



Catering services

From simple, drop off cold finger and fork buffets to comfort food hot food stations or even plated Private dining and anything in-between, we've developed a range of menus to suit almost any occasion.

Please take a look through what we have to offer. Feel free to drop us a line and let us create a menu profile that best suits your event

Cold finger & fork food

The most cost effective form of buffet is a cold, drop off buffet, presented on high quality boards bowls & platters. On request we can supply eco friendly disposable or china plates, cutlery & napkins, Cold buffets are also most appropriate where no kitchen facilities (are areas to set up a makeshift kitchen) are available at the venue, meaning the food has to be delivered ready to go. Cold buffets can be given a higher level of presentation by incorporating ceramic platters & plates and stainless steel cutlery Also we can incorporate grazing board type presentation for a stylish and visually appealing presentation.

Hot Food

The menus included in the hot buffet section usually require chefs to have access to kitchen facilities at the venue. This could simply be your domestic or office kitchen, or it could be a back of house space, which we bring our mobile equipment into to create a catering kitchen. You'll also need a chef or team of chefs on site to finish preparing, cooking & garnishing your food, so it arrives with your guests piping hot & delectable. In some circumstances (for example on set catering) we can deliver food which is already hot, but this can effect the variety of food we are able to provide. Unless the chefs costs have not been worked within your package costs for chefs on site are as follows :

Chefs to finish cooking/presenting on site :set rate per event

Service staff

Why not let us arrange front of house staff to serve drinks and/or help with serving and clearing food at your event? Our front of house team are highly trained in making the event run smoothly, leaving your guests feeling well looked after.

Service staff booked on min 4.5h booking



Catering services

Hire equipment

In most cases we will be on hand to help and advise you in organising your event so if you require any equipment to support your event, such as glassware, tables, linens, crockery, cutlery or serving trays, we can help. With the option of hiring via us or directly with one of our service providers Hire includes collection & delivery plus all the washing up is included as standard with all quoted prices.

Drinks.

We offer tea, coffee and cold drink services and event drink services however we have also learnt on many occasions alcoholic drinks are normally something you may prefer to source yourself so for this reason, we do not charge cork-age and are happy to serve your drinks, should you wish to provide them yourselves.

We are able to supply Bar and drink service staff plus Mix-ologist's on request subject to availability. We also work with recommending bar teams that can assist you on special request.

Delivery

We offer delivery in and around Birmingham and the surroundings areas, subject to delivery charges.

We aim to offer a competitive and reasonable pricing structure. Using fresh ingredients, locally sourced .

**Pricing: all pricing is based on a min required order of 10 covers unless stated otherwise
Canapés min order 20 guests**

Contact us for bespoke requirements, we are happy to assist you with the menu planning and creation, with assistance with event management.

Although we do our best to accommodate dietary requests Our kitchens do contain elements of ingredients such as nuts, seeds, flour, eggs and dairy.

We can not take responsibility for any food consumed if no reference to an intolerance or allergy has been brought to our attention prior to booking .

We request that clients confirm any dietary requests no later than 5 days before the event.

Buffet menus

Cold Finger Food

Simple Sandwiches and Crisps

A selection of freshly made sandwiches, with bowls of walkers crisps

5.50 pp

Sandwiches, Crisps , cake and fruit

A selection of freshly prepared sandwiches & mini rolls, bite-size cake
fresh fruit platter and bowl of walkers crisps

8.50pp

Sandwiches , small bites cake and fruit

A Selection of freshly prepared sandwiches

Bacon and cheese turnovers

Vegetable spring rolls [v]

Onion bhaji mint yoghurt [v]

Chicken satay skewer with Sriracha mayonnaise

Home-made bite-size cake

fresh fruit

10.50pp

Sandwiches , small bites cake and fruit

A Selection of freshly prepared sandwiches & mini rolls

Sesame encrusted sea-tout skewer wasabi mayonnaise

Spicy fried chicken fillet skewer chipotle mayonnaise

Mushroom and caramelized leek parcels [vg]

Vegetarian pakora & samosa[v]

Prosciutto with crushed butter bean ciabatta crostini

Home-made bite-size cake

fresh fruit

13.50pp

Chefs daily menu

4 or 6 savoury choices

Ideal for busy PA's and event management just provide dietaries and we put a menu together that will accommodate your event.

