# LOCATION CATERING I PRE-ORDER PACK

At Loft Studios our catering ethos is based on preparing meals with fresh whole foods which are nutritionally balanced and bursting with flavours.

We always aim to provide sustainable and seasonally available produce where possible - creating minimal waste in the process.

Our Chef's endeavour to cater for any dietary requirements and bespoke menus can be created on request





## **BREAKFAST**

Minimum order of 8 I Early breakfast delivery fee of £60 at 7:30am or earlier

## The Loft Classic I £12.50 pp

Sourdough Loaf, fruit jams, salted butter

Seasonal berry compote, greek yoghurt, toasted coconut granola

Selection of artisanal pastries

Fruit Platter

Freshly squeezed orange juice

# **BREAKFAST ADD ONS**

Rolls £5.00 pp

Bacon, homemade ketchup roll (G)(Ce)

Seared tofu, chilli onion jam vegan roll (VG)(So)

Smoked salmon cream cheese multigrain bagel (F)(Se)(G)(M)

Fried egg and Avocado roll (G)(E)(V)

Smashed avocado with chilli & lime (VG)

Dairy Free (DF) Gluten Free (GF) Vegan (VG) Vegetarian (V) Contains Nuts (N) Contains Peanuts (Pn) Contains Sesame (Se) Contains Crustaceans (Cr) Contains Egg (E) Contains Celery (Ce) Contains Fish (F) Contains Lupin (L) Contains Milk (M) Contains Molluscs (Mo) Contains Mustard (Mu) Contains Soybeans (So) Contains Sulphites (Su)



# LUNCH

## **OPTIONS**

Minimum order of 8

## 5 Dishes I £26.50 pp

Meat or Fish Main

Vegetarian Main

2 x Sides

Dessert

#### 6 Dishes I £29.50 pp

Meat or Fish Main

Vegetarian Main

3 x Sides

Dessert

### 7 Dishes I £34.50 pp

Meat Main

Fish Main

Vegetarian Main

3 x Sides

Dessert

## SAMPLE MENU

#### MFAT.

Pomegranate and Za'atar Roast Chicken, Wilted Spinach, Roasted red onions. (DF)(GF)(Mu)(Su)(Se)

#### FISH:

Grilled Mackerel, Green Olive, Celery, Apricot, Granny Smith, Walnut, Green Tahini Sauce

#### **VEGETARIAN:**

Filo pastry parcels with spinach, feta and sundried tomatoes. (V)(G)(M)

#### SIDES:

Smoked Paprika Hasselback Sweet potato, Cumin & Lime Yoghurt (V)(GF)(M)

Heritage carrot slaw, Apple, Mint, Coriander, Black Radish, Fennel Seed

Dressing

(GE) (VG)(Su)(Mu)

Charred hispi cabbage with hazelnut chilli butter (GF) (V)(M)(N)

#### **DESSERT:**

Brownie square w. cream cheese mousse and aromatic Raspberries. (V)(GF)(So)(M)(E)

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\*Dishes may contain additional allergens. Please ask a member of the Loft Studios team for more information.

<sup>\*</sup> Bespoke menus available at your request



# **AFTERNOON TEA**

Minimum order of 8

Afternoon Tea I £14.50 pp

Selection of Artisan Sandwiches

Meat, Fish and Seasonal Vegetable Option

Homemade Bakes

<sup>\*</sup> Please note there is a £2.50 per head additional charge for individually biodegradable packaged breakfast and lunch. £2.50 for serveware / chafing dishes for breakfast and lunch. 50p per head for biodegradable cutlery

<sup>\*</sup> Delivery charge will be quoted based on postcode