

THE EVENT SELECTOR



We are Fooditude, the UK's most people-focused caterer. Our corporate catering for events feeds company culture; by ensuring staff are happy, healthy, and ready to thrive.

Our team ingrains quality in everything they do, starting in the kitchen.

Our chefs cook from scratch with fresh produce and develop our menus according to the seasons. Many of our ingredients are local and organic, chosen with sustainability in mind.

The result? Food that gets teams talking.

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Before we start, get to grips with our dietary signage:

- The **VE** symbol indicates that a dish is **vegan**
- The **V** symbol indicates that a dish is **vegetarian**



Breakfast

Simple brekkie

£11.00 per person

Min. order: 30

Mini danish selection ✓

Sweet or savoury breakfast pot
See our [snack pots](#) for more info

Fruit platter ✓

The Fooditude brekkie

£13.50 per person

Min. order: 30

Mini danish selection ✓

Bacon, slow roast tomato, baby
watercress mini brioche slider

Roast mushroom, slow roast tomato, baby
watercress mini ciabattini ✓

Sweet or savoury breakfast pot
See our [snack pots](#) for more info

Fruit platter ✓

A bit more brekkie

£16.50 per person. **Min. order: 30**

A choice of smoothie **VE**

See our [smoothie bowls](#) for more info

Smoked salmon, lemon & dill cream
cheese, baby capers, watercress bagel

Dingley Dell crispy bacon, slow roast
tomato, watercress muffin

Avocado, organic boiled eggs, watercress
on sesame bagel **V**

Basil pesto, fresh cherry tomato, vegan
parmesan and basil cress, vegan
croissant **VE**

Fruit platter **VE**

Got something else in mind?

We can offer tailored breakfast options to meet your needs, from pancakes to waffles, omelettes, bagels and hot sandwiches.

Do breakfast your way: get in touch with our catering experts today and...

Let's get menu planning!

Additional Items

Snack Pots

£5 each

Sweet

Mulled apple & cranberries, overnight oat, toasted walnut, maple syrup **VE**

Maple roast plums, bircher, cinnamon, pecan **V**

Blueberry compote, coconut yoghurt, chocolate granola **VE**

Savoury

Crushed avocado, crispy bacon, chermoula tomatoes, crunchy bagel

Shakshuka, boiled eggs, feta, chives, Baharat flatbread **V**

Bombay chickpeas and spinach, grilled oyster mushroom, chilli, coriander, masala flatbread **VE**

Smoothie bowls

£5.50 per person

Additional cost: Minimum order of 30. Additional chefs may be required.
Rich smoothies topped with an assortment of fresh fruits, seeds, & crunchy granola.
All our smoothies are **VE**.

Strawberry & acai

Cocoa and peanut butter

Blueberry smoothie

Super green smoothie

Fruit platter **VE**

Small fruit platter **£30**
(feeds approx. 15 people)

Large fruit platter **£60**
(feeds approx. 30 people)

Selection of mini-Danish pastries **V**

2 pastries each for **£3.60**
per person

VE options available.



Lunch

The Fooditude Buffet

£17.50 per person. Minimum order: 30

Our standard offer includes:

4 Hot mains (including one **VE** and **V**)

3 Hot sides

2 Salads

Treat

...but we can also offer you a scaled down menu too!

Your teams can enjoy an extensive and vibrant menu. Packed with variety and bound to satisfy all taste buds.

Our lunches also celebrate key dates in the calendar, including Lunar New Year, Black History Month and Thanksgiving.

Click here to see this week's [buffet menu](#).

Bespoke Menu: Create Your Perfect Experience for £28.50

If you have something specific in mind, we're here to bring it to life. For £28.50 per person, our team will work closely with you to design a bespoke menu.

Working lunch

Min. order: 30

All our 'Working Lunch' packages include a **treat and a fruit platter**.

The sandwich menu is rotated every week and changes with the seasons.

1.5 sandwiches per person will be sent.

Option 1

£13.75 per person

A choice of four types of freshly made Deli Sandwiches.

Option 2

£18.00 per person

A choice of two types of freshly made Deli Sandwiches.

As well as **two choices** from the finger food and/or salads menu.

Option 3

£21.50 per person

A choice of four options from the finger food and/or salad menu.

View a sample selection of our Deli Sandwiches [here](#).

Did you know? We are able to provide cold meal delivery, directly to your fridge, boxed and ready to go. Minimum order amount is £500.