Taking the pressure off searching through menus

Sandwiches + Chefs daily

4@ 10.50pp / 6@ £14.50

a selection of finger food suggestions

Bite size finger food ideal for buffet, Grazing or canapé style service

- Smoked salmon, bagel with cream cheese and chive
- Vine tomato, mozzarella and basil pesto on grilled ciabatta [v]
- Crushed minted pea feta cheese on toasted ciabatta [v]
- Tomato jam , Manchego cheese toasted ciabatta [v]
- Hummus, piquillo pepper on toasted sourdough[v]
- Chestnut mushroom and caramelised leek puff pies [vg]
- Spiced lentil and red pepper vegan-roll [vg]
- Farmhouse Cheese scone with Tomato Jam [v]
- Ricotta and cherry vine tomato tart fin [v]
- Chicken lemongrass and cumin satay skewer with Sriracha mayonnaise
- Sesame encrusted sea-tout skewer wasabi mayonnaise
- Sage and onion sausage rolls bites caramelised apple
- Garlic & herb chicken and chorizo skewer
- Masala spiced chicken with mango glaze
- Farmhouse cheddar cheese scone with bacon jam
- Pea Blinis, wild mushroom, & tarragon pate[v]

Optional Add -on's

Salad Pots 4.50 per pot min order 20

- Cherry vine tomato, oven roasted tomato roquette leaves , buffalo mozzarella
- Poached flaked salmon, edamame bean, pea and radish with pickled ginger ponzu dressing
- Roasted spiced butternut squash, baby spinach, crumble goats cheese pomegranate molasses
- kos leaves croutons, parmesan with sliver anchovy and ranch dressing
- Giant cous cous , feta , herbs and pomegranate
- Fattoush salad, vine tomato cucumber & radish with fried pitta bread mixed leaves , lemon oil and za' ata

Grazing Menu

Drop off finger foods delivered ready to be served straight to the boardroom

Grazing Board buffets

Mini Mezze

Grazing Platter of Kalamata olives, Grilled herb encrusted chicken, oregano and lemon marinated feta cheese, vine ripened tomatoes, cucumber Babaganoush, hummus Tzatziki & toasted pitta chips

12.50pp

Mini Antipasti

Grazing Boards of Prosciutto, Milano salami, mortadella, vine tomato Salsa, Nocellara olives, mozzarella pearls, Marinated Artichokes, grilled courgettes with toasted Ciabatta bruschetta

13.00pp

Mini Spanish Tapas

Grazing boards of Sliced Spanish Serrano ham, Chorizo, Aged Manchego, Potato and pepper tortilla, marinated olives, roast peppers silver anchovy, garlic prawns with sourdough Baguette

12.50pp

Lunch time Add-on

Filled sandwiches or mini rolls with bowls of hand cooked crisps

5.50pp

Variety of freshly prepared fillings :

may include

Rare roast beef horseradish & roquette, Glazed ham Dijon mustard mayonnaise,

Roast chicken Pesto, Chicken and Bacon mayonnaise,

Chicken coronation, Atlantic shrimp & chive

Smoked salmon cream cheese pate, Poached sea trout with lemon aioli

Farmhouse cheddar onion pickle, Humus & roasted vegetable

Farmhouse cheddar vine tomato, Cream cheese spring onions

Egg & spring onion mayonnaise, Tuna & sweet chilli

Stylish Grazing buffets

Grazing Board buffet pre set options

Grazing tables start from 19.00pp

including presentation set up

op 1

Finger food

Open top bruschetta and crostini

Sliced Spanish Serrano ham, Manchego with roast pepper on ciabatta

Hummus, piquillo pepper on toasted sourdough [vg]

Crushed minted pea feta cheese on toasted ciabatta [v]

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Bite-size nibbles

Chestnut mushroom and caramelised leek puff pies [vg]

Beetroot Blinis with smoked salmon pate, chives & caviar

Garlic, herb chicken & chorizo skewers

Grazing board

Selection of antipasti, Bresola, prosciutto, Milano salami
marinated artichoke, mozzarella, sun blush tomatoes grilled courgette

*

Cheese board

Farmhouse Cheddar, Shropshire blue, Normandy Camembert
crackers and grapes

*

Dessert

Chocolate brownie & salted caramel shot pots

Call for Bespoke event prices

Supply of eco Palm leaf plates and birch wood cutlery eco napkins available on request

Stylish Grazing buffets

Vegan Grazing opt

op 2

Vegan Savoury bites

Beetroot Falafel with plant based mint yoghurt [vg]

Spiced Sweet potato & kidney bean puff pie bites [vg]

Vegetable spring rolls with sweet chilli dipping sauce [vg]

Ciabatta crostini

Cherry tomatoes shallots, black olive [vg]

Crushed peas with vegan feta mint and sumac [vg]

Mezze board

Muhammara -Roasted pepper and walnut dip

Humus with sumac and lemon oil [vg]

Breadstick, toasted pitta & tortilla chips

Mediterranean olives & marinated garlic[vg]

Salad Bowls

Citrus salad with dates, rocket, mint and toasted coconut [vg]

Bulgur wheat tabbouleh with lemon herb dressing[vg]

Bombay carrot salad , cashews and Indian spiced dressing [vg]

Vegan dessert

Mango panacotta , passion fruit jel [vg]

Pumpkin seed & Apricot Granola bars [vg]

Call for Prices

Stylish Grazing buffets

We include set up & presentation

Grazing Boards

op3

Mini Spanish Tapas

Grazing boards of Sliced Spanish Serrano ham, sautéed Chorizo,
sliced Manchego,
Potato and pepper tortilla, marinated olives & cherry tomatoes roast pepper
with sourdough Baguette croutons

*

Finger food

Sage and onion sausage rolls bites caramelised apple
Farmhouse Cheese scone with Tomato Jam [v]
Indian spiced chicken with mango chutney
Smoked Mackerel pate bagel with cream cheese and chive
Tart Fin pesto mascarpone with baby leaf spinach and tomato[v]

Salad bowl

kos leaves garlic croutons, parmesan & Caesar dressing
Poached flaked salmon, edamame bean, pea and radish with pickled ginger ponzu dressing.

