# Working Lunch Spring 2017

"A man may be a pessimistic determinist before lunch and an optimistic believer in the will's freedom after it." Aldous Huxley

sandwiches vegetarian		finger buffet	
Kale & Sweet Potato on Multi Seed Bloomer (vegan, d) sweet potato puree with	£3.05	Samosa (vegan, d) packed full of fresh vegetables and potatoes in a spicy sauce	C1 70
quinoa tapenade and steamed kale. Beetroot Houmous & Rocket in a Spinach Tortilla Wrap (vegan, d) English	£3.10	enclosed in a crisp pastry case  Sticky Squash & Sesame (vegan, d) baked soy and honey smothered squash with	£1.70 £1.65
beetroot with chickpeas, lemon, tahini and garlic with rocket  Brie & Cranberry on Tunnbrod (v) English brie & our own cranberry sauce	£3.10	sesame seeds on a skewer  Falafel with Beetroot Houmous - 2 per portion (vegan, g, d) sweet potato falafel	£1.03
Cheddar & Pickle on Roasted Barley Baguette (v) farmhouse cheddar with	£3.55	with turneric and cumin topped with beetroot houmous	£1.70
homemade root vegetable pickle on a stone baked baguette  Beetroot, Spinach & Goat's Cheese on Multi Seed Bloomer (v) steamed beetroot		Tortilla Chips with Salsa Dip - 40g portion (vegan, g, d) with salsa dip	£0.95
with baby leaf spinach, goat's cheese and raisin dressing	£3.45	Kettle Crisps - 40g portion (vegan, g, d) with salsa dip Cheesy Paprika Puff - 2 per portion (v) onion, breadcrumbs, cheddar, chives,	£1.10
Egg & Tomato on Malted Grain (v) free range egg mayonnaise & tomato Cheddar & Pickle on Malted Grain (v) farmhouse cheddar with homemade root	£3.00	thyme, parsley and double cream with a puff pastry case	£1.70
vegetable pickle  Kale & Sweet Potato on Gluten Free Bread (v, g, d) sweet potato puree with	£2.95	<b>Greek Pastry (v)</b> spinach, feta cheese, pinenuts, nutmeg and parsley in crisp filo pastry	£1.70
quinoa tapenade and steamed kale.  meat	£3.40	Broccoli & Emmenthal Cheese Tart (v) the Swiss king of cooking cheeses with ar English vegetable viscount. A royal marriage	£1.65
Egg & Bacon in a Baguette egg mayonnaise with crispy bacon	£3.30	Mini Pizza with Rocket (v) foccaccia base with tomato sauce, rocket and grated	£1.80
Rare Roast Beef with Horseradish on Malted Grain thinly sliced roast beef with		bella lodi <b>Sushi Roll (v)</b> mix of traditional maki sushi with pickled ginger and soy	£1.80
horseradish cream & mixed leaves  Pastrami with Emmenthal in a Seeded Bagel peppered pastrami with		meat	21.00
emmenthal and sweet mustard	£3.60	Cheddar Scone with Chorizo home baked cheddar scone with a mascarpone and	£1.70
Chicken & Houmous in a Wrap (d, n) Free range Gloucestershire chicken with our beetroot houmous and lettuce  Roast Rosemary Chicken on Malted Grain roast chicken with rosemary	£3.20	chorizo filling  Beef Kofta with Mint Yoghurt (g) kofta made with onion, parsley, cumin and	£1.70
mayonnaise and baby leaf	£3.35	paprika served with a mint yoghurt dip.  Cocktail Sausages with Honey - 3 per portion (d) honey and mustard coated	L1.70
Blythburgh Farm Gammon Ham & Mustard on White Bread honey & mustard baked free range gammon with English mustard	£3.60	cumberlands	£1.65
Blythburgh Farm Gammon Ham & Marmalade on Sourdough Baguette baked gammon with mustard, marmalade & baby spinach	£3.95	Chicken Brochette with Rosemary & Lime (g, d) chicken breast in a rosemary & lime marinade	£1.75
Rare Roast Beef with Horseradish on Gluten Free Bread (g) thinly sliced roast Aberdeen Angus beef with horseradish cream & mixed leaves	£3.80	fish Salmon Tartlet - 2 per portion salmon and spinach with sambal oeleok	£1.80
fish  Prawn Cocktail on Malted Grain prawns, lettuce and a cocktail mayonnaise	£3.60	chilli.  Prawn & Ricotta Filo Cup with Chilli & Lemon Dressing prawn, ricotta,	21.00
