BURGERS
MARINATED CHICKEN & PEPPER SKEWERS
A CHOICE OF FRESHLY BAKED BREAD BUNS
POTATO, RED ONION AND CHIVE SALAD,
HOMEMADE COLESLAW
CORN ON THE COB

2

BUTCHERS CHOICE 100% PORK SAUSAGE
BUTCHERS 6OZ ORIGINAL, LOUISIANA STYLE OR
CAMELISED ONION AND CRACKED BLACK
PEPPER
MARINATED CHICKEN THIGHS
MARINATED KING PRAWN SKEWERS
A CHOICE OF FRESHLY BAKED BREAD BUNS
POTATO, RED ONION AND CHIVE SALAD,
HOMEMADE SLAW
CRISP CEASER SALAD WITH PARMESAN
CROUTONS

3

LAMB RUMPS
BUTCHERS 6OZ ORIGINAL, LOUISIANA STYLE OR
CAMELISED ONION AND CRACKED BLACK PEPPER
MARINATED CHICKEN & CHORIZO SKEWERS
MARINATED KING PRAWN SKEWERS
HALLOUMI, RED ONION & TOMATO SKEWERS
A CHOICE OF FRESHLY BAKED BREAD BUNS
POTATO, RED ONION AND CHIVE SALAD,
HOMEMADE SLAW
GREEK FETA SALAD WITH OLIVES
BUTTERY CORN ON THE COB

4

WAGYU STEAKS
GARLIC LOBSTER TAILS
MARINATED BONELESS CHICKEN THIGHS
STUFFED MUSHROOMS
POTATO, RED ONION AND CHIVE SALAD,
HOMEMADE SLAW
GREEN LEAF, SLICED PEACHES, GOATS CHEESE, RED
ONION , CORN AND SLICED ALMOND SALAD .
PESTO PASTA

FANCY A PICNIC?

ALLOW US TO CREATE PRE PACKED GOODIES FROM HAMPERS TO LUNCH BOXES

CHOOSE FROM A SELECTION OF SANDWICHES, SALADS, HOMEMADE
QUICHE, CHEESE & CHUTNEYS, FRUIT & VEGETABLE POTS ,TO SUIT ALL AGES.

FINISH OF WITH HOMEMADE DESSERTS OR CAKES





CANAPES

MINI TACOS SERVED WITH EMILY'S
HOMEMADE GUACAMOLE

CANTALOUPE MELON WRAPPED IN PARMA
HAM

MINI TACOS WITH SPICY BEEF CHILLI AND
SALSA

MINI CHICKEN CAESAR WRAP

MINI TACOS WITH GARLIC, GINGER & CHILLI
FLANK STEAK WITH GUACAMOLE

BASIL, TOMATO AND BOCCONCINI STACKS

CUCUMBER WHEEL SERVED WITH LEMON
AND PEPPER CRAB

DUCK LIVER PATE SERVED ON MELBA TOAST

VOUL-AU-VENTS SERVED WITH GARLIC,
ROSEMARY AND THYME

CREAM CHEESE, DILL & SMOKED SALMON
BLINIS WITH MICRO LEMON HERB

GOATS CHEESE FRITTER SERVED WITH
CAMELISED RED ONION

TEMPURA KING PRAWN SERVED WITH A
SWEET CHILLI SAUCE

MINI STEAK BURGER SLIDERS WITH
LETTUCE & MATURE CHEDDAR

FIG, MANCHEGO & A DRIZZLE OF HONEY

SMOKE MACKEREL PATE ON MELBA TOAST

SATAY CHICKEN SKEWERS

HAM CROQUETTES

PADRON PEPPERS WITH SEA SALT

MINI LAMB SLIDERS WITH TZATIKI

TOMATO, RED ONION & GARLIC
BRUSCHETTA WITH BALSAMIC GLAZE

BRIE CROSTINI WITH CHILLI JAM

CHORIZO, TOMATO & RED ONION
BRUSCHETTA

LEMON SOLE GOUJON WITH LEMON MAYO



GRAZING MASTERPEICE:

