



## Specialists in smoke, fire & beautiful food!

We love providing amazing wedding catering and barbecue inspired menus for corporate and private events.

Based in Angus, we are a purveyor of barbecue inspired catering, specialising in Texan barbecue.

Our food inspiration comes from natural methods of cooking, such as traditionally burning wood to cook and using the smoke to flavour meats and other foods, as well as barbecuing over wood and charcoal, and adding homemade spiced rubs and sauces. We've grown this idea into unique menus for all types of events from wedding breakfast dining and rustic feasts, to street food at Scotland's best festivals and everything in between.

Walter, Pit Master, has worked in catering for many years; he is inspired by the relaxed family style of cooking and eating and wild methods of cooking and smoking found in the Southern States. His aim is to bring the best of barbecue inspired cuisine, combine it with the finest local Scottish produce and create beautifully unique catering options. Pit Boss, Ariane is in charge of everything else, especially customer service!

## Our food & ethics

We pride ourselves on sourcing local, ethical and seasonal foods, if possible. We make sure our food is fresh and everything is home made to our own recipes wherever possible. Our wonderful suppliers include *The Butcher The Baker, Dundee*, who champion the best of cuts of Scotch meats including our signature pork shoulder, ribs and belly. We strive to use independent and local businesses for our other produce where we can.

We are also passionate about building a sustainable and environmentally responsible business. All our disposable packaging is recycled and biodegradable. We try to reduce food waste wherever we can and keep the travelling distance of our supplies as low as possible.

## Corporate catering / private catering

We love to cater at corporate events and private parties, providing a professional and competitive service. We bring something unique to any occasion.

We are happy to cater for smaller parties and get-togethers, or large conferences. We have vast experience in delivering a range of food options and services to suit various tastes and budgets. We usually serve from our eye catching barbecue trailer, *Big Bertha*, or we can use a prep area or tent depending on your venue.

Some of our most popular menu items are listed below, equally we're happy to work with you to build a menu to suit your event.

Logiealmond Ltd t/a Wild & Smoky, 1 Osprey Crescent, Piperdam, Angus. DD2 5GD

t: 01382 580727 m: 07500 047555 m: 07900 012746

e: [bbq@WildandSmoky.co.uk](mailto:bbq@WildandSmoky.co.uk) w: [WildandSmoky.co.uk](http://WildandSmoky.co.uk)

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We have worked for, and continue to work with a number of high profile clients with great feedback.

## Wedding catering

There's nothing we enjoy more than to work with a couple to build a menu that's perfect for their big day. The wedding breakfast is one of the most memorable meals you will have, and we believe the best memories are filled with laughter, fun and amazing food.

We have tried to provide an alternative to the formal and sometimes restrictive traditional wedding catering. Our flexible relaxed menu aims to offer lots of choice, lots of barbecue inspired feasting options combined with refined and creative cooking - using the best locally and ethically sourced ingredients. We love to work with you to mix and match courses and dishes so you feel you have a menu that is a perfect fit for your big day.

Relaxed buffet service allows you to choose and put together different dishes on a menu that best reflect your own personal tastes and bring your perfect meal to life. As part of this we are happy to work with you to select and where appropriate adapt the dishes with individual twists so that you feel it is truly your own. We can offer sharing platters served to seated guests with lots of choices of different meats, vegetarian options and side dishes you can design your own ideal wedding breakfast. We can also offer full waiting staff service. Wedding couples can then add in the additional courses to suit their day from canapes, starters, desserts and evening street food.

We offer a bespoke friendly service so please contact us if you would like any more information.

## Specific requirements

As we make everything from scratch in house it also allows us to cater for any specific dietary requirements, adapting dishes where necessary. We also have lots of vegetarian or vegan dishes on the menu which can be served separately where required and lots of our food can be adapted upon request.

When it comes to the Big Day or private party, the food is cooked by our professional team; Ariane will act as Front of House manager will be on hand to oversee food service. We can arrange amazing waiting staff to provide their friendly expertise. We believe by having a tight knit dedicated team we can ensure the highest quality consistently at every single event we attend.

We can arrange for a bar and various drink service, through our partners.

While we can provide compostable plates and cutlery, you may want quality china, cutlery and glassware. We can arrange for this to be delivered and picked up to and from your venue. You won't need to worry about the washing-up!

