



Summer Brochure 2026

Eden Caterers

Served from 1st June to 30th September

About us

Since 1993, Eden has been serving seasonal, stylish, and sustainable food to companies across Central London. With a team of passionate foodies behind every menu, we know how to deliver dishes our customers love – and do it in a way that’s better for the planet.

Our menus are designed for every occasion, from business breakfasts for six to corporate conferences for 2,000, with a vibrant mix of vegetarian, vegan, fish and meat dishes to suit every taste.

Each month, we feed over 40,000 people, with sustainability at the heart of everything we do. That commitment is reflected in our SALSA accreditation and our continued recognition in sustainable catering awards over the past three years.



Variety

Our menus change every four months and we rotate popular menus over a three-day cycle to ensure variety.



Homemade

We make virtually everything ourselves including jams, chutneys, dressings, pickles, cakes and cordials.



Tree Planting

We're proud to partner with Letting Grow, a charity transforming urban spaces into thriving green habitats.



Sustainability

Everything we do is with sustainability in mind - from the food we cook, staff satisfaction, to how we power our vans.



THE SUSTAINABILITY AWARD FOR CATERERS

The proof is in the pudding...



Dietary & Allergens

Special Dietary Requirements

The allergen and dietary requirements for your guests can be a critically important part of placing an order with us. It is a matter of considerable responsibility given the significant health concerns linked to allergens and the principle or religious beliefs associated with many dietary requirements. We therefore require that the selection of all items for an order is made by, and the responsibility, of whoever is placing your orders; we will not make dietary, allergen or ingredient selections on your behalf. Our website enables this selection by providing all the necessary information for all the food we make. We will platter and label items for someone with particular allergen or dietary needs on a separate platter when required. See also our Individual Dietary Menu for more options.

Individual Dietary Menu

To better address the need to find food to suit specific dietary requirements we've introduced an Individual Dietary Menu. This has individual platters of food to match most dietary needs and price points.

Recipes in Stone

Apologies for what may seem unreasonable inflexibility, but due to the legislation surrounding nutritional, ingredient, allergen and dietary labelling and reporting, we are unable to change the recipe or ingredients of any menu item.

Detailed allergen information can be found on our website in each item where it says '**see more info**' and will also be provided with your order for your convenience.

We use the following dietary legend on our food:

- g** no gluten-containing ingredients
- d** no dairy-containing ingredients
- n** contains nuts
- v** vegetarian
- vegan** vegan



Breakfast

Start your day the right way with our selection of hot & cold savouries, breakfast pots, pastries, & more

SET BREAKFASTS

min of 3

Power Breakfast (v)

one of each item per person:

Granola with Sour Cherry Compote (v)
American Cookies (v)
Freshly Squeezed Orange Juice

Continental Breakfast (v, n)

one of each item per person:

Mini croissant & butter
Mini Danish pastry
Cut Fruit - Mini Pot (vegan, g, d)
Freshly Squeezed Orange Juice

Continental Breakfast with Open Mini Bagels (n)

one of each item per person:

Open Mini Half Bagel with Smoked Salmon Cream Cheese
Open Mini Half Bagel with Egg Mayonnaise & Tomato Chutney (v)
Mini croissant & butter
Mini Danish pastry
Cut Fruit - Mini Pot (vegan, g, d)
Freshly Squeezed Orange Juice

EXTRAS

Conserves (vegan, g, d)

tiptree strawberry mini jar

PASTRIES

All Butter Croissant - large (v)

served with butter portion and a knife (252 kcal)

All Butter Croissant - mini (v)

served with butter portions and a knife (118 kcal)

Pain au Chocolat - large (v)

filled with real chocolate and baked with french butter (252 kcal)

Pain au Chocolat - mini (v)

filled with real chocolate and baked with french butter (104 kcal)

Almond Butter Croissant - mini (v, n)

filled with almond paste & topped with flaked almonds (237 kcal)

Pain aux Raisins - large (v)

the classic breakfast viennoise spiral (228 kcal)

Pain aux Raisins - mini (v)

the classic breakfast viennoise spiral (127 kcal)

Danish Pastry - large (v, n)

a selection of danish pastries, one portion is one pastry, some pastries may contain nuts

Danish Pastry - mini (v, n)

a selection of mini danish pastries, one portion is one pastry, some pastries may contain nuts

Mixed Mini Croissant Platter (v, n)

4 mini croissants, 4 mini almond croissants, 4 mini pain aux chocolat

Small Mixed Mini Croissant Platter (v, n)

2 mini croissants, 2 mini almond croissants, 2 mini pain aux chocolat

Mixed Mini Danish Pastry Platter (v, n)

12 of our mini danish pastries

Small Mixed Mini Danish Pastry Platter (v, n)

6 of our mini danish pastries

6 Mini Croissants with Butter & Jam (v)

6 of our mini croissants with 3 jam pots and 3 butters for spreading

Biscuits

two biscuits per packet

Homemade American Cookies - 2 per portion (v)

a selection of white chocolate & double chocolate cookies

Healthy Seed Bar - Free From (vegan, g, d)

sunflower, chia and pumpkin seeds, oats, dates, maple syrup & cranberries (293 kcal)

Blueberry Mini Muffin - 2 Per Portion (v)

homemade with blueberries (245 kcal)

BREAKFAST POTS

Granola with Sour Cherry Compote (v)

homemade granola and sour cherry compote in a pot with a rich greek yoghurt (423 kcal)

Granola with Honey (v)

homemade granola with creamy natural yoghurt, honey and dried fruits (425 kcal)

Trail Mix with Soya Yoghurt & Raspberry Coulis (vegan, g, d, n)

our own seeds, nuts and dried fruit mix makes a yummy vegan, gluten and dairy free light breakfast (286 kcal)

Birchermuesli - Free From (vegan, g, d)

gluten free rolled oats with apple, soya yoghurt, soya milk, sultanas, seeds and berries. min 4 (133kcal)

Yoghurt pot with Honey (v, g)

greek yoghurt with honey for a sweet start (292kcal)

Yoghurt Pot with Sour Cherry Compote (v, g)

greek yoghurt and our homemade fruit compote (227 kcal)

Soya Yoghurt Pot with Honey (v, g, d)

a free from treat. gluten, dairy and nut free light breakfast (200kcal)

Soya Yoghurt Pot with Sour Cherry Compote (vegan, g, d)

a vegan & free from treat, gluten, dairy and nut free light breakfast (165 kcal)

Soya Yoghurt Pot with Raspberry Coulis (vegan, g, d)

a vegan & free from treat, gluten, dairy and nut free light breakfast (133 kcal)

Granola & Honey - Mini Shots - 6 (v)

a shot of our own granola with natural yoghurt, honey and dried fruits (710 kcal)

Granola & Honey - Mini Shots - 12 (v)

a shot of our own granola with natural yoghurt, honey and dried fruits (1420 kcal)



COLD SAVOURIES

Brie & Cranberry Pugliese Roll (v)

english brie & our own cranberry sauce (161 kcal)

Cheese & Tomato All Butter Croissant - mini (v)

mature cheddar with sliced salad tomato in a croissant (268 kcal)

Ham & Emmenthal All Butter Croissant - mini

sliced emmenthal and honey mustard gammon ham in a mini croissant (320 kcal)

Egg Mayonnaise & Crispy Bacon All Butter Croissant - large

butter croissant with egg mayonnaise & crispy bacon, the breakfast classics (546 kcal)

Salami & Emmenthal Cereale Roll

milano salami with sliced emmenthal (176 kcal)

Open Mini Bagel with Smoked Salmon & Cream Cheese

two open halves per portion (178 kcal)

Open Mini Bagel with Egg Mayonnaise & Tomato Chutney (v)

with our homemade tomato chutney. two open halves per portion (249 kcal)

Open Mini Bagel with Sundried Tomato & Cream Cheese (v)

intense dried tomato flavour with smooth cream cheese. two open halves per portion (141 kcal)

Mini Open Bagel Platter

12 pieces from our mini open bagel selection on one platter

Small Mini Open Bagel Platter

6 pieces from our mini open bagel selection on one platter

Savoury Mini Croissant Platter

12 pieces from our mini savoury croissant selection on one platter

Breakfast Savoury Platter

a selection of mini filled breakfast rolls & croissant: 3 smoked salmon & cream cheese mini bagels, 3 emmenthal & ham mini croissant, 3 emmenthal & salami cereal roll, and 3 brie & cranberry mini pugliese rolls all cut in half to give you 24 pieces