ELEGANT & MODERN TABLE DISPLAY WITH A SELECTION OF THE BELOW;

CHEESE:

CAMEMBERT
BRIE
STILTON
CHEDDAR
FETA
MANCHEGO
MOZZERELLA

FISH:

COLD WATER PRAWNS
KING PRAWNS
SMOKED SALMON
CRAB

MEATS:

CHARCUTERIE
PASTRAMI
CHORIZO
HONEY GLAZED HAM

DIPS:

TSATZIKI
HOUMOUS
SALSA
GUACAMOLE
ALIOLI
CHILLI JAM
DILL PICKLES
CARAMELISED RED ONION

TABLE FILLERS:

VARIATION OF PORK PIES
MIXED OLIVES
SCOTCH EGGS
VARIATION OF SAUSAGE ROLL

FRUIT & NUT:

GRAPES
APPLES
ORANGES
WATERMELON
PEANUTS
ALMONDS
WALNUTS
CASHEWS
PECAN

BREADS:

STICKS
SOUR DOUGH
FRUIT LOAF
GRANARY
CIABATTA



SEAFOOD PLATTER

100 GRAM CITRUS SALMON PARCELS

BACON WRAPPED SCALLOPS (PORTION OF 3)

100 GRAM SWORD FISH WITH LEMON BUTTER, PARSLEY AND CHIVE

100 GRAM HAKE WITH A TOMATO SPANISH SAUCE

SMOKED SALMON AND PRAWN PLATTER

LOBSTER TAILS - WITH GARLIC BUTTER GLAZE

KING PRAWN SKEWERS - HOT SWEET CHILLI, LEMON, GARLIC OR PLAIN.

100 GRAM SASHIMI GRADE TUNA - COOKED PINK WITH CUCUMBER SALSA

100 GRAM COD WITH FRESH HERB SAUCE

FRESHLY DRESSED CRAB

OTHER FISH AND SEAFOOD CAN BE SOURCED ON REQUEST .



MEAT OPTIONS

HALAL & KOSHER MEAT AVAILABLE ON REQUEST

SAUSAGES :

OLD ENGLISH
 CHORIZO
 CRACKED BLACK PEPPER
 PORKY PORK
 THICK PORK
 LEEK & WENSLEYDALE
 FIRE CRACKER CHILLI
 LINCOLNSHIRE
 TOMATO & PORK
 CUMBERLAND
 HOG ROAST

CHICKEN SKEWERS :

THAI STYLE
 CHORIZO, CHICKEN AND GARLIC
 GINGER & LEMON
 PIRI PIRI
 TANDOORI MASALA

STEAK :

TERIYAKI RUMP SKEWERS
 FILLET
 RUMP
 SIRLOIN
 SLOW ROAST BEEF BRISKET
 TOMAHAWK

**SAUCES & BUTTERS CAN BE PROVIDED

PORK :

WHISKEY BELLY PORK
 RIBS
 PORK STEAK IN TEXAS MARINADE
 PULLED PORK ORIGINAL STYLE
 BBQ PULLED PORK

BURGERS :

SHORT BEEF RIB - LOUISIANA
 STYLE
 CRACKED BLACK PEPPER AND
 STEAK
 SMOKEY TENNESSEE BRISKET
 STEAK BURGER
 MINTED LAMB BURGER

CHICKEN ON THE BONE:

HOT 'N' SPICY WINGS
 LEMON & GARLIC THIGH
 CAJUN SPICED
 JERK

LAMB :

KOFTAS
 CUTLETS
 RUMP - MARINATED IN
 ROSEMARY, THYME AND GARLIC

WAGYU

RENOWNED FOR EXCELLENT EATING QUALITY, THE WAGYU BREED IS FAMOUS FOR ITS MARBLING, WHERE THE FAT IS DISPERSED THROUGHOUT THE MUSCLE. THIS EFFECTIVELY MELTS THROUGH THE COOKING PROCESS, WHICH RELEASES IMPRESSIVE FLAVOURS AND SUCCULENCE. WARRENDALE WAGYU WORKS WITH OVER 700 FARMERS TO PRODUCE THEIR UNIQUE WAGYU BEEF.

