

Corporate Buffet and Working Lunch Menu:

Our lunches are delivered between 10.30-13.00

Delivery charges may apply, depending on location

Working Lunches:

Our working lunches are delivered in eco-friendly boxes, supplied with paper plates and napkins

Prices per person - min 6 £

Working Sandwich Lunch 6.75

Our 'Premium Sandwich Menu' (1.5 rounds)
Sea salt crisps
Strawberry Sponge or Individual Fruit Pots

Corporate Working Lunch 7

Our 'Premium Sandwich Menu' (1 round)
Sea salt crisps
Traybake Selection: Coconut chocolate Strawberry Sponge
Seasonal fruit platter, whole pieces and freshly cut

Refresher Working Lunch 7.5

Our 'Premium Sandwich Menu' (1.5 rounds)
Fruit Pot: Berry Compote, Cinnamon and Ginger Granola
Sea salt and vegetarian crisps
Individual apple and orange juice

Bumper Working Lunch 9.5

Our 'Premium Sandwich Menu' (1 round)
Sea salt and vegetarian crisps
Dessert Platter
Mini vegetarian quiche selection: broccoli and stilton, goat's cheese, cheddar and chive
Seasonal fruit platter, whole pieces and freshly cut

Happy and Healthy (V) 11

Vegetarian Wrap Selection: grilled Mediterranean veg, basil mayo / falafel hummus
Moroccan Style Couscous
Greek salad
Goat's cheese and red onion frittata
Chestnut mushroom & pecorino puff tarts
Fruit Pot: Berry Compote, Cinnamon and Ginger Granola

Compliment your meals £

Sea Salt and Vegetable Crisps	1
Artisan Bread Platter	10
<i>with hummus and smashed avocado</i>	
Individual Homebaked Cake Selection	2.25
Individual Juices	1.25
Antipasti Misto	22
Antipasti alle Vedgure	18

Finger Buffets:

Our buffets are presented on melamine and china platters, supplied with paper plates and napkins

Prices per person - min 10 £

Brooklands 9

Our Premium Sandwich Menu' (1 round)
Roast Aubergine and Courgette Quiche
Pork, Apple and Ginger Puff Sausage Rolls
Chipotle Chicken Skewers
Millionaire Shortbread / Coconut Chocolate Flapjack / Strawberry Sponge

St Georges 12.5

Our 'Corporate Sandwich Menu' (1 round)
Vegetable Samosa, with mango chutney
Stilton, Caramelised Red Onion Filo Cups
Mini Chicken and Leek Pie
Lamb and Beef Kofta with Raitha
Dark Chocolate Brownie and Orange and Almond Bites
Fruit Platter or Fruit Pots

Bento Box Selection 12

Dive Box
Sweet and Sour Salmon / Rice / Green Beans / Pineapple
Med Box
Grilled Lemon Thyme Chicken / Flat bread / Hummus / Chickpea
Med Veg Salad
Vital Box
Soy Lime tofu / Jackfruit / Blueberry Sponge / Edamame / Satay Dip

Campania 18

Club Sandwich
chicken, bacon, tomato, tarragon egg mayo
Italian Seasoned Pork and Pancetta Ballotine
Chicken Pesto Skewers, Basil Mayo
Mascarpone Smoked Salmon Roulade
Prawn Cocktail filled Cups
Courgette Mint and Goats Cheese Frittata (V)
Mozzarella, Sunblush Tomato Bruschetta
Orange and Almond Cake, Dark Chocolate Brownie
Seasonal Fruit Kebabs (V)

Grazing Asian Hot Rice Bowls 12.5

A selection of individual hot pots:
Jackfruit Chilli / Malaysian Chicken Curry / Pork Sweet and Sour
- all served with steamed basmati rice
Prawn Crackers
Steamed Greens
Grilled Flat Bread and Humus
Individual Cakes and Fruit Pots

Delfino 14.5

Sweet Potato, Red Onion Pakora on Asian Slaw
Beetroot Gravlax, Crushed Dill Potatoes, Endive
Mackerel, Caramelised Red Onion on Bruschetta
Goats Cheese, Red Onion Filo Parcel
Pea and Mint Arrancini, Pepporonata and Basil Dip
Pulled Pork with Pineapple and Ginger Salsa
Dark Chocolate Chip Brownie

Sharer Platters:

Priced per platter medium / large £

Charcuterie (4-6 /8-12 people) 25 / 45

honey roast ham, prosciutto, pastrami, Milano salami, fig and date chutney, olives and artichokes

