

HIGH QUALITY CATERING - LUNCH DELIVERY FOR BUSINESS MENU 2021



*the*  
dimplebee  
catering  
Co.

BOXED &  
DELIVERED SAFELY

# Corporate lunches

DELICIOUSLY DECADENT  
LIGHT BITES AND  
DESSERTS

HIGH QUALITY  
 MENUS FOR  
 BUSINESS



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

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



**HANDWRAPPED BREAKFAST ROLLS (min 6)**

Cumberland sausage in a bread roll

Smoked bacon in a bread roll

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

Vegan sausage in a bread roll (ve)

Smoked salmon, rocket and cream cheese New York bagel

- £4.95 per roll

**FRESH BREAKFAST**

Selection of mini pastries

-£3.95 per person

**LIGHT LUNCH (min 6)**

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

Chicken caesar with bacon and croutons

Honey roast ham and wholegrain mustard

Classic egg and cress with mayonnaise (v)

Coronation chicken with mixed leaf

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

Thick cut artisan crisps

*Plus choose your own options from the following –*

Selection of mini cakes of the day (v)

*or*

Individual handmade fruit salad pots (v)

- £10.95 per person -

**SHAKER SALADS (min 6)**

Favorite quinoa salad with lemon vinaigrette (v) (ve) (gf)

Couscous salad with chickpease dressing with Dijon mustard vinaigrette (v) (ve)

Greek pasta salad with Greek vinaigrette (v)

Lentil and barley salad with pomegranate and feta with apple cider vinaigrette (v)

Chicken caesar salad with caesar dressing

- £4.50 each –



**FLEXIBLE WORKING LUNCH (min 6)**

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

*Plus choose your own options from the following –*

Delicious homemade scotch eggs and chive mayo

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)

Tomato, red onion, basil bruschetta (ve)

Mixed roasted vegetable filo tarts (v)

Basil marinated mozzarella and cherry tomato skewers (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)

Thick cut artisan crisps

Crudities and dips (v)

3 options - £11.95 pp

4 options - £14.95 pp

5 options - £16.95 pp

6 options - £18.95 pp



**LUXURY DIRECTOR'S LUNCH (min 10) - 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

Moroccan couscous spices with za'atar and pomegranate (v)

Quinoa salad with grilled halloumi (v)

Homemade vegetarian quiche of the day (v)

Homemade deli coleslaw (v)

Greek feta and olive salad (v)

Selection of rustic breads (v)

Afternoon tea mini cake selection (ve)

- £21.95 per person –



**'DROP IN'  
 AFTERNOON TEA**

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*Can be made to your  
 exact dietary  
 requirements.*

**Min 6**



*Finger Sandwiches: -*

Smoked salmon and cream cheese with chives

Honey roast ham and wholegrain mustard

Roast beef and creamy horseradish sauce

Classic egg and cress with mayonnaise (v)

Classic British cucumber sandwich with sea salt and white pepper (ve)

Selection of mini cakes

Classic mini vanilla scones

Clotted cream and jam

- £12.95 each -

**MINI SCONES**

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

- £3.95 per head-

**CHEESE PLATTER (min 6)**

Selection of handpicked cheeses with artisan biscuits and lightly salted butter

- £6.95 per head –



**ANTIPASTI GRAZING BOX (min 6)**

Selection of handpicked cheeses with artisan biscuits or artisan bread rolls, Prosciutto crudo, Milano Salami, Napoli Salami, lightly salted butter, black olives, grapes, onion chutney and walnuts

- £9.95 per head -

**HIRE OPTION  
 NOTES**

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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)

Delivered individually packed per person.  
 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

**DELIVERY AND  
 STAFFING**

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*Quoted on request*

Please ask about our in-office banqueting, bowl foods and canape services.  
 Wines and bar services available on request.  
 Surcharge for deliveries required before 8.30am, bank holidays or weekends.  
 Minimum order quantities may apply.  
 Orders to be placed at least 3 working days prior please. Cancellation min 48hr required.

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