

# Catering with Spoilt for Choice 

FEEDING LONDON FOR 35 YEARS

## CATERING FOR YOU

Spoilt for Choice will elevate your event!

Our aim is to work with you from the start to make sure your event is exactly what you envisioned. We carefully select the best suppliers who value sustainability \& quality as much as we do. Our service goes beyond just the food!

From designing your menu, ordering delicious drinks, \& arranging dishes and any extras, our experienced team will manage all aspects of event planning to take the stress off of you. We cater to all sorts of preferences and dietary requirements. If you require a special menu, we'll be happy to create a custom one with you!

Bringing together shared experience, knowledge \& enthusiasm for every event.


## WHAT NEXT?

Head to our website at bspoilt4choice.co.uk. Here you'll find extra information, FAQs, contact details, and more! We offer both drop-off and serviced events.

For a drop-off, choose the food you'd like through our online ordering system. After you've selected your menu, pay online and consider making an account to make future orders even faster! We'll prepare the order you place, but don't hestitate to reach out with any alterations or questions! On the day of your event, we'll deliver your food, drinks, and anything else you've requested. If we drop off any equipment or dishes on the day of your event, we'll come by to pick them up whenever is convenient for you.

For a serviced event, see our packages online or contact one of our helpful event managers! Provide us a brief outline of your event and we'll communicate with you to make sure your event is exactly what you've imagined.

Whichever type of catering you choose, we'll do our best to make things as easy as possible for you!



EXAMPLE WORKING LUNCH BUFFET MENU - £14

Selection of Meat, Fish \& Vegetarian

## Sandwiches \& Wraps

Cumberland sausage rolls
Sundried tomato, basil \& cheddar quiche
Beetroot spiced falafel with crudities \& hummus

Fresh Fruit Platter
Mini Cake Selection

All prices subject to VAT

## EXAMPLE WORKING LUNCH PACKAGES

Whether you're having a full or a half day conference, we have a selection of packages.
Times can be amended to suit.

| Morning coffee, | Mid-morning |  |  |  |  |
| :--- | :--- | :--- | :--- | :--- | :--- |
| tea, juice, water, | coffee, tea, | Lunch with soft | Afternoon coffee, | Price | Price <br> \& biscuits |
| \& biscuits |  |  |  |  |  |


| Working Lunch | 9am | N/A | 12.30 pm |
| :--- | :--- | :--- | :--- |
| Package 1 |  |  |  |




| Working Lunch | 9am | 11am | 12.30pm |  | £31.00 | £37.20 |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Package 4 | 9am | 11am | 12.30pm | 3 pm | £31.00 | £37.20 |

## EXAMPLE INDIVIDUALLY BOXED

 LUNCHES - £16STANDARD BOX
Chicken mayo \& lettuce sandwich
Roasted pepper \& herby couscous
Bocconcini, olive, \& tomato skewer with nut free pesto Fresh fruit \& chocolate brownie

## VEGETARIAN BOX

Olive tapenade, tomato, \& lettuce sandwich
Roasted pepper \& herby couscous salad
Bocconcini, olive, \& tomato skewer with nut free pesto Fresh fruit \& chocolate brownie

## VEGAN BOX

Olive tapenade, tomato, \& lettuce sandwich
Roasted pepper \& herby couscous salad
Sweet potato dhal bites with mango chutney
Fresh fruit \& chocolate brownie

GLUTEN FREE BOX
Chicken mayo \& GF lettuce sandwich
Roasted pepper \& herby quinoa salad
Bocconcini, olive, \& tomato skewer with nut free pesto
Fresh fruit \& chocolate brownie

All prices subject to VAT



EXAMPLE COLD FORK BUFFET MENU - £22

Chicken Caesar, Shaved Parmesan, \& Toasted Sourdough Croutons
Salmon Fillet with Lemon Dressing \& Shaved Fennel
Courgette, Feta, \& Dill Tart
Roasted Sweet Potato Tabbouleh with Radishes \& Cucumber
Roast Tomatoes, Peppers, \& Courgette with Balsamic Dressing
New Potatoes with Herbed Vinaigrette
Green Beans, Mango Tout, \& Parmesan Shavings
Mixed Breadbasket

DESSERTS

Pear \& Almond Frangipane
Cheesecake
Chocolate Torte

All prices subject to VAT


## EXAMPLE CANAPE RECEPTION

 SAMPLE MENU AT £14Roast beef, baby Yorkshire puddings and watercress horseradish crème
Curried butter chicken tartlets with apricot \& coriander
Vietnamese Prawn skewers with sweet chilli dipping sauce
Cocktail vegetable pakoras with mango chutney
Bocconcini, marinated courgette and tomato skewer, pesto aioli

Price List:

Canapes:

Soft Drinks (sale or return)
House red \& white wine (sale or return)
Chef depending on menu
1 Head waiter (minimum 4 hours)

## Staff (minimum 4 hours)

Equipment washing up charge
$3 \mathrm{pp}=£ 9$
$5 \mathrm{pp}=£ 14$
$8 \mathrm{pp}=£ 22$
$£ 3$ per litre
$£ 12.50$ per bottle
from $£ 180$
£22 per hour
$£ 20$ per hour
$£ 0.50$ pp

All prices subject to VAT


