



HIBISCUS FOOD

Food for Business

EVENTS • MEETINGS • DELIVERED

CATERING SERVICES

BY

HIBISCUS EVENT CATERING LTD

2024/25



DELIVERED & STAFFED CORPORATE CATERING

OUR SERVICE TO YOU



HOMEMADE

Our food philosophy at Hibiscus is simple:

- Source good British ingredients from trusted, local, London suppliers.
- Prepare with skill and knowledge letting each ingredient shine.
- Present in a modern, contemporary fashion.



"Sometimes innovation can go mad, but we try and keep grounded with subtle changes."

MENU ENGINEERING

Keeping on top of trends and innovation is exciting and we always keep our eyes open for new ingredients, new recipes and new ways to present.

Working with the British seasons is key, using ingredients that are at their best makes so much sense to us, so will tailor menus to suit that time of year.



"We are very proud that our food production premises holds the highest food safety score of 5."



TRUSTED SUPPLIERS

We treat our suppliers as if they were our clients and in-turn they provide us with great service and produce. Having local suppliers is key to our operation.

To name a few: Daily Fish Supplies (fishmongers), Allison Risebro & Co Ltd (groceries) and Middlesex Meat Company (butchers).



SUSTAINABILITY & FOOD SAFETY

Being a small company we don't have a significant impact on our environment, however, we do take a proactive stance.

We only use local suppliers, this keeps our food miles to a minimum.

Our delivery vehicles meet all of the latest government environmental guidelines (Euro 6 compliant).

Every order is supplied with full menu and allergen information. Your order is transported straight from our production kitchen, arriving on site in our refrigerated vehicles.

We recycle everything we possibly can and we ask our suppliers to deliver our products without plastic packaging.

*MINI BOWL: WASABI SEARED BEEF, WATERMELON,
LIME, CORIANDER & GLASS NOODLE SALAD*



MENU OPTIONS:

BREAKFAST

A variety of sharing platters, pastries & fresh fruit.

WORKING LUNCH / 'PREMIUM' LUNCH

Sharing platters including:
A selection of sandwiches & a wrap, crudité & dip, tortilla chips & fresh fruit.
Additional 2 x 'Finger foods' & 'Sweet treat' with the 'Premium' lunch upgrade.

BUDDHA BOX

A choice of either fish or chicken per order, with vegetarian/vegan option included.
Individually packed in Kraft boxes with napkin & cutlery.

MINI BOWLS & FINGER FOOD

An assortment of fresh & healthy mini bowls & fingers foods, presented on
wooden & slate stands, boards & platters.

CHILLED CANAPÉ PACKAGES

An extensive mix & match selector menu for any occasion, big or small.

EXECUTIVE BUFFET LUNCH

Homemade produce presented on sharing platters.

OPTIONAL EXTRA:

Add-on a 'Sweet treat' of the day for a tasty pick-me-up or afternoon snack!

PLEASE NOTE:

*KRAFT PLATES, NAPKINS & WOODEN CUTLERY CAN BE SUPPLIED ON REQUEST.
MENU & ALLERGEN INFORMATION IS PROVIDED WITH EACH ORDER.
SPECIAL DIETARY REQUIREMENTS CAN BE CATERED FOR WHEN REQUESTED.*

SAMPLE MENU

BREAKFAST

BRITISH & CONTINENTAL (MIN ORDER 10)

FRESH FRUIT & PASTRIES £5.95PP (EX VAT)
BRUNCH BUFFET £18.45PP (EX VAT)

Assorted mini pastries
Allergens: **wheat, gluten, soya, milk, egg, sesame**

Smoked salmon, cream cheese and cracked black pepper bagels
Allergens: **wheat, barley, gluten, milk, fish**

Mozzarella, sun-dried tomato and basil pesto bagels (v)
Allergens: **wheat, barley, gluten, milk**

Greek yogurt, blueberry compote and granola
Allergens: **wheat, gluten, milk**

Salmon and courgette frittata
Allergens: **fish, egg**

Fresh fruit skewers
Allergens: *n/a*

WORKING LUNCH / 'PREMIUM' LUNCH

DAILY MENU (MIN ORDER 8)

WORKING LUNCH £16.45PP (EX VAT)

'PREMIUM' WORKING LUNCH £19.95PP (EX VAT)

Crudités with tzatziki (gf)
Allergens: **milk, celery**

Pastrami, dill & mustard slaw, rocket – malted dark roll – open sandwich
Allergens: **wheat, barley, gluten, soya, egg, mustard, sulphites**

