

freshtodesk

SELECT EAT DRINK ENJOY

CATERING BROCHURE

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Enquire Today
orders@freshtodesk.com





BREAKFAST

THE CONTINENTAL

A platter of freshly baked buttery pastries including butter croissants, pain aux chocolats & Danish pastries

Serves 5 **£18.00 per platter**

THE DELUXE CONTINENTAL

A platter of freshly baked butter croissants stuffed with bacon & cheese, sliced egg & spinach (v) & smoked Hampshire chalk stream trout & cream cheese

Serves 5 **£28.00 per platter**

THE HEARTY

A platter of bloomer bread sandwiches filled with bacon or sausage. Complimentary sauce sachets included

Serves 5 **£22.00 per platter**

Upgrade to sourdough baguettes - £24.50

Minimum of 5 guests required.
Vegetarian & vegan options
are available upon request.

All prices listed are subject to VAT.

A 80p per guest supplement is applicable for buffets presented on individual platters.

WAKEY-WAKEY!

Why not complete your breakfast with:

- Individually bottled freshly squeezed orange juice
- Individually bottled fresh fruit smoothies
- Flasks of hot coffee & tea

from **£2.00 per person**

WHY NOT ADD?

Fruit salad pot

£3.00 pp

Fresh fruit skewers

£1.50 pp

BREAKFAST ON THE GO?

Planning a day trip or away day? We can prepare your breakfast based on our catering packages or something a little more bespoke, all Individually wrapped & ready to go.

Cost upon request.

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"I JUST WANTED TO SAY
THANK YOU VERY MUCH
FOR THE LOVELY LUNCH
YESTERDAY. IT WENT
DOWN REALLY WELL
AND THERE WERE SO
MANY COMMENTS ON
THE AMAZING SPREAD"

ALEX L., APRIL 2022



SANDWICH BUFFETS

PULSE PLATTER

A beautifully presented platter of triangular sandwiches in white & wholemeal bread & bite size tortilla wraps with a delicious selection of fillings. Served with crisps
£6.90 per guest

OFFICE LUNCH

A mouth-watering platter of triangular sandwiches in white & wholemeal bread & bite size tortilla wraps. Served with crisps & a colourful platter of whole fruit & fruit pieces
£7.80 per guest

TRAINING PLATTER

A delicious assortment of bitesize baguettes, focaccia & tortilla wraps, along with white & wholemeal triangular sandwiches. Served with fruit skewers, crisps & a tempting platter of sweet treats
£8.60 per guest

BUSINESS LUNCH

A hearty buffet combining assorted meat & vegetable savouries with bitesize baguettes, focaccia & tortilla wraps, along with white & wholemeal triangular sandwiches. Served with refreshing fruit skewers & a generous selection of sweet treats
£10.90 per guest

PICNIC LUNCH

Planning a meeting outdoors or going on a day trip? We can prepare your lunch based on our catering packages or something a little more bespoke, all Individually wrapped & ready to go.
Cost upon request.



Guests with specific dietary requirements will receive their food clearly labelled. Meat, fish, vegetarian & vegan options are plated separately. A selection of vegetarian options is included as standard within each package.

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fresh to desk

MEAT & SEAFOOD

Sticky Asian sausages
Chilli & lime cod goujons
Sweet chilli chicken
Chicken Caesar wraps
Home roasted beef, horseradish & salad wraps
Salami Milano & smoked cheddar baguettes
Thousand island prawns & cucumber sandwiches
Serrano ham & pesto salad focaccia
Smoked salmon & cream cheese sandwiches

Our savoury buffets, boards & salad bowls work well for any get-together or meeting.

Why not mix & match any of the options listed here to create a bespoke buffet. See also our EXTRAS section for deluxe cakes, crisps & drinks.

Menu items will vary & are not restricted to those listed. A minimum of 10 guests per buffet, board or salad is required.

Call or email us to discuss your requirements.

SAVOURY BUFFETS, BOARDS & BOWLS

SAVOURIES

Here is an idea of what we offer:

- Vegetable quiche (v)
- Sausage rolls
- Breaded sweet chilli chicken
- Vegetable gyozas (v)
- Stuffed meat & vegetable vol au vents
- Mac n cheese croquettes (v)
- Breaded prawns
- Crispy duck spring rolls

£8.00 per guest

Minimum of 10 guests required per buffet

We include a selection of meat & vegetarian savouries as standard. We also cater for other dietary requirements, so please talk to us about these options.

GRAZING BOARD

A delicious assortment of vegetables, meats, & savouries served with nuts, fruits, breads, pickles & chutneys.

