WEE GREEN EVENTS

FOOD TRUCKS | OUTSIDE CATERING | STREET FOOD

Est. 2021

PRODUCTION CATERING

Shoot Day Catering

Menus for TV, film & fashion crews, from first call to wrap.

Good food keeps a shoot moving. Everything is freshly prepared in our East Lothian kitchen and finished on site from our catering trailer, by a team who know how a call sheet works. Pick a tier, build your days, and leave the feeding to us.

Essentials

Tier one

Big units, long runs & build days

Classic

Tier two

Everyday TV & film units

Elevated

Tier three

Fashion, talent & client days, coffee included

On set with BBC The Bidding Room · Buccaneers · Meet Me in Scotland · Amelia & Co · Macbeth

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How it works

1

Pick your tier

One tier for the whole shoot, or mix it up: Elevated on talent days, Classic the rest.

2

Build your days

Choose a lunch from the rotation for each shoot day. Every day has a veggie or vegan main.

3

Add the extras

Barista coffee all day, and hot boxes for overtime and late wraps.

At a glance

	Essentials	Classic	Elevated
Breakfast	Hot filled rolls off the grill, oats, yoghurt & fruit	Hot filled roll or three boxed items, plus oats, fruit & yoghurt	Made-to-order grill plates, Bircher bar, pastries & fresh juice
Lunch	Hearty one-pot crew classics	Our street-food favourites with proper sides	Chef-led seasonal hot buffet
Sweet treat	Traybake of the day	Homebaked cake of the day	A proper dessert
Barista coffee	Optional extra	Optional extra	**Included**
Best for	Big units, long runs, rigging & build days	TV & film units, day-to-day shooting	Fashion, talent, agency & client days

Every tier includes

Breakfast, lunch and a sweet treat · a vegetarian or vegan main every day · dietaries and allergens catered for · freshly prepared and finished on site · sustainable packaging and tableware

Essentials

Hearty, no-fuss fuel for big units and long runs.

Breakfast

Served from first call

Hot filled rolls
Bacon, Lorne sausage, fried egg or veggie sausage, two fillings straight off the grill

Egg & cheese muffins
Toasted muffin, fried egg and melted cheddar, with bacon or veggie sausage

Yoghurt & overnight oats
Grab-and-go pots with granola and fruit compote

Fruit & oat bars
A fresh fruit bowl and oat bars for the early starters

Lunch

Choose one per day · veggie or vegan main every day

Chilli bowls
Beef chilli or three-bean chilli, rice, soured cream, cheddar and tortilla chips

Baked mac & cheese
With or without smoked bacon, garlic bread and dressed leaves

Pasta bake
Chicken & chorizo or roast veg & mozzarella, garlic bread and side salad

Loaded jackets
Chilli, beans, cheese, tuna mayo or coronation chickpeas, with slaw

Sausage & mash
Pork or veggie sausages, buttery mash, onion gravy and peas

Burrito day
Mexican chicken or black bean & sweet potato, rice, salsa and soured cream

Sweet treat

Out with lunch

Traybake of the day
Flapjack, chocolate brownie, lemon & pistachio blondie or millionaire's shortbread

Add **barista coffee**, or a **hot box evening snack** for late wraps. **See page 6**

Classic

Our crew favourites, done properly. Street food with real sides.

Breakfast

A hot roll or three boxed items each

Hot filled rolls
Bacon, Lorne sausage, fried egg, tattie scone or veggie sausage, two fillings built to order on the grill

Boxed breakfast, pick three
Pastry, breakfast muffin, granola pot, oat bar or fresh juice

Plus for everyone: overnight oats, fresh fruit and yoghurt

Lunch

Choose one per day · veggie or vegan main every day

A taste of Greece
Chicken souvlaki or falafel, warm flatbread, lemon potatoes, Greek salad, tzatziki

Kofta & couscous
Venison kofta or veggie meatballs, herby couscous, roast peppers, pickled onion, minted yoghurt

Curry day
Chicken tikka masala or lentil dhal, pilau rice, spiced onions and naan

Pulled & smoky
BBQ pulled pork or smoky jackfruit, brioche buns, slaw, mac & cheese

Cajun kitchen
Cajun chicken or black bean chilli, spiced rice, charred corn salsa, lime crema

Traybake feast
Chicken & chorizo or halloumi & roast veg, lemon herb couscous, green salad

Sweet treat

Out with lunch

Homebaked cake of the day
Carrot cake, almond frangipane, hazelnut torte or lemon drizzle

Add **barista coffee**, or a **hot box evening snack** for late wraps. **See page 6**

Elevated

For fashion, talent and client days. Barista coffee included.

Breakfast

Made to order from first call

Smashed avocado sourdough
Chilli, lime and crumbled feta, with an egg any way you like

Halloumi brioche
Grilled halloumi, roast tomato and rocket in a toasted brioche bun

Smoked salmon & eggs
Scottish smoked salmon and soft scrambled eggs on toasted sourdough

Bircher & pastry table
Bircher oats, Greek yoghurt, berries and seeds, artisan pastries, fresh-pressed juice

Lunch

Choose one per day · veggie or vegan main every day

Modern Scottish
Beef shin & stout or wild mushroom, lentil & ale stew, clapshot, thyme-roast roots

Mediterranean coast
Lemon & oregano chicken or tofu & artichoke skewers, roasted orzo, Greek chopped salad

Pan-Asian
Thai green chicken or sweet potato, chickpea & edamame curry, jasmine rice, sesame greens

Off the grill
Sirloin tagliata with chimichurri or herb-grilled halloumi, hot-smoked salmon, lemon & caper potatoes

Carnitas
Citrus pork or chipotle jackfruit & black bean, tortillas, coriander-lime rice, charred corn salsa

Coastal comfort
Baked cod Niçoise or leek, butter bean & king oyster mushroom pie, warm focaccia

Dessert

One each day

Lemon olive oil cake with berries

Dark chocolate & sea salt tart

Sticky toffee pudding, toffee sauce

Seasonal fruit crumble & custard

Barista coffee all day, included

Flat whites, lattes and americanos made to order, with oat and dairy-free milks. Add a hot box evening snack for overtime and late wraps.

Extras

Barista coffee

Espresso drinks made to order all day by our barista: flat whites, lattes, cappuccinos and americanos, plus teas and hot chocolate. Oat and dairy-free milks as standard.

Included with Elevated

Hot box evening snack

For overtime, night shoots and late wraps. A hot, boxed bite ready for when the day runs long. Pick one per evening:

Mac & cheese pots, bacon, sausage or halloumi rolls, chilli nacho boxes, soup & a crusty roll, sausage or vegan sausage rolls, or toasted sourdough melts

Good to know

Charged separately

Catering van hire & set-up, quoted per job

Generator fuel where site power isn't available

Mileage to and from your location

Overtime beyond 10 hours on site, including set-up

Pricing
Every quote is tailored to your shoot.

Dietaries & numbers
Veggie or vegan every day. Final numbers and dietary requirements are needed 48 hours before the shoot.

Mix and match
Change tier day by day, or swap a favourite dish between tiers. Just ask.

How we serve
Prepared fresh in our kitchen and finished on site from our trailer, in sustainable packaging.

Where we go
Studios, locations and unit bases across the central belt of Scotland, and further by arrangement.

Getting a quote
Send us your dates, location, call times and numbers and we'll come back with a tailored quote.

Let's feed your crew

Wee Green Events · Macmerry, East Lothian

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