Asian Salmon & Spinach in Tunnbrod (d) baby spinach leaves with salmon	£3.85	spring onion, lemon and chilli in a filo pastry cup	£1.70
poached in ginger, lime, coriander and chilli. Smoked Mackerel & Ricotta in a Spinach Wrap with nutmeg, capers and mixed leaves.		Smoked Mackerel Crostini smoked mackerel with lemon, crème fraiche & horseradish on crostini	£1.60
Smoked Salmon & Cream Cheese on Malted Grain with cream cheese and black pepper	£3.95	fruit cakes	
Smoked Salmon & Cream Cheese on Gluten Free Bread (g) with cream cheese and black pepper	£3.95	Fresh Fruit Skewer - 1 per portion (vegan, g, d) seasonal  Cake Platter eight cakes from the selection below	£14.30
set sandwich platters 6 rounds on one platter	r	fruit chunks on sticks each Ginger Cake Lyles syrup, free	£1.80
NEW Open Sandwich Platter (12 pieces) two each of the following: Asian Salmon with Rocket on Roasted Barley Baguette, Beetroot Houmous on		Cut Fruit- £2.50 range eggs, butter and ginger; per person (vegan, g, d) p/p only what it needs.	£1.0U
Sourdough Baguette, Blythburgh Gammon & Marmalade on Mini Bagel, Kale &	£28.00	Cut Fruit Platter - for 8-12 £17.50 Egg Custard Tart (v) those	£1.85
Sweet Potato on Sourdough, Pastrami & Emmenthal on Mini Bagel, Prawn Cocktail on Roasted Barley Baguette	platter	Harra Marmalade Polenta Cake (v, g,	
Rustic Platter six speciality bread and roll sandwiches: Pastrami with	£24.00	Large Whole Fruit Platter - for 10-15 people (vegan, g, d) each our homemade marmalade	£1.80
Emmenthal, Egg & Bacon, Blythburgh Farm Gammon Ham & Spinach x 2 Cheddar & Pickle x 2	platter	Small Whole Fruit Platter - glaze.	
Wrap Platter two each of the following: Beetroot Houmous & Rocket in a	£19.00	for 5-10 people (vegan, g, d)  £14.00 Rhubarb Tartlet - 2 per portion each (v) poached English of course	£2.15
Spinach Tortilla Wrap, Smoked Mackerel & Ricotta in a Spinach Wrap Chicken & Houmous in a Wrap	platter	Orange Posset Pot (v, g) orange	£1.85
Classic Sandwich Platter One each of the following: Roast Rosemary Chicken, Rare Roast Beef with Horseradish, Prawn Cocktail, Blythburgh Farm Gammon	£20.00	cheese & cream dainty mini dessert Walnut Brownie (v, n) dark,	£1.75
Ham & Mustard, Egg & Tomato, Cheddar & Pickle	platter	A British Cheeseboard (v, n) Isle of Mull Mature Cheddar, Shrop- Chocolate & Date Flapjack	
Contemporary Sandwich Platter One each of the following: Smoked Mackerel & Ricotta in a Spinach Wrap, Blythburgh Farm Gammon Ham & Spinach, Brie & Cranberry, Kale & Sweet Potato, Pastrami with Emmenthal, Cheddar & Pickle	£22.00 platter	shire Orange Curd Blue, Croxton Manor English Brie served with  £400  (vegan, d) chopped dates, dark chocolate with maple syrup,	£1.75
Mixed Sandwich Platter One each of the following: Prawn Cocktail, Blythburgh		celery, grapes, oatcakes and crackers p/p coconut and jumbo oats	
Farm Gammon Ham & Mustard, Egg & Tomato, Beetroot Houmous & Rocket in a Spinach Tortilla Wrap, Chicken & Houmous in a Wrap, Smoked Mackerel &		Mini Muffin - 2 per portion (v) Blueberry Mini	£1.80
Ricotta in a Spinach Wrap	,,,,,,,,,,,	<b>□</b> disposable	S
Meat Sandwich Platter One each of the following: One each of the following: Roast Rosemary Chicken, Rare Roast Beef with Horseradish, Blythburgh Farm	£23.00	everything on this menu is Clear disposable cup	3p each 8p each
Gammon Ham & Mustard, Blythburgh Farm Gammon Ham & Spinach, Chicken	platter	Paper side plate 1	8p each 13p each
& Houmous in a Wrap, Pastrami with Emmenthal  Fish Sandwich Platter Six rounds including: Smoked Mackerel & Ricotta in a	00/00	executive presentation	-
Spinach Wrap, Smoked Salmon & Cream Cheese, Prawn Cocktail x 2 Asian	£26.00	select executive presentation for special occasions. Food will be on very sm	art

