

# GOOD LITTLE PARTY FOOD – CORPORATE CATERING MENU OPTIONS:

From January 2026

# GLPF

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## CORPORATE CATERING MENU OPTIONS:

**Sandwiches:** A classic selection of fillings in a selection of white and granary sliced bread. E.g., Ham and English Mustard, Mature Cheddar and Red Onion Chutney, Tuna Mayonnaise, Free-Range Egg Mayonnaise, Roast Chicken.

**Savouries:** Savoury option - 2 items per person, e.g., Sausage Roll, Quiche, Pastry Pinwheels, Cheese & Bacon Turnover.

**Fruit:** Individual fruit pot with seasonal fruit.

**Cake:** A selection of home-baked cakes, flavours depending on availability.

**Menu A – Sandwiches - £4.75/head**

**Menu B – Sandwiches and Fruit - £6.00/head**

**Menu C – Sandwiches and Cake - £6.25/head**

**Menu D – Sandwiches and Savouries - £7.25/head**

**Menu E – Sandwiches, Fruit and Cake - £7.75/head**

**Menu F – Sandwiches, Savouries and Cake - £8.75/head**

**Menu G – Sandwiches, Savouries, Fruit and Cake - £10.50/head**

## Individual Breakfast Box - £9.00/head

- Bread with jam, butter portion & chocolate spread.
- Sweet and savoury pastry option (2 per head), e.g., Cheese & Bacon Turnover, Chocolate Twist, Pain au Chocolat.
- Yoghurt pot & granola.
- Fruit kebab/pot with seasonal fruit.

## Individual Mixed Boxed Salad - £8.50

- Lettuce, cucumber, tomato, onion, pepper, pickles etc.
- *Add Roast Ham/Chicken, or Mature Cheddar.*

## Individual Buddha Bowls (Vegan) – £12.00/head

A healthy, nourishing bowl of rice, topped with roasted and fresh vegetables, tomatoes, chickpeas, pakoras, cucumber, gherkins, pickles, and bright fresh herbs.

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**Individual Sealed Allergen Box - £2.00 surcharge** on chosen menu option. See allergen notice below.

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## ADDITIONAL ITEM PRICING:

**Packet of crisps (Pipers or similar) - £0.75/head**

**Additional Savoury Item - £1.00/head**

**Mixed Chocolate Bars - £1.00/head**

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All cutlery, serviettes, plates etc are included with all options. We typically cater for corporate events as 50/50 Standard/Vegetarian (unless otherwise stated). Above options will be provided on catering trays which must be returned to us (we are happy to collect!) to avoid extra cost to you, or compostable single use kraft boxes. Please note, that all our food is prepared fresh to order, so we may be able to make accommodations based on preferences and dietary requirements. Additionally, all items are subject to availability and thus may differ slightly from our menu.

**Allergen Notice:** You are responsible for informing us of any dietary requirements, allergens, and preferences upon ordering. We do try to cater for all allergen requirements, and we will take every precaution possible within our kitchen when catering for your dietary preferences, however we cannot guarantee that our kitchen uses equipment that is allergen-contact free. We will follow instructions within reason for special dietary requirements, however we do not accept responsibility for any allergic reactions that may occur. Our kitchen is **not nut and allergen-free**, and we regularly handle all 14 major allergens, including **celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame, soya, and sulphur dioxide**. We will give you all the allergen information requested. We will not be held responsible for allergens occurring and present within any ingredients we purchase.