

THE EVENT SELECTOR

We are Fooditude, the UK's most people focussed 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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Breakfast

'Simple' brekkie

£11.00 per person

Min. order: 30

Mini Danish selection **V**

Sweet or savoury breakfast pot, **V** and **VE** available) *selection can be made in the extra's section*

Fruit platter **VE**

'The Fooditude' brekkie

£13.50 per person

Min. order: 30

Mini Danish selection **V**

Mini cheese & ham croissant

Ciabatta filled with avocado, slow roast tomato, vegan feta **VE**

Sweet or savoury breakfast pot (**V** and **VE** available) *selection can be made in the extra's section*

Fruit platter **VE**

'A bit more' brekkie

£16.50 per person. Min. order: 30

A choice of smoothie **VE** *selection can be made in the extra's section*

Bagel with smoked salmon, lemon & dill cream cheese, baby capers and watercress

Muffin with Dingley Dell crispy bacon, slow roast tomato, watercress

Bagel filled with spicy avocado cream, organic soft-boiled egg, watercress **V**

Vegan croissant filled with basil pesto, fresh cherry tomato, vegan parmesan and basil cress **VE**

Fruit platter **VE**

Pancakes and waffles

£13.50 per person. Min. order: 30

Served with a selection of sauces and toppings, both sweet and savoury.

Toppings:

Savoury

Vegan sausage **VE**

Vegan bacon **VE**

Crispy smoked bacon

Sausage

Spiced slow-roast tomatoes **VE**

Grilled mushrooms **VE**

Sweet

Miso & maple butterscotch sauce **V**

Bitter chocolate sauce **V**

Blueberry compote **VE**

Chopped fruits **VE**

Fresh berries **VE**

Vanilla creme fraiche **V**

Vegan whipped cream **VE**

Sweet seed & nut dukkha **VE**

Additional Items

Sweet pot

£5 each

Overnight oats, fresh berries, agave & crushed pistachios **VE**

Greek yoghurt, green granola, honey & roast figs **V**

Coconut yoghurt with chocolate granola & blueberry compote **VE**

Chocolate chia pudding, vegan whipped cream, sweet seed & nut dukkha **VE**

Coconut, yoghurt, chopped pineapple, lime zest and shaved coconut **VE**

Hot sandwiches

£6 each

Minimum order of 30 is required. Additional cost: A chef will be required to cover 30+ people. An additional second chef will be required for groups larger than 50.

Sausage patties, lettuce, tomato and ketchup slider

English muffin with smoked salmon, organic poached egg, hollandaise sauce and chives

Savoury pot

£5 each

Crushed avocado, organic soft boil egg, smoked salmon and bagel chips

Smashed smoky aubergine, slow roast tomato, basil & rye toast **VE**

Herb fava bean hummus, marinated olives, extra virgin olive oil and melba toast **VE**

Bagel with soft-boiled egg, spicy avocado, smoked paprika and cress on poppy seed **V**

Bagel with "sausage", smoked "cheese", scrambled "eggs" **V**

Smoothies

£4 per person

Strawberry & acai **VE**

Pina colada smoothies **VE**

Chocolate and banana **VE**

Green spirulina **VE**

Smoothie Bowls

£5.50 per person

Our smoothie bowls follow the same flavour combinations as our smoothies, made to a thicker consistency and topped with a variety of fruits, seeds, & granola.

Minimum order of 30 is required. Additional cost: A chef will be required to cover 30+ people. An additional second chef will be required for groups larger than 50.

Selection of mini-Danish pastries

£3.60 per person (2 pastries per person will be sent)

Includes: croissant, pain au chocolat, maple pecan plait, cinnamon swirl **V**

Fruit platter

£3.60 per person

A selection of seasonal prepared fruits **VE**



Lunch

Working lunch

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.

Min. order: 30

View this season's selection of Deli Sandwiches [here](#).

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.

Salad choices

An additional salad costs £5.00 per person. GF options available for all salads.

