











## BESPOKE WEDDING CATERING

One of the most memorable days of your life should be complemented with some of the best food of your life too.

At Delivino Wild Kitchen, our team specialise in bespoke wedding catering, from family-style sharing feasts to multi-course tasting menus, we focus on working with you to create menus individually designed to perfectly complement your vision. Our company values are very simple, to create exceptional food and deliver amazing memories for our clients, always aiming to exceed your expectations.

Having built incredible relationships with some of Scotland's best suppliers, we use the freshest ingredients possible, allowing us to design seasonally inspired menus perfect for any time of year.

We look forward to working with you.





## Sample Wedding Menu

### **Terrine of Rare-Breed Pork**

wood-roasted langoustine | granny smith apple | sea salt crackling

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### **Seared Orkney Scallop**

creamed leeks | roasted celeriac | smoked hazelnut butter

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### **Roast Fillet of Scotch Beef**

slow-braised beef & potato terrine | caramelised onion | baby root vegetables | beef & bone marrow sauce

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### **Dark Chocolate Crèmeux**

raspberry parfait | chambord emulsion | candied pistaachio

## Sample Wedding Menu

*Vegetarian*

### **Ravioli of Wild Mushroom & Truffle**

sautéed wild mushrooms | crispy leeks | smoked butter emulsion

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### **Caramelised White Onion & Thyme Velouté**

confit shallot compote | burnt onion petals | sourdough crouton

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### **Salt-Baked Beetroot Wellington**

wild mushroom duxelles | buttered spinach | baby root vegetables | Perthshire herb & white wine cream sauce

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### **Rhubarb & Vanilla Panna Cotta**

elderflower poached rhubarb | caramelised puff pastry | rhubarb gel | heather honey & nut granola





## CORPORATE & EVENTS

At Delivino Wild Kitchen we love a celebration & more importantly, we love to help create them.

Our team are passionate about creating, developing & executing events of all types, working to the highest standard to produce everything from garden parties to gala dinners. Whether it's a summer BBQ, wedding anniversary or birthday, we're here to help.

Whether you're looking for a champagne & canapé reception to entertain your best clients or looking to hire The Wild Kitchen to reward your team, we understand the importance of delivering exceptional corporate catering & building strong business relationships.

Our team will work with you to understand your vision and deliver an exceptional event that reflects the qualities of your business, always aiming to exceed your expectation.





## **Canapés**

*Sample Menu*

### **Squash Arancini (V)**

roasted butternut squash | sage | parmesan

### **Oven-Roast Scallop**

smoked chorizo | roasted garlic butter

### **Oak-Smoked Salmon**

dill crème fraîche | confit lemon | stone-baked blini

### **Fillet of Beef Crostini**

rare-roasted beef | horseradish cream | mustard cress

### **Confit Baby Potato (V)**

chive crème fraîche | roasted garlic butter | caper vinaigrette

### **Smoked Chorizo Arancini**

smoked paprika emulsion | coriander | lime

### **Crispy Pork Belly Croquette**

apple sauce | crispy sage

## **Event Catering**

*Sample Menu*

### **Wild Kitchen Charcuterie Platters**

italian charcuterie | wood-roasted vegetables | marinated olives | aged balsamic vinegar | smoked garlic hummus | sourdough focaccia

### **Delivino Wild Kitchen Sliders**

scotch steak & cheddar cheese | buttermilk fried chicken & pickles | marinated halloumi & sweet chilli

### **Truffled Mac & Cheese Pots**

truffle breadcrumbs | three-cheese sauce

### **Lobster & Seafood Brioche Rolls**

thermidor mayonnaise | wild rocket | lemon

### **Roasted Vegetable Mezze Platters (V)**

wood-roasted vegetables, smoked garlic hummus | lemon ricotta | red-pepper caponata | stone-baked rosemary focaccia







## **Wood-Fired Sourdough Pizza**

*Sample Menu*

### **Classic Margherita (V)**

san marzano tomatoes | fior di latte mozzarella | fresh basil | EVOO

### **Nduja & Pineapple**

calabrian nduja | wood-roasted pineapple | pickled red onions | chilli-infused heather honey | sriracha mayo

### **Diablo**

milano salami | roasted red peppers | jalapeños | pickled red onions

### **Mushroom & Truffle (V)**

sautéed wild mushrooms | truffle bechamel base | parmesan | spinach

### **Fennel & Chilli Sausage**

rosemary roast potatoes | roasted red onions | chilli

### **Goats Cheese (V)**

caramelised red onion compote | toasted walnuts | wild rocket | aged balsamic

## **Artisan Street Food**

*Sample Menu*

### **Pulled Pork Tacos**

sriracha aioli | charred sweetcorn salsa | pickled red onions | jalapeños

### **Wood-Fired Bratwurst**

caramelised onion compote | crispy shallots | triple mustard | pickles | toasted brioche roll

### **Cajun Spiced Chicken Flatbreads**

smoked garlic aioli | wild rocket | stone-baked flatbread

### **Wood-Fired Halloumi Tacos (V)**

sriracha aioli | charred sweetcorn salsa | coriander salsa verde

### **Buttermilk Fried Chicken Burger**

pickled red cabbage slaw | smoked paprika mayo | pickles

### **Oven-Fired Lamb Kofta**

mint tzatziki | pomegranate | toasted almonds | stone-baked flatbread

### **Wild Kitchen Steak Burger**

melted cheddar cheese | house relish | pickles | caramelised onions



## **Family-Style Sharing Feasts**

*Sample Menu*

### **Oven-Fired Spiced Lamb Shoulder**

pomegranate | toasted almonds | mint tzatziki | wild rocket & feta salad  
| stone-baked flatbreads

### **Wood-Fired Steak Tagliata**

roasted vine tomatoes | wild rocket & parmesan salad | aged balsamic  
vinegar | rosemary focaccia

### **Oven-Roasted Cauliflower Steak**

flame-roasted red pepper caponata | caper vinaigrette | wild rocket

### **Wood-Fired Scottish Shellfish Platter**

garlic & chilli kings prawns | wood-fired langoustine | smoked fishcakes |  
tomato & garlic mussels | lemon aioli | rosemary focaccia

### **Chilli & Fennel Pork Belly**

crispy crackling | smoked chorizo polenta | salsa verde |  
charred sweetcorn

### **Lemon & Garlic Spatchcock Chicken**

wood-roasted baby potatoes | charred tenderstem broccoli

## **What We Can Help With...**

*As well as catering, our team can also help you during your  
planning process. Whether it is helping to organise the hire  
of equipment or advice on event set-up, we're here to help.*

**Crockery & Cutlery Hire**

**Linen & Decorative Hire**

**Additional Staffing**

**Pre-Event Set Up**

**Menu Tastings**

**We look forward to working with you.**





DELIVINO WILD KITCHEN

Wedding & Event Catering

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