

## 20 Cavendish Square



### **INTRODUCTION**

Seasoned is the on-site catering partner at 20 Cavendish Square and our team is committed to spreading our social goodness and creating extraordinary smile-inducing food and drink experiences that help foster sustainability.

Being a force for good is at the heart of everything that we do at 20 Cavendish Square and is why we do the right thing through the decisions we make, by empowering our team, ethically sourcing our products, minimising our packaging and respecting our planet.

Our talented team consistently go above and beyond to ensure that our food and beverage experiences are first-class. Every day our mission is to connect with our clients and guests on a personal level and bring everyone together through our smile-inducing food and drink experiences.

The Seasoned team will work with you to ensure your delegates enjoy lovingly crafted, freshly baked seasonal goodness for their breakfast meeting, boardroom lunch, conference lunch, post conference reception or dinner.

Seasoned founded the <u>Social Goodness Foundation</u> to bring our people, partners and communities together on a shared mission to use their skills, knowledge, connections, resources and experience to make a difference and continuously grow and influence our positive social and environmental impact on our team and planet.

### **Seasoned Venues LTD**

Unit 25 Ongar Business Centre, The Gables, Fyfield Road, CM5 0GA Registration number: 4054659 VAT: 863736005

Prices: July 2024





### **PACKAGES**

Daytime..

Minimum order of 10

### **DELI LUNCH PACKAGE £35.00**

Arrival tea, coffee, juice, pastries
Mid-morning tea, coffee, biscuits
Lunch: Sandwiches, Quiche OR Jacket Potatoes, served with chef's choice of two fresh salads, one savoury and one sweet light bite

#### **FORK BUFFET PACKAGE £44.00**

Afternoon tea, coffee, sweet treat

### Available for events with a separate catering area

Arrival tea, coffee, juice, pastries Mid-morning tea, coffee, biscuits Hot fork buffet Afternoon tea, coffee, sweet treat

Additional servings of tea & coffee available for £3.80 per person

Evening..

Minimum order of 20

### CANAPÉ RECEPTION £23.50 per person

Four bite canapé menu, glass of sparkling or mocktail

### **BOWL FOOD RECEPTION £37.50 per person**

Your choice of three bowls and two drinks per person to include sparkling, bottled beer or mocktail

### TWO-HOUR DRINKS PACKAGE £31.50 per person

Includes wine, sparkling, bottles beer, soft options

All prices are exclusive of VAT





# BREAKFAST & REFRESHMENTS

Richly roasted coffee Iced coffee Iced coffee NEMI London ethical teas Tea, coffee, biscuits (vg/gf options available) Bottled Still/Sparkling Water (750ml) Orange, Apple juice (1 litre) (Serves 5) Freshly squeezed orange juice (1 litre) (Serves 5)	£3.80 £3.80 £3.80 £4.75 £4.75 £6.30 £12.50
BAKERY A selection of freshly baked mini-Danish pastries (2pp) Morning muffins – blueberry or chocolate (1pp) Chocolate brownie– (gf brownie available) (1pp) Homemade cookies (1pp) Slice of cake (1pp)	£4.20 £4.20 £5.05 £4.20 £4.20
FRUIT  Granola, seasonal berries, yoghurt  Sliced fruit platter (gf)(df) (Serves 10)  Energy fruit smoothie (1 litre)	£5.05 £30.00 £10.75
HOT OFFER Floured bap, served with brown sauce or ketchup Farm-assured back bacon / Butcher's sausage / Vegan sausage (V) (df) Smoked salmon, cream cheese, cracked black pepper, lemon bagel Garlic mushroom and tomato (vg)(df) *Baps & bagels available GF	£5.05 £5.05 £5.05

All prices are exclusive of VAT

(V) Vegetarian, (VG) Vegan, (GF) Gluten free (DF) Dairy free
Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for dietary requirements.

### **WORKING LUNCHES Part 1**

Minimum order of 10

### **CLASSIC LUNCH - £17.65**

A selection of sliced bread, baguettes, wrap & ciabatta filled with a variety of meat, fish & vegetarian options, served with crisps and fresh sliced fruit platter

### **LUXE WORKING LUNCH - £20.15**

Selection of luxe sandwiches served on selection of Artisan breads including bagels & focaccia filled with a variety of meat, fish & vegetarian options.

