



Dish

◉ EVENTS AND CATERING ◉



Catering Brochure



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Breakfast



BREAKFAST SANDWICHES

Egg & Cheese Barm - £3.50

Two fried eggs, American Cheese on a toasted buttered barm

Bacon & Egg Barm OR Sausage & Egg Barm - £4.00

Streaky bacon or homemade sausage patty, one fried egg, American Cheese on a toasted buttered barm

Bacon & Sausage Barm - £4.50

Streaky bacon, homemade sausage patty on a toasted buttered barm

Sausage, Bacon & Egg Barm - £4.50

Streaky bacon, house made sausage patty, one fried egg, American Cheese on a toasted buttered barm

Pesto, Egg and Avocado Breakfast Barm - £4.00

Egg, pesto, avocado on a toasted buttered barm

Breakfast Wrap - £4.50

White tortilla wrap filled with American cheese, hash brown, bacon, sausage and egg



GRANOLA POTS & OVERNIGHT OATS

GRANOLA POTS - £3.00 per pot

- Mixed Berry Vanilla Yoghurt Granola Pot
- Tropical Fruit Yoghurt Granola Pot
- VEGAN Mixed Berry Vanilla Yoghurt Granola Pot
- VEGAN Tropical Fruit Yoghurt Granola Pot

OVERNIGHT OATS - £3.00 per pot

- Mixed Fruit Overnight Oats
- VEGAN Mixed Fruit Overnight Oats
- VEGAN Strawberry, Blueberry & Almond Overnight Oats

Continental Breakfast Grazing Box
Choose from Personal £8.00 or Small (Feeds 2-3 people) £22.00

- Selection of pastries
- Sugared Belgian Waffle with chocolate spread
- Mini Granola Yoghurt Pot
- Fresh fruit & Nuts



Lunch



SANDWICHES

PLATTER OF 24 TRIANGLES | £22.00 | CHOOSE 4 SELECTIONS
Served on a soft white or brown bloomer

Roast Beef, Caramalised Onion, Rocket, Mustard mayo
Mozzarella, tomato, pesto, rocket

Cajun chicken, roasted peppers and onions, paprika Mayo, lettuce

Smoked Bacon, Lettuce, Beef Tomato

Roast ham, cheese, black pepper mayo

Free range Egg mayo & cress

Chicken mayo, lettuce

Prawn Marie Rose

Ploughmans | Cheese, pickle, tomato, lettuce

Breakfast | Sausage, bacon, egg mayo

FULL SANDWICHES AVAILABLE
PRICE DEPENDANT ON SELECTION

Menus are subject to change due to seasonality and product availability



BUDDHA BOWLS

Available hot or cold | Can be scaled up and served in chaffing dishes



Tofu Bahn Mi Tofu Noodle Bowl - £7.50 (GF)
Chicken Bahn Mi Tofu Noodle Bowl - £9.00 (GF)
Rice noodles, kimchi, crunchy cucumber cabbage vegan Bahn Mi dressing, cashew nuts

Sweet Potato Coconut Curry Bowl - £7.50 (GF)
Chicken Sweet Potato Coconut Curry Bowl - £9.00 (GF)
Spiced chickpea, sweet potato coconut curry, wild rice, kale, cashews

Satay Chicken White Wild Rice Bowl - £9.00 (GF)
Satay chicken, white and black wild rice, pak choi, cabbage, crushed cashew nuts coriander

Beef Chilli Rice Nacho Bowl - £8.00
Beef chilli white rice, nachos, sour cream chive dip

SALAD BOWLS



Hummus Chickpea Avo Bowl - £7.50

Hummus, spiced chickpeas, avocado, spinach, mixed leaf, flatbread, fresh chilli garnish

Spinach Roasted Beetroot Feta Bowl - £7.00 (GF)

Spinach, roasted beetroot, sweet potato, feta, pomegranate, seeds, mixed leaf salad
balsamic dressing

Chicken Spinach Roasted Beetroot Feta Bowl - £9.00 (GF)

Chicken, spinach, roasted beetroot, sweet potato, feta, pomegranate, seeds, mixed leaf
salad, balsamic dressing

Chicken Superfood Salad Bowl - £9.00 (GF)

Chicken, broccoli, quinoa, chickpeas, spinach, herbs, pomegranate, pumpkin seeds
citrus dressing

Sweet Chilli King Prawn Noodle Salad Bowl - £9.00

King prawns, egg noodles, spring onions, spinach, carrot, cabbage, red onion
cucumber, fresh chilli, sweet chilli dressing

