

HIGH QUALITY CATERING



LUNCH DELIVERY FOR BUSINESS MENU 2022

**HIGH QUALITY
MENUS FOR
BUSINESS**



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

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



HAND WRAPPED BREAKFAST ROLLS (min 6 persons)

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)

New York bagel - smoked salmon, rocket and cream cheese

- £4.95 per roll

MINI PASTRIES

Selection of mini pastries

- £3.95 per person

LIGHT LUNCH (min 6 persons)

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

Chicken and pesto salad

Honey roast ham and wholegrain mustard

Classic egg and watercress with mayonnaise (v)

Coronation chicken with mixed leaf

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

Carrot hummus and coriander salad

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 chickpea dressing and dijon mustard vinaigrette (v) (ve)
- Greek pasta salad with a 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)
- Goat 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



*Can be made to your
 exact dietary
 requirements.*

Min 6



Afternoon Tea - 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

the
dimblebee
catering
Co.



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 OPTIONS

.....

Quoted on request

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

**DELIVERY AND
STAFFING**

.....

Quoted on request

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

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 minimum 3 working days prior. Cancellation min 48hrs required.

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

The Dimblebee Catering Company Ltd, Unit 10 Linwood Workshops, Linwood Lane, Leicester, LE2 6QJ
Tel: 0116 283 3327

info@dimblebeecatering.co.uk
www.dimblebeecatering.co.uk

© The Dimblebee Catering Company Ltd. Co reg: 07827086, VAT 165 077 989. All goods and services are supplied subject to our Terms & Conditions which are available from our website. If you require further information on the allergen content of our foods please ask and we will be happy to assist.