

HIGH QUALITY CATERING - LUNCH DELIVERY FOR BUSINESS



HIGH QUALITY DIRECTORS & BUSINESS LUNCH DELIVERY MENU 2019

**HIGH QUALITY
MENUS FOR
BUSINESSES**



*High quality foods,
beautifully presented to
represent your business*

*Delivered as a drop, or
as a staffed service*

HANDWRAPPED BREAKFAST ROLLS

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)

- £4.50 per roll –

FRESH BREAKFAST

Cereal selection, natural yoghurt

Sliced fresh fruit pot

Smoked salmon and cream cheese bagel

Mini pastries with butter and preserves

- £12 per person –

DRINKS

Selection of teas and filter coffee for self-service - £3.50 per person

Fresh juices (Jug serves 6) - £8 ea

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

Sparkling Pressé selection - £3.50 ea

LIGHT LUNCH (min 6)

Mixed white and granary sandwiches with quality fillings –

Coronation chicken and crispy bacon with mixed leaf

Honey roast ham and wholegrain mustard

Classic egg and cress with mayonnaise

Thick cut artisan crisps

Goats cheese and red onion marmalade, roasted peppers and mixed leaf (v)

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

Selection of mini cakes of the day (v)

Fresh fruit skewers

- £9.95 per person -

FLEXIBLE WORKING LUNCH (min 6)

Chef's own selection of granary and white sandwiches with quality fillings

Plus choose your own options from the following –

Delicious homemade scotch eggs and chive mayo

Thick cut artisan crisps

Pork and sage sausage rolls

Breaded salmon goujons with tartar sauce

Chicken skewers with chilli flakes and lime juice

Spicy falafel sausage rolls with sesame seeds (v)

Mixed roasted vegetable filo tarts (v)

Olive tapenade crostini (v)

Mixed vegetable frittata with red pepper mayo (v)

Hummus and oils with toasted pitta bread (v)

Red Leicester and spring onion quichelets (v)

Crudities and dips (v)

Basil marinated mozzarella and cherry tomato skewers (v)

Mini French bread pizzas (v)

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

Mini cake selection of the day (v)

Individual handmade fruit salad pots (v)

3 options - £9.75 pp

4 options - £12.50 pp

5 options - £14.75 pp

6 options - £16.95 pp

SEASONAL FRUIT BOWL

Clean, crisp, fresh fruit display

- £3.50 per person –

LUXURY DIRECTOR'S LUNCH (min 20) - presented as a quality grazing buffet

Homemade roast beef and horseradish sauce

English cider ham with chunky apple sauce

Poached salmon fillet served with watercress, lemon and dill mustard

Homemade vegetarian quiche of the day (v)

Warm new potatoes with parsley butter

Mediterranean roasted vegetable mint couscous (v)

Waldorf salad (v)

Homemade deli coleslaw (v)

Greek feta and olive salad (v)

Selection of rustic breads (v)

Fresh fruit platter (v)

Mini cake selection (v)

- £19.95 per person -

ADDITIONAL SALAD OPTIONS

Fresh handmade salads

Spinach leaf and anchovy salad with lemon and garlic croutons

Cucumber salad with smashed garlic, sesame and ginger (v)

Rainbow slaw with tahini dressing (v)

Pasta salad with tomato, basil and roasted red pepper (v)

Moroccan style pea tabbouleh, bulgur wheat, peas, garlic, mint, parsley & coriander (v)

Chive and cold new potato salad (v)

Mozzarella and tomato salad with balsamic (v)

Dressed panzanella Tuscan tomato, onion, bread and red pepper salad (v)

Mixed tomato and red onion salad with basil and olive oil (v)

Green bean and radish salad with crunchy chickpea dukkha (v)

Mixed green leaf salad with parmesan shavings, olive oil and balsamic vinegar (v)

- £8.95 each per person -

**HOT BUFFET
MENU**

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*Beautifully presented
menu options*

*Presented in quality
chafing dishes*

*Requires staffing, quote
on request.*

Min 20 persons

Shepherd's pie (lamb or beef) with garden peas
Salmon fillet with roasted cherry tomato, watercress salad and new potatoes
Coq au vin, chicken, shallots and red wine, with creamy mash
Beef lasagne with mixed green leaf salad
Thai style chicken curry with rice
Beef chilli con carne with coriander rice and sour cream
Butcher's own 'bangers and mash' with onion gravy
Lamb stew with dumplings
Traditional steak and ale pie with garden peas
Rich beef bourguignon with crusty bread
Thai style vegetable curry with sticky rice (v)
Chickpea and butternut squash tagine with flat bread(v)
Large goat's cheese and roasted pepper filo tart with balsamic glaze and green leaf (v)

2 options £17.95 per head
3 options £23.95 per head

DESSERT BUFFET

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*Luxury desserts to be
enjoyed*

Strawberry cheese cake (v)
Tart citron with a mixed berry compote (v)
Individual banoffee pies (v)
Fresh seasonal fruit salad (v)
£7.95 each

SHENTON SCONES™

Homemade mini scones with clotted cream and strawberry preserve (v)
- £5.50 per head -

CHEESE PLATTER (min 5)

Selection of handpicked cheeses with artisan biscuits and lightly salted butter
- £5.95 per head -

HIRE OPTIONS

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Quoted on request

Crockery (white)
Quality cutlery
Glassware
Quality trestle linen (range of colours available)
Quality linen napkins (range of colours available)
Poseur tables

DELIVERY AND STAFFING

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Quoted on request

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

NOTES

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Please ask about our in-office banqueting, bowl foods and canape services.
Wines and bar services available on request.
Gluten free breads and options available on request.
Surcharge for deliveries required before 8.30am or weekends.
Minimum order quantities may apply.
Orders to be placed at least 3 working days prior please

Prices exclude vat, staffing, travel, tableware and kitchen hire.
Vegetarian, gluten free, dietary and vegan options are available.

Winners – The Food Awards England, Best Caterers (Midlands), Winners – NICHE Magazine, Best Wedding Services,
Winners – Guides for Brides, 5* Customer Service Award – As featured in VOGUE

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