Fish Platter (4-6 /8-12 people) 30 / 60

long cut Scottish smoked salmon 200grams, salmon roulade x10 or smoked salmon on blini x 10, skewered prawns, 250 grams mackerel pate chive and dill mayo, Marie rose,

Antipasto Misto (4-6 /8-12 people) 22 / 45

mozzarella, artichoke, parma ham, Milano salami, tomato bruschetta

Antipasto alle Vedgure (4-6 /8-12 people) 18 / 35

Stilton and Caramelised Red Onion Filo Cups, Smashed Avocado and Goats cheese on Bruschetta, Grilled Flat Bread Hummus and Olives

Ploughman's: (8-12 people) 25 / 45

mature cheddar, stilton, honey roast ham, mini artisan bread, chicken and leek mini pies, mustard grape chutney

On The Grill (1 skewer each/1-2people) 10

beef and lamb koftas served with raitha, chipotle chicken skewers, Italian herbed chicken thighs or cajun chicken thighs, vegan kebabs

Contented Vegan (2-4 people) 18

spinach sag aloo puff rolls, artichoke and olive skewers, roast courgette and aubergine, basil (vegan) mayo wraps

Plant Vitalis (2-4 people) 18

chilli jackfruit filo cups, club sandwich (aubergine, smashed avocado, roast peppers)

Crudités Platter (6-10 people) 18

curried cauliflower, cucumber, carrots and celery batons, cherry tomatoes, served with hummus

Cheese Board 500gr / 1000gr (3-5 / 6-8 people) 15 / 30

cave aged cheddar, lomg clawson stilton, Cornish brie, goats log, served with artisan crackers, celery batons, grapes and fruit chutney

The Chefs Dessert Platter 10 x pieces 22.5

daily selection of handmade finger cakes

Salads:

We use premium ingredients and our salads are freshly prepared

Served on platters suitable for 6-8 people or in individual bio degradable boxes

Priced per box (min 5 boxes) / Per Platter £

Green (V) 4 / 20
mixed leaves, avocado and cucumber, artichoke

Chive and Dill Potato (V) 4 / 22.5
new potato seasoned with mayonnaise and crème fraiche, celery, red onion

Moroccan Style Couscous (V) 4.5 / 25
roast aubergine, sun blush tomato, carrot

Pear & Blue Cheese (V) 4.5 / 25
conference pear, blue cheese, walnut, little gem

Chicken Caesar 4.5 / 28
chicken breast, thyme croutons, free range egg, cos lettuce, parmesan

Greek (V) 4.5 / 25
feta, vine tomato, red onion, cucumber, olives, oregano

Roast Beetroot, Broccoli and Almond (V) 4.5 / 25
steamed green beans and broccoli, roast beetroot, flaked almonds

Poached Salmon 6 / 32
artichoke, toasted pine nuts, rocket, dill, new potatoes

Prosciutto 5.5 / 30
sun blush tomato, artichoke, rocket, basil mayo, mozzarella

Caprese (V) 4 / 22.5
sun blush and vine tomato, mozzarella, rocket and basil

Sandwiches:

*Our sandwich menus are supplied as a complete selection
- served in bio-degradable packaging -
with a variation of mixed breads and fillings which work
well in buffets alternatively we can supply individually
bagged, we are also happy to cater for other variations.*

Premium Sandwich Menu

P/Sandwich P/Platter

**£3.25 £19(Veg) 21 pieces £20(Fish) 24 triangles
£21(Meat) 24 triangles**

Corporate Sandwich Menu

P/Sandwich P/Platter

**£3.40 £19.5(Veg) 21 pieces £20.5(Fish) 24 triangles
£21.5(Meat) 24 triangles**

Buffet Finger Foods:

Min 10 of the following selection

£

Veg:

Mixed Vegetable Samosa, with Mango Chutney	1.5
Long and Clawson Stilton Red Onion Filo Cup	1.75
Chestnut Mushroom and Pecorino Puff Tarts	.75
Boconcini, Cherry Tomato and Olive Skewers	1.5
Goats Cheese and Red Onion Frittata	2.25
Halloumi, Roast Beetroot and Sweet Potato Stacks	2.5
Spinach, Pine Nut and Goats Cheese Empanada	2
Onion and Coriander Bhaji	1.35

