



Whether it be a small breakfast meeting or a large buffet lunch, we can delivery for any type of corporate event. Our extensive menu can help cater for any time of day and for any taste buds.

Corporate deliveries

Breakfast Buffet Menus

You can order a mixture of all fresh and super food breakfasts with discounts – like Breakfasts 1 and 2 for £7 or Breakfasts 1, 2 and 4 for £12 - smaller portions / more variety. Call and ask us about our combos.

Breakfast 1 - £2.50 per person

Selection of pastries – croissants, pain au chocolate and Danish with butter and homemade jam

Breakfast 2 - £5.00 per person

Fresh whole fruit platter with berries and grapes

Breakfast 3 - £8.50 per person

Grapefruit, blackberries and coconut yoghurt
Breakfast granola with pineapple

Breakfast 4 - £9.50 per person

Coconut yoghurt and berry chai jam
Breakfast crumble with royal gala apples
Carrot corn bread with green mango and avocado salad

Breakfast 5 - £11.50 per person

Protein shakes maca, mocha or matcha
Kiwi and lime bircher muesli
Pear and cranberry muffins
Papaya and pineapple compote

Breakfast 6 - £9.00 per person

Selection of mini pastries - pain au chocolate, croissant and Danish
Greek yogurt pots with homemade granola and fruit compote or honey
Fresh whole fruit platter

Breakfast 7 - £14.25 per person

Selection of morning goods - pain au chocolate, croissant, Danish and
Mini muffins blueberry, chocolate chip, lemon and poppy seed
Greek yogurt pots with homemade granola and fruit compote or honey
Mini cheese and prosciutto croissants
Mini salmon, chive and cream cheese bagels
Cumberland sausage rolls made with homemade puff pastry
Bacon ciabattini rustica baps
Fresh fruit platter with berries and exotic fruits

Breakfast 8 - £3.50 per person

Selection of our own freshly made English muffins with
Bacon and fried egg
Sausage and fried egg
Omelette and cheese

Other Items

Selection of Mini Doughnuts £2.50
(Sugar | Jam | chocolate ganache | apple and cinnamon
salted caramel | cinnamon)
Cronuts £2.60
Scones with Cream and Jam £2.95
Flavoured Muffins £1.95
(Blueberry | chocolate chip | lemon | poppy seeds)
Savoury Muffins £2.10
(Bacon, cheese & tomato | cheese & spring onion | cheese & mushroom)
Ham and Cheese Croissants £2.95
Individual Quiches from £3.50
(Bacon, cheese & tomato | cheese & leek | cheese & spinach | blue cheese &
broccoli | salmon & parmesan)

Sausage Rolls £2.20

Finger Food Lunch Menus

Sandwiches Option 1 (Prices start from £6.50 per person)

One and a half rounds made with our own freshly baked Crazy Baker bread (granary and white) cut in triangles and garnished with mixed leaves and cherry tomatoes.

Smoked ham and mustard mayonnaise
Char-grilled rosemary and lemon chicken with pesto and tomato
Mature cheddar and pickle
Tuna sweetcorn and cucumber
BLT
Brie, cranberry and lettuce
Egg mayonnaise and cress
Avocado, bacon and tomato
Chargrilled chicken and salad
Rare roast beef with rocket and vine tomato
Smoked salmon and cream cheese
Salami cream cheese and tomato

Sandwiches Option 2 (Prices start from £10.00 per person)

One and a half rounds made with our own freshly baked Crazy Baker bread (granary and white) cut in triangles and garnished with mixed leaves and cherry tomatoes.

Smoked salmon, lemon, caper
Smoked salmon cream cheese black pepper and lemon
Smoked ham and rocket
Prawns lemon and garlic mayonnaise and avocado
Rare roast beef water cress and horseradish
Char grilled chicken, tomato and mixed leaves
Italian salami, pesto and mozzarella
Pesto, buffalo mozzarella and vine tomato
Parma ham artichoke sundried tomato and parmesan cheese
Swiss cheese ham and tomato
Roast peppers and bean puree
Grated carrot and hummus
Goats cheese salad and balsamic dressing

Salad Platter Selections

These platters work brilliantly either on their own or as an accompaniment. They serve 4-10 depending on the portion – starter or main or part of a buffet.