Menus are subject to change due to seasonality and product availability



Grazing



AVAILABLE AS BOXES, PLATTERS AND GRAZING TABLES

PLOUGHMANS

HONEY ROAST HAM
LOCALLY SOURCED GOURMET PORK PIE
HOMEMADE SAUSAGE ROLLS
VINTAGE CHEDDAR CHEESE
CARAMALISED ONION CHUTNEY
PICKLED ONIONS
ENGLISH MUSTARD MAYONNAISE
SELECTION OF BREAD & CRACKERS
SELECTION OF SEASONAL FRUIT & NUTS

ANTIPASTI

SELECTION OF CURED MEATS
LOCALLY SOURCED CHEESE
CARAMALISED ONION CHUTNEY
MARINATED HERB OLIVES
PIQUANTE PEPPERS
PICKLED CORNICHONS
SELECTION OF BREAD & CRACKERS
SELECTION OF SEASONAL FRUIT & NUTS

SWEET TREAT
SELECTION OF MACARONS
BELGIAN SUGAR WAFFLE
DOUGHNUT BITES
PINK WAFERS
CHOCOLATE COVERED PRETZELS
CHOCOLATE BROWNIES
MINI MARSHMALLOWS
SWEET POPCORN
SELECTION OF FRESH FRUIT
CHOCOLATE FUDGE SAUCE

LUNCH BOX A
PERSONAL £7.00 / SMALL £18.50
OPTION 1
SELECTION OF SANDWICHES
HOMEMADE SAUSAGE ROLL
MINI CAKE OR TREAT
CRISPS & SEASONAL FRUIT

MEDITERRANEAN VEGETARIAN
PAPRIKA HUMMUS
HERB MARINATED OLIVES
FETA CHEESE
CHARGRILLED COURGETTE
CUMIN FALAFEL
SPICED CAULI BITES
TZATZIKI DIP
SELECTION OF BREAD & CRACKERS
SELECTION OF SEASONAL FRUIT
SELECTION OF NUTS
{ CAN BE MADE VEGAN ON REQUEST }

LUNCH BOX B
PERSONAL £10.00 / SMALL £27.50
OPTION 2
SELECTION OF SANDWICHES
GOURMET PORK PIE
MINI LOAF CAKE
CRISPS & SEASONAL FRUIT

Menus are subject to change due to seasonality and product availability

Grazing tables	Feeds circa	Cost
Small Gathering	8 - 12 people	£150.00
Medium Gathering	12 - 20 people	£230.00
1m table	20 - 30 people	£285.00
1.5m table	30 - 45 people	£435.00
2m table	40 - 60 people	£580.00
3m metre table	60 - 90 people	£875.00
4 metre table	100 - 120 people	£1,170.00
Tablescaping	Up to 2 metres	£60.00
	Up to 4 metres	£90.00
Flowers & Foliage	Up to 2 metres	£65.00
	Up to 4 metres	£130.00
Flatlay	Free / disposable cutlery and plates included	

Grazing boxes	Feeds circa	Cost
Ploughmans, Antipasti, Med Veg		
Personal grazing box		1 £15.00
Medium grazing platter	2 -3 people	£45.00
Large grazing platter	4-5 people	£55.00
Sweet Treats		
Personal grazing box		1 £10.00
Small grazing platter	2 -3 people	£22.00
Large grazing platter	4-5 people	£32.00

Buffets



Hot Buffet Menus

DISHES CAN BE MIX AND MATCHED TO CREATE A BESPOKE MENU | PRICE DEPENDS ON SELECTIONS

MENU 1: £12.00PP

Mains

Vegan Sweet Potato Curry
Chicken Sweet Potato Curry

Sides:

Coriander wild rice
Charred tenderstem broccoli
Charred flatbreads

MENU 3: £13.00PP

Mains

Cajun spiced chicken, pepper & onion skewers
Cajun spiced aubergine, pepper & onion skewers

Sides:

Wholemeal pitta
Garlic herb new potatoes
Carrot, red cabbage slaw

MENU 2: £10.00PP

Mains

Traditional Swedish meatballs
Vegetarian meatballs

Sides:

Buttered creamy mash
Swedish white gravy
Red currant jelly

MENU 4: £11.00PP

Mains

Beef chilli with sour cream & salsa
Three bean veg chilli with sour cream & salsa

Sides:

White long grain rice
Lightly salted nachos

MENU 5: £13.50PP

Mains

Chilli and lime grilled Tofu (VG) (GF)
Chilli and lime grilled tiger prawns (GF)

All served with

Rice noodles (VG) (GF)
Ginger, garlic, spring onion baby corn (VG) (GF)

MENU 7: £14.50PP

Mains

Harissa spiced aubergine (VG) (GF)
Harissa spiced salmon (GF)