Small Breakfast Savoury Platter

a selection of mini filled breakfast rolls & croissant: 2 smoked salmon & cream cheese mini bagels, 2 emmenthal & ham mini croissant, 1 emmenthal & salami cereal roll, and 1 brie & cranberry mini pugliese roll all cut in half to give you 12 pieces

**I'm so glad I've discovered Eden
Caterers. The food has always been
delicious and beautifully presented.**

5-Star Google Review

HOT SAVOURIES

Roast Tomato & Mushroom in a Cereale Bap (vegan, d)

sliced roast tomato with fresh field mushroom & vegan mozzarella in a cereale roll. delivered warm for immediate service. min 6 (312 kcal)

Vegetarian Sausage in a Glazed Brioche Roll (v)

delivered warm for immediate service. min 6 (359 kcal)

Mushroom & Tomato on Gluten Free Bread (v, g, d)

with butter fried button mushrooms, tomatoes & vegan mozzarella, delivered warm for immediate service. min 2 (282 kcal)

Bacon in a Glazed Brioche Roll

delivered warm for immediate service. min 6 (417 kcal)

Sausage in a Glazed Brioche Roll

delivered warm for immediate service. min 6 (537 kcal)

Bacon Sandwich on Gluten Free Bread (g, d)

unsmoked, english back bacon in gluten free bread. delivered warm for immediate service. min 2 (467 kcal)

Mini Sausage Roll Breakfast Platter

15 mini glazed brioche rolls with mini cumberland sausages. delivered warm to you for immediate service

Mini Bacon Roll Breakfast Platter

15 mini glazed brioche rolls with streaky bacon. delivered warm to you for immediate service

Mini Mushroom Roll Breakfast Platter (v)

15 mini glazed brioche rolls with butter fried button mushrooms. delivered warm to you for immediate service

Sachets - Brown or Tomato Sauce





Sandwich Lunch

A combination of sandwiches, finger buffet, cakes, fruit, and cheese - fresh and homemade for fuelling your meetings & events

SET MENUS

Quick, quality working lunches - sandwiches, finger buffet items, homemade cakes, fruit, and cheese - with price and contents selections to suit your budget and needs.

We choose the items from our seasonal range (rotating daily), you choose the menu and number of guests. served on eco-friendly palm leaf platters with a serviette for each guest. just unwrap and enjoy!

Min order: 3

WILLOW

Sandwiches

1.5 rounds per person varying daily from this season's selection

Finger Buffet

2 per person varying daily from this season's selection

Kettle Crisps

25g portion with salsa dip

Cheese Board

1 portion per person

Cake

1 per person from homemade selection

Cut Fruit

1 mini pot per person

MAGNOLIA

Sandwiches

1 round per person varying daily from this season's selection

Finger Buffet

2 per person varying daily from this season's selection

Tortilla Chips

25g portion with salsa dip

Cheese Board

1 portion per person

Cut Fruit

1 mini pot per person

LAUREL

Sandwiches

1 round per person varying daily from this season's selection

Finger Buffet

3 per person varying daily from this season's selection

Tortilla Chips

25g portion with salsa dip

Cake

1.5 per person from homemade selection

CAMELLIA

Sandwiches

1 round per person varying daily from this season's selection

Finger Buffet

4 per person varying daily from this season's selection

Cut Fruit

1 mini pot per person

CLEMATIS

Sandwiches

1 round per person varying daily from this season's selection

Finger Buffet

3 per person varying daily from this season's selection

Italian Olives

40g per portion

Cut Fruit

1 mini pot per person

JASMIN

Sandwiches

1 round per person varying daily from this season's selection

Finger Buffet

2 per person varying daily from this season's selection

Tortilla Chips

25g portion with salsa dip

Cake

1 per person from homemade selection

Cut Fruit

1 mini pot per person

ACER

Sandwiches

1.5 round per person varying daily from this season's selection

Kettle Crisps

crisps in the bag

Cake

1 per person from home made selection

Cut Fruit

1 mini pot per person

THISTLE

Sandwiches

1.5 round per person varying daily from this season's selection

Cake

1.5 per person from homemade selection

Cut Fruit

1 mini pot per person

MAPLE

Sandwiches

1 round per person varying daily from this season's selection

Finger Buffet

2 per person varying daily from this season's selection

Kettle Crisps

25g portion per person with salsa dip

Fruit

1.5 pieces of whole fruit per person

MULBERRY

Sandwiches

1.5 rounds per person varying daily from this season's selection

Kettle Crisps

25g per person with salsa dip

Cake

1.5 per person from homemade selection

LILAC

Sandwiches

1 round per person varying daily from this season's selection

Finger Buffet

2 per person varying daily from this season's selection

Cut Fruit

1 mini pot per person

ROWAN

Sandwiches

1.5 rounds per person varying daily from this season's selection

Tortilla Chips

25g per person with salsa dip

Cut Fruit

1 mini pot per person

AZALEA

Sandwiches

1.5 rounds per person varying daily from this season's selection

Cake

1.5 per person from homemade selection

HAWTHORN

Sandwiches

1.5 rounds per person varying daily from this season's selection

Cut Fruit

1 mini pot per person

SET SANDWICH PLATTERS

Classic Sandwich Platter (6 sandwiches)

one each of six different classic sandwiches from this season's selection

Contemporary Sandwich Platter (6 sandwiches)

one each of six different contemporary sandwiches from this season's selection

Mixed Sandwich Platter (6 sandwiches)

one each of six different mixed style of sandwiches from this season's selection

Vegetarian Sandwich Platter (6 sandwiches)

one each of six different vegetarian sandwiches from this season's selection

Vegan Sandwich Platter (6 sandwiches)

six vegan sandwiches in two varieties from this season's selection

Meat Sandwich Platter (6 sandwiches)

six meat sandwiches in six varieties from this season's selection

Fish Sandwich Platter (6 sandwiches)

six fish sandwiches in three varieties from this season's selection

Wrap Platter (6 wraps)

six wraps in three varieties from this season's selection

Sandwich Platter on Gluten Free Bread (6 sandwiches)

six sandwiches with no gluten containing ingredients in two varieties from this season's selection

Halal Sandwich Platter (6 sandwiches)

six halal sandwiches from this season's selection

Small Classic Sandwich Platter (3 sandwiches)

one each of three different classic sandwiches from this season's selection

Small Contemporary Sandwich Platter (3 sandwiches)

one each of three different contemporary sandwiches from this season's selection

Small Mixed Sandwich Platter (3 sandwiches)

one each of three different mixed style of sandwiches from this season's selection

Small Vegetarian Sandwich Platter (3 sandwiches)

one each of three different vegetarian sandwiches from this season's selection

Small Vegan Sandwich Platter (3 sandwiches)

three vegan sandwiches in two varieties from this season's selection

Small Meat Sandwich Platter (3 sandwiches)

three meat sandwiches in three varieties from this season's selection

Small Fish Sandwich Platter (3 sandwiches)

three fish sandwiches in three varieties from this season's selection

Small Wrap Platter (3 sandwiches)

three wraps in three varieties from this season's selection

Small Halal Sandwich Platter (3 sandwiches)

three halal sandwiches from this season's selection

Small Sandwich Platter on Gluten Free Bread (3 sandwiches)

three sandwiches with no gluten containing ingredients in two varieties from this season's selection

SET FINGER BUFFET PLATTERS

Finger Buffet Platter

twelve items of finger buffet from the current season's selection, served on one palm leaf platter

Meat Finger Buffet Platter

twelve items of finger buffet from the current season's selection, served on one palm leaf platter

Vegetarian Finger Buffet Platter

twelve items of finger buffet from the current season's selection, served on one palm leaf platter

Vegan Finger Buffet Platter

twelve items of finger buffet from the current season's selection, served on one palm leaf platter

Finger Buffet Platter - No Gluten Ingredients

twelve items of finger buffet from the current season's selection, served on one palm leaf platter

