

the
dimblebee
catering
Co.

Corporate & Hospitality Catering

Our high quality menus are made from fresh ingredients using the best in local suppliers.
Our menus are flexible and please contact us for options for event or venue catering for 10 to 1,500 guests.

TEA & COFFEE

- £3.50 per person -

Selection of teas and filter coffee for self-service

SEASONAL FRUIT BOWL

- £3 per head -

BREAKFAST ROLLS

(gluten free bread available on request)

- £4.50 per roll -

Cumberland sausage in a bread roll

Smoked bacon in a bread roll

Vegetarian sausage with melted cheese in a bread roll (v)

Mushroom and melted cheese in a bread roll (v)

FRESH BREAKFAST

- £12 per person -

Fresh orange juice, cereals selection, natural yoghurt,

Sliced fruit pot

Smoked salmon and cream cheese bagel

Mini pastries with butter and preserves

HOT BREAKFAST CHOICES

- £12 per person -

Butcher's pork sausage, bacon, scrambled eggs, grilled tomato, beans, granary roll

Vegetarian sausage, mushrooms, grilled tomato, beans, granary roll (v)

Smoked salmon, scrambled eggs with English muffin

EXTRAS

Fresh juices - £8/jug (serves 6)

Mineral waters (still or sparkling) 1tr bottle - £3.50

Mineral waters 500ml bottle - £2 ea

Sparkling Pressé selection - £3.50 ea

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LIGHT LUNCH (min 5)
- £9.95 per head -

Selection of thick cut granary and white farmhouse sandwiches with quality fillings –
(gluten free available on request)

Goats cheese and red onion marmalade, roasted peppers and rocket leaves (v)

Ploughmans cheddar cheese with tomato, pickle and mixed leaves (v)

Coronation chicken and crispy bacon with mixed leaves

Honey roast ham and wholegrain mustard

Classic egg and cress with mayonnaise

Selection of mini cakes of the day (v) (g/f on request)

Fresh fruit skewers

Thick cut crisps (g/f)

FLEXIBLE WORKING LUNCH (min 5)

Selection of thick cut granary and white farmhouse sandwiches with quality fillings
PLUS, your choices from the following (gluten free options on request) -

Delicious scotch eggs and chive mayo (v)

Mixed roasted vegetable filo tarts (v)

Olive tapenade crostini (v)

Baba ganoush, hummus and oils with toasted pitta bread (v)

Red Leicester and spring onion quichelets (v)

Thick cut crisps (g/f)

Pork and sage sausage rolls

Mixed vegetable frittata with red pepper mayo (v) (g/f)

Salmon goujons with tartar sauce

Chilli and lime chicken skewers (g/f)

Crudities and dips (v) (g/f)

Basil marinated mozzarella and cherry tomato skewers (v) (g/f)

Mini French bread pizzas (v)

Goats cheese and mixed roasted red pepper tartlets with onion chutney (v)

Mini cake selection of the day (v) (g/f on request)

Individual fruit salad pots (g/f)

3 options - £9.75 pp

4 options - £12.50 pp

5 options - £14.75 pp

6 options - £16.95 pp

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DIRECTOR'S LUNCH
- £17.95 per head -
Presented as a quality grazing buffet

Selection of homecooked meats; roast beef & horseradish sauce, cider ham with chunky apple sauce

Poached salmon fillet served with watercress, lemon and dill mustard (g/f)

Homemade vegetarian quiche of the day (v)

Warm new potatoes with parsley butter (g/f)

Mediterranean roasted vegetable mint couscous (v)

Waldorf salad (v) (g/f)

Deli coleslaw (v) (g/f)

Greek feta & olive salad (v) (g/f)

Selection of rustic breads (v) (g/f)

Fresh fruit platter

Mini cake selection (v) (g/f)

SALADS

- £5.95 each per head -
Fresh handmade salads

Cucumber with smashed garlic, sesame and ginger (v) (g/f)

Baba ganoush, hummus and oils with toasted pitta bread (v)

Baby new potato salad with sundried tomatoes (v) (g/f)

Mediterranean roasted vegetable couscous (v)

Spinach leaf and anchovy salad with lemon and garlic croutons

Pea tabbouleh (v)

Melon, cucumber & feta salad (v) (g/f)

Mixed sweet and vine tomato, roasted pepper & red onion salad (v) (g/f)

Mixed green leaf salad and parmesan cheese shavings

Beef tomato and mozzarella with pine nuts and olive oil dressing

Homemade deli-style coleslaw

Tomato, basil and roasted red pepper pasta salad

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HOT BUFFET (min 20 persons)
- 2 options £17.95 pp -

Salmon fillet, roasted cherry tomato, watercress salad and new potatoes (g/f)

Coq au vin, shallots and red wine, with creamy mash (g/f)

Smoked haddock, prawn and salmon fish pie with green beans (g/f)

Roasted vegetable lasagne with celeriac slaw (v) (g/f)

Rich beef bourguignon with crusty breads and butter

Thai style vegetable curry with sticky rice (v)

Mushroom stroganoff with rice (v)

Mixed vegetable wellington with a rich sundried tomato sauce (v)

Lamb shepherd's pie with garden peas

Thai style chicken curry with sticky rice

Beef chilli con carne with nachos and sour cream

Lamb stew with dumplings with crusty breads and butter

Steak & ale pie with wedges

INDIVIDUAL DESSERTS

- £7.95 each -

Strawberry cheese cake (v)

Chocolate trio mousse (v) (g/f)

Tart citron (v)

Summer Fruit Pudding (v)

Baked Vanilla Cheese Cheesecake (v)

Blackforest Roulard (v) (g/f)

Tart Citron with a mixed berry compote (v)

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SHENTON SCONES™

- £6.50 per head-

Homemade mini scones with clotted cream and strawberry preserve (v)

CHEESE PLATTER (min 5)

- £9 per head -

Selection of Midlands Cheeses with Biscuit

HIRE OPTIONS

Crockery, cutlery
Glassware
Quality white trestle linen
Quality white linen napkins
Poseur tables

DELIVERY & STAFFING OPTIONS

Delivery on disposables as a drop (default option)
Delivery and collection later (crockery, wood boards etc)
Delivery, layout, staffing for assisted service

NOTES

Orders to be placed a minimum of three working days in advance please.
Prices are subject to vat.

The award winning Dimblebee Catering Corporate Event Team very much look forward to being of service for your event.

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