

Catering with Spoitt 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



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, tea, juice, water, & biscuits	Mid-morning coffee, tea, & biscuits	Lunch with soft drinks	Afternoon coffee, tea, & biscuits	Price ex VAT	Price inc VAT
Working Lunch Package 1	9am	N/A	12.30pm	N/A	£23.00	£27.60
Working Lunch Package 2	9am	11am	12.30pm	N/A	£25.00	£30.00
Working Lunch Package 3	9am	N/A	12.30pm	3pm	£28.00	£33.60
Working Lunch Package 4	9am	11am	12.30pm	3pm	£31.00	£37.20



EXAMPLE INDIVIDUALLY BOXED LUNCHES - £16

STANDARD 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





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

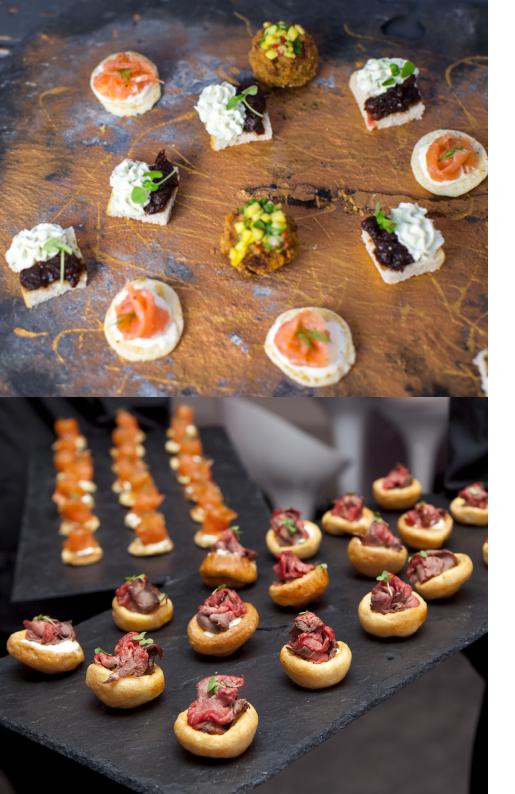
DESSERTS

Pear & Almond Frangipane

Cheesecake

Chocolate Torte





EXAMPLE CANAPE RECEPTION SAMPLE MENU AT £14

Roast 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: 3 pp = £9

5 pp = £14

8 pp = £22

Soft Drinks (sale or return) £3 per litre

House red & white wine (sale or return) £12.50 per bottle

Chef depending on menu from £180

1 Head waiter (minimum 4 hours) £22 per hour

Staff (minimum 4 hours) £20 per hour

Equipment washing up charge £0.50 pp



