

# 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**
- The **NGCI** symbol indicates that a dish uses only **no gluten containing ingredients**.

**What does this mean?** While dishes marked with 'NGCI' do not have gluten-containing ingredients, we cannot guarantee they are entirely gluten-free.



# Breakfast

**Simple brekkie**  
£11.00 per person

**Min. order: 30**

Mini danish selection **V**

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

Fruit platter **VE**

**The Fooditude brekkie**  
£13.50 per person

**Min. order: 30**

Mini danish selection **V**

Bacon, slow roast tomato, baby  
watercress mini brioche slider

Roast mushroom, slow roast tomato, baby  
watercress mini ciabattini **VE NGCI**

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

Fruit platter **VE**

## A bit more brekkie

£16.50 per person. **Min. order: 30**

A choice of smoothie **VE** **NGCI**

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** **NGCI**

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

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

#### 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** and **NGCI**.

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** and **NGCI** options available.



# Lunch

## The Fooditude Buffet

£16.50 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 (NGCI available).

### **Option 2**

£18.00 per person

A choice of two types of freshly made Deli Sandwiches (NGCI available). 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  
NGCI

Caramelised onion sausage roll, cranberry sauce

Lamb kofta, garlic & mint yoghurt NGCI

#### Vegan Selection

All dishes are VE

Spinach & kale falafel, baba ganoush dip  
NGCI

Vegetable samosa served with mango chutney

Shiitake mushroom gyoza served with gojuchang dipping sauce

#### Fish Selection

Miso glazed salmon kebab, shichimi puffed amaranth, avocado cream NGCI

Smoked haddock, cheddar, leeks tart

Cod empanadas, romesco sauce

#### Vegetarian Selection

All dishes are V

Goat cheese & red beetroot tart NGCI

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 (NGCI available)*

### Middle Eastern Salad **VE NGCI**

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

### Tabbouleh Salad **VE**

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

### Greek Salad **V NGCI**

*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 NGCI**

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

### Eastern European Salad **V NGCI**

*Mixed beetroot, sour cream, dill, spring onion*

### Ancient Grain Salad **VE NGCI**

*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 NGCI

Salted & spiced nuts VE  
NGCI

Crisps VE or V NGCI

### 'Fancy' nibbles

£7.50 per person

House marinated olives  
VE NGCI

Salted & spiced nuts VE  
NGCI

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 NGCI

Salted & spiced nuts VE  
NGCI

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 NGCI**

Lemon-marinated green olives **VE NGCI**

Ciabatta bread **VE**

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

Sundried tomato pesto **V NGCI**

Charcuterie selection (Parma ham, coppa and mortadella) **NGCI**

### British

Zero-waste homemade Piccalilli **VE NGCI**

Black Bomber & pickled onion skewers **V NGCI**

Cheese & onion straw **V**

Welsh rarebit soldier **V**

Classic Sausage roll with poppy seeds

Ham hock terrine **NGCI**

Beef & onion puff pastry

## Middle Eastern

Spinach & feta filo pillow **V**

Dates **VE NGCI**

Chermoula chicken kebab **NGCI**

Borani with marinated feta **V NGCI**

Zaalouk **VE NGCI**

Herby hummus **VE NGCI**

Ras el hanout flatbread **VE**

## Mexican

Jalapeno & three cheeses Quesadilla **V**

Chipotle & lime prawns skewers **NGCI**

Spices Nachos **VE NGCI**

Herb cultured sour cream **V NGCI**

Pico de Gallo **VE NGCI**

Guacamole **V NGCI**

Mini chicken taquitos

## Indian

Vegetable samosa **VE**

Paneer tikka masala skewers **V NGCI**

Poppadom **VE**

Tamarind and Date chutney **VE NGCI**

Kheera Raita **V NGCI**

Mango Chutney **VE NGCI**

Masala Omelet **V NGCI**

## Vegan seasonal platter

(all items are **VE**)

Tomato & spinach borek

Falafel

Beetroot hummus

Harissa hummus **NGCI**

Vegan tzatziki **NGCI**

Dolmades

Seeded flatbread



## Scandinavian

Skagen crayfish mini slider

Goat cheese and beetroot tart **V**

Norwegian cod croquettes **NGCI**

Nordic seed bread **VE**

Herby sour cream **V NGCI**

Russian salad **V NGCI**

Smoked salmon spread **NGCI**

## Asian Street Food

HHoisin duck bao bun

Spicy vegetable gyoza **VE**

Vietnamese fish skewers **NGCI**

Nuoc cham sauce **VE NGCI**

Vegetable spring roll **VE**

Sweet chilli sauce **VE NGCI**

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 V  
Ciabatta V  
Gluten Free seeded bread  
V NGCI

### Accompanied with:

Stuffed bell peppers  
V NG

## Cheeseboard

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

Cornish Brie V NGCI  
Blue Stilton V NGCI  
Goat's Cheese V NGCI  
Black Bomber V NGCI

### Cracker selection:

Classic cracker selection of three types V NGCI  
Gluten free oatcakes V NGCI

### Fruit and crudité:

Mix grapes VE NGCI  
Fresh figs VE NGCI  
Baby carrot VE NGCI  
Celery VE NG

### Accompanied with:

Figs, apple, and bishops' fingers ale VE  
Chilli honey V NGCI  
Mango chutney VE  
Red onion marmalade VE NGCI



# 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 canapés and quantity. Hot canapé service requires an oven onsite.

### Cold Selection

#### Meat

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

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 **NGCI**

## Fish

Chalk stream trout tartare, cucumber & green apple, crème fraiche, ponzu marinated trout caviar, rice crisp **NGCI**

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 **NGCI**

## Vegan (all VE)

Bombay potato cake, mango salsa, coriander **NGCI**

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 NGCI**

Tahini macaroons **V NGCI**

Crispy chocolate and passionfruit bites **V**

## Fish

Portuguese cod fritters served with saffron aioli and chive **NGCI**

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 **NGCI**

## Vegan (all VE)

Baby patatas bravas, spicy vegan mayo and crispy rosemary **NGCI**

Butternut squash arancini, thyme mayo, pumpkin seed

Jaffa tarts **VE**

Pistachio and blackberry cake **VE NGCI**





# Pop ups

## Pop up themes

£18.50 per person

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

### Here's some of what we can offer:

(NGCI, 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](mailto:EDumbliauskaite@fooditude.co.uk) or [NBallico@Fooditude.co.uk](mailto:NBallico@Fooditude.co.uk) or call us on 020 7732 1858.

**Email Us**