Poached salmon, pickled fennel & lemon mayonnaise – multi seed loaf
Allergens: **wheat, barley, gluten, soya, sesame, fish, egg, mustard**

Lebanese spiced chicken, cucumber, cos lettuce & mint yoghurt – wholegrain wrap
Allergens: **wheat, barley, gluten, soya, milk**

Falafel, courgette & caramelised red onion – multi seed loaf (vegan)
Allergens: **wheat, barley, gluten, soya, sesame**

Brie, cranberry & rocket – white bloomer (v)
Allergens: **wheat, barley, gluten, soya, milk**

Tortilla crisps: Allergens: *n/a*

Fresh cut fruit: Allergens: *n/a*

'PREMIUM' ADDITION: 2 X 'FINGER FOODS'

Cajun chicken & pepper spike (gf): Allergens: *n/a*

Brie, rosemary & red onion marmalade puff (v)
Allergens: **wheat, gluten, milk, egg, sulphites**

'PREMIUM ADDITION': 1 X 'SWEET TREAT'

Banana & chocolate chip cake
Allergens: **wheat, gluten, milk, egg, soya**

BUDDHA BOXES: INDIVIDUALLY PACKED

A CHOICE OF EITHER FISH/MEAT OR THE VEGAN OPTION (MIN ORDER 8)

BUDDHA BOX £19.95PP (EX VAT)

Teriyaki salmon fillets
*Allergens: **gluten, wheat, soya***

OR

Sweet chilli pan-seared chicken breast (gf)
Allergens: n/a

OR

Smoked tofu (vegan, gf)
*Allergens: **soya***

(Please specify how many of each per order)

All served with...

Japanese edamame rice
Pickled cucumber
Honey roast butternut squash
Baby spinach
Avocado
Pickled ginger
Allergens: n/a

Hot & sour dressing, sesame & chilli
*Allergens: **sesame***

(INCLUDES NAPKINS AND WOODEN CUTLERY)



SAMPLE MENU

COLD MINI BOWLS & FINGER FOOD: ALL INCLUSIVE

4 X MINI BOWLS (MIN ORDER 20)
PACKAGE £29.95PP (EX VAT)

Chargrilled chicken Caesar salad - croutons
*Allergens: **gluten, wheat, milk, egg, mustard***

Roasted salmon, horseradish cream, rocket & cucumber ribbons (gf)
*Allergens: **fish, egg, mustard, sulphites***

Giant cous cous, olive, tomato & fragrant herb salad (vg) *Allergens: **gluten, wheat***

Avocado & heritage tomato salad - basil pesto (vg, gf) *Allergens: n/a*



4 X SAVOURY FINGER FOODS

Yorkshire pudding, rare roast beef, horseradish cream & chervil
*Allergens: **gluten, wheat, milk, egg, mustard, sulphites***

Salmon, dill & pea tart
*Allergens: **wheat, gluten, egg, milk, fish, soya***

Goat's cheese, red onion & thyme puff pastry tarts (v)
*Allergens: **gluten, wheat, milk, egg***

Hummus cucumber cup, paprika & toasted seeds (vg, gf) *Allergens: **sesame***



1 X 'SWEET TREAT' & FRESH FRUIT

Lemon drizzle cake - strawberry garnish
*Allergens: **gluten, wheat, milk, egg***

Tropical fruit skewers (vg, gf) *Allergens: n/a*

PLEASE NOTE:

AVAILABLE AS A DELIVERED & SET UP ONLY OR FULLY STAFFED SERVICE. HIRED EQUIPMENT APPLIES.

SAMPLE MENU

CHILLED CANAPÉ PACKAGES

MEAT CANAPÉS (MIX & MATCH, MIN ORDER 15)

6 FOR £13.95PP (EX VAT)

8 FOR £16.95PP (EX VAT)

10 FOR £19.95PP (EX VAT)

Yorkshire pudding, rare roast beef, horseradish cream & chervil
*Allergens: **gluten, wheat, milk, egg, mustard, sulphites***

Seared brioche - chicken parfait - caramelised red onion
*Allergens: **gluten, wheat, soya, rye, milk, egg, celery***

Smoked duck pancake, cucumber, spring onion & hoisin sauce
*Allergens: **gluten, wheat, soya, sesame***



FISH CANAPÉS

Smoked salmon, green pea blini & crème fraîche
*Allergens: **gluten, wheat, fish, egg, milk***

