



2023 CATERING

Our food is delivered in brown sharing boxes that can be recycled after use.
Please contact us for bespoke requirements and special diets.

DELIVERY

£5 per delivery (within 5 miles) + VAT. Extra mileage chargeable.
Delivery £10.00 weekends within 5-mile radius/delivery for orders pre-11.00am.

CROCKERY, CUTLERY AND GLASS HIRE

Crockery and cutlery: £2.00 per head + VAT.
White paper plates and serviettes 0.30p per head + VAT.
Biodegradable bamboo plates 65p each, bamboo cutlery 25p per head + VAT.
Linen hire and mini fresh flower vases available.

BREAKFAST MENU (MIN ORDER REQUIRED)

Bacon or sausage sandwich £5.50 +VAT / Bacon or sausage white baguette £5.75 + VAT
Large freshly baked Danish pastries, Croissants, Pain au Chocolat £2.75 each + VAT
Mini Danish pastries and fresh fruit platter with yoghurt £7.50 per head + VAT
Orange juice £2.50 per litre, 5l flasks tea and coffee £25.00 including milk, sugar + VAT

DRINKS MENU

Orange and apple juice 2L £2.50+VAT
Large still and sparkling water 1.5L £3.50 +VAT
Canned still and sparkling water 330ml £1.20 +VAT
Canned drinks selection including Coke, Diet coke, Rubicon Mango, Fanta £1.20 +VAT

SIMPLY SANDWICH PLATTER £7.50 PER HEAD+VAT

(A selection of meat and vegetarian sandwiches)

Allowing a round and a half per person. A selection of freshly made granary or white bread sandwiches filled with handmade fillings such as tuna mayonnaise, egg mayonnaise with cress, Cheddar cheese & tomato, houmous & roasted red pepper, chicken salad, Coronation chicken.

Why not add on 2 mini bite sized cakes per head for £2.00 per person?



SUPERIOR PLATTER £10.50 PER HEAD+VAT

Half a round per person from our selection of freshly filled meat, fish and vegetarian sandwiches on white and granary bread. Classics such as Cheddar cheese & tomato, ham & pickle, tuna mayonnaise & sweetcorn, free range egg and cress and many more.

Hand cooked crinkle cut salted potato chips.

Homemade bite sized sausage roll and mini vegetarian tart of the day.

Our signature homemade mini decorated cakes and sweets such as flapjack, chocolate cake, homemade shortbread and Victoria sponge mini bites

CLASSIC PLATTER £12.50 PER HEAD+VAT

A selection of freshly filled meat, fish and vegetarian sandwiches on white and granary bread with either, rolls, wrap pieces or baguette portion. Classics such as Cheddar cheese & tomato, ham & pickle, tuna mayonnaise & sweetcorn, free range egg and cress and many more.

Hand cooked crinkle cut salted potato chips.

Our signature homemade mini decorated cakes and sweets and a platter of tropical and seasonal fruit cut into bite sized pieces with yoghurt dip.

DELUXE PLATTER £14.50 PER HEAD+VAT

A selection of freshly filled meat fish and vegetarian sandwiches on white and granary bread with either, rolls, wrap pieces or baguette portion. Luxury fillings such as rare roast beef mixed leaves & horseradish, Cheddar cheese & homemade coleslaw, houmous, salad & sun-dried tomato, prawns with Marie rose sauce & lettuce, Coronation chicken and mixed leaves. This includes a variety of vegetarian, fish and locally sourced meats.

4 luxury savouries of the day, from our varying kitchen menu.

Our signature homemade mini cakes and sweets and a platter of tropical and seasonal fruit cut into bite sized pieces with yoghurt dip.

BROWN BAG LUNCH £9.50 PER HEAD+VAT

A choice of baguette or bakery bread sandwich with a mixture of fillings such as Cheddar cheese and coleslaw, ham and salad, Chicken and stuffing, free range egg mayo and cress, tuna and cucumber.

A bag of lightly salted crisps.

Large slice of traybake.

A can of drink or bottle of water (Coca Cola, Diet Coke).

A piece of fruit (Bananas, apples, pears, satsumas).



SALAD BOWLS £5.75 PER HEAD+VAT (MIN 4 PORTIONS)

(To accompany any of our menus for a refreshing change!)

Mixed English summer salad, pasta with pesto sun dried tomatoes, our homemade coleslaw, Moroccan style couscous and other seasonal specialities. Salads are dependent on the most seasonal and fresh produce available. Please ask for our salad of the day.

HEALTHY OPTION PLATTER £6.50 PER HEAD+VAT (V)

Crunchy colourful vegetable crudités and dips for a healthier alternative.

PLOUGHMANS PLATTER £15.00 PER HEAD+VAT (MIN 2PPL)

Freshly baked crusty baguette with butter.

Cheddar, brie and Applewood smoked ham, homemade Scotch egg quarters and slice of homemade pork pie with chutney, mustard, homemade coleslaw and grapes.

Hand cooked crinkle cut salted potato chips.

Mini pieces of our signature homemade cakes.

TRADITIONAL AFTERNOON TEA £16.50 PER HEAD+VAT (MIN 10PPL)

Please ask us about our wonderful vintage crockery hire, cake stands and much more...

A selection of white and granary sandwiches with homemade fillings such as smoked salmon & cream cheese, prawn & Marie rose sauce, Coronation chicken, egg and cress, etc.

Selection of savoury snacks such as prawn tartlets, cocktail sausage rolls, Scotch eggs, homemade quiche.

Selection of homemade cakes, meringues with fruit & cream, homemade scones with jam & cream.

Tea, coffee orange juice and bottled water.