Vegetarian & vegan options are available & are kept separately from meat wherever required

£10.00 per guest

CHEESE BOARD

British & continental cheeses served with artisan breads, biscuits, handmade chutney, grapes, celery. Suitable for vegetarians

£7.00 per guest

All prices listed are subject to VAT



SALAD BOWLS

From £7.00 per guest

Salads taken from our current House menu:

- Moroccan cauliflower & chickpea (vg) (pictured)
- Chicken Caesar
- Caprese (v)
- Greek (v)
- Coronation chicken
- Side salad of mixed leaf, carrot, tomato & cucumber with House dressing - £3.00 per guest

Other salad options are available to complement your chosen menu

Minimum of 5 guests required per salad



IT WAS LOVELY TO MEET
YOU & TO SEE YOUR
WONDERFUL CAFE! THE
EVENT WENT VERY WELL
& THE FOOD WAS
PERFECT, SO A BIG
THANK YOU TO YOU &
YOUR TEAM

SARA C, APRIL 2022

HOT FORK BUFFETS

Here is an idea of what we offer:

- Macaroni cheese & side salad (v)
- Vegetable lasagne & side salad (v)
- Beef lasagne & side salad
- Cottage pie & mixed vegetables
- Chilli con carne & rice
- Chicken jalfrezi & rice
- Penne carbonara & side salad
- Meatball pasta & side salad
- Quiche, side salad & coleslaw (*meat & veg option available*)

£12.00 per guest

Where appropriate, dishes include accompaniments such as mini poppadoms, mango chutney, dressings etc

**Minimum number of guests
required per dish is 10**

Dishes may vary from those listed according to the availability of ingredients & the season.

When placing a hot food order, we require at least 48 hours notice please.

All prices listed are subject to VAT

Delivered hot to your offices & presented on our silver chafing dishes, our range of hot fork buffets offer your guests something a little different

Choose to serve the hot buffet alone or as part of a bespoke package with savouries (*page 4*) & dessert (*page 6*).

Or why not add:

- Side salads - £3.00 per guest
- Naan bread - £2.00 per guest
- Breads served with butter portions - £1.00 per guest

Our House salads are also a delicious accompaniment. See *page 4* for our current selection.

Vegan & gluten free options are available upon request.



EXTRAS

Fresh fruit platter

£15.00 - minimum 10 guests

Fresh fruit skewers

£1.50 pp

Crudite & dips

£3.00 pp

Crisps

Walkers 32.5g £1.00 pp

Fairfields Farm 40g £1.00pp pp

SWEET TREATS

Fruit muffins

£2.50 each

Handmade Cake Platter

Serving 1 cake per guest plus garnish
from £3.50 pp

Please talk to us to discuss your requirements.

All prices listed are subject to VAT.

DRINKS

Bottled fruit juice 250ml serving

Orange | Mango | Cranberry
£2.00

Fentiman's botanical brews

£2.70

Liptons iced tea

Peach | Lemon
£1.90

Coca cola | Coke Zero | Diet Coke

330ml can
£1.20

Still | Sparkling mineral water

75cl £3.00 | 50cl £1.50

Freshly brewed Coffee & Tea

£2.00 supplied with crockery

Fresh to Desk is fully licensed & so we can also supply a range of champagnes, prosecco, wines, bottled beers & ciders to accompany your order. Please contact us to discuss your requirements.

CREAM TEA

TRADITIONAL SANDWICHES

Smoked Hampshire chalk stream trout, Cheese, Cucumber & Wiltshire-cured ham

SCONES & CAKES

Butter & fruit scone served with preserve & clotted cream, accompanied by cakes, sweet treats, fresh strawberries & chocolate dipping sauce

£15.00 per guest (including VAT)
(minimum order of 2)

Served with prosecco
£22.00 per guest (including VAT)
(minimum order of 2)

Served 12.00pm to 3.00pm



WORKING WITH YOU

These days, time in the office has to be maximised, making breakfast & lunch time meetings more probable.

From sandwich platters to more-ish savouries, sharing boards & hot food, we have the answer.

We can help customers who still wish to maintain social distancing during those all-important face-to-face meetings, as well as help people stay well-fed & healthy.

And just as importantly, we still take the upmost pride in creating our menus using the freshest & highest quality ingredients. We use only non-processed cooked meats & take pleasure in preparing our fruits & vegetables daily to ensure their goodness.

Our food is then beautifully presented & ready to serve. Our service is completed through genuine hospitality & attention to detail. We supply complimentary napkins, plates & cutlery where required & offer corporate accounts for easy organisation & payment.

All of this defines every Fresh to Desk breakfast, brunch or buffet lunch.

Please talk to us if you require something a little more bespoke or if you need to cater for any dietary requirements. All prices listed are subject to VAT.

GREEN MATTERS

Fresh to Desk is committed to minimising its operational impact on the environment.

We accept responsibility for the harmful effects the catering industry has on both the local and global environment and we are dedicated to reducing them.

In pursuance of this objective, all of our disposable packaging – which we unfortunately cannot avoid completely – is 100% recyclable. And we are working towards using products that use alternative & more sustainable materials like cardboard, paper & wood.

We support the non-profit organisation, City to Sea which is working hard towards stopping marine plastic pollution at source. For a full copy of our Environmental Policy, please email us.

