



FROM OUR FAMILY TO YOURS

www.meatoutdoors.co.uk



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

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



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

DUCK LIVER PATE SERVED ON MELBA TOAST

CUCUMBER WHEEL SERVED WITH LEMON
AND PEPPER CRAB

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

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

TEMPURA KING PRAWN SERVED WITH A
SWEET CHILLI SAUCE

GOATS CHEESE FRITTER SERVED WITH
CAMELISED RED ONION

FIG, MANCHEGO & A DRIZZLE OF HONEY

MINI STEAK BURGER SLIDERS WITH
LETTUCE & MATURE CHEDDAR

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



FISH SAMPLE MENU:

SEAFOOD PLATTER 1:

TWO DRESSED CRAB

WHOLE FRESH DRESSED LOBSTER

COOKED CREVETTES

SCOTTISH SMOKED SALMON

KILN ROAST SALMON

KING PRAWNS

ATLANTIC PEELED PRAWNS

HOMEMADE SMOKED MACKEREL PATE

A CHOICE OF 3 DELI ITEMS:
ROLL MOP, CRAYFISH TAILS, SEAFOOD SALAD
OR ANCHOVIES & OLIVES

GARNISHED WITH LEMON & PARSLEY

SEAFOOD PLATTER 2:

FRESH DRESSED CRAB

HALF DRESSED LOBSTER

COOKED CREVETTES

SCOTTISH SMOKED SALMON

KILN ROAST SALMON

KING PRAWNS

ATLANTIC PEELED PRAWNS

HOMEMADE SMOKED MACKEREL PATE

A CHOICE OF 2 DELI ITEMS:
ROLL MOP, CRAYFISH TAILS, SEAFOOD SALAD
OR ANCHOVIES & OLIVES

GARNISHED WITH LEMON & PARSLEY



GRAZING MASTERPEICE:

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

CHEESE:

CAMEMBERT
BRIE
STILTON
CHEDDAR
FETA
MANCHEGO
MOZZERELLA

MEATS:

CHARCUTERIE
PASTRAMI
CHORIZO
HONEY GLAZED HAM

FRUIT & NUT:

GRAPES
APPLES
ORANGES
WATERMELON
PEANUTS
ALMONDS
WALNUTS
CASHEWS
PECAN

FISH:

COLD WATER PRAWNS
KING PRAWNS
SMOKED SALMON
CRAB

DIPS:

TSATSIKI
HOUMOUS
SALSA
GUACAMOLE
ALIOLI
CHILLI JAM
DILL PICKLES
CARMELISED RED ONION

BREADS:

STICKS
SOUR DOUGH
FRUIT LOAF
GRANARY
CIABATTA

TABLE FILLERS:

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



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

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

LAMB :

KOFTAS
CUTLETS
RUMP - MARINATED IN ROSEMARY, THYME
AND GARLIC

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



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

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



OUR REVIEWS



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

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 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 ALL OUR PRODUCE LOCALLY

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





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



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