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## Wedding Dishes

### Canapés:

Our canapés are served to your guests as they are enjoying a drink. (price from £1.50 each) We recommend a selection of 3 or 4 different canapés per person

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|--|--|
| Haggis bonbons with whisky sauce             | Waffles with barbecued pulled pork   |
| Barbecued meat krokets (croquettes)          | Waffles with barbecued pulled jackfruit (v)                                  |
| Margherita Pizzettes (v)                     | Smoked salmon and cream cheese blinis  |
| Tamarind duck poppadums                      | Grilled vegan kebabs (v) (vg)  |
| Sticky pork belly lollipops                  | Smoked devilled eggs   |
| Moinks (bacon-wrapped smoked beef meatballs) | Prawn ceviche crostini   |
| Nachos, salsa, guacamole & sour cream (v)    | Tandoori Meatballs with Coriander Riata                                      |
| Pheasant and juniper chipolatas              | Cold meat platter (a selection of locally sourced meat, fish and vegetables) |
| Buffalo chicken wings                        | Breads & Dips  |
| Mini chicken kebabs                          |  |

### BUFFET MENU / SHARING PLATTERS

(price from £12.50 per person)

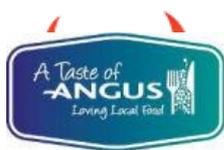
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|---|---|
| Barbecued shoulder of pork with pickled apple and barbecue sauce              | Smoked duck with pickled cherry sauce   |
| Smoked Aberdeen Angus beef chuck with honey and mustard sauce                 | Beef short-ribs with smoked bone marrow butter                                |
| Lightly smoked salmon with maple cure   | Grilled escalope of Japanese flower chicken                                   |
| Cajun chicken with pineapple salsa  | Tex-Mex smoked lamb with black beans  |
| Grilled hanger steak with smoked bone marrow butter                           | Barbecued loin of pork, stuffed with chorizo and pickled apple                |
| Barbecued leg of Scotch lamb with mint barbecue sauce served with fennel slaw | Lightly smoked sea trout with maple and dill cure                             |
| Scotch Rib-eye steaks with caramelised onion                                  | Barbecued shoulder of organic mutton with minted chimichurri sauce            |
| Low 'n' slow smoked ox cheek with honey and mustard glaze                     | Low 'n' slow barbecued Scotch red deer venison (when in season)               |
| Barbecued pork ribs with barbecue glaze                                       | Blackened aubergine baba with pomegranate seeds, walnuts and pickled dill (v) |
| Pork belly with sticky glaze  | Halloumi and mixed vegetable kebabs with roast red pepper sauce (v)           |
| Barbecued chicken with Alabama white sauce                                    | Barbecued pulled jackfruit with roasted pepper and chickpea sauce (v)         |
| Whole smoked turkey with cranberry barbecue sauce                             | Quinoa stuffed smoked peppers with feta (v)                                   |
| Barbecued Boer goat   |   |
| Smoked hanger steak with Diane sauce  |   |

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# Wild & Smoky

## Salads and sides

(more sides are available from £2 per person)

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|---|--|
| Green bean salad with smoked garlic and wholegrain mustard dressing (v) | Southern-style greens with pork (v)                |
| Barbecued seasonal vegetables (v)                                       | Barbecued cauliflower (v) (vg) (v)                 |
| Hasselback potatoes with rosemary and garlic butter (v)                 | Maque Choux (Louisiana corn with peppers) (v) (vg) |
| Brisket pit beans   | Sweet potato and coriander mash (v) (vg)           |
| Pit beans (v)   | Mac 'n' cheese (v)                                 |
| Green beans with wholegrain mustard and smoked garlic (v)               | Mac 'n' cheese with smoked ham                     |
| Smoked corn on the cob with chilli butter (v)                           | Green salad (v)                                    |
| Sweet potato and coriander mash (v)                                     | Couscous salad with barbecued vegetables (v)       |
| Grilled cauliflower (v)   | Coleslaw (v)                                       |
| Fire-roasted aubergine baba ghanoush (v)                                | Red slaw (v)                                       |
| Succotash (creamed corn) (v)  | Potato salad (v)                                   |
| Butternut squash with spinach and feta (v)                              | Celeriac remoulade (v)                             |
|   | Classic Caesar Salad (v)                           |
|   | Homemade pickles and sauces (v)                    |

## DESSERTS (select from) (price from £4 per person)

- |   |  |
|---|--|
| Sticky toffee pudding with toffee sauce         | Profiteroles                                     |
| Grilled stonefruits with custard                | Pumpkin pie (if in season)                       |
| Chocolate fudge brownies                        | Scotch strawberry cheesecake (if in season)      |
| Lemon tart                                      | Angus strawberries and/or raspberries with cream |
| Chocolate waffles with hazelnut chocolate sauce | A selection of ice-cream                         |
| Dutch apple cake                                |  |
| Pecan pie                                       |  |
- Tea & Coffee (price from £1.50 per person)

## STREET FOOD EVENING MENU (price from £6 per person)

- |   |                                       |
|---|---------------------------------------|
| Grilled Scotch steak Hamburger with cheese on a sesame roll | Grilled veggie burger (v)             |
| Barbecued Spanish sausages with Manchego on a sesame roll   | Gourmet wild boar hotdog              |
| Grilled black bean and mushroom burger (v)                  | Beef brisket pastrami Reuben sandwich |
|   | Mac 'n' cheese (v)                    |
|   | Anything left over from buffet        |



All our prices are subject to VAT  
There may be a mileage charge

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