WE CAN OFFER A SELECTION OF MEATS . POA

GLOBAL COMFORTS

ALLOW US TO CREATE A BANQUET, FEATURING A DIVERSE ARRAY OF CURRIES, ROBUST STEWS, AND DELECTABLE PULLED MEAT DELIGHTS, TAILORED TO SATISFY EVERY PALATE.



VEGETABLES & SALAD

SHOWCASE OF WHAT ELSE WE CAN DO FOR YOU;

POTATO, RED ONION AND CHIVE SALAD,
MOZZARELLA, BASIL AND TOMATO SALAD

PESTO PASTA SALAD

HOMEMADE COLESLAW

MINT, FETA, RED ONION AND TOMATO
SALAD

HOT NEW POTATOES WITH SALTED BUTTER

3 BEAN SALAD

MIXED GREEN SALAD, FETA, POMEGRANATE,
RED ONION AND PECANS WITH EXTRA
VIRGIN OLIVE OIL

CEASAR SALAD WITH NO ANCHOVIES

WALDORF SALAD
STUFFED PEPPERS WITH MEXICAN RICE AND
BEANS

SEASONED RICE & BEANS

GREEN LEAF, SLICED PEACHES, GOATS
CHEESE, RED ONION , CORN AND SLICED
ALMOND SALAD .

CAPRESE STUFFED AVOCADOS (WITH
BABY MOZZARELLA, BASIL AND TOMATO
WITH A BALSAMIC GLAZE

CORN ON THE COB

STUFFED MUSHROOMS WITH
CAMELISED RED ONION AND GOATS
CHEESE

VEGETABLE SKEWERS

HALLOUMI, RED ONION AND TOMATO
SKEWER

HALLOUMI, MISO MUSHROOM AND RED
ONION BURGERS

VEGAN OR VEGETABLE BURGER



DESSERTS

INDIVIDUAL CHEESECAKES:

FERRERO ROCHER
OREO
SALTED CARAMEL
WHITE OR MILK ORANGE AND CHOCOLATE
LOTUS BISCOFF
STRAWBERRY
WHITE OR MILK LINDT CHOCOLATE

INDIVIDUAL TARTS:

FRENCH LEMON TART
TREACLE TART
COCONUT TART

WHOLE CAKES:

LEMON MERINGUE PIE
CHOCOLATE FUDGE CAKE
RED VELVET CAKE
ROLO CAKE
CARROT CAKE
BLUEBERRY & VANILLA CAKE
BANOFFEE PIE
RAINBOW SPONGE CAKE
RASBERRY & WHITE CHOCOLATE
GATEAU

GLUTEN FREE & VEGAN OPTIONS ALSO AVAILABLE



ADDITIONAL SERVICES

IN ADDITION, WE PROVIDE SUPPLEMENTARY SERVICES TO ASSIST YOU IN CRAFTING THE IDEAL DAY OR EVENT TAILORED TO YOUR REQUIREMENTS:

- PROFESSIONAL BAR AND WAITING STAFF AVAILABLE FOR EXTENDED HOURS
- BAR RENTAL SERVICES
- FULLY STOCKED BAR SERVICES*
- RENTAL OPTIONS FOR CUTLERY, CROCKERY, AND GLASSWARE
- TABLE LINEN AVAILABLE FOR HIRE

*SUBJECT TO AVAILABILITY AND TERMS. TENS LICENSING MAY BE REQUIRED



THROUGHOUT THE LAST 13 YEARS, WE'VE ESTABLISHED STRONG COLLABORATIONS WITH EXCEPTIONAL SUPPLIERS ACROSS DIVERSE TRADES. SHOULD YOU SEEK ANYTHING TO ENHANCE YOUR EVENT, PLEASE INFORM US, AND WE WILL STRIVE TO ALLEVIATE AS MUCH STRESS FROM THE ORGANIZING PROCESS AS POSSIBLE.



