



the
dimplebee
catering
Co.

CORPORATE LUNCH MENU



HIGH QUALITY
MENUS FOR
BUSINESS



*High quality foods,
beautifully presented to
represent your business*

*Delivered as a drop to
your door*



HANDWRAPPED BREAKFAST ROLLS (min 6)

Heritage pork thick cut bacon in flour bun
Lincolnshire sausage in a flour bun
Vegan breakfast bap – tofu steak, vegan bacon, sweet chilli jam (v)
Vegan sausage in a bread roll (ve)
| - £3.95 per roll

FRESH BREAKFAST (min 6)
(choice of three per person)

Selection of mini pastries
English muffin with smoked salmon and cream cheese
Berry flowerpot breakfast large muffin
Healthy granola and fresh fruit yogurt pots (vegan alternative available)
Tropical fruit skewers (ve)
Honey and lemon bar (v)
Sunrise mocktail (available up on a request £2.50 pp)
| - £7.95 per person

INDIVIDUAL CHEESE LUNCH BOX

Selection of locally sourced handpicked cheeses with artisan biscuits, onion chutney, grapes and lightly salted butter
| - £6.95 per head –

INDIVIDUAL CHARCUTERIE LUNCH BOX

Handpicked cured meat, cheese, traditional pate, olives, onion chutney with artisan biscuits
| - £8.95 per person -

SHAKER SALADS (min 6)

Favourite quinoa salad with lemon vinaigrette (v) (ve) (gf)
Couscous salad with chickpeas dressing with Dijon mustard vinaigrette (v) (ve)
Greek pasta salad with Greek vinaigrette (v)
Lentil and barley salad with pomegranate and feta with apple cider vinaigrette (v)
Chicken Caesar salad with Caesar dressing
| - £3.95 each

Handmade local products lunches specially made to cater for team and clients.

Delivered fresh on daily basis.



ASK ABOUT
 ALLERGENS
 AND
 INTOLERANCES

LIGHT LUNCH (min 6)

Chef's own selection of granary and white sandwiches or wraps with quality fillings from below –

- Butchers own sausages with red onion chutney
- Chipotle salsa chicken with mixed leaf
- Roast beef and creamy horseradish sauce
- Chicken Caesar with lettuce
- Tuna, cucumber and mayo
- Classic BLT
- Chicken and stuffing
- Honey roast ham and wholegrain mustard
- Classic egg and watercress with mayonnaise (v)
- Coronation chicken with mixed leaf
- Halloumi and tzatziki with Greek feta wrap (v)
- Ploughman's cheddar cheese with pickle and mixed leaf (v)
- Falafel, harrisa roasted red peppers, olives and hummus (v)
- Vegan cheese with red onion chutney and mixed leaf (ve)
- Vegan BLT
- Thick cut artisan crisps

Plus choose your own options from the following –

- Selection of sweet treats (v)
- or*
- Individual handmade fruit salad pots (v)

- £7.95 per person
- Add savoury item from our Flexible Working Lunch for only £1.00 per person

VEGAN LUNCH BOX – Chef's own selection from below:

- Selection of vegan sandwiches
- Vegan sausage roll
- Olive pot
- Tomato and basil bruschetta
- Mediterranean tart
- Mini samosa with mango chutney
- Spring roll with sweet chilli sauce
- Falafel with dips

GLUTEN FREE LUNCH BOX - Chef's own selection from below:

- Selection of GF sandwiches
- Chicken skewer
- GF sausage roll
- Mini salad with Greek feta
- Falafel with dips
- Tomato, red onion and basil bruschetta
- Goat's cheese and mixed roasted red pepper tartlet



*High quality foods,
 beautifully presented to
 represent your business
 – Locally sourced –*



*Delivered as a drop, or
 as a staffed service*

FLEXIBLE WORKING LUNCH (min 6)

Chef's own selection of granary and white sandwiches or wraps with quality fillings

Peperonata Arancini with smoked paprika aioli (v)

Herbed olive tapenade with goat cheese bruschetta (v)

Delicious homemade scotch eggs and chive mayo

Traditional, hand raised pork pie filled with chicken and chorizo

Italian meat, goat cheese, spinach and caramelised onion bruschetta

Goat's cheese and mixed roasted red pepper tartlets with onion chutney (v)

Basil marinated mozzarella, cherry tomato and olive skewer (v)

Oyster mushroom, pea and caramelised red onion vegan sausage roll (ve)

Mozzarella, pesto, arugula and parmesan bruschetta (v)

Falafel baba ganoush (ve)

Pitta crisps with muhammara dip (ve)

Pork and sage sausage roll

Mini duck spring rolls with hoisin sauce

Chinese style duck bon bon with hoisin sauce

Chicken skewers with chilli flakes and lime juice

Spicy falafel sausage rolls with sesame seeds (v)

Mushroom Bruschetta (ve)

Mini vegetable samosas with mango chutney (ve)

Mini vegetable spring rolls with sweet chilli sauce (ve)

Tomato, red onion, basil bruschetta (ve)

Mixed roasted vegetable filo tart (v)

Individual handmade fruit salad skewer (v)

Profiterole pot (v)

Mini cakes selection (v)

Cheeky cookie box (v)

Artisan crisps

3 options - £9.95 pp

4 options - £11.95 pp

5 options - £13.95 pp

6 options - £15.95 pp



**'DROP IN'
 AFTERNOON TEA**



*Can be made to your
 exact dietary
 requirements.*

Min 6



LUXURY DIRECTOR'S LUNCH (min 10) - *presented as a quality grazing buffet*

- English cider ham and traditional hand raised pork pie filled with chicken and chorizo
- Homecooked roast beef and horseradish sauce
- Poached salmon fillet served with watercress, lemon
- Vegetarian quiche of the day (v)
- Red onion, chives potato salad, wholegrain mustard (v)
- Homemade deli coleslaw (v)
- Greek feta and olive salad (v)
- Selection of rustic breads (v)
- Afternoon tea cakes (v)

| - £19.95 per person

AFTERNOON TEA - Finger Sandwiches: -

- Smoked salmon and cream cheese with chives
- Honey roast ham and wholegrain mustard
- Roast beef and creamy horseradish sauce
- Classic egg and cress with mayonnaise (v)
- Classic British cucumber sandwich with sea salt and white pepper (ve)
- Selection of mini cakes (v)
- Classic mini vanilla scones
- Clotted cream and jam

| - £10.95 each -

SCONES

- Homemade scones with clotted cream and strawberry preserve (v)

| - £1.95 per head -

the dimblebee catering Co.

HIRE OPTION NOTES

Crockery (white), quality cutlery, glassware
Quality trestle linen (range of colours available)
Quality linen napkins (range of colours available)

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Quoted on request

Delivery on quality disposable platters as a drop (default option, except hot foods)
Delivery available also individually packed (except directors lunch)
Delivery and return for collection later available (crockery, wood boards, slate etc)
Delivery, layout, staffing for assisted service available.

DELIVERY AND STAFFING

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Quoted on request

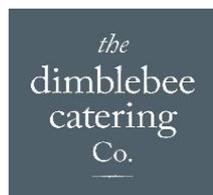
Please ask about our in-office arrival drinks, canape service, hot buffet, BBQ party, bowl foods or banqueting services.
All drinks and bar services available on request.
Surcharge for deliveries required before 8.30am, bank holidays or weekends.
Minimum order quantities may apply.
Orders to be placed at least 3 working days prior please.
Cancellation min 48hr required.



*Prices exclude vat service/staffing
Vegetarian, gluten free, dietary and vegan options are available.*

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AS FEATURED IN
VOGUE



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