Finger food choices

Finger food can be served cold or warm.

If you choose to have finger food outside of the Working Lunch package, you may select:

Four options at £16.50 per person

Five options at £19.80 per person

Six options at £23.10 per person

An average serving is four to five pieces per person, but two pieces per person for the working lunch option.

Min. order: 30

Autumn and Winter Selection:

From 30th September to 31st March

Meat Selection

Crispy skin, sesame and black garlic glazed chicken skewers, shitake mushroom sauce

Caramelised onion sausage roll, cranberry sauce

Lamb kofta, garlic & mint yoghurt

Fish Selection

Miso glazed salmon kebab, shichimi puffed amaranth, avocado cream

Smoked haddock, cheddar, leeks tart

Cod empanadas, romesco sauce

Vegan Selection

All dishes are VE

Spinach & kale falafel, baba ganoush dip

Vegetable samosa served with mango chutney

Shiitake mushroom gyoza served with gojuchang dipping sauce

Vegetarian Selection

All dishes are V

Goat cheese & red beetroot tart

Squash & smoked scamorza arancini, thyme mayo

Mac & cheese bites, caramelised onion mayo

Salad choices

£65 for an additional salad bowl or £35 for a half size. One salad bowl is suitable for feeding approximately 25 people.

Caesar Salad **V**

Baby gem, shaved parmesan, rosemary croutons, boiled egg, homemade Caesar dressing

Middle Eastern Salad **VE**

Sweet potatoes, kale, chickpeas, pomegranate, spiced citrus dressing

Tabbouleh Salad **VE**

Bulgur wheat, cucumber, beef tomatoes, fresh herbs, pita croutons

Greek Salad **V**

Black olives, red onions, mixed cherry tomatoes, cucumber, feta, fresh oregano, pita croutons

Panzanella Salad **VE**

Heritage tomatoes, cucumber, red onion, bell peppers, green olives, focaccia croutons

Potato Salad **VE**

Baby potato, red onion, vegan mustard mayo dressing, chives

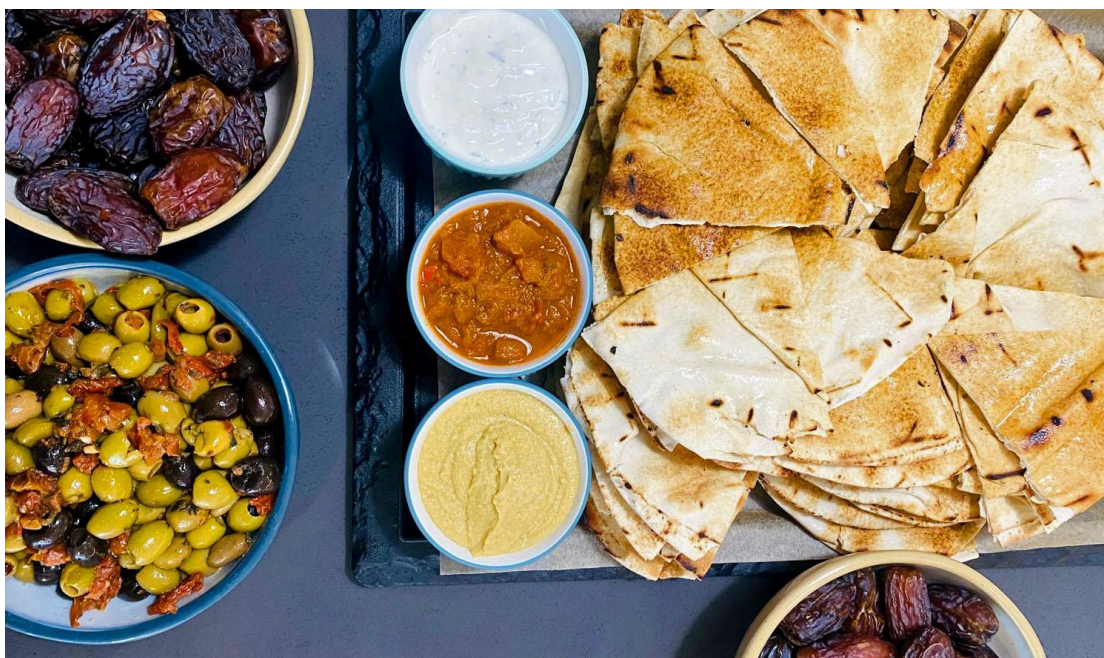
Eastern European Salad **V**

Mixed beetroot, sour cream, dill, spring onion

Ancient Grain Salad **VE**

Mix grains, roast squash, pink grapefruit, lamb lettuce, mixed toasted seeds





Nibbles

Nibble selection

A minimum order of 30 portions.