Small Finger Buffet Platter

six items of finger buffet from the current season's selection, served on one palm leaf platter

Small Meat Finger Buffet Platter

six items of finger buffet from the current season's selection, served on one palm leaf platter

Small Vegetarian Finger Buffet Platter

six items of finger buffet from the current season's selection, served on one palm leaf platter

Small Vegan Finger Buffet Platter

six items of finger buffet from the current season's selection, served on one palm leaf platter

Small Finger Buffet Platter - No Gluten Ingredients

six items of finger buffet from the current season's selection, served on one palm leaf platter



SANDWICHES

VEGAN

Roast Mushroom & Tomato Cereale Baguette (vegan, d)

with tomato tapenade and mixed leaf (357 kcal)

Houmous & Vegan Cumin Mince Wrap (vegan, d)

simplicity's vegan cumin mince, our own houmous and pickled red cabbage make this middle eastern wrap (499 kcal)

Falafel & Baba Ganoush Wrap (vegan, d) **NEW!**

homemade falafel with aubergine puree, mixed leaves and a mint & lemon dressing in a tomato wrap (318 kcal)

Houmous & Green Olive Tapenade on Gluten Free Bread (vegan, g, d)

our own houmous & olive tapenade with sliced cucumber and grated carrot (413kcal)

VEGETARIAN

Mozzarella, Tomato, Olive & Basil in Ciabatta (v)

mozzarella with sliced tomato, basil, olive tapenade & balsamic dressing (578 kcal)

Cheddar & Pear Chutney on Malted Grain (v)

farmhouse cheddar with our own pear chutney (454 kcal)

Egg Mayonnaise & Cress on Malted Grain (v, d)

free range eggs and cress (446 kcal)

Veggie New Yorker on Multi Seed Bloomer (v)

emmental cheese, sauerkraut, rocket & dijon mayo (522 kcal)

MEAT

Cajun Chicken & Guacamole Wrap (d) **NEW!**

cajun marinated chicken with our own guacamole & rocket in a tortilla wrap (344 kcal)

Roast Chicken & Cucumber on Malted Grain (d)

with baby leaf & lemon mayonnaise (412 kcal)

Blythburgh Farm Gammon Ham & Mustard on Malted Grain (d)

honey & mustard baked free range gammon with english mustard (477 kcal)

Pesto Chicken in a Cereale Seeded Bagel

chicken with green pesto and mixed leaf (481 kcal)

Cajun Chicken & Tomatade on Gluten Free Bread (g, d)

cajun marinated chicken with lettuce, tomatade & mayonnaise (292 kcal)

FISH

Smoked Mackerel in a Spinach Wrap

smoked mackerel with rocket in a yoghurt, horseradish and lemon dressing (350 kcal)

Hot Smoked Salmon & Chickpea with Chilli Mustard on Malted Grain (d)

hot smoked salmon with chickpeas a chilli mustard mayonnaise and crisp rocket (378 kcal)

Prawn Cocktail on Malted Grain (d)

prawns, lettuce and a cocktail mayonnaise (323 kcal)

FINGER BUFFET

VEGAN

Free From Tapenade Bruschetta (vegan, g, d)

bruschetta with our caper, black olive and garlic tapenade on gluten free and vegan crostini (68 kcal)

Spinach & Lentil Samosa (vegan, d)

a fried south asian pastry, packed full of fresh vegetables and potatoes (103 kcal)

Chestnut Mushroom Vegan Sausage Roll (vegan, d)

mushroom, leek and chestnut "sausages" with sage and mustard in puff pastry (24 kcal)

Queen Olives (vegan, g, d)

four per poriton. aromatised large queen olives on sticks (33 kcal)

VEGETARIAN

Chilli Cheese Corn Muffins (v, g)

made with polenta flour, corn kernels, free range eggs, butter, mature cheddar and chillis (140 kcal)

Mozzarella, Slow Roasted Tomatoes & Nduja Pizza (v)

thin & crispy with fresh basil, mozzarella, sunblush tomatoes and vegan n'duja (106 kcal)

Baked Spinach & Feta Frittata (v, g) **NEW!**

oven-baked free range eggs with creamy feta & fresh spinach (86 kcal)

MEAT

Chicken Brochette with Chilli & Oregano (g, d)

chicken marinated with lemon, chilli, oregano & garlic (54 kcal)

Chorizo & Red Onion Sausage Rolls (d)

red onion marmalade, chorizo & sausage cooked in puff pastry with fresh thyme (94 kcal)

Bella Lodi Chicken Strip

chicken breast in bella lodi breadcrumbs with lemon & parsley mayonnaise dip (104 kcal)

FISH

Chilli & Maple Marinated Salmon Skewer (g, d)

coriander, chilli, and a maple syrup flavoured marinade (66 kcal)

Smoked Mackerel Crostini

smoked mackerel fillets with ricotta, lemon juice, capers and nutmeg served on a crostini (26 kcal)

CHEESE

A British Cheeseboard - for 6 (v)

a selection of three british cheeses served with crackers, grapes and celery. compostable knives included

A British Cheeseboard - for 3 (v)

a selection of three british cheeses served with crackers, grapes and celery. compostable knives included

CAKES & POTS

Strawberry Crumble Slice (vegan, d)

oats, ginger, fresh kent strawberries with a crunchy crumble topping (390 kcal)

Healthy Seed Bar - Free From (vegan, g, d)

sunflower, chia and pumpkin seeds, oats, dates, maple syrup & cranberries (293 kcal)

Strawberry Panna Cotta - Mini Pot (vegan, g, d) **NEW!**

classic Italian dessert with delicate vanilla and strawberries (147 kcal)

Cherry Flapjack (v)

golden syrup, butter and condensed milk coat the jumbo oats, all topped off with glace cherries (305 kcal)

Courgette Cake with Cream Cheese Frosting (v, n)

english courgette, sultanas, with a cream cheese topping, sprinkled with chopped pistachio (247 kcal)

Coconut & Passion Fruit Drizzle Cake (v)

moist coconut loaf cake generously drizzled with zingy passion fruit syrup (452 kcal)

Orange Polenta Loaf (v, g, n)

fresh juice and zest of navel oranges with free range eggs, almond, butter and polenta (379 kcal)

Blondie Brownie (v)

blond, rich belgian (370 kcal)

Blueberry Mini Muffin - 2 Per Portion (v)

homemade with blueberries (245 kcal)

Mango Cheesecake - Mini Pot (v)

mango puree with cream cheese, double cream and a digestive crust. comes with a mini spoon (207 kcal)

Banoffee - Mini Pot (v) **NEW!**

sweet toffee sauce, ripe banana and lightly whipped marscapone over a crunchy biscuit base (197 kcal)

Mango Cheesecake - Pot (v)

mango with cream cheese, double cream and a digestive crust (376 kcal)

Banoffee - Pot (v, g) **NEW!**

sweet toffee sauce, ripe banana and lightly whipped marscapone over a crunchy biscuit base (509 kcal)

Fresh Strawberries - Pot (vegan, g, d)

on their own, as they should be (40 kcal)

Mango Cheesecake - 6 Mini Pots (v)

mango puree with cream cheese, double cream and a digestive crust. comes with a mini spoon (1145 kcal)

Banoffee - 6 Mini Pots (v) **NEW!**

sweet toffee sauce, ripe banana and lightly whipped marscapone over a crunchy biscuit base (1183 kcal)

Strawberry Panna Cotta - 6 Mini Pots (vegan, g, d) **NEW!**

classic Italian dessert with delicate vanilla and strawberries (883 kcal)

Summer Mini Pot Selection - 6 Mini Pots (v) **NEW!**

2 each of our mini pot desserts: strawberry panna cotta, banoffee, mango cheesecake (1067 kcal)

CAKE PLATTER

Cake Platter *eight cakes from this season's selection on one platter*

Small Cake Platter *four cakes from this season's selection on one platter*

FRUIT

Cut Fruit - Mini Pot (vegan, g, d)

fresh seasonal cut fruit in a mini pot, complete with a skewer (21 kcal)

Cut Fruit - Pot (vegan, g, d)

fresh seasonal cut fruit in a mini pot, complete with a skewer (35 kcal)

