

The Gold Standard In Catering

# Food Division

Combining industry expertise and chefs with experience of most of the world's cuisines in order to design bespoke culinary solutions



For all your contract food solution needs





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# About Food Division

Food Division is a fast growth contract catering business that has scaled from £0 to £12 million turnover in 18 months creating employment for 80 people, delivering fresh, high quality, delicious food across the country.



## 27 Professional Chefs

We have a culturally diverse team of passionate professionals who provide you the gold standard in catering services covering most of the world's cuisines.

**8,500**

Daily Meals  
Cooked

Our kitchens are based in the heart of the midlands, Birmingham,



FOR ALL YOUR  
CONTRACTCATERING NEEDS

# MENU

Our talented chefs have knowledge of most world cuisines enabling us to offer bespoke menus specific to your needs.



Final numbers and dietary requirements are required 14 days prior to your event date  
All items are priced per person, per portion and excluding VAT  
All menus are subject to change and prices subject to a 3% (minimum) uplift each year





## The Gold Standard In Catering

# Dietary Requirements

Any food allergies will be catered for separately from a dedicated Allergen station. All meals will be plated individually.

### We cater for any of the 14 major allergens

Vegetarian and Vegan options are catered for within our standard buffet options. Please ensure when selecting your menu choices that you cater for your delegates preferences.

Halal - We would recommend these are accommodated within the vegetarian and vegan options. Halal meat is available at a supplementary cost. POA, minimum numbers will apply.

Kosher – For Kosher menu options please speak with your Sales and Event Coordinator

Please note we require your catering choices and dietary requirements 21 days prior to your event date



# Refreshments

Tea, Coffee and Biscuits - £3.00 Unlimited  
Tea & Coffee - £10.95

Jugs of Juice - £9.50  
(Apple, Orange & Cranberry, serves 10)

Tea, Coffee and Homemade Cookies - £4.25

Tea, Coffee and Pastries - £5.75

Tea, Coffee and Muffins - £5.75

Tea, Coffee and Tray Bakes - £5.95

Pastries - £3.20

Muffins - £3.25

Tray Bake - £3.35

Freshly Baked Cookies - £1.95

*All items are priced per person, per portion and excluding VAT*





# Breakfast Hospitality

Minimum numbers 10

## Healthy Option

Fresh soft fruits and assorted Greek yoghurt pots

£3.95 (44kcal)

Bircher muesli with seeds and dried fruits £3.75

(325kcal)

Selection of smoothies £4.75 (105kcal)

## Breakfast Bagels or Rolls

Crispy smoked bacon and vine tomato £7.75 (585kcal)

Cumberland sausage with caramelised onions £7.75(631kcal)