'Keep it simple' nibbles

£4.50 per person

House marinated olives
VE

Salted & spiced nuts VE

Crisps VE or V

'Fancy' nibbles

£7.50 per person

House marinated olives
VE

Salted & spiced nuts VE

Vegan smoked cheese
straw VE

Olive and sundried
tomato biscotti, burrata &
pistachios dip V

'Oh-so-fancy' nibbles

£9.50 per person

House marinated olives
VE

Salted & spiced nuts VE

Black bomber and
spinach muffins V

Mushroom and truffle
vol-au-vent VE

Cooked ham, mustard,
and artichoke crostini



Platters

Platter selection

£64 for each platter. Each platter is designed to serve up to 10 guests as a light appetiser.

Italian

Grilled artichoke **VE**

Lemon-marinated green olives **VE**

Ciabatta bread **VE**

Caprese Skewers (cherry tomato, mozzarella, basil) **V**

Sundried tomato pesto **V**

Charcuterie selection (Parma ham, coppa and mortadella)

British

Zero-waste homemade Piccalilli **VE**

Black Bomber & pickled onion skewers **V**

Cheese & onion straw **V**

Welsh rarebit soldier **V**

Classic Sausage roll with poppy seeds

Ham hock terrine

Beef & onion puff pastry

Middle Eastern

Spinach & feta filo pillow **V**

Dates **VE**

Chermoula chicken kebab

Borani with marinated feta **V**

Zaalouk **VE**

Herby hummus **VE**

Ras el hanout flatbread **VE**

Mexican

Jalapeno & three cheeses Quesadilla **V**

Chipotle & lime prawns skewers

Spices Nachos **VE**

Herb cultured sour cream **V**

Pico de Gallo **VE**

Guacamole **V**

Mini chicken taquitos

Indian

Vegetable samosa **VE**

Paneer tikka masala skewers **V**

Poppadom **VE**

Tamarind and Date chutney **VE**

Kheera Raita **V**

Mango Chutney **VE**

Masala Omelet **V**

Vegan seasonal platter

(all items are **VE**)

Tomato & spinach borek

Falafel

Beetroot hummus

Harissa hummus

Vegan tzatziki

Dolmades

Seeded flatbread

Scandinavian

Skagen crayfish mini slider

Goat cheese and beetroot tart **V**

Norwegian cod croquettes

Nordic seed bread **VE**

Herby sour cream **V**

Russian salad **V**

Smoked salmon spread

Asian Street Food

Hoisin duck bao bun

Spicy vegetable gyoza **VE**

Vietnamese fish skewers

Nuoc cham sauce **VE**

Vegetable spring roll **VE**

Sweet chilli sauce **VE**

Kimchi pancake **V**

Signature platters

£72.50 for each platter. One platter serves 10 people as a 'light bite'

Bespoke platters

Have a special celebration coming up? We can create bespoke platters to celebrate key dates in your company's social calendar.

Charcuterie & bread selection

Selection of 5 charcuterie meats:

Bresaola
Parma ham
Chorizo
Milano Salami
Coppa

Bread Selection:

Nordic seeds ✓
Ciabatta ✓
Gluten Free seeded bread ✓

Accompanied with:

Stuffed bell peppers ✓

Cheeseboard

Selection of British hard, soft, goats and blue cheese:

Cornish Brie ✓
Blue Stilton ✓
Goat's Cheese ✓
Black Bomber ✓

Cracker selection:

Classic cracker selection of three types ✓
Gluten free oatcakes ✓

Fruit and crudité:

Mix grapes ✓
Fresh figs ✓
Baby carrot ✓
Celery ✓

Accompanied with:

Figs, apple, and bishops' fingers ale ✓
Chilli honey ✓
Mango chutney ✓
Red onion marmalade ✓



Canapés

Price breakdown

6 Items per person for £19.50 **Min order: 30**

8 Items per person for £26.50 **Min order: 50**

Additional cost: Chef(s) will be required based on your selection of canapes and quantity.
Hot canape service requires an oven onsite.