Cut Fruit - 6 Mini Pots (vegan, g, d)

fresh seasonal cut fruit in 6 mini pots, complete with a skewer for each (126 kcal)

Cut Fruit - 12 Mini Pots (vegan, g, d)

fresh seasonal cut fruit in 12 mini pots, complete with skewers for each (252 kcal)

Whole Fruit Small Platter - for 5-10 people (vegan, g, d)

a selection of seasonal whole fruit (538 kcal)

Whole Fruit Large Platter - for 10 -15 people (vegan, g, d)

a selection of seasonal whole fruit (946 kcal)

CRISPS

Kettle Crisps with Dip - Small Platter (vegan, g, d)

for 3-5 guests with homemade salsa dip (621 kcal)

Kettle Crisps with Dip - Large Platter (vegan, g, d)

for 6-8 guests with homemade salsa dip (1239 kcal)

Tortilla Chips with Dip - Small Platter (vegan, g, d)

for 3-5 people with homemade salsa dip (583 kcal)

Tortilla Chips with Dip - Large Platter (vegan, g, d)

for 6-8 people with homemade salsa dip (1164 kcal)

Handcooked Crisps in the Bag (vegan, g, d)

from fairfields farm (202 kcal)





Forks & Salads

Homemade, seasonal, healthy salads and flavour-packed fork buffets that balance comfort and freshness

SHARING SALAD PLATTER

3-4 PORTIONS 6-8 PORTIONS

These salads are served on palm leaf platters with serving tongs provided. each platter is designed to be part of a selection. We recommend selecting a minimum of three salads to give a complete meal for six to eight guests. Forks, knives and plates are not included.

MEAT

Chargrilled Chicken Rainbow Salad (g, d)

chicken marinated in chilli & coriander tossed with mint, chick peas, quinoa, edamame beans, julienne of raw carrot & rocket with a lime & smoked paprika dressing (1341/2682 kcal)

Hot Smoked Honey Salmon Nicoise Salad (g, d)

hot roast smoked salmon with hard boiled egg, new potatoes, olives, mixed leaves and a dijon mustard dressing. (466/793 kcal)

VEGAN

Rainbow Salad (vegan, g, d)

mint, chick peas, quinoa, edamame beans, julienne of raw carrot & rocket with a lime & smoked paprika dressing (1311/2622 kcal)

Vegan Cumin Mince, Courgette & Butterbean Salad (vegan, d)

peppers, courgette, butterbeans and sunblush tomatoes gently mixed with orzo (840/1632 kcal)

Mediterranean Vegetable & Black Rice (vegan, g, d)

with rocket & maple balsamic dressing (424/848 kcal)

New Potato & Chive Salad (vegan, g, d)

with lemon & mint dressing (216/872 kcal)

Mixed Leaves Summer Salad (vegan, g, d)

four seasonal leaves with a lemon vinaigrette dressing (74/149 kcal)

VEGETARIAN

Iranian Fattoush Salad (v, g)

tomato, radish, cucumber, spring onions with fresh, lemon, garlic & mint topped with yoghurt & pomegranate seeds (306/613 kcal)

Italian Summer Salad (v, g)

mozzarella, artichoke hearts, olives, baby leaves, tomato and basil with mint & lemon dressing (327/654 kcal)

Eden Caterers have been great to work with. Their customer service throughout the process - from initial contact, to order placement, through to delivery and service on the day - was excellent. The food and drinks were also great quality. Highly recommended.

5-Star Google Review

SALAD BOXES

Generous individual boxes complete with a fork and dressing

Mediterranean Vegetable & Black Rice Salad (vegan, g, d)

with rocket & maple balsamic dressing (216kcal)

Italian Summer Salad (v, g)

mozzarella, artichoke hearts, olives, baby leaves, tomato and basil with mint & lemon dressing (264kcal)

Vegan Cumin Mince, Courgette & Butterbean Salad (vegan, d)

peppers, courgette, butterbeans and sunblush tomatoes gently mixed with orzo (450 kcal)

Chargrilled Chicken Rainbow Salad (g, d)

chicken fillets marinated in chilli & coriander tossed with mint, chick peas, quinoa, julienne of raw carrot & rocket with a lime & smoked paprika dressing (505kcal)

Hot Smoked Honey Salmon Nicoise Salad (g, d)

hot roast smoked salmon with hard boiled egg, new potatoes, olives, cherry tomato, mixed leaves and a dijon mustard dressing (262kcal)

MEZE SALAD

To provide a complete, nutritious and varied sharing meal for six

Meze Sharing Vegetarian - 5-7 people (v, n)

a selection of seasonal salads all in one large bowl served with dressings and artisan rolls

Meze Sharing Vegan - 5-7 people (vegan, d)

a selection of seasonal vegan salads all in one large bowl, served with dressings and artisan rolls

Meze Sharing Traditional - 5-7 people

a selection of seasonal salads all in one large bowl, served with dressings and artisan rolls

BREAD

Roll & Butter - Cold Fork (v)

morning baked dinner roll with butter (143kcal)

DISPOSABLES

Paper Plate

Compostable Spoon, Fork or Knife

COLD FORK BUFFET

Whether a party, meeting or conference these set menus provide a selection of great tasting food which is best eaten sitting down with a knife and fork. It is for those slightly smarter occasions when you want great presentation and very tasty food.
Minimum order 6.



JACARANDA

Chargrilled Chilli Marinated Chicken (g, d)
marinated in fresh chilli, coriander & garlic (271kcal)

Feta, Cherry Tomato & Basil Tart (v)
a classic summer tart of feta, sweet tomato & fresh basil baked till golden (393kcal)

Mixed Leaves Summer Salad (vegan, g, d)
four seasonal leaves with a lemon vinaigrette dressing (65kcal)

Iranian Fattoush Salad (v, g)
tomato, radish, cucumber, spring onions with fresh, lemon, garlic & mint topped with yoghurt & pomegranate seeds (97kcal)

Italian Summer Salad (v, g)
mozzarella, artichoke hearts, olives, baby leaves, tomato and basil with mint & lemon dressing (169kcal)

Mango Cheesecake - Pot (v)
mango with cream cheese, double cream and a digestive crust (376kcal)

Roll & Butter - Cold Fork (v)
morning baked dinner roll with butter (144kcal)



BIRCH

Teriyaki BBQ Chalkstream Trout Fillet (d)
from the world famous river test, a trout fillet marinated and grilled with a teriyaki sauce garnished with sesame seeds and fresh chives (155kcal)

Feta, Cherry Tomato & Basil Tart (v)
a classic summer tart of feta, sweet tomato & fresh basil baked till golden (393kcal)

Vegan Cumin Mince, Courgette & Butterbean Salad (vegan, d)
peppers, courgette, butterbeans and sunblush tomatoes gently mixed with orzo

Mediterranean Vegetable & Black Rice (vegan, g, d)
with rocket & maple balsamic dressing (123kcal)

Mixed Leaves Summer Salad (vegan, g, d)
four seasonal leaves with a lemon vinaigrette dressing (65kcal)

Banoffee - Pot (v, g) NEW!
sweet toffee sauce, ripe banana and lightly whipped marscapone over a crunchy biscuit base (509 kcal)

Roll & Butter - Cold Fork (v)
morning baked dinner roll with butter (144kcal)



SYCAMORE (vegetarian)

Tomato & Pesto Tart (vegan, d)
plum tomato with salsa verde on puff pastry (177kcal)

Feta, Cherry Tomato & Basil Tart (v)
a classic summer tart of feta, sweet tomato & fresh basil baked till golden (393kcal)

Rainbow Salad (vegan, g, d)
mint, chick peas, quinoa, edamame beans, julienne of raw carrot & rocket with a lime & smoked paprika dressing

New Potato & Chive Salad (vegan, g, d)
with lemon & mint dressing (119kcal)

Mixed Leaves Summer Salad (vegan, g, d)
four seasonal leaves with a lemon vinaigrette dressing (65kcal)

Fresh Strawberries - Pot (vegan, g, d)
on their own, as they should be (40kcal)

Roll & Butter - Cold Fork (v)
morning baked dinner roll with butter (144kcal)

Forks and Salads - Cutlery & Crockery Hire (Packs of 10)
all the crockery and cutlery needed, for ten people, for service of these menus