Caesar Salad (V or VE available)

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

Pasta salad (V or VE available)

Orzo pasta, sun blushed yellow and red cherry tomatoes, fresh mozzarella, fresh basil, pesto dressing

Pearl barley salad (V or VE available)

Pearl barley, carrot, rocket, fresh tomatoes, toasted almond, shaved Parmesan, balsamic vinaigrette

Middle Eastern sweet potato salad VE

Sweet potatoes, dried cranberry, fresh herbs, Middle Eastern spices and citrus dressing



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

Meat Selection

Crispy skin and black garlic glaze
chicken skewers w shitake
mushroom sauce

Dingley Dell pork & cheese sausage
rolls with homemade piccalilli

Lamb kofte with garlic & mint
yoghurt

Beef ragout tagliatelle balls with
marinara sauce

Vegan Selection

*All dishes are **VE***

Glamorgan sausage with tomato
relish

Vegetable samosa with coconut
yoghurt & tamarind sauce

Tomato, spinach & pine nut filo rolls
with basil & cashew cream

Falafel, roast pepper w tzatziki

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

Min. order: 30

Fish Selection

Miso-glazed salmon kebab, avocado
cream & shichimi puffed quinoa

Brandade on toast, green oil & parsley

Cold Only

Smoked haddock, cheddar & leek tart

Gravlax Chalk Stream trout, rocket,
honey mustard dressing, pink pepper
(**Cold Only**)

Vegetarian Selection

*All dishes are **V***

Spinach & ricotta "sausage roll"

Squash & smoked cheese arancini
with thyme mayo

Rosemary halloumi fries with garlic
sauce

Asparagus, pecorino, picked red chilli
tart

Signature lunch

£28.50 per person

We can provide our buffet menu in your office as a one-off service. We'll take care of everything: from the logistics to the clearing-up after service.

Our signature lunches are a great way to celebrate key dates in the calendar, including Easter, Thai New Year and Thanksgiving.

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

Grab-and-go bags **Min. order: 30**

£15.50 per bag

Order a freshly prepared bag of top-notch food to take away.

1 Freshly made sandwich

From our Deli sandwich weekly selection (**V** and **VE** available)

1 Sweet or Savoury Snack pot (**V** and **VE** available) *selection can be made in the breakfast extra's section*

1 Bag of Piper crisps

Flavours available:

Cheese & onion

Sea salt & cider vinegar

Sea salt

Sweet chilli

1 Fresh fruit **VE**



Nibbles

Nibble selection

A minimum order of 30 portions.

'Keep it simple' nibbles

£4.50 per person

Mixed marinated olives **VE**

Salty nuts (including peanuts, almonds, pecans) **VE**

Crisps **VE**

'Fancy' nibbles

£7.50 per person

Mixed marinated olives **VE**

Salt & spiced nuts **VE**

Crispy onion & cheese straws **VE**

Olive and sundried tomato biscotti **V**

'Oh-so-fancy' nibbles

£9.50 per person

Mixed marinated olives **VE**

Salt & spiced nuts **VE**

Black bomber and spinach muffins **V**

Mushroom and truffle puff pizetta **VE**

Cooked ham, mustard and artichoke crostini



Platters

Platter selection

£64 for each platter. One platter serves 10 people as a 'light bite'

Italian

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

Charcuterie selection (parma ham, salami finocchiona, bresaola)

Sundried tomato pesto **V**

Rocket salad (rocket, Parmesan, balsamic vinaigrette) **V**

Lemon marinated green olives **V**

Ciabatta bread **VE**

British

Red Leicester & black onion seed sausage rolls

Cheese & onion straws **VEV**

Pickled cocktail onions **VE**

Cornichons **VE**

Onion marmalade **VE**

Black Bomber cheese **V**

Quince jelly **VE**

1000 seeds cob **VE**

Middle Eastern

Spinach & feta filo pillows **V**

7 veg couscous salad **VE**

Chermoula chicken kebabs

Borani with marinated feta **V**

Zaalouk **VE**

Herby hummus **VE**

Ras el hanout flatbread **VE**

Spanish

Empanadillas

Chorizo doughnuts

Romesco dip **VE**

Black garlic aioli **V**

Tomaka **VE**

Ciabatta **VE**

Serrano ham

Indian

Vegetable samosas **VE**

Paneer tikka masala skewers **V**

Kosambari salad **VE**

Poppadoms **VE**

Tamarind and date chutney **VE**

Kheera Raita **V**

Mango Chutney **VE**

Vegan seasonal platter:

Spring-Summer menu:

1st April - 30th September

Summer Rolls

Smoked cheese straws

Vegan Greek Salad

Roast pepper hummus

Mixed marinated olives

White sesame & black onion seed
flatbread

Autumn-Winter Menu:

1st October - 31st March

Tomato & spinach Borek

Falafel

Hummus

Vegan Tzatziki

Glamorgan sausage

Sweet chilli

Olives

Seeded flatbread

Signature Platters

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

Charcuterie & bread selection

Selection of five locally sourced
charcuterie meats, accompanied
with:

Marinated olives **VE**

Bread selection **VE**

Cheese Board

Selection of British hard, soft, goat's
and blue cheeses, accompanied with:

Mixed crackers

Chutney, marmalade and honey **V**

Fruit & crudite's **VE**

We can create special platters to celebrate key dates in your company's social calendar, whether it's for Pride, Easter, Halloween or any seasonal event, you name it! – and we can do it.



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 canapés

Meat

Spiced Duck, pickled cucumber, plum tamarind sauce, crispy wonton

Confit Free Range Chicken, pickled shimeji mushroom, black garlic mayo, sesame crispy skin

Confit lamb, mint yoghurt, pomegranate, and cucumber salsa, polenta chips

Vegetarian *All dishes are V*

Salt-roasted beetroot, marinated feta tartlet

Quinoa maki roll, wasabi mayo, pink ginger

Roquefort beignet, pomegranate, macadamia nut

Fish

Chalk Stream trout, sesame, avocado crème, blue corn tostadas

Langoustine roll, shellfish mayo, Avruga caviar

Millefeuille - Smoked salmon, capers cream cheese & lemon caviar

Vegan *All dishes are VE*

Mushroom & chestnut parfait, Sumac fried shallot, candied walnut on crostini

Gazpacho shots, frozen cucumber, mint cress

Tabbouleh in Red Endive leave, vegan mayo

Hot canapés

Meat

Beef cheek nugget, truffle mayo, fried rosemary

Ascolana olive stuffed with beef and pork, lemon mayo, burnt tomato, oregano

Vegetarian *All dishes are V*

Mini Baked potato, cheddar fondue, burnt tomato, thyme

Cheese & jalapeno quesadilla with golden salsa

Fish

Confit potato, crab salad, pickled radish and fennel

Scallops, saffron cream and salmon roe

Vegan *All dishes are VE*

Homemade falafel, roast pepper hummus, marinated olive

Korean fried cauliflower, gochujang dip

Dessert canapés

Caramel apple dauphinoise with calvados cream **VE**

Cherry Portuguese tarts **VE**

Raspberry, lime and coconut tacos **VE**

Cocoa nib tiramisu bites **V**

Peach schnapps and almond filo tart **VE**

Dark chocolate and rum truffles **V**



Pop up's

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 what we can offer:

(**V** and **VE** options are available)

Pasta Extravaganza

Poke Bar

B.Y.O Taco's

Mac & Cheese

Ramen Bar

Greek Gyros

B.Y.O Dirty hot dog

B.Y.O Nachos

B.Y.O Sliders



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](#)

Dingley Dell

Our pork comes from Dingley Dell, who are RSPCA Assured and use heritage breeds.

[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 you need to know
before making an order**

We have an extensive vegan menu and can accommodate all kinds of dietary needs. Please let us know if you have specific requirements when you place your order.

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 food allergens are present in the kitchen, there is a small risk that traces of these 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 call us on 020 7732 1858

[Email Us](#)