

CATERING BROCHURE

Fresh to Desk Ltd
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freshtodesk
COFFEE LOUNGE & KITCHEN

Enquire Today
orders@freshtodesk.com



BREAKFAST

THE CONTINENTAL

A platter of freshly baked buttery pastries including butter croissants & mini 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

£30.00 per platter

THE HEARTY

A platter of bloomer bread sandwiches filled with bacon or sausage. Complimentary sauce sachets included. Vegetarian & vegan options are available upon request.

Serves 5

£25.00 per platter

Upgrade to sourdough baguettes - £28.00

Minimum of 5 guests required

All prices listed are subject to VAT. Please note that a £3 supplement is applied per guest for any requested dietary requirement consideration - excluding vegetarian - to cover the cost of additional packaging & specialist preparation

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 pots
£3.00 pp

For allergen information, please ask when placing your order. Although your meal is prepared with care, due to the handling of allergens in our kitchen, we cannot guarantee it will be allergy free, even after ingredients have been removed on 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



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 presented separately & clearly labelled.

A selection of vegetarian options is included as standard within each package.

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
£7.60 per guest

OFFICE LUNCH

A mouth-watering platter of triangular sandwiches in white & wholemeal bread & bite size tortilla wraps. Served with crisps & a colourful fresh fruit platter
£8.60 per guest

TRAINING PLATTER

A delicious assortment of bitesize baguettes, focaccia & tortilla wraps, along with white & wholemeal triangular sandwiches. Served with fresh fruit pots, crisps & tempting sweet treats
£10.00 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 fresh fruit pots & a generous selection of sweet treats
£12.50 per guest

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SAVOURY BUFFETS, BOARDS & BOWLS

SAVOURIES

Here is an idea of what we offer:

- Vegetable quiche (v)
- Sausage rolls
- Breaded chicken bites
- Gyozas - meat & vegetarian available
- Spanish-style tortilla (v)
- Mini pizzas (v)
- Meatball skewers
- Crispy duck spring rolls

From £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, & cheeses served with nuts, fruits, breads & dips

£10.00 per guest

CHEESE BOARD

British & continental cheeses served with artisan breads, biscuits, handmade chutney, grapes & celery

£7.00 per guest

All prices listed are subject to VAT



SALAD BOWLS

From £8.00 per guest
Salads taken from our current House menu:

- Rainbow (vg) (pictured)
- Chicken Caesar
- Mozzarella, tomato & pesto (v)
- Ploughman's
- 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, please ask us for more information

Minimum of 5 guests required per salad

OUR SAVOURY BUFFETS, BOARDS & SALAD BOWLS WORK WELL FOR ANY GET-TOGETHER OR MEETING.

Mix & match the options 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 or board or 5 guests for salads is required.

Please note that a £3 supplement will be applied per guest for any requested dietary requirement consideration - excluding vegetarian - to cover the cost of additional packaging & specialist preparation.



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 & vegetarian options available*)

£16.00 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.

Please note that a £3 supplement will be applied per guest for any requested dietary requirement consideration - excluding vegetarian - to cover the cost of additional packaging & specialist preparation.



EXTRAS

Fresh fruit platter

£20.00 - minimum 10 guests

Crudite & dips

£3.50 pp

Crisps

Walkers 32.5g £1.10 pp

Fairfields Farm 40g £1.10p pp

SWEET TREATS

Fruit muffins

£2.50 each

Handmade Cake Platter

Serving 1 cake per guest plus fresh fruit garnish
from £4.00 pp

Please talk to us to discuss your requirements.

All prices listed are subject to VAT.

DRINKS

Bottled fruit juice 250ml serving

Orange | Apple | 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

£2.50 supplied with milk, sugars & sweeteners

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

4 fillings: Smoked Hampshire chalk stream trout, Cheese, Cucumber & Ham

SCONES & CAKES

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

£17.00 per guest (including VAT)
(minimum order of 2)

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

Served Monday to Friday only, 12.00pm to 3.00pm



WORKING WITH YOU

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

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

We have carefully thought through our catering menus to bring flavour & variety to every order you make. And this can only be done using quality ingredients that are freshly prepared 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.**

For allergen information, please ask when placing your order. Although your meal is prepared with care, due to the handling of allergens in our kitchen, we cannot guarantee it will be allergy free, even after ingredients have been removed on request.

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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.