Dietary & Individual

A meal for one person with different variations, designed to meet most dietary and budget requirements

INDIVIDUAL VEGAN & FREE FROM

BREAKFAST BAG

a small carrier bag with a mix of "free from" breakfast items to suit a range of dietary requirements. one bag is designed to be one person's light breakfast. all items come with a fork, knife or spoon where required

Breakfast Bag - Vegan & Free From

a free from birchermuesli, piece of fruit and a freshly squeezed orange juice. free from has no ingredients containing dairy, gluten or nuts

LUNCH PLATTER

a mix of "free from" sandwiches, finger buffet, cake and fruit all served on one palm leaf platter. designed to be one person's meal and satisfying a range of dietary requirements. "free from" has no ingredients that contain gluten, nuts or dairy

Individual Bronze Lunch - Vegan & Free From

one sandwich (4 quarters), one item of finger buffet and a small portion of tortilla chips with salsa dip. all items are vegan, free of ingredients containing dairy, nuts or gluten and served on one palm leaf platter

Individual Silver Lunch - Vegan & Free From

one sandwich (4 quarters), one item of finger buffet, a small portion of tortilla chips with salsa dip, one piece of cake and a mini bunch of grapes. all items are vegan, free of ingredients containing dairy, nuts or gluten and served on one palm leaf platter

Individual Gold Lunch - Vegan & Free From

one sandwich (4 quarters), one item of finger buffet and some tortilla chips, two pieces of cake, one mini pot of cut fruit, all items are vegan, free of ingredients containing dairy, nuts or gluten and served on one palm leaf platter

SALAD PLATE

Salad Plate - Vegan & Free From

a salad for one, three varieties of vegan and free from salads on one platter, salads change seasonally, complete with a compostable knife and fork



INDIVIDUAL VEGAN

BREAKFAST BAG

a small carrier bag with a mix of vegan breakfast items to suit a range of dietary requirements. one bag is designed to be one person's light breakfast. all items come with a fork, knife or spoon where required

Breakfast Bag - Vegan

a vegan yoghurt pot (changes seasonally) a piece of fruit and a freshly squeezed orange juice

LUNCH PLATTER

a mix of vegan sandwiches, finger buffet, cake and fruit all on one platter. designed to be one person's meal and satisfying a range of dietary requirements

Individual Bronze Lunch - Vegan

two halves of sandwich in two varieties (4 quarters), one item of finger buffet and a small portion of tortilla chips with salsa dip. all items are vegan and served on one palm leaf platter

Individual Silver Lunch - Vegan

two halves of sandwich in two varieties (4 quarters), one item of finger buffet, a small portion of tortilla chips with salsa dip, one piece of cake and a mini bunch of grapes. all items are vegan and served on one palm leaf platter

Individual Gold Lunch - Vegan

two halves of sandwich in two varieties (4 quarters), one item of finger buffet and some tortilla chips, two pieces of cake, one mini pot of cut fruit, all items are vegan and served on one palm leaf platter





Boxed Meals

Our Boxed Meals are the simplest, most cost-effective option for many hot meal requirements, from easy lunchtime eating to dinners

BOXED MEALS

COLD
DELIVERY

HOT
DELIVERY

Choose either delivered cold, to be kept in a refrigerator until needed, then to be reheated in a microwave (3 minutes) or delivered hot, ready to serve. Minimum order 6.

VEGETARIAN

Asian Inspired Butter Beans with Brown Rice (v, g) **NEW!**

creamy butter beans in a fragrant ginger-garlic sauce with hints of soy, sesame, and lime, with a touch of chilli heat (683 kcal)

VEGAN

Chickpea Arrabbiata (vegan, d) **NEW!**

penne pasta folded through a fiery arrabbiata sauce with slow simmered tomatoes and chickpeas (451 kcal)

Vegan Rogan Josh with Rice (vegan, g, d)

an aubergine, squash, peppers and lentils version of this wonderful kashmiri curry (521 kcal)

Vegetable Thai Green Curry & Rice (vegan, g, d)

peppers, broccoli and babycorn with lemongrass, ginger, lime and coconut milk, served with long grain rice (575 kcal)

Rigatoni with Slow Cooked Fable Mushroom Brisket (vegan, d)

tender shiitake mushroom brisket with a tomato sauce, chilli & red wine with rigatoni (573 kcal)

Symplicity Vegan Chilli Con Carne & Rice (vegan, d)

chilli, oregano and thyme flavour the Symplicity vegan cumin mince for this twist on a classic mexican dish (728 kcal)

Creamy Spinach & Mushroom Gnocchi (vegan, d) **NEW!**

soft potato gnocchi in a creamy spinach and mushroom sauce, finished with a hint of smoked paprika (607 kcal)

MEAT

Spaghetti Carbonara with Chicken

mushrooms and chicken thigh pan fried with garlic, onion and cream then stirred through spaghetti with bella lodi cheese (572 kcal)

Caribbean Chicken with Rice (g, d)

tender chicken gently braised with sweet potato, thyme, coriander and parsley. served with rice (705 kcal)

Chicken Jalfrezi with Rice (g, d)

in a deliciously thick, spicy sauce, served with rice (629 kcal)

Tarragon Chicken & Rice (g)

chicken with fresh tarragon, cream and lemon, served with long grain rice (874 kcal)

Coconut & Coriander Chicken & Rice (g, d, n)

succulent chicken in coconut, peanuts, lemon & cumin, served with rice (793 kcal)

FISH

Harissa Salmon with Mint Jewelled Couscous

harissa crusted salmon with mint jewelled couscous, served with a harissa yoghurt dressing (515 kcal)

Chalkstream Trout with Creamy Orzo

chalkstream trout, fresh basil, broccoli with orzo pasta finished with bella lodi (519 kcal)





Hot Bowl Meals

Delicious, wholesome, and warming bowl meals - perfect for impressing at events and more

BOWL MEALS

Perfect for parties, meetings, or conferences, our hot bowl meals are served warm in stainless steel dishes within insulated boxes and enjoyed with a fork - whether seated or standing. We provide utensils, and for larger groups, staff can be arranged. equipment is collected the same or next day. Best served within 45 minutes of delivery. minimum order: 6.

VEGETARIAN

Asian Inspired Butter Beans with Brown Rice (v, g) NEW!

creamy butter beans in a fragrant ginger-garlic sauce with hints of soy, sesame, and lime, with a touch of chilli heat (683 kcal)

VEGAN

Chickpea Arrabbiata (vegan, d) NEW!

penne pasta folded through a fiery arrabbiata sauce with slow simmered tomatoes and chickpeas (451 kcal)

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Creamy Spinach & Mushroom Gnocchi (vegan, d) NEW!

soft potato gnocchi in a creamy spinach and mushroom sauce, finished with a hint of smoked paprika (607 kcal)

MEAT

Spaghetti Carbonara with Chicken

mushrooms and chicken thigh pan fried with garlic, onion and cream then stirred through spaghetti with bella lodi cheese (572 kcal)

Caribbean Chicken with Rice - Boxed Meal (g, d)

tender chicken gently braised with sweet potato, thyme, coriander and parsley. served with rice (705 kcal)

Chicken Jalfrezi with Rice (g, d)

in a deliciously thick, spicy sauce, served with rice (629 kcal)

Tarragon Chicken & Rice - Boxed Meal (g)

chicken with fresh tarragon, cream and lemon, served with long grain rice (874 kcal)

Coconut & Coriander Chicken & Rice (g, d, n)

succulent chicken in coconut, peanuts, lemon & cumin, served with rice (793 kcal)