All served with

Mint jeweled couscous (VG)
Cucumber raita yogurt (VG) (GF)
Roasted squash mixed herb salad (VG) (GF)

MENU 6: £13.50PP

Mains

Vegan lentil spiced pilaf (VG) (GF)
Smoked paprika chicken and chorizo pilaf (GF)

All served with

Sultana almond rice (VG) (GF)
Charred garlic chapitis (VG) (GF)

MENU 8: £13.50PP

Mains

Sesame asian tofu with banh mi sauce
crispy onions (VG) (GF)
Sesame garlic black pepper pork (GF)

All served with

Stir fried rice noodles (VG) (GF)
Salads
Ginger & garlic pak choi bean sprouts
salad (VG) (GF)

Menus are subject to change due to seasonality and product availability



MENU 9: £13.50PP

Mains

Sweet potato chickpea curry cashew nuts (VG) (GF)

Chicken sweet potato chickpea curry cashew nuts (GF)

All served with

Black and white wild rice (VG) (GF)

Charred wholemeal flatbread (VG)

MENU 10: £14.50PP

Mains

Spanish Chicken with Roasted Mediterranean Vegetables (GF)

Roasted Aubergine Chicken with Mediterranean Vegetables (VG) (GF)

All served with

Herb New Potatoes (VG) (GF)

Charred asparagus with lemon dressing (VG) (GF)

How to order a hot buffet for your event:

If you're looking to offer a warm working lunch our hot buffet menus are the ideal choice. We use chaffing dishes to make our hot buffets accessible regardless of the venue restrictions because they are ideal for locations that prohibit equipment that creates smoke.

Can I mix and match across menus?

Yes, we are happy for dishes to be swapped or added an additional items

Is there a minimum number of guests required?

Our buffet menus are quite flexible. Depending on the menu we can cater for a min of 15 guests.

Buffets



Cold Buffet Menus

DISHES CAN BE MIX AND MATCHED TO CREATE A BESPOKE MENU | PRICE DEPENDS ON SELECTIONS

MENU 1: £14.00PP

Mains

Beetroot cumin spiced falafel (VG)
Cajun spiced chicken, pepper & onion
skewers (GF)

All served with

Warm wholemeal pitta (VG)
Garlic herb new potatoes (VG) (GF)

Salads

Carrot, red cabbage slaw (VG) (GF)

MENU 2: £15.50PP

Mains

Chilli and lime grilled Tofu (VG) (GF)
Chilli and lime grilled tiger prawns (GF)

All served with

Rice noodles (VG) (GF)
Ginger, garlic, spring onion baby
corn (VG) (GF)

Salads

Mango and black bean salad (VG) (GF)

MENU 3: £15.50PP

Mains

- Harissa spiced aubergine (VG) (GF)
- Harissa spiced salmon (GF)

All served with

- Mint jeweled couscous (VG)
- Cucumber raita yogurt (VG) (GF)

Salads

- Roasted squash mixed herb salad (VG) (GF)

MENU 4: £15.50PP

Mains

- Lemon, thyme, honey Quorn chicken pieces (VG) (GF)
- Lemon, thyme and honey chicken breasts (sliced) (GF)

All served with

- Vegetable cous cous (VG) (GF)
- Floured tortilla flatbreads (GF)

Salads

- Kale caesar salad (VG) (GF)

MENU 5: £13.50PP

Mains

- Paprika smoked chicken skewers (GF)
- Paprika smoked aubergine skewers (VG) (GF)

All served with

- Salsa, guacamole & sour cream (V) (GF) | Rainbow tortilla chips (GF)

Salads

- Sweet potato black bean salad (VG) (GF)

Menus are subject to change due to seasonality and product availability



Contact & Info

Information:

Ordering:

To place an order with us please email info@disheventsandcatering.com with the below info

Type of food you require i.e. healthy breakfasts, hot breakfasts, healthy lunch, hot buffets, buffet drop off
Type service style i.e. hot buffet, salad stations, platters | Guests numbers
Budget per head | Allergen/dietary requirements

If you would like a bespoke menu creating please let us know some details like preferred cuisine, style etc and we'll be happy to create a menu for you.

Notice:

We require 48-72 hours' notice depending on the numbers and food requirements.

Confirmation & Payment:

Depending on when the event is, a deposit of 20% to 50% is needed to secure your booking. A confirmation email and revised invoice will be sent after this deposit has been paid, confirming the date in our calendar.

Cover:

£5 mil product & public liability

Contact Info:

Got some questions? We are more than happy to help and answer any questions you may have.
Contact us via any of the means below and we'll get back to you as soon as we can

info@disheventsandcatering.com | Rebecca ~ 07535614130 / Rob ~ 07713458580 | www.disheventsandcatering.com