Served with crisps, orange juice & a slice of cake

### DELI LUNCH - £18.00

Combo menus each to include two chef's choice salads, two chef's choice light bites (one sweet, one savoury), and naturally infused water.

Maximum 1 option per event

### SANDWICH COMBO

Meat, fish and vegetarian sandwich fillings (three pieces per person) with two fresh salads, one savoury & one sweet light bite and naturally infused water.

### QUICHE COMBO

One individual quiche per person with a choice of one meat and one vegetarian, two fresh salads, one savoury & one sweet light bite and naturally infused water.

### JACKET POTATOES

One jacket potato, served with baked beans or tuna mayonnaise, cheddar cheese, coleslaw, two fresh salads and naturally infused water.

### Feeling healthy?

Add a side salad option to any cold lunch for £5.00 per person *Minimum order of 10 per salad* 

- Beetroot, feta & balsamic glaze
- · Orzo pasta salad
- Rainbow noodle salad
- Asian slaw

Gluten free & vegan options are available for all lunches.



### **WORKING LUNCHES Part 2**

Minimum order of 10

### **HEALTHY BOX LUNCH £12.60**

Maximum 2 options per event

- ASIAN CRUNCH SALAD BOX
   Shredded cabbage mix, edamame, julienned carrots, sliced bell peppers, grilled tofu or shrimp, toasted sesame seeds, ginger-soy vinaigrette
- MEDITERRANEAN POWER BOX SALAD
   Grilled chicken breast slices, mixed greens, cherry tomatoes, cucumber slices, kalamata olives, feta cheese crumbles, hummus or tahini dressing
- LEAN & GREEN KETO SALAD BOX
   Baby spinach & kale base, avocado chunks, boiled egg, grilled turkey slices, cucumber & celery, olive oil & lemon dressing
- RAINBOW VEGGIE & CHICKPEA SALAD BOX (vg)
   Mixed greens, roasted chickpeas, roasted sweet potato cubes, red cabbage, beetroot slices, pomegranate seeds, balsamic vinaigrette

### **SOUP SHACK £5.00**

A bowl of warming soup, bread basket. Chef's seasonal choice on the day.

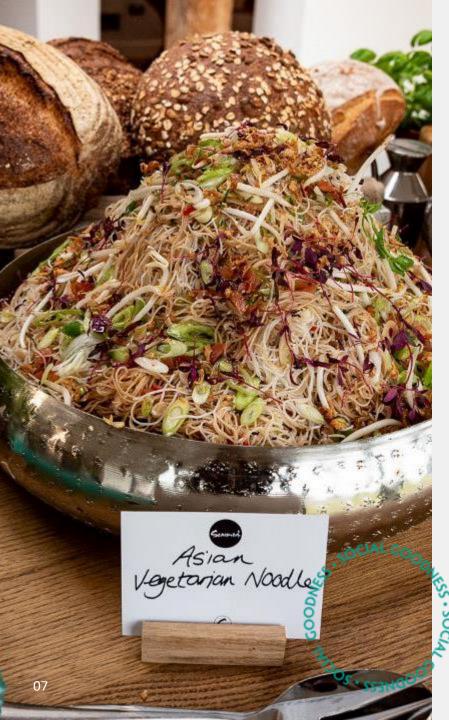
Gluten free & vegan options are available for all lunches.