FISH

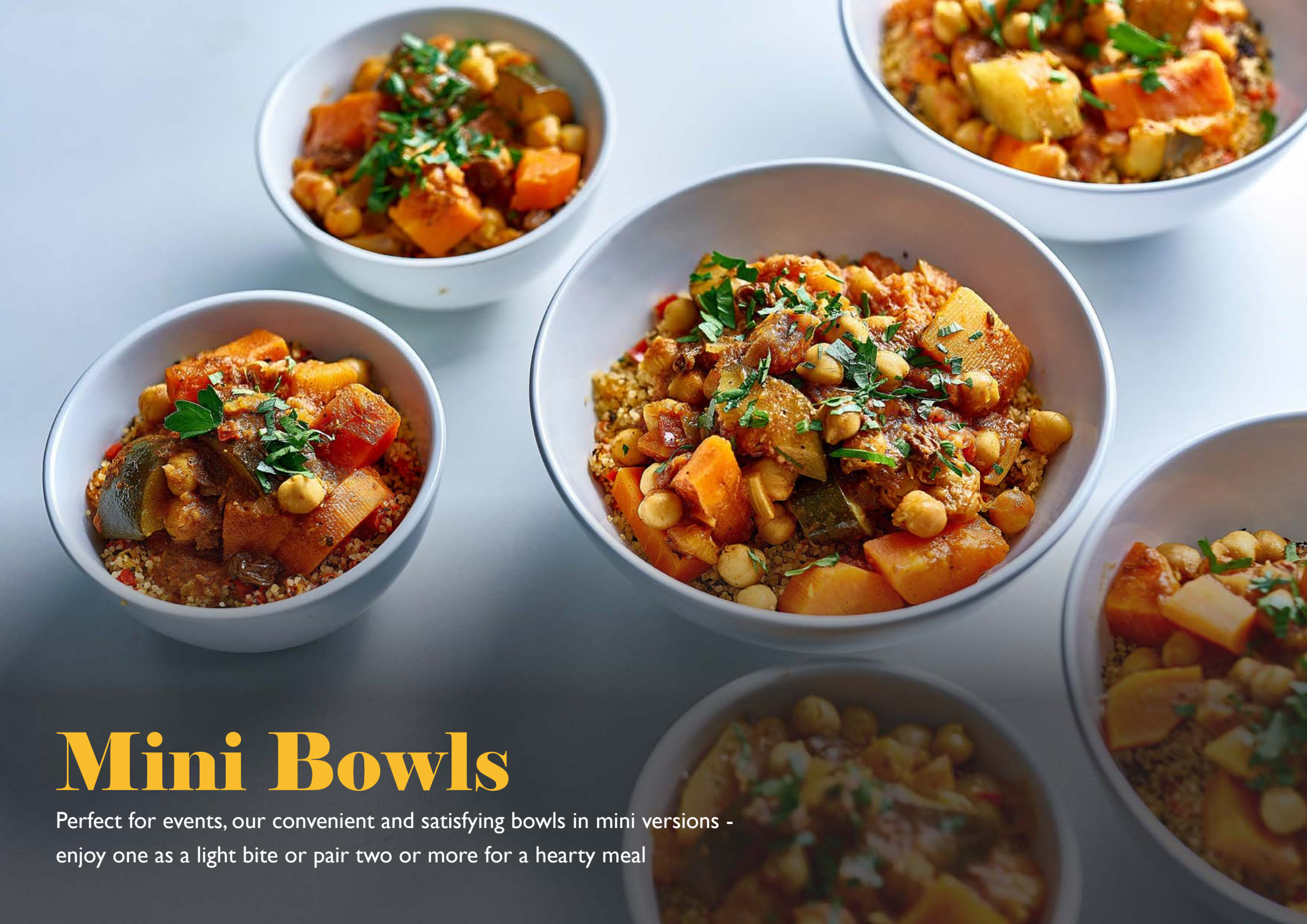
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Chalkstream Trout with Creamy Orzo

chalkstream trout, fresh basil, broccoli with orzo pasta finished with bella lodi (519 kcal)





Mini Bowls

Perfect for events, our convenient and satisfying bowls in mini versions - enjoy one as a light bite or pair two or more for a hearty meal

MINI BOWL MEALS

Perfect for parties, events, and conferences. These mini bowls are designed to be eaten standing. Each dish includes a mini bowl and fork. Order one per person for a light bite, or two or more for a meal. Food arrives warm in stainless steel dishes inside an insulated hot box, which we leave with you. Please serve within 45 minutes of delivery. Serving utensils are provided. For larger groups, we recommend hiring our waiting staff.

Equipment will be collected later the same day or the following day—please have it ready.
Minimum order: 12.

VEGETARIAN

Asian Inspired Butter Beans with Brown Rice (v, g) **NEW!**

creamy butter beans in a fragrant ginger-garlic sauce with hints of soy, sesame, and lime, with a touch of chilli heat

VEGAN

Chickpea Arrabbiata (vegan, d) **NEW!**

penne pasta folded through a fiery arrabbiata sauce with slow simmered tomatoes and chickpeas

Vegan Rogan Josh with Rice (vegan, g, d)

an aubergine, squash, peppers and lentils version of this wonderful kashmiri curry

Vegetable Thai Green Curry & Rice (vegan, g, d)

peppers, broccoli and baby corn with lemongrass, ginger, lime and coconut milk, served with long grain rice

Rigatoni with Slow Cooked Fable Mushroom Brisket (vegan, d)

tender shiitake mushroom brisket with a tomato sauce, chilli & red wine with rigatoni

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chilli, oregano and thyme flavour the Symplicity vegan cumin mince for this twist on a classic mexican dish

Creamy Spinach & Mushroom Gnocchi (vegan, d) **NEW!**

soft potato gnocchi in a creamy spinach and mushroom sauce, finished with a hint of smoked paprika

MEAT

Spaghetti Carbonara with Chicken

mushrooms and chicken thigh pan fried with garlic, onion and cream then stirred through spaghetti with bella lodi cheese

Caribbean Chicken with Rice (g, d)

tender chicken gently braised with sweet potato, thyme, coriander and parsley. served with rice

Chicken Jalfrezi with Rice (g, d)

in a deliciously thick, spicy sauce, served with rice

Tarragon Chicken & Rice - Boxed Meal (g)

chicken with fresh tarragon, cream and lemon, served with long grain rice

Coconut & Coriander Chicken & Rice (g, d, n)

succulent chicken in coconut, peanuts, lemon & cumin, served with rice

FISH

Harissa Salmon with Mint Jewelled Couscous

harissa crusted salmon with mint jewelled couscous, served with a harissa yoghurt dressing

Chalkstream Trout with Creamy Orzo

chalkstream trout, fresh basil, broccoli with orzo pasta finished with bella lodi

NIBBLES

Crudités Platter (vegan, g, d)

one platter with enough for 4-7 people. cucumber, celery, cherry tomato, peppers & carrot served with homemade salsa & houmous dips (155 kcal)

Cheese Straws (v)

with coleman's & bella lodi. two per portion. min 25 (185 kcal)

Mini Bowl - Mixed Nuts 170g (vegan, g, d, n)

walnut, cashew, hazlenut and peanut. min 3 (1083 kcal)

Mini Bowl - Olive Mix 170g (vegan, g, d)

green, black, capers and sun dried tomato in olive oil. min 3 (924 kcal)

Mini Bowl - Tortilla Chips with Salsa Dip (vegan, g, d)

our homemade salsa brings the tortilla chips to life. min 3 (197 kcal)

Mini Bowl - Kettle Crisps with Salsa Dip (vegan, g, d)

with salsa dip. min 3 (210 kcal)





Canapés

Small, flavour-packed bites that leave a big impression - perfect for sharing and socialising

SET MENU

one of each canapé per person. minimum order 25

Lavender

(8 canapés per person)

- Crisp Cheese Risotto Arancini (v)
- Curried Cauliflower & Chutney (v)
- Pea & Mint Crostini (vegan, d)
- Tomato Bruschetta (vegan, d)
- Broccoli Picante (vegan, g, d)
- Duck Pancake & Hoisin (d)
- Szechuan Pepper Chicken (d)
- Honey & Ginger Glazed Trout Bites (g, d)

Honeysuckle

(8 canapés per person)

- Feta & Honey Crostini (v)
- Mozzarella Pearl with Sunblush Tomato & Basil Crostini (v)
- Tomato Bruschetta (vegan, d)
- Broccoli Picante (vegan, g, d)
- Green Olive Tapenade with Balsamic Baby Onions (vegan, g, d)
- Bacon & Prune (g, d)
- Smoked Salmon & Horseradish Blinis
- Honey & Ginger Glazed Trout Bites (g, d)

Saffron - Vegetarian

(8 canapés per person)

- Feta & Honey Crostini (v)
- Crisp Cheese Risotto Arancini (v)
- Mozzarella Pearl with Sunblush Tomato & Basil Crostini (v)
- Curried Cauliflower & Chutney (v)
- Pea & Mint Crostini (vegan, d)
- Tomato Bruschetta (vegan, d)
- Broccoli Picante (vegan, g, d)
- Green Olive Tapenade with Balsamic Baby Onions (vegan, g, d)

CANAPÉS

canapés are delivered on aqua platters ready to serve. minimum order 25.