OUR REVIEWS



EXCELLENT SERVICE FOR MY HUSBAND'S 80TH BIRTHDAY PARTY THE WHOLE EVENT WAS SO PROFESSIONALLY HANDLED. THE FOOD WAS JUST LOVELY. A GREAT COMPANY TO DEAL WITH.



MEAT OUTDOORS PROVIDED THE CATERING FOR MY TWIN'S CHRISTENING. FROM START TO FINISH THEY WE'RE VERY PROFESSIONAL. IT WAS GREAT THAT THEY ARE SO SELF SUFFICIENT, SO I DIDN'T NEED TO WORRY THEY WOULD NEED ANYTHING FROM THE VENUE. THERE WERE MANY COMMENTS FROM GUESTS ABOUT THE GREAT QUALITY AND CHOICE OF FOOD SERVED. THEY WERE VERY PROMPT FOR SERVING AND WERE VERY EFFICIENT AT CLEANING UP EMPTY PLATES ETC, AGAIN MEANING I DIDN'T HAVE TO WORRY. WOULD HIGHLY RECOMMEND THEM FOR ANY EVENT.



WE USED MEAT OUTDOORS FOR OUR RECENT COMPANY EVENT - THE TEAM WERE PROFESSIONAL, HELPFUL & FRIENDLY. ALL STAFF ABSOLUTELY LOVED THE QUALITY FOOD PROVIDED AND WE WILL 100% BE BOOKING FOR NEXT YEARS' PARTY! THANK YOU LADIES XX

WOW WOW WOW! WE HAD A FANTASTIC WEEKEND. MEAT OUTDOORS WAS BY FAR THE BEST CHOICE WE MADE FOR OUR WEDDING DAY. EVERYONE COMMENTED HOW INCREDIBLE THE FOOD WAS! THE GIRLS ARE A CREDIT TO THE COMPANY ALWAYS SMILING AND HAPPY TO HELP. WE BOOKED THEM FOR A FULL WKEEKEND AND THEY DIDNT LET US DOWN. FROM A FULL ENGLISH IN THE AM TO OUR THREE COURSE WEDDING BREAKFAST. WE THEN CARRIED ON THE CELEBRATIONS MAKING OUR WEDDING A WEEKEND LONG. MEAT OUTDOORS OUTDID THEMSELVES WITH ALL THEY OFFERED ON THE BBQ ON THE SUNDAY. WOULD HIGHLY RECOMMEND.



MEAT OUTDOORS WERE THE PERFECT CATERERS FOR OUR "FESTIVAL" THEMED BIRTHDAY PARTY. THEY TURNED UP ON TIME, WERE VERY EFFICIENT, FRIENDLY AND THE FOOD WAS DELICIOUS AND PLENTIFUL (WE HAD A LOT OF LEFTOVERS THAT OUR GUESTS LOVED MUNCHING ON LATER!). THEY ALSO CLEANED UP PROMPTLY, WERE SUPER HELPFUL TRANSFERRING FOOD TO OUR FOOD WARMERS AND OUR OWN SALAD BOWLS AFTER SERVICE FINISHED, AND DIDN'T LEAVE A TRACE AFTER THE EVENT. I WOULD DEFINITELY RECOMMEND THEM.





SUPPLIERS

WE PRIDE OURSELVES ON SOURCING LOCAL FRESH PRODUCE

TARBETT'S FISH MONGERS
ANDREWS BUTCHERS WETHERBY
ARTISAN CHEESE COMPANY
APPLETONS BUTCHERS
HEBDEN & POOLE
WARRENDALE **WAGYU**





**STUNNING FOOD,
LOCALLY SOURCED
& QUALITY
PRODUCE**



07935741242