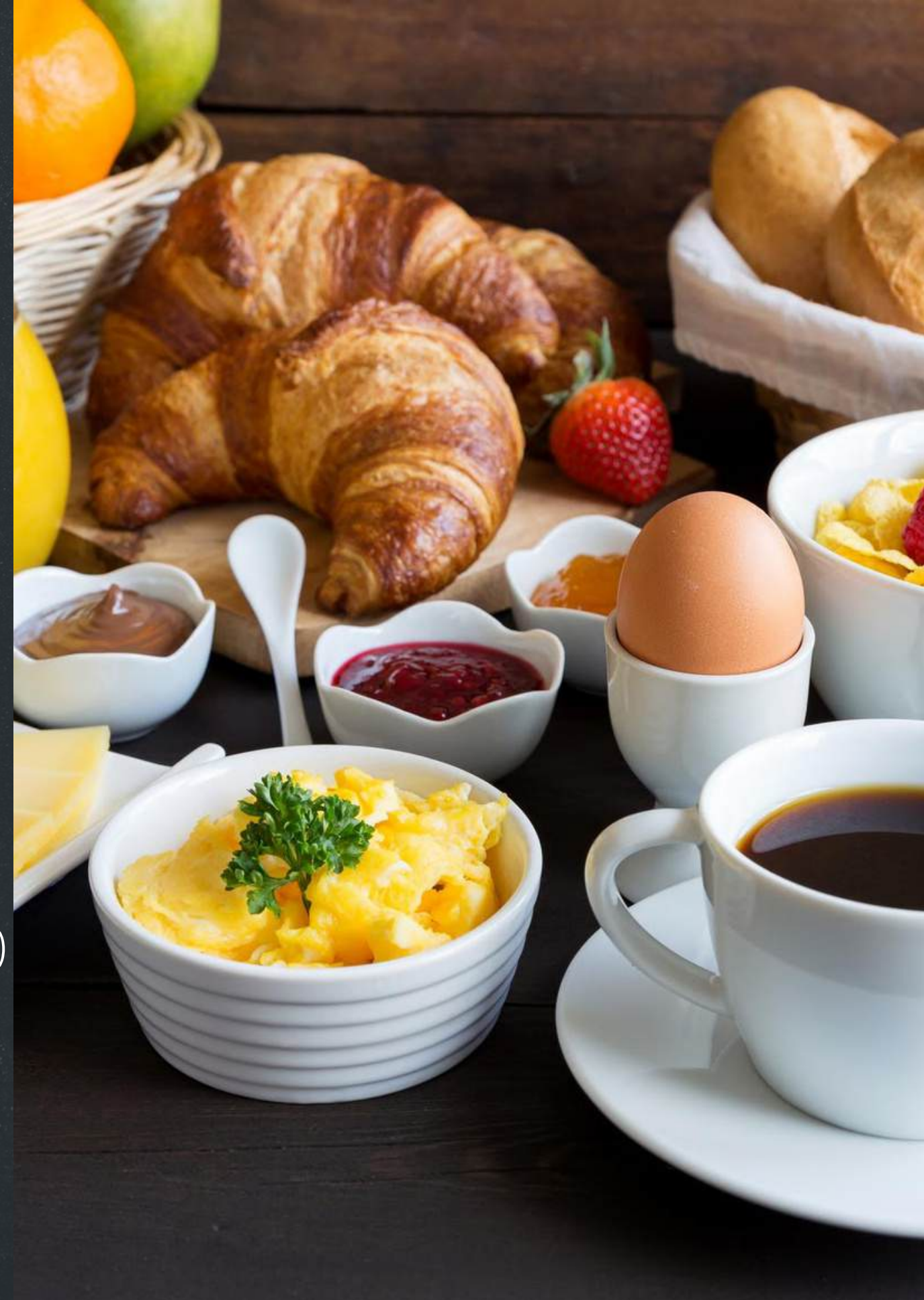
Freshly grilled beef tomato and wild mushrooms (vg) £7.75

## Continental Breakfast

Platter of continental cheese £9.00

Platter of continental Meats £9.00

Breakfast Charcuterie board £15.50



*All prices are exclusive of VAT*

*Guidelines for an adult daily calorie intake is 2,000 kcal per day*



# Sandwich Platters

Tea, Coffee and Biscuits - £3.00 Unlimited Tea & Coffee - £10.95

Jugs of Juice - £9.50

(Apple, Orange & Cranberry, serves 10)

Tea, Coffee and Homemade Cookies - £4.25

Tea, Coffee and Pastries - £5.75

Tea, Coffee and Muffins - £5.75

Tea, Coffee and Tray Bakes - £5.95

Pastries - £3.20

Muffins - £3.25

Tray Bake - £3.35

Freshly Baked Cookies - £1.95

*All items are priced per person, per portion and excluding VAT*





# Hot And Cold Lunch Box

Minimum numbers 50

## Hot Option 1

Beef chilli, braised rice (519kcal)

Five bean chilli, braised rice (560kcal)

## Hot Option 2

Chicken and leek, thyme mash (449kcal)

Vegetable hot pot, thyme mash (277kcal)

## Hot Option 3

Steak and ale pie, roast potatoes (865kcal) Quorn

vegan steak pie, roast potatoes (439kcal)