Dessert

Rose water fruit salad pots [vg]
Orange drizzle cake [v]

[Call for Prices](#)

Lunch boxes

Ideal for busy working lunches , Crew catering , office events
Contains: Sandwich, 2 savoury items , plus cake & bag of crisps
Boxed and ready for delivery , Ideal for large scale events

from 6.50 pp min order 50

VIP Lunch Boxes

freshly prepared in house by our chefs

Our lunch boxes consist of bread rolls , cold starter , main course, cheese selection and dessert

Chefs menu

We change the menus to suit client requests , simply tells us the dietaries and we take care of the rest

meals are served in sealed containers suitable transporting and come with eco friendly wooded cutlery and napkins

17.00pp min order 12

menu example

Bread rolls & butter

*

Poached fjord sea trout, pea, edamame bean and radish salad soy and pickled ginger dressing

*

Grilled Chicken, Bulgar wheat tabbouleh, lemon honey dressing

*

Cheese, Grapes & biscuits

*

Classic Crème caramel

**



Menu

Our comfort classics menu has been created with flavour in mind rustic wholesome familiar dishes lovingly prepared and ideal for all manner of events

let us create a bespoke meal planned to your events requirements whether its working lunch event or family gathering

Beef lasagne

Slow cooked prime minced beef, layered pasta encased in a rich tomato fondue creamy white sauce topped with cheese and baked to perfection.

Beef and Ale

British beef, slow cooked till tender in a rich IPA jus with baby onions & mushrooms served with sautéed potatoes

Cottage pie

Prime minced beef slow cooked until tender in a rich gravy with onions celery and carrots , topped with fluffy mashed potatoes

Lamb Moussaka

Lean lamb slow cooked in rich meat juices, layered with aubergines and potatoes topped with white sauce and feta cheese baked until golden

Sheppard's pie

Prime lamb slow cooked with onions, carrots and peas made extra special with a touch of Scottish haggis to add extra richness then topped with mashed potatoes

Chicken Dansak

Boneless chicken cooked in tasty curry sauce with lentils and pineapple served with basmati rice

Piri Piri Chicken,

Seasoned chicken in a hot and tangy glaze served on a bed of roasted peppers and sweet onions with rustic sautéed potatoes



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Chicken and Ham pie

Succulent chicken in a white chicken veloute pulled ham , baby onions button mushrooms served with fine beans and crispy puff pastry lid

Thai Green chicken curry

Marinated chicken in a hot curry of coconut milk, green chillies, lemongrass galangal and lime leaves served with fragrant rice

Prime British Pork sausages

Gluten free prime British pork sausages smothered in onion gravy served with lashings of mashed potatoes

Smoked Bacon loin

Slow cooked loin of cured bacon, hand carved served roast apple, cider cream with new potatoes

5 Spice pork belly

Fragrant 5 spiced British pork belly with soy and brown sugar served on a bed of bean sprouts with steamed rice

Pork shoulder

Slow roasted shoulder of pork, classically served with roasted apples sauce , sage and onion stuffing, roasted new potatoes with seasonal vegetables



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Vegetable Tagine

Roast butternut squash , aubergine and sweet potato cooked in aromatic spices, olives, carrots and oranges served with herb cous cous

Vegetable Lasagne

Mediterranean vegetables layered pasta with a rich tomato and bechamel sauce topped with cheddar cheese and baked until golden brown

Mushroom Gnocchi

Potato gnocchi with sautéed wild and cultivated mushrooms in a white wine cream sauce

Spiced Chic pea curry

Spicy chic peas, sweet potato and spinach in a rich curry sauce served with naan bread[vg]

Kerala style Cauliflower korma

vibrant vegetable curry with coconut milk and fresh herbs , served with rice and Paratha[vg]

Require Service staff for the event contact us for quotation staff charged on an hourly bases , travel expenses may be applicable .

At locations when food requires to be heated, and out of range from our local area on-site kitchen facilities will be required if no facilities are available on site an additional fee for this equipment will be incurred. Electrical points are essential .



Menu

Desserts

Eaton mess, forest fruits whipped cream

Date sponge sticky toffee sauce

Baked vanilla cheesecake, compote of berries

Lemon tart, raspberry couli

Pineapple upside down cake, golden syrup

Chocolate brownie , whipped cream

Old fashioned treacle tart

Chocolate chip brioche bread and butter pudding

Mango and passion fruit pavlovas

Biscoff cheesecake chocolate sauce

Apple crumble with custard

Carrot cake with cream cheese frosting

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