

# LOCATION 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 delivery 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

## 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)

\*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 | £36.50 pp

Meat Main

Fish Main

Vegetarian Main

3 x Sides

Dessert

*\* Bespoke menus available at your request*

## SAMPLE MENU

### MEAT:

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  
(DF) (GF) (N) (F) (Se)(Ce)

### 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  
(GF) (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)

*\*Please note: Fish dishes require at least 48 working hours' advance notice for the 5 and 6 Dish option. A £2 per head surcharge applies.*

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## AFTERNOON TEA

*Minimum order of 8*

Afternoon Tea | £14.50 pp

Selection of Artisan Sandwiches

*Meat, Fish and Seasonal Vegetable Option*

Homemade Bakes

*\* 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*

*\* Delivery charge will be quoted based on postcode*

*\*All prices exclude VAT*