

# STUDIO CATERING | 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*



# LOFT STUDIOS

*London*



## BREAKFAST

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

### The Loft Classic | £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

### The Loft Superior | £16.50 pp

Sourdough Loaf, season fruit jams, salted whipped butter  
Smoked streaky bacon or Smoked salmon, scrambled eggs  
Seasonal berry compote, Greek yoghurt, toasted coconut granola  
Selection of artisanal pastries  
Fruit Platter  
In-house seasonal smoothie  
Freshly squeezed orange juice

### The Loft Full English | £18.50 pp

Cumberland sausage, smoked bacon, rustic bean stew, slow roasted portobello mushroom and tomato, hash browns, choice of eggs (*per group*),  
sourdough toast, freshly squeezed orange juice

### The Loft Vegan Full English | £18.50 pp

Vegan Cumberland Sausage, smashed avocado, rustic beans stew, slow roasted portobello mushroom and tomato, wilted spinach, hash browns,  
sourdough toast, freshly squeezed orange juice

*\*All prices exclude VAT*



## 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)

*\* Bespoke menus available at your request*

*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)*

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

*\*All prices exclude VAT*



## LUNCH

### OPTIONS

*Minimum order of 8*

5 Dishes | £26.50 pp

Meat or Fish Main

Vegetarian Main

2 x Sides

Dessert

6 Dishes | £29.50 pp

Meat or Fish Main

Vegetarian Main

3 x Sides

Dessert

7 Dishes | £34.50 pp

Meat Main

Fish Main

Vegetarian Main

3 x Sides

Dessert

*\* Bespoke menus available at your request*

### SAMPLE MENU

#### MEAT:

Teriyaki marinated and grilled chicken breast

(DF)(G)(Se)(So)

#### \*FISH:

Salmon with mirin and soy sauce

(GF) (DF)(F)(So)

#### VEGETARIAN:

Sesame crusted tofu steaks

(VG)(Su)(Se)(So)(G)

#### SIDES:

Smashed cucumber and edamame salad

(GF)(VG)(Se)(Su)(So)(N)

Mizo glazed aubergine

(GF)(VG)(Se)(Su)(So)

Furikake seasoned white rice

(VG)(Se)(Su)(G)

#### DESSERT:

White chocolate matcha mousse

(GF)(V)(M)(So)

*\*Please note, fish dishes require at least 48 working hours advance notice; a £2 per head surcharge applies*

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## AFTERNOON TEA

*Minimum order of 8 | Served after 2pm*

Afternoon Tea | £14.50 pp

Selection of Artisan Sandwiches

*Meat, Fish and Seasonal Vegetable Option*

Homemade Bakes

*\*All prices exclude VAT*



## Pre Order Drinks and Snacks

### COFFEE & TEA

Tea & Coffee tray with all day coffee in cafetieres, a selection of Clipper organic black/green/herbal teas, milk, oat milk, sugar & mugs	£6.50 per head
Cappuccino, Flat White, Latte, Americano, Matcha Latte and Espresso's to go	£2.50 - £4.50
Oat milk   Coconut milk bottle	£3.50
Nespresso Machine (pods charged extra)	£30.00
Nespresso Pods (10 pk)	£10.00

### SOFT DRINKS

Water Cooler with 19l of water	£37.50
Belu Water – Still   Sparkling (330ml Glass Bottle)	£2.00
Coke   Diet Coke (330ml can)	£1.90
San Pellegrino – Orange   Lemon (330ml can)	£1.90
Remedy Kombucha – Ginger Lemon   Raspberry Lemonade (250ml can)	£2.60
DASH Sparkling Water – Raspberry   Lemon (330ml can)	£2.30

### CHOCOLATE

Tony's Chocolate - Dark Almond Sea Salt   Milk Caramel Sea Salt   Milk Chocolate	£2.50
Dairy Milk   Snickers   Divine	£1.80

### SNACK BARS

NAKD Protein Bar - Caramel   Cocoa Hazelnut / Peanut Butter	£2.50
KIND Bar - Caramel Almond & Sea salt   Dark Chocolate, Nuts and Sea Salt	£2.50

### CRISPS

Proper Lentil Salt & Vinegar   Salt   BBQ   Sour Cream & Chive   Sweet Sriracha Chili	£1.80
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### POPCORN

Propercorn Sweet & Salty   Salted Caramel	£2.30
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### ALCOHOL

London Pilsner Craft Lager (330ml can)   Westway Pale Ale (330ml can)	£5.00
Wine – Red   White (75cl Bottle) Prosecco (75cl Bottle)   Champagne (75cl Bottle)	price on request
Long Drinks - Gin & Tonic (glass)   Vodka & Mixer (glass)	£8.50