



# EVENTS



The team at LovEvents brings you a fun, fresh and relaxed style of catering with menus designed to get your guests sharing and talking. Simple in style with ingredients sourced from our growing list of quality local suppliers, and served in true LovEvents style by our knowledgeable, friendly and happy staff.

The menus are planned with flexibility in mind, so if there's something you really want to eat on your Big Day, then let us know. Read on and start planning a memorable menu, which will delight and entertain your guests.

# MENU

## CANAPÉS

Isle of Lewis smoked salmon on a tattie scone, with horseradish crème fraiche

Ginger and chilli king prawn skewer with mango and coriander

Thai marinated Scottish chicken skewers with lemongrass, chilli, coriander and lime

Parma ham parcels of honeydew melon and mint

Cold roasted Perthshire beef with horseradish dipping sauce

Chicken liver parfait with Young's apple and thyme jelly on mini oatcakes

Mini frittata of roast pepper, feta and thyme, made with Perthshire eggs

## STARTERS

*Grazing platters work as a great ice breaker for your guests.*

Vegetarian meze platter – lemon hummus, dolmades, roasted peppers with olives, caperberries and fresh rocket

Scottish platter – smoked mackerel pate, charcuterie and Scottish cheese with olives, caperberries and fresh rocket

*All of our platters are served with balsamic vinegar, crusty artisan bread and Scottish butter.*



*A traditional Argentinian BBQ, served LovEvents style from our locally designed and built custom grill. Pick your favourite Asado selection, then add two salads and you're good to go.*

### ROSARIO ASADO

Skewers of marinated chicken breast, Roasted Perthshire lamb leg with rosemary, Lindsays' pork sausages

### MENDOZA ASADO

Whole joints of Perthshire beef, smokey bbq pork loin, venison sausages

All the asado menus are served with chimichurri sauce

## GRAZING TABLES

*For small weddings, a relaxed help yourself style grazing table is a great option. From a glazed Perthshire ham to a cascading Scottish seafood display, surrounded by big hearty salads, crusty bread and little extras like Young's picalilli and dishes of olives. All presented on a dressed table and with all the time in the world to enjoy it.*

Cold poached Scottish salmon | Honey and mustard glazed Perthshire ham

or

Rare roast Perthshire beef | Hot and cold smoked salmon | Peeled prawns | Smoked mackerel

*Add up to four salads from the selection and let us know if you'd prefer seeded or plain bread.*



## SALADS

*(For Asados please choose two)*

Fresh Perthshire new potato salad, with wholegrain mustard and local mint

Raw slaw with harissa dressing

Panzanella – Italian salad of tomatoes, cucumber, basil and toasted sourdough

Griddled peppers, onion, courgette and sweet potato with mint and yoghurt dressing, almonds and pomegranate seeds

Superfood salad of spinach, toasted hazelnuts, feta cheese, couscous, pomegranate seeds and loads of fresh herbs

## DESSERT

Pavlova with Scottish berries

Sticky toffee pudding with salted caramel sauce

Double chocolate brownie with Perthshire ice cream

Lemon meringue cheesecake



## LATE NIGHT FOOD AND DRINK

Tea and coffee from our local fairtrade roastery

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Handcrafted steak pies from our local butcher

Crispy bacon served on artisan roll with homemade ketchup

Truffled mac and cheese

Hog roast served with apple sauce on an artisan roll



# PRICING

Please contact us directly to discuss your wedding and pricing.

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