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### **HOT FORK BUFFET**

Minimum order of 20

Only available for events where a separate catering space has been booked

### **HOT FORK BUFFET - £31.50**

Our below set menus come with 2 chefs choice salad & breads

Beef meatballs in a lightly spiced tomato sauce, penne pasta, garlic bread Vegan meatballs (VG)

Thai green chicken curry, served with steamed rice & spring roll Thai vegetable curry (VG)

Lamb koftes served with lightly spiced cous cous, tzatziki and a mixed salad, flat bread Vegan mozzarella & pesto arancini (VG)

Pulled jerk chicken, aromatic Jerk sauce served with rice & peas, bread & mango salsa (GF) Chilli five bean stew (VG) (GF)

Smoked haddock & salmon fishcake with homemade tartar sauce, roasted new potatoes Smoked tofu teriyaki (VG)

### **PUDDING DELIGHTS**

Apple crumble Tiramisu Sticky toffee pudding

Available Vegan and gluten free

Add tea & coffee £3.80pp

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### **CANAPES**

Minimum order of 20 people

### Four bite canapé menu £17.60

Additional canapes £4.40

### **MEAT**

Mini hotdog brioche, crispy onion Chicken liver parfait, red onion marmalade on crostini Harissa chicken, baba ghanoush (gf, df) Mini tartlets with pea purée & crispy pancetta Mini chicken Milanese bites with lemon aioli (gf) Spiced duck croquettes with plum ketchup

### FISH

Flaked salmon and celeriac remoulade in cucumber ribbon (gf)
Smoked haddock croquette, beetroot purée, chives
Garlic shrimp, guacamole, rice cracker (gf, df)
Fish goujon, tartar sauce
Smoked mackerel pâté on melba toast with red onion & ginger marmalade

### **VEGETARIAN & VEGAN**

Mushroom pâté with truffle mascarpone (v, gf)
Apple, fig and cream cheese mini tart, hazelnut crumble (v)
Shepherd's purse, mushroom, tofu, spinach & sweet chilli (vg)
Goat cheese & rhubarb on seed crackers (v)
Cucumber rolls with whipped feta & dill (v, gf)
Grilled artichoke hearts with romesco dip (vg, gf)
Miso-glazed aubergine bites on mini skewers (vg, gf)

### **SWEET**

Elderflower & lemon curd éclairs (v)
Rhubarb & custard choux puffs (v)
Mini pistachio & rose water cakes (v)
Carrot cake balls with cream cheese icing (v)
Chamomile shortbread with strawberry jam (v)
Peach & basil jelly spoons (gf, df)



### **FLYING BUFFET**

For when canapés aren't quite enough... *Minium order 20 people* 

### 3 Bowl Menu £26.55 – your choice of three bowls

Additional bowls £8.85

### MEAT/ FISH

Lemon and garlic chicken Caesar salad, garlic croutons, Parma ham crisp, parmesan shavings Mini Cumberland sausage, creamy mash & onion gravy Peppered steak pie on creamy mashed potato, gravy Mini beef sliders
Fish and chips in bamboo cones, homemade tartare sauce

### **VEGETARIAN & VEGAN**

Smoked tofu stir-fried vegetables with rice noodles (vg)
Tempura vegetables & chips in bamboo cones (vg)
Spiced chickpea & slaw sliders (v)
Chickpea Moroccan-style stew served with steamed rice, mini flatbread (vg, df)
Gnocchi, roasted vegetables, spinach, mozzarella & spiced tomato sauce (v)

### **SWEET**

Selection of mini tarts: lemon, blueberry, strawberry, Ferrero Mini cinnamon doughnuts Cake pops Mini waffle cake

Available Vegan and Gluten free

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# **DRINKS** & NIBBLES

### **DRINKS**

House white wine	£26.50
House red wine	£26.50
Prosecco	£38.00
Bottled lager	£6.50
(Toast, Estrella, Peroni)	
Soft Drinks	£3.20
Selection of mocktails (pp)	£5.50
Elderflower fizz	
Baby peach belinni	

### NIBBLES - £3.60 per bowl (serves 3)

Raspberry lemonade mojito

Marinated mixed olives (gf) (df)
Lightly salted kettle crisps (gf) (df)
Chilli rice crackers
Smoked almonds (gf)(df)
Wasabi peas
Mature Cheddar cheese straws
Vegetable crisps (gf)(df)
Black pepper cashew nuts (gf)(df)
Mexican chilli peanuts

### CHARCUTERIE BOARD - £11.95 per person

Minimum order 10 people

A grazing platter consisting of up to 4 types of cheese, including vegan alternatives, cured meats, olives, fresh and dried fruits, variety of crackers, chutneys and savoury dips and assorted vegetables.

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