Vegan

Jackfruit Chilli Filo Cups	2.5
Aubergine, Smashed Avocado Club Sandwich	5.5
Juna (vegan) Mayo, Cucumber Finger Sandwich	2.5
Sag Aloo Puff Rolls	1.75
Med Veg Basil (vegan) Mayo Wraps	3.5
Apricot glazed Fig and Date Filo Tart	2.5
Oregano, Sun blush Tomato and Olive Bruschetta	1.5
Coconut and Dark Chocolate Brownie	2.25
Blueberry Sponge	2.25

Meat:

Lamb and Pea Samosa, with Raitha	1.5
Chipotle Chicken Skewers	1.5
Moroccan Style Chicken Kebabs	3
Lamb and Beef Koftas	2
Pork, Apple and Ginger puff Sausages Rolls	2.5
Mini Chicken and Leek Puff Pie	2
Cajun Chicken Thighs	2

Fish:

Smoked Salmon on Blini, with Dill Cream Cheese	1.75
Smoked Salmon and Cucumber on Mini Door Stop Open Sandwich, Dill Mayo	2.25
Tempura Prawn, with Sweet Chilli	2.25
Mascarpone and Dill Smoked Salmon and Roulade	2.5
Prawn Cocktail in a Filo Basket	2.5

Drinks:

£

Filter Coffee 2.5L (serves 16-18 cups)	17.50
Tea Box Selection (serves 16-18 cups)	15.00
<i>served in pump dispenser airpots, with milk and sugars</i>	
Orange / Apple juice 250ml	1.25
Still water (bottled 50cl)	.90
Sparkling (50cl)	1
Soft drinks:	1
<i>coke/diet coke/ fanta/ san pellegrino</i>	
Johnsons 1L fresh juice	4
Tropicana 9.5Cl	3
Fentimans 250ml	2.2
<i>rose lemonade / elderflower / Victorian lemonade</i>	

Breakfast Packages:

Delivery charges may apply depending on location

Min 10 of the following selection

Early Bird £5

Mini Pastry Selection

mini croissant, pain au chocolat, pain au raisin

Fruit Platter

Seasonal fresh and cut fruit

Vegan £7.50

Vegan Burrito

Spinach, berlotti beans, sautéed mushrooms and beetroot hummus

Protein/ energy balls

Peanut butter, chocolate and coconut protein balls

Avocado on Toast

Smashed avocado on toasted ciabatta

European £9

Open Mini Croissants

berry compote / ham and emmental / smoked salmon scrambled eggs.

Breakfast Cuts

Parma ham, Milano salami, emmental, greek feta

Individual Fruit Pots

melon and blueberry pots

Traditional £5

Selection of Breakfast Baps

bacon / sausage / avocado and egg

Fruit platter

seasonal fresh and cut fruit

Smoothies £2.80

Individual 250ml bottles

Coco Smoothie

coco, banana, dates and cashew

Mixed Berry Smoothie

forrest fruits, banana, honey, mint

Tropical Smoothie

banana, mango, apple, ginger

Breakfast Menu:

Delivery charges may apply depending on location

Min 10 of the following selection (apart from banana bread and fruit platter)

Chilled £

Yoghurt Pots 2.5

Individual 16oz pots, greek yoghurt, homemade granola, summer fruit compote

Fish Platter 7.5

mascarpone smoked salmon roulade, smoked salmon on blini mackerel pate on malted toast

Fruit Platter 17.5

Using seasonal freshly cut and whole pieces of fruit (suitable for 8-10 guests)

Individual Porridge Pots 2.5

Optional honey. Berries, banana, nuts, apple

Breakfast Breads

Banana Bread (12x mini loaves) 22

Freshly baked banana bread

Blueberry Bread (12x mini loaves) 24

Freshly baked banana bread 12x individual portions

Live From the Kitchen

Bacon or Sausage Breakfast Baps 3.2

using British back bacon or Cumberland sausages in soft baps or baguettes supplied with Heinz ketchup and brown sauce

Mini Pastry Selection (2 pieces p/p) 3.5

mini Croissant, Danish and pain au chocolat

Banana and Chocolate Omelette 6

seasoned with cinnamon served in a china dish

Ham and Cheese Omelette 6

seasoned and filled with mushrooms, served in a china dish

Director's Cooked Breakfast 10

butcher made Cumberland sausage, sautéed mushrooms, hash browns, fried or chive cream scrambled eggs, local cured back bacon, selection of toast with butter and preserves

Breakfast Burrito 5.5

Bacon, sausage, baked beans and egg