Smoked Salmon Platter - £48 per platter

Abundance of smoked salmon on a bed of seasonal mixed leaves and slightly spicy rocket salad

with tomatoes, cucumber, peppers, capers and sliced lemon
served with in a lemon dressing

Chargrilled Chicken Platter - £40 per platter

Chargrilled chicken, bacon and avocado on a bed of
seasonal mixed leaves and slightly spicy rocket salad
with tomatoes, cucumber and peppers
served with a French dressing

Vegetarian Platter - £35 per platter

Steamed broccoli on a bed of leaves rocket curly endive and friseuse with
avocado, sweet tomatoes, cucumber, red onion and peppers scattered with micro
leaves and herbs and served with a Balsamic and olive oil dressin

Something Extra

Little drops of deliciousness

Herby cocktail sausages with mustard mayonnaise £1.50

Mini bagels topped with smoked salmon, cream cheese & chives £2.20

Puff pastry gallettes with cherry tomatoes & pesto £1.50

Cucumber cups filled with duck, spring onion & hoi sin sauce £1.50

Vegetarian nori maki rolls £1.50

Caramelized onion tartlets with Gruyère cheese £1.50

Crisp pastry case filled with char grilled Mediterranean vegetables and citrus ricotta
£2.20

Yorkshire Puddings with rare roast Scottish beef & horseradish sauce £1.50

Cajun salmon and citrus mayonnaise on a crispy case £1.50

Handmade vegetable spring rolls with a sweet chilli dip £2.20

Mini Spanish tortilla with spinach, potato and pepper £1.50

Bocconcini mozzarella balls with cherry tomatoes and basil £1.50

Crisp herbed pitta with hummus, tzatziki and chunky salsa £1.50

Vegetarian Varieties

Cold Vegetarian 1 - £22 per person

Peppered quinoa, salsa and guacamole
Mushroom meatballs in spiced tomato and chilli relleno
Carrot orange and cashew salad
Vegetarian Waldorf salad
Avocado chocolate mousse

Cold Vegetarian 2 - £22 per person

Asparagus and radish ume carpaccio
Cauliflower nut and raisin couscous
Grilled romaine hearts with a parsley and lemon dressing
Korean cabbage wraps
Green tea and mango cheesecake

Cold Vegetarian 3 - £22 per person

Carrot cabbage and kale slaw with a ginger and chilli dressing
Roast root vegetables with rocket and basil
Grilled aubergine, courgette and pepper with vegetarian salsa verdé
Asparagus and broccoli with sesame dressing
Marmalade drizzle cake

Cold Vegetarian 4 - £22 per person

Griddled sweet potato with mint chilli and smoked garlic
Chickpea burgers with taziki in a brioche bun
Okra and tomato chilli salad
Caribbean allspice salad with pumpkin and black beans
Fennel and mango salad
Lychee panna cotta

Hot Vegetarian 1 - £22 per person

Thai coconut curry with chickpeas
Fried vegetables and seeded rice
Baked mushrooms with orange and quinoa tabbouleh
Griddled broccoli with garlic ginger and sesame
Chocolate and banana mousse

Hot Vegetarian 2 - £22 per person

Sweet potato and aubergine moussaka
Pomegranate, fennel and cucumber salad
Trio of salads

Red pepper with pomegranate molasses dressing, green bean and spinach with raisins
and pine nuts
Nutty nougat cup cakes

Hot Vegetarian 3 - £22 per person

Spiced root vegetable curry with tamarind and date sauce with jewelled rice
Potato kibbeh and falafal
Flat bread with taziki and hummous

Tabbouleh and tomato salad with pomegranate molasses dressing and harissa
asparagus
Orange and almond cake

Hot Vegetarian 4 - £22 per person

Garlic black beans with turmeric and cumin roasted potatoes
Squash and mustard fricasee
Portobello pizza caps

Aubergine steaks with cauliflower mash
Pistachio baklava with rose syrup

Cold Buffet Choices

Cold Buffet 1 - £20 per person

Tray baked rose petal chicken with chilli and herbs
Leek & cheddar tart with sour cream and Dijon mustard made in our own crisp short
crust pastry
Green slaw with sesame, carrot & coriander pea shoots and a light oriental dressing
Char grilled fennel, lentil and apple salad with a honey dressing
Really drizzled, lemon drizzle cake

Cold Buffet 2 - £20 per person

Pan fried Moroccan spiced swordfish with a pomegranate and lime dressing
Penne pasta with char grilled asparagus, courgette, parmesan dressed with a lemon
and olive oil dressing
Baked halloumi and garden peas with a garlic mint dressing

Roasted Mediterranean vegetable salad with a herbed cous cous harissa dressing
Pear frangipane tart with crème fraiche

Cold Buffet 3 - £22 per person

Chicken and artichoke salad with yoghurt dressing
Three bean salad with fresh herbs chilli and lemon vinaigrette
Roasted root vegetables with cumin and bok choy
Courgette, asparagus and mushroom salad with aged balsamic dressing
Sardinian fregola salad with tomatoes, gorgonzola and thyme
Selection of homemade bread with butter, balsamic vinegar and olive oil
Individual meringue flowers with vanilla cream and seasonal berries