## Hot Option 4

Sri Lankan, chicken curry, braised rice (442kcal)

Goan vegetable curry, braised rice (349kcal)

## Cold Option 1

Tamarind roasted chicken, five bean, baby leaf salad (272kcal)

Tamarind roasted quash, five bean, baby leaf salad (217kcal)

## Cold Option 2

Cajun spiced salmon, Mediterranean cous cous, baby leaf salad (685kcal)

Cajun spiced cauliflower, Mediterranean cous cous, baby leaf salad (285kcal)

## Cold Option 3

Blue stilton, blackened pear, new potato salad, baby leaf (354kcal)

Vegan Greek feta, new potato baby leaf (461kcal)

## Cold Option 4

Pastrami, wild rice, apricots, almond flakes, baby leaf (270kcal)

Cumin grilled cauliflower steak, wild rice apricots, baby leaf (197kcal)

Please select one hot and one cold menu above - £25.00 + vat, per person



# Finger Buffet

Minimum numbers 10

A selection of Deli sandwiches plus 4 items

£25.00 per person

We recommend, 1 meat or fish, 2 vegetarian, 1 vegan

## Meat/Fish

Tandoori Chicken goujon, raita

Lemon chilli & coriander chicken skewer

Yorkshire Pudding, Pulled Beef, English Mustard,

Baby Watercress Bagel - Smoked salmon & Cream

Cheese

## Vegetarian

Bishop stilton and red onion tartlet (V)

Asparagus & parmesan tartlet (V)

Vegetable samosa, tamarind dip (V)

## Vegan

Vegan Feta, little gem black olive salad (Vg)

Vegan sausage roll (Vg)

Crudites, hummus (Vg)

Beetroot falafel, houmous & Tzatziki (Vg)

Roasted Onion & Sweet Potato Bhaji, Rhubarb (vg)

## Sweet Treats - Upgrade

Additional £6.50 per person, for 2 items from the following selection

Salted caramel chocolate with honeycomb (v) (555kcal)

Apple burnt cream with caramel crisp (v) (379kcal)

Strawberry sablé and clotted cream (v) (321kcal)

Eton mess (v) (339kcal)

Chocolate indulgence (v) (341kcal)

All prices are exclusive of VAT

Guidelines for an adult daily calorie intake is 2,000 kcal per day





# Fork Buffet

Minimum numbers 10

Please selection one of the menus below

£29.50 per person

## Menu 1

Meatball arrabbiata pasta bake, mozzarella (486Kcal)  
Mediterranean vegetable arrabbiata pasta bake (Vg) (409Kcal)  
Cherry tomato and basil salad (vg) (130Kcal)  
Garlic and rosemary focaccia (v) (182Kcal)

## Menu 2

Braised beef steak, thyme and ale jus (724Kcal)  
Butternut squash and spinach wellington (vg) (274Kcal)  
Roasted new potatoes (vg) (278Kcal)  
Glazed carrots and broccoli (vg) (50Kcal)  
Bread and butter (v) (200Kcal)

## Menu 3

Soy and honey pork belly (552Kcal)  
Soy glazed pulled jackfruit (vg) (77Kcal)  
Spring onion and coriander rice (vg) (359Kcal)  
Pickled carrot and radish salad (vg) (45Kcal)  
Prawn crackers (53Kcal)

## Menu 4

Thai green chicken curry (428Kcal)  
Thai red vegetable curry (vg) (331Kcal)  
Sesame roasted chilli potatoes (vg) (263Kcal)  
Stir fry vegetables (vg) (118Kcal)

## Dessert

Please select one dessert from below to compliment any menu

Lemon and cherry tart (v) (331Kcal)  
Vanilla and berry cheesecake (v) (465Kcal)  
Chocolate orange cake (vg) (335Kcal)

All prices are exclusive of VAT

Guidelines for an adult daily calorie intake is 2,000 kcal per day