Crew Catering

Please select one option per person from each category
(min 5 of any one item)

Breakfast:

- Fresh pastry, yogurt with granola & red berry compote (v) (nuts) (nut free on req)
- Fresh pastry, yogurt with granola & mango puree (v) (nuts) (nut free on req)
- Vegan spiced apple & sultana pastry, vegan yogurt with granola & red berry compote (v/vg/df) (nuts)
- Vegan spiced apple & sultana pastry, vegan yogurt with granola & mango puree (v/vg/df) (nuts)

Breakfast – Drinks

- Fresh Orange Juice
- Sparkling Water
- Still Water

Lunch - Mains:

- Baguette: New York deli style pastrami, gherkin, Emmental, mustard & rocket
- Baguette: Sliced chicken breast with Caesar dressing & salad
- Baguette: Home-made hummus & falafel on mixed salad (v/vg/df)
- Salad: Sliced chicken breast on Caesar salad with croutons (gf if without croutons)
- Salad: Satay chicken breast on egg noodles with an Asian dressing (df)
- Salad: Poached salmon fillet on orzo pasta with sundried tomato, black olives & Gran Padana
- Salad: Greek salad with feta cheese & olives (v/gf)
- Salad: Home-made hummus and falafel on mixed salad (v/vg/df) (gf on req)

Lunch - Dessert pots:

- Salted Caramel Cheesecake (v)
- Strawberry Cheesecake Sundae (v)

- Banoffee Sundae (v)
- Mixed Fruit Pot (v/vg/df/gf)

Lunch - Drinks:

- Fresh Orange Juice
- Sparkling Water
- Still Water
- Coke / Sprite

Afternoon Snack

- Homemade Sausage Roll (df) + Rich Chocolate Brownie (v/gf) (nuts)
- Homemade Sausage Roll (df) + Choc Chip Shortbread (v)
- Homemade Vegan Sausage Roll (v/vg/df) + Vegan Chocolate Brownie (v/vg/df/gf) (nuts)

Afternoon – Drinks:

- Fresh Orange Juice
- Sparkling Water
- Still Water
- Coke / Sprite

We provide everything in individual eco-packaging, wooden cutlery where required, & napkins
Food can be individually bagged & labelled by name if required

Please ask if you need more information on allergens

£32.00 + VAT per head. Delivery charges apply