platter

£17.50

platter

£20.55

Platter

£20.50

Platter

select executive presentation for special occasions. Food will be on very smart white platters with chocolates for each guest. There is a 10% surcharge.

dietary legend: v=vegetarian, g=gluten free, d=dairy free, n=contains nuts Items marked gluten free have no gluten containing ingredients (ngci) Allergen information is on our website and is supplied with your

Order deadline: 16:30 prior working day for assured delivery time To order: email or on our Express website This menu is served from

1st Feb 2017 to 31st May 2017 Prices may be subject to a venue commission Set Menus and some items are subject to VAT

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f: 020 7803 1213 w: www.edencaterers.london

one platter (12 in total): Pizza, Samosa, Falafel, Sticky Squash Skewer

Vegetarian Sandwich Platter (v) One each of the following: Egg & Tomato,

Cheddar & Pickle, Beetroot Houmous & Rocket in a Spinach Tortilla Wrap,

Beetroot, Spinach & Goat's Cheese, Brie & Cranberry, Kale & Sweet Potato

Yoghurt Chicken Brochette with Rosemary & Lime

Finger Buffet Platter Three of each of the following finger buffet on one platter

(12 in total): Sushi Roll, broccoli & emmenthal cheese tart,  $\,$  Beef Kofta with Mint

Vegetarian Finger Buffet Platter Three of each of the following finger buffet on

Salmon & Spinach x 2

# **Working Lunch**

**Set Menus** Spring 2017



"Manhattan is a narrow island off the coast of New Jersey devoted to the pursuit of lunch." Raymond Sokolov

These menus enable you to order quickly, a quality working lunch (sandwiches, finger buffet, cakes, fruit, cheese) at a price and mix of content to suit your budget. All the sandwiches and buffet items are selected by us, unless named, and rotate daily from this season's list over. You simply select the menu which matches your requirements and order for the number of people you are catering for (minimum of 3). The food, as standard, is served on black, recyclable platters with a serviette for each guest. Unwrapping is the only requirement. There is an "Executive Presentation" option. See below for details.

