



**TEAM
DOMENICA**

Event Catering Menus



Event Catering



For private events, special occasions, corporate entertaining or business lunches. Our Event Catering service offers delicious options for all types of event, either ready to collect or we can deliver. We are able to offer an individual and flexible approach to each client's requirement

Every order is prepared with the involvement of our candidates, building skills and confidence on their pathway to employment.

Breakfast catering includes fruit platters, pastries, cookies, banana bread, flapjacks, juices and coffee. Business lunches include sandwich platters, quiches, salads, cakes and sweet treats. Dietary requirements are easily accommodated, including vegan and gluten-free options.

VAT will be added to your final quote. Catering can be delivered within Brighton and Hove for an additional £10.00.

Allergen Information

All allergen information is available on request. Please inform us of any dietary requirements, food intolerances or allergies when booking your event.

We have a fresh food kitchen and training space and as such, we cannot guarantee the complete absence of allergens in our items on the menu.

We make every effort to accommodate your allergen or intolerance and will happily help advise where any changes or modifications can be made to any of our dishes.

V: Vegetarian PB: Plant Based NGCI: Non Gluten Containing Items

Breakfast Platter

£12.50 Per Person (excl. VAT)

All dishes included



Gammon ham and applewood cheddar roll

Brie, tomato and basil roll (V)

Garlic mushroom and chipotle mayo roll (PB)

Coconut yoghurt, house granola and compote pot (PB)

Banana and biscoff loaf (PB)

Glass bottle orange juice 250ml

includes paper plates, napkins and wooden cutlery

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Please refer to our menu information on [page two](#) for details on our allergens and service charge.

Buffet Menu One

£17.50 Per Person (excl. VAT)



Pork & chutney sausage rolls, Tewkesbury mustard

Cauliflower bhaji, tamarind glaze, raita dip (PB, NGCI)

Red pepper hummus, smoked baba ghanoush, flat bread, crudites (can be NCCI)

Selection of sandwiches on artisan bread (can Be V, PB)

Selection of brownie & cake slices (can be V, PB & NGCI)

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Buffet Menu Two

£22 Per Person (excl. VAT)



Seasonal mini quiches (V)

Pork & chutney sausage rolls, Tewkesbury mustard

Bread-crumbed lemon sole goujons, tartar sauce

Cauliflower bhajis, tamarind glaze, raita dip (PB, NGCI)

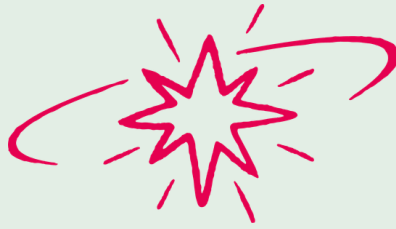
Red pepper hummus, baba ghanoush, flat bread, crudites
(can be NGCI)

Selection of sandwiches on artisan bread (can be V, PB)

Selection of brownie & cake slices (can be V, PB & NGCI)

V: Vegetarian PB: Plant Based NGCI: Non Gluten Containing Items

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Open Minds Open Doors