VEGETARIAN

Feta & Honey Crostini (v)

with fresh thyme and a light garlic oil (56 kcal)

Crisp Cheese Risotto Arancini (v)

feta, tomato and tarragon fried risotto cake (56 kcal)

Mozzarella Pearl with Sunblush Tomato & Basil Crostini (v)

fresh mozzarella pearl with tomatade and a chiffonade of basil on a crisp sourdour crostini (49 kcal)

Curried Cauliflower & Chutney (v)

curried cauliflower bites with a sweet mango chutney (40 kcal)

VEGAN

Pea & Mint Crostini (vegan, d)

poached pea and mint on crisp sourdough crostini (31 kcal)

Tomato Bruschetta (vegan, d)

slow roasted tomato with basil and balsamic on bruschetta (36 kcal)

Broccoli Picante (vegan, g, d)

crisp broccoli florets with chilli & garlic (19 kcal)

Green Olive Tapenade with Balsamic Baby Onions (vegan, g, d)

on a polenta base (35 kcal)

MEAT

Duck Pancake & Hoisin (d)

with courgette, red pepper, carrot & coriander (47 kcal)

Mini Chicken Skewers with Chilli & Oregano (g, d)

chicken fillet marinated with fresh red chillies and coriander (38 kcal)

Bacon & Prune (g, d)

soft prune baked in english bacon with rosemary (52 kcal)

Szechuan Pepper Chicken (d)

pan fried and served with chilli jam (51 kcal)

FISH

Smoked Salmon & Horseradish Blinis

horseradish, dill & lemon give these their zing (51 kcal)

Honey & Ginger Glazed Trout Bites (g, d)

chalkstream trout with our own honey & ginger marinade finished with sesame seeds (43 kcal)

SWEET CANAPÉS

Raspberry & Basil Blini (v)

a fresh raspberry, whipped sour balsamic cream and thai basil on a blini (53 kcal)

Fresh Fruit Tartlet (v)

seasonal fruits with creme patissiere in sweet pastry (64 kcal)

Salted Caramel & Chocolate Tartlet (v) **NEW!**

the rich, delicious combo in a dainty pastry case (78 kcal)

Chocolate Strawberry (vegan, g, d)

English strawberries dipped in dark chocolate (39 kcal)

Fruit Kebab (vegan, g, d)

a dainty colourful fruit skewer (9 kcal)



Great catering company. The quality of the food and drinks was great; the waiting and delivery staff were exceptional. I'd definitely recommend Eden Caterers.

5 Star Google Review



Boxed Canapés

Make serving delicious canapés simple. Just open the box or arrange how you like on your own plates to impress guests!

BOXED CANAPÉS

boxes of 36 canapés

VEGETARIAN

Feta & Honey Crostini (v)

with fresh thyme and a light garlic oil (56 kcal)

Crisp Cheese Risotto Arancini (v)

feta, tomato and tarragon fried risotto cake (56 kcal)

Mozzarella Pearl with Sunblush Tomato & Basil Crostini (v)

fresh mozzarella pearl with tomatade and a chiffonade of basil on a crisp sourdough crostini (49 kcal)

Curried Cauliflower & Chutney (v)

curried cauliflower bites with a sweet mango chutney (40 kcal)

VEGAN

Pea & Mint Crostini (vegan, d)

poached pea and mint on crisp sourdough crostini (31 kcal)

Tomato Bruschetta (vegan, d)

slow roasted tomato with basil and balsamic on bruschetta (36 kcal)

Broccoli Picante (vegan, g, d)

crisp broccoli florets with chilli & garlic (19 kcal)

Green Olive Tapenade with Balsamic Baby Onions (vegan, g, d)

on a polenta base (35 kcal)

MEAT

Duck Pancake & Hoisin (d)

with courgette, red pepper, carrot & coriander (47 kcal)

Mini Chicken Skewers with Chilli & Oregano (g, d)

chicken fillet marinaded with fresh red chillies and coriander (38 kcal)

Bacon & Prune (g, d)

soft prune baked in english bacon with rosemary (52 kcal)

Szechuan Pepper Chicken (d)

pan fried and served with chilli jam (51 kcal)

FISH

Smoked Salmon & Horseradish Blinis

horseradish, dill & lemon give these their zing (51 kcal)

Honey & Ginger Glazed Trout Bites (g, d)

chalkstream trout with our own honey & ginger marinade finished with sesame seeds (43 kcal)

BOXED CANAPÉS SET MENU

boxes of 36 canapés

Mixed Canape Selection

box of 36 - 6 of each selection:

Honey & Ginger Glazed Trout Bites (g, d)
Smoked Salmon & Horseradish Blinis
Mini Chicken Skewer with Chilli & Oregano (g, d)
Duck Pancake & Hoisin (d)
Pea & Mint Crostini (vegan, d)
Feta & Honey Crostini (v)

Vegan Canape Selection

box of 36 - 12 of each selection:

Green Olive Tapenade with Balsamic Baby Onions (vegan, g, d)
Tomato Bruschetta (vegan, d)
Pea & Mint Crostini (vegan, d)

Meat Canape Selection

box of 36 - 9 of each selection:

Duck Pancake & Hoisin (d)
Mini Chicken Skewer with Chilli & Oregano (g, d)
Bacon & Prune (g, d)
Szechuan Pepper Chicken (d)

Fish Canape Selection

box of 36 - 18 of each selection:

Honey & Ginger Glazed Trout Bites (g, d)
Smoked Salmon & Horseradish Blinis

Vegetarian Canape Selection

box of 36 - 6 of each selection:

Broccoli Picante (vegan, g, d)
Tomato Bruschetta (vegan, d)
Pea & Mint Crostini (vegan, d)
Mozzarella Pearl with Sunblush Tomato & Basil Crostini (v)
Curried Cauliflower & Chutney (v)
Feta & Honey Crostini (v)

Dessert Canape Selection

box of 36 - 12 of each selection:

Chocolate Strawberry (v, g)
Salted Caramel & Chocolate Tartlet (v) **NEW!**
Raspberry & Basil Blini (v)

SWEET

Raspberry & Basil Blini (v)

a fresh raspberry, whipped sour balsamic cream and thai basil on a blini (53 kcal)

Fresh Fruit Tartlet (v)

seasonal fruits with creme patisiere in sweet pastry (64 kcal)

Salted Caramel & Chocolate Tartlet (v) **NEW!**

the rich, delicious combo in a dainty pastry case (78 kcal)

Chocolate Strawberry (vegan, g, d)

English strawberries dipped in dark chocolate (39 kcal)

Fruit Kebab (vegan, g, d)

a dainty colourful fruit skewer (9 kcal)

**Best caterers in
London bar none.**

5-Star Google Review





Afternoon Tea

A dainty and delicious selection of sandwiches, treats and tea for those slightly more special occasions

Our set menu includes everything you need for a traditional English afternoon tea — with home-baked scones, cakes, and fine teas. We offer flexible service options: food and tea with disposable crockery and cutlery, food and tea only, or the option to hire china crockery and steel cutlery for a classic touch (see below).

All you need to provide is hot water for the tea and a table for service — if you don't have these, we can supply tables, kettles, or urns on request. For groups of more than 12 guests, we recommend hiring a waiter or waitress to ensure smooth service.

Please note: hot water for tea is not included. Minimum order: 6.