Cold Buffet 4 - £22 per person

Japanese pork or chicken meatballs with a soy and ginger dressing
New potato salad with spring onion and herb dressing
Watercress and avocado salad with lemon and pea shoot dressing
Mixed pepper and onion frittata
Red cabbage slaw with alfalfa sprouts and sprouting beans dressed with a sour cherry dressing and shiso cress
Selection of homemade bread butter, balsamic vinegar and olive oil
Chocolate and pistachio cake with salted caramel

Cold Buffet 5 - £25 per person

Cumin roasted beef salad with carrots and a honey lemon dressing
Skewered prawns with lime and coriander spiced lentil and spinach salad with a lemon yoghurt lebne
Rocket, mango and chilli salad
Sweetcorn feta and cumin fritters with a mint cumin dressing
Chunky Greek salad with flat leaf parsley oregano and a lemon dressing
Selection of homemade bread butter, balsamic vinegar and olive oil
Olive oil ricotta cake with grape coulis

Cold Buffet 6 - £25 per person

Roast chicken breast with coriander pesto and lemon
Fig, cantaloupe melon and Parma ham with torn buffalo mozzarella
Caesar salad with a parmesan and anchovy dressing
Penne salad with roasted Mediterranean vegetables
Slow roasted tomatoes with basil and ricotta
Selection of homemade bread butter, balsamic vinegar and olive oil

Deep dish apple pie with crème patissiere

Cold Buffet 7 - £25 per person

Roast corn fed chicken with paprika and rosemary
Artichoke and parmesan tart
Seared swordfish niçoise with red and yellow cherry tomatoes
Asparagus, broad bean, pea and rocket salad
New potato salad with chive mayonnaise
Selection of homemade bread butter, balsamic vinegar and olive oil
French Apple tart with vanilla cream

Cold Buffet 8 - £25 per person

Crispy duck salad with fennel, apple and dill
Roast salmon with Asian spices, coriander, mustard and chilli
Salad of slow roasted cherry tomatoes with coriander and lime
Leaf salad with chestnut mushrooms and a yuzu dressing
Oriental noodles with roasted aubergine
Selection of homemade bread, butter, balsamic vinegar and olive oil
Intense chocolate cake with whipped cream and raspberries

Cold Buffet 9 - £25 per person

Moroccan spiced lamb koftas with sumac
Citrus spiced salmon
Herbed pitta with hummus, taramasalata and taziki
Roasted vegetables with cous cous and harissa dressing
Vine tomato and cucumber salad with red onion
Feta, watermelon and spinach salad with a lime dressing
Flat bread
Baklava with mint syrup

Cold Buffet 10 - £25 per person

Smoked chicken avocado and sour cream salad with watercress
Char-grilled prawns with coriander lentils and a spiced yoghurt dressing
Broccoli and Roquefort tart
Beetroot salad with parsley and a fresh horseradish dressing
Panzanella tomato salad with quinoa
Selection of homemade bread, butter, balsamic vinegar and olive oil

Fresh strawberry tart with crème patissiere

Cold Buffet 11 - £25 per person

Baked turkey breast with cumin and white wine

Roast new potato salad with pancetta

Char grilled red and yellow peppers with basil, watercress and shaved parmesan

Pearl barley, celery and pomegranate salad

Pea, cucumber and mint salad

Selection of homemade bread, butter, balsamic vinegar and olive oil

Vanilla and cardamom cheesecake with pistachio, orange and plum sauce

Cold Buffet 12 - £25 per person

Chicken marinated in plum and orange char grilled and dressed with an oriental dressing

Soba noodle salad with aubergine, mango and a sesame dressing

Green bean salad with mustard seeds and tarragon

Roasted parsnips sweet potatoes and a caper vinaigrette

Selection of homemade bread, butter, balsamic vinegar and olive oil

Strawberry and pineapple carpaccio with basil and mint sugars with pistachio and lemon shortbreads

Cold Buffet 13 - £25 per person

Baked chicken with lemon, sun dried tomatoes and rosemary

Pea and ricotta tart with thyme pastry

Samphire with sweet roasted peppers and garlic

Beetroot olive, orange and black olive salad

Waxy potato salad with anchovies, capers and a lemon mayonnaise

Selection of homemade bread, butter, balsamic vinegar and olive oil

Blueberry syllabub with thin shortbread biscuits and blueberry polenta cake

Hot Buffet Choices

Hot Buffet 1 - £30 per person

Seafood and saffron stew with mussels, clams, prawns and red mullet

Persian lemon chicken

Tomato and cucumber shirazi salad

Chargrilled aubergine with yoghurt and parsley

Tray baked courgette with tomato

Puy lentils and quinoa with toasted pine nuts
Toffee baked bananas with vanilla

Hot Buffet 2 - £30 per person

Tandoori chicken skewers with mint yoghurt dip
Roasted tomato and chickpea curry with coconut and coriander
Courgette and onion bhajis with sumac yoghurt and pomegranate molasses
Flat breads and mixed pilau rice
Blood orange and radicchio salad
Tomato, red onion and coriander salad with a lime dressing
Spiced carrot, pistachio and almond cake with rosewater cream