willow Sandwiches including 1.5 rounds per person varying daily from this season's selection	
Finger Buffet 2 per person (min of 3 types) selected by us from this season's list Kettle Crisps 1/2 portion per person Fresh Fruit Skewer 1 per person	
Cake & dessert mini homemade selection, 1 per person Cheese Board 1 portion per person	£14.50 p/p
magnolia Sandwiches including 1 round per person varying daily from this season's	3
selection Finger Buffet 2 per person (min' of 3 types) selected by us from this season's list	
Tortilla Chips (vegan, g) (25g per portion) with salsa dip Cut Fruit 1 portion per person Cheese Board 1 portion per person	£13.50 p/p
wisteria Sandwiches including 1 round per person varying daily from this	
season's selection Finger Buffet 3 items per person selected by us from this season's list. Tortilla Chips (vegan, g) (25g per portion) with salsa dip	
Fresh Fruit Skewer 1 per person	£11.05
laurel	p/p
Sandwiches 1 round per person varying daily from this season's selection	
Finger Buffet 3 items per person selected by us from this season's list.  Tortilla Chips (vegan, g) (25g per portion) with salsa dip  Cake & dessert mini homemade selection, 1.5 per person	£11.05 p/p
clematis	
Sandwiches 1 round per person varying daily from this season's selection	
Finger Buffet 3 items per person selected by us from this season's list.	
Italian Olives Fresh Fruit Skewer 1 per person	£11.50 p/p
camellia— a menu with extra finger buffet Sandwiches including 1 round per person varying daily from this season'	S
selection Finger Buffet 4 items per person selected by us from this season's list. Cut Fruit 1 portion per person	£11.95
: :	p/p
jasmin Sandwiches including 1 round per person varying daily from this season' selection	S
Finger Buffet 2 per person (min' of 3 types) selected by us from this season's list	
Tortilla Chips (vegan, g) (25g per portion) with salsa dip Cake & dessert mini homemade selection, 1 per person Fresh Fruit Skewer 1 per person	£10.15 p/p
jasmin - gluten free NEW	
Sandwiches including 1 gluten free round per person Finger Buffet 2 per person	£10.15
Tortilla Chips (vegan, g) (25g per portion) with salsa dip	p/p

maple

Sandwiches 1 round per person varying daily from this season's selection	
Finger Buffet 2 items per person selected by us from the current menu	
Kettle Crisps (vegan, g) (40g per portion) with salsa dip	£9.40
Fruit 1.5 pieces of whole fruit per person	p/p

# lilac

Sandwiches including 1 round per person varying daily from this s	eason's
selection	
Finger Buffet 2 per person (min of 3 types) selected by us from this	£9.15
season's list	p/p
Cut Fruit 1 portion per person	P, P

#### thistle

Sandwiches including 1.5 round per person varying daily from this	
season's selection	
Cake & dessert mini homemade selection, 1.5 per person	£9.00
Cut Fruit 1 portion per person	p/p

#### acer

<b>Saluwiches</b> including 1.5 round per person varying daily from this	
season's selection	
Crisps	
Cake & dessert mini home made selection, 1 per person	£8.75
Freely Freely Classess 4	

p/p

#### rour an

£8.50
p/p

# mulberrv

Fresh Fruit Skewer 1 per person

Sandwiches including 1.5 rounds per person varying daily from this	
season's selection	£7.35
Kettle Crisps (vegan, g) (40g per portion)	p/p
Cake & dessert mini homemade selection, 1.5 per person	2,1

## hawthorn

Sandwiches including 1.5 rounds per person varying daily from this	
season's selection	£7.65
Cut Fruit 1 portion per person cut for easy eating	p/p

### hibiscus

Sandwiches including 1.5 rounds per person varying daily from this	
season's selection	£7.50
Kettle Crisps (vegan, g) (40g per portion)	p/p
Fresh Fruit Skewer 1 per person	F, F

### azalea

Sandwiches including 1.5 rounds per person varying daily from this	
season's selection	£6.75
Cake & dessert mini homemade selection, 1.5 per person	p/p

There is a minimum order of three of any set menu

**executive presentation**Needing a very smart presentation? Select or ask for "Executive Presentation". Your food will be on very smart white platters with chocolates for each guest. There is a 10% surcharge for this service.

To order use our Express website or by email Order deadline: 16:30 prior working day This menu is served from 1st Feb 2017 to 31st May 2017 Allergen information is on our website and is supplied with your order

All items are subject to VAT at 20% Prices may be subject to a venue commission. Please see our full terms and conditions on our website

t: 020 7803 1212

Cake 1 per person Chocolate Strawberry

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