AFTERNOON TEA INCLUDES:

Teas

a selection of assorted teas:

*english breakfast, earl grey, peppermint
includes three rounds, milk & sugar*

Sandwiches

a selection of four varieties of sandwiches:

*cocktail sandwich - cucumber on malted grain (vegan, d);
cocktail sandwich - roast chicken on malted grain;
open mini bagel with smoked salmon & cream cheese;
open mini bagel with egg mayonnaise & tomato chutney (v)*

Scones

one fruit scone with clotted cream & strawberry jam (v)

Cakes

two pieces of home baked cakes:

*coconut & passion fruit drizzle cake (v, d);
orange polenta loaf (v, g, n);
healthy seed bar - free from (vegan, g, d);
cherry flapjack (v);
courgette cake (v, n);
blondie brownie (v)*

AFTERNOON TEA - DISPOSABLE PLATTERS

Afternoon Tea - Disposable Platters

a full afternoon tea which includes all your guests will desire for a classic, english afternoon tea, including cocktail sandwiches, home baked scones, cake, and fine teas - delivered on our disposable bamboo platters. you will need to provide (or hire from us) serving equipment, as well as cups and hot water for the tea.

Afternoon Tea - Vegetarian - Disposable Platters

as above, but with a selection of our vegetarian sandwiches

AFTERNOON TEA - RETURNABLE PLATTERS

Afternoon Tea - Returnable Platters

a full afternoon tea which includes all you and your guests will desire for a classic, english afternoon tea which includes cocktail sandwiches, home baked scones and cakes with fine teas. food is served on smart "aqua", returnable platters. no service equipment or hot water is provided by us; you need to provide it.

Afternoon Tea - Vegetarian - Returnable Platters

as above, but with a selection of our vegetarian sandwiches

AFTERNOON TEA - SERVING EQUIPMENT

Afternoon Tea - Disposable Plate & Cutlery Pack (min of 6)

includes a paper plate, cup & stirrer for your hot drinks, a compostable knife, and a compostable teaspoon - everything you'll need to serve your afternoon tea.

**Crockery and cutlery is available to hire on request, please enquire with our team when ordering for more info.*



Picnic Boxes

Step into Spring with our freshly made Picnic Boxes, great for family get-togethers, corporate days out, and everything in between

PICNIC BOXES

Each box feeds four hungry guests and can be delivered to your office or park of your choice. Choose from classic, vegetarian, vegan, or gluten-free options, all in eco-friendly packaging.

Each picnic box includes plates, forks, serviettes, and a recyclable bin bag.

A PICNIC BOX INCLUDES PER PERSON

Sandwiches

1 sandwich per person varying from this season's selection

Finger Buffet

4 pieces per person varying from this season's selection

Salads

1 portion per person varying from this season's selection

Kettle Crisps

37.5g portion per person

Cake

1 portion per person from homemade selection

Cut Fruit

1 mini pot per person

Classic Picnic Box For 4

includes food for four hungry people

Vegetarian Picnic Box For 4

includes food for four hungry people

Vegan Picnic Box For 4

includes food for four hungry people

Free from Gluten Picnic Box For 4

includes food for four hungry people





Drinks

Opt for our homemade smoothies, or treat yourself to sustainable wine from our trusted suppliers

COLD DRINKS

Belu - Sparkling Mineral Water

750 ml

Belu - Still Mineral Water

750 ml

Belu Still

330ml

Belu Sparkling

330ml

Daily Dose - Cold Pressed Rouge

cold pressed earthy beets meet naturally sweet apples and spicy ginger. 750ml

Daily Dose - Freshly Pressed British Orange Juice

freshly squeezed 100% mediterranean oranges...nothing else. 1 litre

Daily Dose - Freshly Pressed British Apple Juice

100% british apples, an apple a day keeps the doctor away. 1 litre

Daily Dose - Freshly Squeezed Orange Juice

freshly squeezed 100% mediterranean oranges...nothing else. 300ml

Sprite

330ml can

Coke

330ml can

Coke Diet

330ml can

Tango

330ml can

San Pellegrino - Blood Orange

330ml can

San Pellegrino - Lemon

330ml can

Elderflower Presse - Still (vegan, g, d)

homemade cordial from locally picked elderflowers - 1 litre (3 kcal)

Elderflower Presse - Sparkling (vegan, g, d)

homemade cordial from locally picked elderflowers, but with a fizz to it - 1 litre (3 kcal)

Green Dream Smoothie - 1 litre (v, g, d, n)

pineapple, kiwi, curly kale, almond milk, honey and chia seeds blitzed in the nutribullet (364 kcal)

Beetroot & Raspberry Smoothie - 1 litre (vegan, g, d)

with banana and soya milk (573 kcal)

Orange, Carrot & Mango Smoothie - 1 litre (vegan, g, d)

the full orange spectrum packs a vitamin and flavour punch (442 kcal)

HOT DRINKS

hot drinks do not come with cups but disposables are available to buy separately if needed

Flask of Organic Decaffeinated Coffee (vegan, g, d)

one insulated flask of fresh decaffeinated coffee delivered ready to pour. enough for ten servings (150ml cup). comes with dairy milk and sugars. does not include disposable cups

Flask of Organic Coffee (vegan, g, d)

one insulated flask of fresh coffee delivered ready to pour. enough for ten servings (150ml cups). comes with dairy milk and sugars. does not include disposable cups

Flask of Hot Water and Selection of Teas (vegan, g, d)

hot water in a flask with a selection of assorted tagged tea bags (english breakfast, earl grey, peppermint). enough for ten servings (150ml cups). comes with dairy milk and sugars. does not include disposable cups

DISPOSABLES

Clear Disposable Cup

Cup & Stirrer (hot drink)



BEERS

Toast Rise Up Lager

a seriously refreshing, helles-style lager with all english ingredients. clean, light and crisp. crafted with surplus bread, malted barley and hops. 12x330ml can

Toast Grassroots Pale Ale

a mouth-wateringly juicy, hazy pale ale. Packed with passionfruit, peaches and pineapple. crafted wuth surplus bread, malted barley and hops. 12x330ml can

Toast New Dawn IPA

a hop-forward session ipa with punchy citrus notes. bold, yet subtly floral and uplifting. crafted with surplus bread, malted barley, oats and modern american hops. 12x330ml can

Toast Changing Tides 0.5% Lager

a great-tasting, low-alcohol lager with a refreshing mix of citrus and spice. crafted with surplus bread, malted barley and english hops. 12x330ml can

CANS

Moth Mojito

rum, mint, lime, soda. soulful, juicy, bittersweet. 200ml

Moth Margarita

tequila, triple sec, lime. fresh, sharp and confident. 125ml

Moth Espresso Martini

vodka, cold brew, coffee liqueur. smooth, bitter, balanced. 125ml

HOUSE WINE

Laurent Miquel - Heritage Vineyards Rouge

fruit filled aromas of raspberry, strawberry and hedgerow fruits lead to a smooth, ripe palate with a summer pudding-like freshness. 2019. launguedoc-roussillon, france. 750ml bottle. min 6

Laurent Miquel - Heritage Vineyards Blanc

aromas of citrus fruits & lemon peel with a delicate floral tone. well-balanced & lively with superb freshness. 2020. launguedoc-roussillon, france. 750ml bottle. min 6

Laurent Miquel - Heritage Vineyards Rose

fragrant, crisp & refreshing, this delightful rosé is bursting with fresh summer berries 2020. launguedoc-roussillon, france. 750ml bottle. min 6

SPARKLING WINE

Prosecco - Artigianale Eco

flavour of green apple and honeysuckle, with plentiful, delicate bubbles. italy. 750ml bottle. min 6

Langlois Cremant de Loire Brut Reserve NV

langlois-ch,teau is part of the bollinger champagne stable, mixing different fruits such as quince, peach and grapefruit which lead to a lovely honeyed palate and a fresh and delicate finish. france. 750ml bottle. min 6

Langlois Cremant de Loire Rosé Reserve NV

langlois-chateau is part of the bollinger champagne stable, this has a real depth and character with plenty of raspberry, blackcurrant and vanilla flavours shining through and a very well structured palate that leads to the long lingering finish. france. 750ml bottle. min 6

Ayala Brut Majeur

delicately aromatic with citrus, blossom and white peach notes, alongside hints of honeysuckle, the palate is fresh and quite dry in style, with apple and peach fruit, alongside notes of hazelnut. france. 750ml bottle. min 6

Ayala Brut Majeur NV Magnum

delicately aromatic with citrus, blossom and white peach notes, alongside hints of honeysuckle, the palate is fresh and quite dry in style, with apple and peach fruit, alongside notes of hazelnut. france. 1500ml bottle. min 3





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