Cold Selection

Meat

Confit duck on seeded bread with candied orange peel and coriander cress

Mini Yorkshire pudding, sirloin steak, horseradish cream, watercress

Souvlaki chicken, confit mushroom and black garlic mayo on pitta bread

Hot Selection

Meat

Lamb croquette, tzatziki, edible flower

Beer roast chicken, Dijon mayo, fried rosemary

Fish

Chalk stream trout tartare, cucumber & green apple, crème fraîche, ponzu
marinated trout caviar, rice crisp

Smoked salmon millefeuille, baby capers
& lemon cream cheese, mustard cress,
salmon caviar

Mini gourmet crab slider, lime mayo, chive

Vegetarian (all V)

Beetroot and marinated feta tartlet,
pickled chilli, crispy oregano

Roquefort, macadamia nuts, grapes, pink
pepper, profiteroles

Green omelette, goat cheese, balsamic
shallot, capers

Vegan (all VE)

Bombay potato cake, mango salsa, coriander
Mushroom & chestnut parfait, sumac shallot,
candied walnut on crostini

Confit cherry tomatoes, basil pesto,
rosemary focaccia crouton

Dessert canapés

Peanut and white chocolate fudge V

Tahini macaroons V

Crispy chocolate and passionfruit bites V

Fish

Portuguese cod fritters served with
saffron aioli and chive

Mussels au gratin, lemon zest and parsley

Vegetarian (all V)

Cheddar fondue tartlet, balsamic
marinated beetroot, celeriac remoulade

Crispy polenta, shawarma oyster
mushroom, parmesan and truffle

Vegan (all VE)

Baby patatas bravas, spicy vegan
mayo and crispy rosemary

Butternut squash arancini, thyme
mayo, pumpkin seed

Jaffa tarts VE

Pistachio and blackberry cake VE



Pop ups

Pop up themes

£18.50 per person

Minimum order of 40 is required. Additional cost: A minimum of two chefs are required for every pop-up event.

Here's some of what we can offer:

(V and VE options are available)

Pancake and Waffle

Loaded Nachos

Afternoon Refresher (min. order 15)

Taco station

Sliders and sides



Made from the Good Stuff

Here are three stories about some of the suppliers
we source our ingredients from:

Hodmedod's

All our quinoa is British grown (usually sourced from Peru) and comes from Hodmedod's who have received the BBC Food & Farming Awards for Best Food Producer. They have a set few farms they work with, so it's a very transparent supply chain. We also source other ingredients from them.

[Discover more](#)

Wildfarmed

The majority of the flour we use comes from Wildfarmed, who only use regenerative farming practices and work with British farmers in a fairer way.

[Discover more](#)

Rookery Farm

We source our eggs directly from Rookery Farm, an organic free range family enterprise based in Sussex.

[Discover more](#)



The Important Bits

The nitty-gritty information about ordering

Before you make an order:

Keep in mind, we're flexible!

This Event Selector helps you get started on creating the right catering for your event. But it doesn't stop there. We are flexible to your requirements. Whether it's personalising a platter, switching around canapes or creating a Star Wars-themed buffet - we can do it.

Delicious food to match dietary needs

It's also worth keeping in mind that we have an extensive vegan menu and can accommodate all kinds of dietary needs.

Here's some info that will be good for us to know when you contact us:

- Location of the event
- The occasion, and the type of food and drink you'd like
- Your budget (or a rough idea)
- Number of people you would like us to cater for

Get in touch with our catering experts today and...

Let's get menu planning!

To guarantee your order is fulfilled:

- All orders must be placed by Wednesday 12pm, week prior of the event
- In the instance of a last-minute booking, orders may be fulfilled dependent on availability and at the chef's discretion
- Any amendments to orders must be made 72 hours before the event and would be subject to availability
- Minimum head count and spend apply

Allergies:

- We understand the dangers to those with severe allergies and have recorded when menu items contain any of the 14 named EU allergens as an ingredient
- Please speak to the Fooditude Team onsite who can provide you with this information and may be able to help you choose an alternative
- As we handle all 14 allergens in our kitchen, there is a risk that traces of this may be found in other dishes served here.

Cancellations:

- Please give us 72 hours' notice of any cancellations.
- Fooditude's full T&C's apply to all event bookings.
- Please contact our events team with any questions regarding our events menu: EDumbliauskaite@fooditude.co.uk or NBallico@Fooditude.co.uk or call us on 020 7732 1858.

Email Us