



The Real Catering Company Ltd: Corporate & Meeting Room Catering Menu

Welcome to The Real Catering Company's Corporate & Meeting Room Catering service, provided by the Garden Café. We are passionate about delivering exceptional food and service, and our menus are crafted using the freshest, highest quality, and locally sourced seasonal ingredients. Designed to cater to your business needs, we offer delicious and convenient solutions to fuel your meetings, workshops, and conferences with the quality you expect from a dedicated and experienced catering team.

1. Beverages - all prices are plus vat

Keep your delegates refreshed and focused throughout the day.

- **Available: Arrival, Mid-Morning, Lunch and Afternoon Breaks (priced per serving)**
 - Freshly Brewed Coffee or Tea £2.50
 - Orange Juice £1.50
 - Mineral Water Still or Sparkling £1.25
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2. Enhanced Refreshment Break – all prices are plus vat

A step up for a more substantial and varied refreshment experience.

- **Available: Arrival, Mid-Morning, Lunch and Afternoon Breaks (priced per serving)**
 - Biscuits – Mini Pack (GF) £1.75
 - Danish Pastries. £2.50
 - Selection of Cakes. £3.00
 - Fresh Fruit £1.00
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3. Working Lunch – £11.50 per person plus vat

Ideal for productive working sessions, each guest receives an individually portioned selection.

- **Includes:**
 - Sandwich Choice: (Egg Mayo, Cheese, Ham, Tuna Mayo).
 - Sweet Treat: (example) Chocolate Brownie or Flapjack.
 - Packet of Crisps
 - Fresh Fruit: One piece of seasonal fruit.
 - Drink: One bottle of Still Water.



4. Finger Buffet A – £13.00 per person plus vat

A simple and satisfying selection of classic finger foods, perfect for a lighter buffet.

- **Includes:**
 - **Assorted Cut Sandwiches:** A Selection of (Egg Mayonnaise, Cheddar Cheese, Baked Ham, Tuna Mayonnaise).
 - **Freshly Baked Savoury's x 4:** (example) Sausage rolls, Vegetable Samosa, Onion Bhajis and Cheese turnovers.
 - **Sweet Bites:** A selection of mini cakes.
 - **Fruit Bowl:** A seasonal selection of fresh fruit.
 - **Hydration:** Orange Juice and Water.

5. Finger Buffet B – £16.00 per person plus vat

An enhanced finger buffet with more variety and substantial options.

- **Includes:**
 - **Premium Assorted Cut Sandwiches:** A Selection of (Egg Mayonnaise and Spring Onion, Mature Cheddar Cheese and Onion Chutney, Baked Gammon Ham and Mustard, Tuna Mayonnaise and Cucumber, Roast Chicken with Coronation Mayonnaise).
 - **Freshly Baked Savoury's x 4:** (example) Sausage rolls, Vegetable Samosa, Onion Bhajis and Cheese turnovers.
 - **Crisps & Tortilla Chips and Salsa.**
 - **Fresh Crudités:** A selection of vegetable sticks with a delicious dip.
 - **Sweet Bites:** A selection of mini cakes.
 - **Fruit Platter:** A seasonal selection of fresh fruit.
 - **Drinks:** Orange Juice, Still & Sparkling Water.
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6. Cold Choice Menu – £18.00 per person plus vat

A fresh and wholesome spread of cold meats and vibrant salads, perfect for a healthy and satisfying lunch.

- **Includes:**
 - **Cold Sliced Meats: (example) Roast Ham and Secret Recipe Coronation Chicken.**
 - **Vegetarian Option: (example) Individual Cheese & Onion Tart.**
 - **Vegan Option: (example) Individual Falafel with a separate dip.**
 - **Large Salad Bowls: Featuring mixed leaves, cucumber, cherry tomatoes, Homemade Coleslaw, Homemade Potato & Spring Onion Salad**
 - **Freshly Baked Bread Rolls with Butter.**
 - **Mini Cake/Dessert Selection: One per person.**
 - **Fruit Platter: A seasonal selection of fresh fruit.**
 - **Drinks: Orange Juice Still & Sparkling Water.**
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7. Hot Choice Menu – £20.00 per person plus vat

Warm and comforting dishes, ideal for a more substantial lunch during longer meetings.

Includes:

Main Hot Dish (choose one meat and one vegetarian)

- **Secret Recipe Chilli Beef Con Carne: Served with Fluffy Rice and Sour Cream.**
- **Chicken Kari Curry: Served with Braised Rice and Mini Naan Breads.**
- **Roasted Loin of Pork with Stuffing and Gravy, Roast Potatoes and Mixed Vegetables**
- **Homemade Cottage Pie with Butter Crushed Potato and Cheddar Top and Mixed Vegetables**
- **Mexican Bean Chilli: Served with Braised Rice and Sour Cream.**
- **Roasted Breast of Chicken with Stuffing and Gravy, Roast Potatoes and Mixed Vegetables**
- **Traditional Beef Lasagne al Forno with Slaw and Garlic Bread**
- **Vegetable & Chickpea Kari Curry: Served with Braised Rice and Mini Naan Breads.**

Served with

- **1/2 Hot Baked Potato Served with Butter and Big Mixed Salad with Light French Dressing.**
 - **Something Sweet: A Dessert Station with Lightly Whipped Cream.**
 - **Fresh Fruit: A piece of seasonal fruit.**
 - **Drinks: Orange Juice, Still & Sparkling Water.**
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Essential Information & Disclaimers

- **Minimum Numbers:** A minimum of 8 guests is required for all corporate catering packages.
 - **Advance Booking:** We kindly request at least 5 working days' notice for all bookings.
 - **Cancellations:** Cancellations made with less than 48 hours' notice (2 working days) will incur a 50% charge. Cancellations made with less than 24 hours' notice will be charged in full.
 - **Allergy Advice (UK Legislation Compliance):** Please inform us of any allergies or dietary requirements when booking. We handle many ingredients in our kitchen and can't guarantee a 100% allergen-free environment. Full allergen information for all our dishes is available upon request. Our 14 Allergens are: Celery, Cereals containing Gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts (Tree Nuts), Peanuts, Sesame Seeds, Soya, Sulphur Dioxide.
 - **Dietary Needs:** Vegetarian and Vegan options are specifically highlighted where available. Please discuss your specific requirements when booking to ensure all dietary needs are accommodated.
 - **Sourcing:** We strive to use fresh, locally sourced ingredients whenever possible.
 - **Crockery & Cutlery:** All food is served on washable and reusable platters and in individual containers where appropriate.
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