**CANAPÉ PLATTER STARTING
FROM £1.75 PER ITEM+VAT
(MIN 25 PEOPLE)**

This is a small sample of the Canapé menu, please contact us to discuss ideas and suggestions to suit your event. We have an extensive list of alternative ideas. We will make substitutions if it is not possible to source the supplies we need.

Mini lamb kofta meatballs with tzatziki dip
Mini Peking duck pancakes with plum sauce tied with a chive
Little gem lettuce with mini-Caesar salad
Lime marinated chicken skewers with avocado crema dip
Rare roast beef with wholegrain dressing in pastry tartlets
Smoked salmon and cream cheese blini with chives
Tiger prawns wrapped in mange tout
Homemade mini quiches
Prosciutto fig skewers
Mini pavlovas with fresh fruit and cream
Mini sweet tartlets with rainbow fruits
Chocolate dipped strawberries



GRAZING TABLES (MIN 20 PEOPLE)

Grazing tables are the talking point of any on-trend party! They are the perfect place for your guests to gather and mingle while grazing on our healthy and delicious sharing boards. Ideal for birthday parties, weddings, christenings, hen nights and corporate events.

Foliage, props and bamboo plates and cutlery are included in the price. A table/s or bench is required at the venue for the grazing table set up. We can incorporate savoury and sweet produce as well as additional extras, if required and we can even incorporate your special celebration cake!

Includes charcuterie and antipasti, cheese platters, crudites, bread and crackers, pickles, houmous, sun dried tomatoes, chutneys, nuts, fruit, mini pud pots. Bespoke grazing tables available on request. Anything is possible. Special diets catered for.

Depending on the size of your event, we will arrive at your venue up to 60 minutes beforehand to set-up, style and whisk away before your guests arrive.

Prices are for delivery in Leamington and within 5 miles. Outside of this area will incur travel costs.

Small Table
(20-30 guests)
from £26.00 per head + VAT

Medium Table
(30-50 guests)
from £24.00 per head + VAT

Large Table
(50-70 guests)
from £22.00 per head + VAT

Need More?
(70+ guests)
P.O.A.



BOWL FOOD (MIN 30PPL)

Bang on trend!! Bowl food is a brilliant alternative to finger and fork buffets - a relaxed way of eating and a great idea to follow canapés at a drinks party, keeping the hungrier guests happily grazing all evening!

The style of menu is ideal for a stand-up reception or party and we suggest this follows three to four canapés. We would recommend three or four different mini bowls, followed by our delicious pretty mini desserts. Our waitresses will serve trays of bowls to guests over a period of time, hopefully to suit all tastes.

£7.00 per bowl + VAT:

- Chilli con carne with coriander rice and crusty bread
- Chicken Basquaise with peppers, paprika, tomatoes and black olives
- Moroccan lamb with dates, apricots and spicy couscous
- Boeuf Bourguignon with rice
- Cider braised sausages with mash and apple and thyme gravy
- Macaroni Cheese with Pancetta
- Cottage pie with cheesy mash and peas
- Sticky soy and ginger salmon fillet with noodles and pak choi
- Spanish fish stew with aioli and crusty bread

Vegetarian bowls £7.00 each + VAT:

- 3 cheese tortellini with fresh spinach and roast tomatoes
- Veg and bean chilli with rice and sour cream
- Thai veg curry with rice
- Posh mac and cheese with crunchy topping

Mini Pud pots £5.50 each + VAT:

- Eton mess
- Millionaires' chocolate puds
- Lemon posset with raspberries
- Tiramisu pots
- Summer pud with cream
- Mini raspberry and lemon cheesecake pots
- Mini pavlovas with fresh fruit and cream
- Mini warm chocolate brownies with choc dipped strawberries

All our bowl food dishes are served in china dishes with cutlery and paper napkins. Hot food is delivered ready to serve, please enquire if you require hot service equipment and service staff.

Please ask if you require napkins, cutlery and crockery.



**ALL OCCASION BUFFET FOOD
FROM £24.50 PER HEAD+VAT
(MIN 25 PEOPLE)**

Choose 3 of the following:

- Freshly sliced local rare roast beef with horseradish
- Freshly sliced Applewood smoked ham served with mustard
- Our homemade Coronation chicken with apricots
- Vegetarian quiche
- Platter of fresh seafood including flaked crab, smoked salmon, poached salmon, king prawns garnished with fresh lemon
- Individual dressed salmon pieces garnished with king prawns
- Selection of antipasti deli meats, olives, sundried tomatoes, houmous, roasted peppers, artichoke hearts etc.

Choose 3 salads:

- Mixed Summer green leaf salad
- Tomato, mozzarella & basil salad with olive oil and balsamic vinegar
- Homemade coleslaw
- Potato salad with mint and chives
- Moroccan couscous with mint and apricots
- Pasta salad with pesto, sun dried tomatoes and spinach
- Wild rice salad with peppers, cherry tomatoes, sweetcorn and fresh herbs
- Herby quinoa, feta and pomegranate salad
- Watercress, orange and avocado salad
- Minty summer rice salad
- Greek feta salad

Fresh baked granary and white bread rolls with butter.

Choose 3 mini pud pots:

- Mini lemon and raspberry cheesecake
- Millionaire's chocolate puds
- Mini rich Belgian chocolate mousse pots
- Lemon posset pots with shortbread biscuits
- Tiramisu pots
- Summer pud with cream
- Banoffee Pie pots
- Mini Chocolate orange Jaffa puds
- Mini pavlovas with fresh fruit and cream
- Mini chocolate brownies with choc dipped strawberries

Cheese board with biscuits, grapes and chutneys (Supplement £5.50 per head + VAT).



WAITRESS SERVICE

Staff to serve and clear from £22.50 per hour per staff member + VAT.
You will need to allow one staff member to serve, per 15-20 guests.

CONTACT

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