Hot Buffet 3 - £30 per person

Sweet and sour holiday brisket
Wild rice gratin with kale and caramelised onions
Courgette, thyme and tomato bake
Leek fritters with garlic and lemon cream
Roast potato and carrot finished with black pepper and dill
Selection of artisan breads from our bakery
Butterscotch apple tart tartin

Hot Buffet 4 - £30 per person

Traditional Italian beef lasagne
Braised chicken stew with balsamic vinegar leeks and cannellini beans
Creamed mash with parmesan
Braised cavolo nero and carrots
Summer/winter salad of leaves and a lemon dressing
Ciabatta and sourdough breads, olive oil and balsamic
Tiramisu

Hot Buffet 5 - £25 per person

Chill pulled pork with fresh brioche buns
Mushroom bourguignon with egg noodle pasta and sour cream
Kale salad with sour cherries and pecans
Broccoli slaw
Sugar snap pea salad with miso dressing
White chocolate pudding with black berry curd served with coffee toffee

Hot Buffet 6 - £30 per person

Baked sea bass with coriander and chilli
Prawns with lime and coriander butter
(ask for a Lobster substitute surcharge based on current market price)
Rice two ways - egg fried and wild with lentils
Spicy Mauritian coleslaw
Broccoli and avocado salad with spiced shallot and soy dressing
Halloumi with ginger and chilli paste
Tropical fruit mess

Hot Buffet 7 - £25 per person

Beef and green papaya curry
Murgh chicken masala
Potato and kidney bean daube
Potato and spice stuffed peppers with a coconut and ginger sauce
Flat breads and steamed rice
Apricots in cardamom syrup with a mango lassi

Hot Buffet 8 - £25 per person

Traditional roast dinner
Roast beef or corn fed chicken or slow roasted pork or lamb
with Yorkshire pudding and gravy
Seasonal vegetables
Cauliflower cheese
Roast potatoes
Bread and butter
Apple crumble with double cream and vanilla custard

From our Café

Char grilled Chicken Burger with Chips & salad - £8.95

Three egg omelette with garden herbs, tomato and cheese with mixed salad (V) - £7.95

Triple Club Sandwich Grilled Chicken, Crispy Bacon Lettuce & Tomato with Chips - £8.50

Goats Cheese Salad with Roasted Pine Nuts, Rocket With Balsamic (V) - £8.95

Peri Peri Chicken with pasta in a creamy, spinach and cherry tomato sauce - £8.50

Pesto Pasta with Rocket, Sun-Dried Tomato, Roasted Pine Nuts & Parmesan (V) - £8.95

Pasta Arrabiata with Chilli, Tomato Sauce, Garlic, Basil & Parmesan (V) - £7.95

Crispy Bacon & Chicken Alfredo with Spinach & Cream Sauce - £8.95

Baked chicken & mushroom pasta - £8.95

Homemade Pizzas

12" thin, crispy base topped with spicy tomato sauce, garlic, oregano & mozzarella

Margarita – More Mozzarella than Ever - £7.95

Fungi – Load with Mushrooms (v) - £8.50

La Reine – Mushrooms and Thinly Sliced Smoked Ham - £7.50

Vegetarian Pesto – Spinach & Goats Cheese - £9.95

Peri Peri Chicken, Spinach, Pepper & Cheese - £10.95

Extras

Drinks

Cans £1.20 | Orange / Apple Juice £1.80 | Bottled Water – Still or Sparkling £1.30 | San
Pelligrino Cans £1.40 | Freshly Squeezed Orange Juice – Small £2.50 | Large £3.50

If you would like hot drinks please let us know – our amazing latte and cappuccino
won't travel very well unfortunately but we can supply urns and everything else you
need to make your own hot drinks throughout the day and evening.

We have a huge range of flavoured tea as well as good old fashioned builders tea.

Cakes

Like our bread and pastries these are baked by The Crazy Baker

Prices vary so please let us know if you fancy a treat

Lemon or Orange Drizzle | Devil's Food Cake | Red Velvet Cake
Luxury Chocolate Brownie (also gluten free) | Chocolate & Hazelnut Tarte
Citreon Tarte

Cupcakes – Chocolate or Red Velvet | Lemon or Orange Drizzle | Vanilla | Carrot &
Orange Cream

