
ELEVATE YOUR CORPORATE EVENTS WITH EXCEPTIONAL CATERING

FROM POWER BREAKFASTS TO EXECUTIVE
LUNCHES AND ELEGANT EVENING RECEPTIONS,
OUR CORPORATE CATERING SERVICES ARE
CRAFTED TO IMPRESS.

WE BLEND CULINARY CREATIVITY WITH
FLAWLESS SERVICE, DELIVERING FRESH,
HIGH-QUALITY MEALS THAT ENERGISE YOUR
TEAM AND DELIGHT YOUR GUESTS.

WHETHER YOU'RE HOSTING A CLIENT MEETING, A
STAFF CELEBRATION, OR A LARGE-SCALE
CONFERENCE, WE OFFER CUSTOMISED MENUS,
FLEXIBLE PACKAGES, AND FULL-SERVICE
SUPPORT TO MEET YOUR UNIQUE NEEDS.

OUR DEDICATED TEAM ENSURES EVERY DETAIL IS
HANDLED SEAMLESSLY, SO YOU CAN FOCUS ON
WHAT YOU DO BEST.



M E N U S

BREAKFAST CORPORATE CATERING

White Floured Bap - Pork and Leek Sausages - Streaky
Bacon

Freshly Squeezed Orange juice - Fresh Apple Juice

Natural Yoghurt and Summer Fruit Mini Pots

Freshly Baked Croissants

Danish Pastries

Tea and Coffee

Eggs Benedict*

Smashed Avocado, Smoked Salmon - On Toasted
Sourdough*

Ham and Cheese Omelettes*

*Supplement will apply - £6.00 per extra



SANDWICH LUNCH

Free Delivery Within 5 Miles

White and Brown Farmhouse Bread With a Selection of the
Below Fillings:

Roast Beef and Radish

Cheese Savoury

Coronation Chicken

Ham and Pease Pudding

Smoked Salmon and Cream Cheese

BLT



BUDDHA BOWLS COMPLETE WITH SMOOTHIE AND PROTEIN BALL

King Prawns, Smashed Avocado, Hummus, Beetroot,
Rocket, Carrot, Fragrant Rice,

BLT - Quinoa Bowl, Streaky Bacon, Gem Lettuce, Sun Dried
Tomato, Spring Onions, Sesame,
Lemon Mayo.

Lemon Herb Chargrilled Chicken - Bulgar Wheat,
Watercress, Peppers, Chive Yoghurt, Carrot
& Spring Onions.

Garden Bowl - Mango, Chickpea, Smashed Avocado,
Roasted Red Pepper, Cucumber,
Coriander, Cous Cous.

Comes With a Smoothie of the Day & Protein ball.

Bring colour, balance, and vitality to your corporate lunch with
our beautifully curated Buddha Bowls. Designed to energise
and impress, each bowl is a harmonious blend of wholesome
grains, fresh vegetables, and bold global flavours. Perfect for
team lunches, wellness events, or client meetings.



WORKING LUNCH

Drop & Go Cold Food, Buffet Style

Homemade Sausage Rolls

Leek and Mushroom Quiche Tartlet

Chicken Lemon Herb Skewer

Sweet Potato and Spinach Frittata

Greek Inspired Cous Cous

Open Beef Sourdough Sandwich, Horseradish Mayo

Chocolate Fudge Brownie



HOT AND COLD NETWORKING LUNCH

Mini Espresso Cup of Soup of the Day

Tomato and Goats' Cheese Arancini

Mini Thai Chicken Flat Breads, Cucumber Raita

Honey Glazed Pork Belly Skewer

Mini Fish Cakes and Tartare Sauce

Fresh Green Garden Herb Salad.

Raspberry Frangipane Tart



HOT BOWL FOOD

Hot Bowl Food is a Brilliant Choice for Corporate Events. It is Stylish, Satisfying, and Easy to Enjoy While Networking.

Thai Massaman Chicken Curry with Fresh Lime Leaves, Coriander, Coconut Rice

Teriyaki Salmon with Pak Choi and Fragrant Rice Traditional.

Slow Cooked Beef Bourguignon with Butter Mash

Four-Cheese Macaroni with Roast Butternut Squash and Spinach (v)

Chargrilled Steak and Chips, Peppercorn Sauce, Watercress

Pulled Lamb Shoulder 'Tagine', Preserved Lemon & Apricots, Herby Tabbouleh.

Pulled Pork with Apple Slaw over Sweet Potato Mash.

Wild Mushroom Stroganoff with Herbed Rice

Chicken Tikka Masala with Saffron Rice and Coriander Yoghurt

Thai Green Prawn Curry with Jasmine Rice and Lime Leaf

Eton Mess of English Berries, Strawberry and Basil Sauce, Meringues, Vanilla Cream

Lemon Posset, Dried Raspberries, Chantilly & Shortbread Crumble

Sticky Toffee Pudding, Vanilla Ice Cream, Salted Caramel Sauce.

Tropical Cheesecake, Mango & Pineapple Salsa, Passionfruit Sorbet

The Hot Bowls are Based on 30+ Guests and Include:

Four Mini Bowls & Two Mini
Desserts Per Person

Uniformed Staff to Serve the
Bowls and Clear Down.

Crockery, Cutlery & Cocktail
Serviettes.

Onsite Chef, Kitchen equipment,
Travel & VAT



AFTERNOON TEA SAMPLE

Served With Tea and Coffee

Savoury

Mini Quiche Tartlet

Homemade Sausage Roll

Cheese Scone

Smoked Salmon and Lemon Crème Fraiche Cucumber

Coronation Chicken and Gem Lettuce

Roast Beef and Radish, Horseradish Mayo

Sweet

Chocolate and Fudge Brownie

Carrot Cake

Frangipane Tart

Lemon Drizzle Cake

Fruit Scone

Afternoon tea can be a sophisticated and refreshing twist on the traditional corporate lunch. Perfect for networking, client meetings, or team appreciation events.



WHY CHOOSE US?

- DELICIOUS MENU LOCALLY SOURCED
INGREDIENTS
- PROFESSIONAL STAFF AND TIMELY DELIVERY
- DIETARY ACCOMMODATIONS FOR ALL
PREFERENCES AND REQUIREMENTS
- SUSTAINABLE PRACTICES WITH MINIMAL WASTE

**“CRAFTED IN THE NORTHEAST, SERVED
WITH PRIDE – 1901 CATERING
REPRESENTS A LEGACY OF FLAVOUR,
HOSPITALITY, AND HERITAGE.”**

