

# 7

**tasty ways to  
feed your teams**

**Before we tuck in, learn about our  
food from the catering experts:**



**Dean Kennett,**  
**Managing Director**

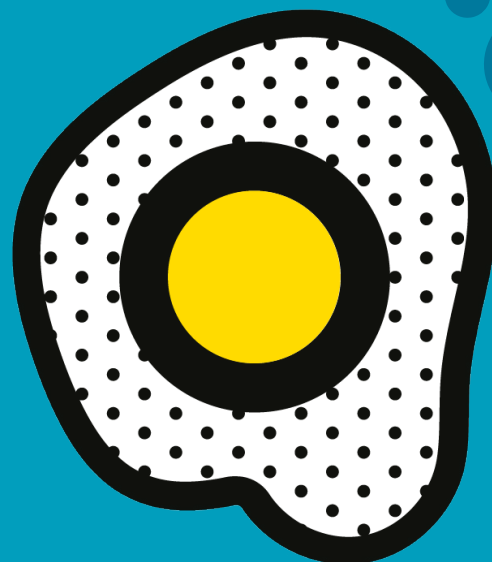
"Variety is the spice of life, so they say. Variety is also incredibly useful when there's a wide range of food offerings to feed your teams with. We've been in the business of feeding London's workplaces since 2005. Since then, Fooditude has learnt that every office has their unique way of doing things. Some want all the trimmings, and some just want their meals to be simple. We hear you, London! Whatever your budget, occasion or style: let Fooditude's chefs whip up some excitement amongst your teams."





**Susi Hester-Lloyd,**  
Head of Food Development  
and Innovation

"Whilst each food offering is varied, each option adheres to the Fooditude food philosophy. Everything is cooked from scratch from fresh ingredients. In short, this means that our chefs steer clear of processed and artificial food. Visit our kitchens early in the morning, and you'll see the extent of all the chopping, mashing, roasting, slicing and dicing that happens behind the scenes. We let fresh produce lead the way when developing recipes to feed our hungry clients."



**Kate Page,**  
Sustainability Manager

"The Fooditude Team is in a pivotal position to instigate change within the food industry, from working with responsible suppliers to refining our operations to become less wasteful and polluting. Sustainable action requires constant review, change and adaptation, for which Fooditude remains committed."

As we progress in our sustainability journey, we remain committed to our sustainability targets, including reaching Net Zero by 2040. Our focus on collaboration is evident in our accreditations and memberships to Planet Mark, Sustainable Restaurant Association's Food Made Good, London Living Wage, and our work experience programmes with Highshore SEN School."



# A CHOICE OF TEMPTING LUNCHES

Our top 3  
greatest hits

1.



**Full hot and cold buffet**  
**£16.50 per person**  
+ labour and delivery cost\*

Order the complete feast, which combines our hot and cold buffet with all the trimmings — there's bountiful variety for all tastebuds.

## Includes:

- 4 hot mains
- 3 hot sides
- 2 salads
- 1 soup
- 1 treat

**Essential hot and cold buffet**  
**£14.50 per person**  
+ labour and delivery cost\*

Love the idea of a hot and cold buffet, buuut... not so keen on the soup and treat? Then this is **the** choice for you.

## Includes:

- 4 hot mains
- 3 hot sides
- 2 salads

2.



**Simple hot and cold buffet**  
**£13.50 each**  
+ labour and delivery cost\*

Some like it hot, and for those people, Option 3 offers two delicious hot mains. Budget friendly, without compromise on flavour: simple yet delicious.

## Includes:

- 2 hot mains
- 2 hot sides
- 1 salad

3.





**Budget-friendly,  
but delicious**

## ALL COOKED FROM SCRATCH

### **Pasta bar**

**£11.50 per person**

+ labour and delivery cost\*

Pasta is, and always will be, a crowd pleaser. Throw in some garlic bread and a freshly made salad, and you're onto a winner (and let's not forget the generous cheese toppings).

#### **Includes:**

2 hot pastas  
Garlic bread  
Grated cheese  
2 salads  
7 topping  
salad bar

**4.**



**5.**

### **Jacket potato bar**

**£11.50 per person**

+ labour and delivery cost\*

There's a jacket potato, then there's a *jacket* potato—baked just right and heaped with mouth-watering toppings. Option 5 is the wholesome and hearty way to feed your teams.

#### **Includes:**

Regular and  
sweet potatoes  
1 hot topping  
1 cold topping  
Grated cheese  
2 salads  
7 topping  
salad bar





# ALWAYS MADE WITH FRESH PRODUCE

Simplicity done  
deliciously

6.



## Soup, sandwiches and salad

£11.50 per person

+ labour and delivery cost\*

Need a leisurely light lunch for an important meeting? There's no skimping with our sandwiches, soups or salads. Our chefs stick to straight forward recipes with top notch fresh ingredients.

### Includes:

2 sandwiches

1 soup

2 salads

7 topping  
salad bar

## Cold buffet

£10.50 per person

+ delivery cost\*

### Includes:

3 sandwiches

2 salads

Our cold buffet has all the flavours, with the added benefit of no labour required. We deliver your order, fully packaged and ready to go. Option 7 is just the ticket when you're after no-fuss good food.

7.



## EXTRAS



Want a little 'something more' added to your meal? We hear you. Make the food experience extra indulgent for £2 per piece/ per person.

Savoury pastry

Soup

Treat

Salad bar with  
7 items

\*Labour costs depend on the number of people we're serving. Delivery costs £55 anywhere in central London.

# READY TO EAT?

Signing up for our service is a breeze. You can choose to get these meals every day or on an ad-hoc basis. All our meals are 'chef's choice,' but if you want a bespoke menu, we can do that too.

## LET'S CHAT!

Contact Cristina today to create a package that'll rock your team's tastebuds:

**Email:** [ccovello@fooditude.co.uk](mailto:ccovello@fooditude.co.uk)  
**Phone:** 07739 046518

**COOKED  
FROM  
SCRATCH**



**RELIABLE  
DELIVERY**



**FRIENDLY  
SERVICE**