Prawn, salmon & avocado Californian sushi roll
*Allergens: **gluten, wheat, crustacean, fish, soya***

Crostini, smoked mackerel mousse & sour beetroot
*Allergens: **gluten, wheat, fish, milk***



VEGETARIAN/VEGAN CANAPÉS

Pecorino shortbread, porcini mushroom mousse & roasted artichoke
*Allergens: **gluten, wheat, milk, egg***

Cropwell stilton & red onion marmalade seedy puff
*Allergens: **gluten, wheat, milk, egg***

Roast marinated artichoke skewer - mint - olive - red pepper (vg, gf)
*Allergens: **n/a***

CANAPÉ: LOBSTER TAPIOCA CRISP - MANGO & BASIL



SAMPLE MENU

EXECUTIVE BUFFET: HOT & COLD OPTIONS AVAILABLE

COLD BUFFET (MIN ORDER 8) £26.45PP (EX VAT)

Hand cut breads & Cornish butter

Allergens: **gluten, wheat, barley, oats, soya, sesame, milk**

Crudités & hummus (vg, gf) Allergens: **sesame**

Italian grilled antipasto: asparagus, aubergine, courgette, peppers & red onion (vg, gf)
Allergens: *n/a*

Rosemary & garlic chargrilled marinated chicken breast, rocket & lemon mayo (gf)
Allergens: **egg, mustard**

Tuna niçoise salad, free range egg, olives, tomatoes & green beans (gf)
Allergens: **fish, egg, mustard**

Mexican rice salad: avocado, corn, black bean, peppers, lime & coriander dressing (vg, gf)
Allergens: *n/a*

Fresh fruit platter (vg, gf) Allergens: *n/a*



COLD BUFFETS ARE PRESENTED & SET UP ON A MIX OF HIBISCUS PLATTERS & BOWLS. A SET OF SERVING UTENSILS, DISPOSABLE PLATES & CUTLERY CAN BE ARRANGED & DIRTIES COLLECTED NEXT WORKING DAY.



HOT FORK BUFFET (MIN ORDER 20) £29.45PP (EX VAT)

Hand cut breads & Cornish butter

Allergens: **gluten, wheat, barley, oats, soya, sesame, milk**

Crudités & hummus (vg, gf) Allergens: **sesame**

Slow-cooked Spanish style chicken, tomato, olives & roasted peppers (gf)
Allergens: **celery**

Butternut squash, thyme, lentil & mushroom ragout (vg, gf) Allergens: **celery**

Broken potato & pea salad, soft herbs, red onion & olive oil (vg, gf) Allergens: *n/a*

Green salad & French dressing (vg, gf) Allergens: **mustard**

Fresh fruit platter (vg, gf) Allergens: *n/a*

PLEASE NOTE: HOT ORDERS REQUIRE STAFF ON SITE TO MANAGE THE SERVICE & HIRED COSTS INCURRED

ADD-ONS: SWEET TREATS

OPTIONAL EXTRA: £3.95PP PER TREAT (EX VAT)

Triple chocolate brownie

Allergens: **gluten, wheat, soya, milk, egg**

Classic Victoria sponge

Allergens: **gluten, wheat, milk, egg**

White chocolate & cranberry flapjack

Allergens: **gluten, wheat, oats, soya, milk**

Coconut, dark chocolate & quinoa bar (vg, gf)

Allergens: **soya**

Lemon, blueberry & olive oil drizzle cake

Allergens: **gluten, wheat, milk, egg**

Vegan carrot cake (vg)

Allergens: **gluten, wheat, soya**

Fruit skewer (vg, gf)

Allergens: *n/a*

Chocolate dipped strawberry lollies (vg, gf)

Allergens: **soya**

(ONE TYPE OF TREAT PER ORDER. MORE CHOICES AVAILABLE - PLEASE GET IN TOUCH)

**SWEET TREAT:
TRIPLE CHOCOLATE BROWNIE**

WHO WE'VE WORKED WITH



"Thanks again so much for catering at our Innovation Centre last month - everyone loved it! The whole team who helped were super professional and the food was delicious...we will definitely keep you in mind for future events."

Medik8

We look forward to seeing how we can work together!

VAT Number: 252097411 Company Registration: 07490475

TERMS & CONDITIONS

ORDERING

Please place your order with at least 2 clear working days notice. Exceptions can be made on occasion. Minimum orders apply.

Please provide information on any specific dietary requirements or allergies for individual delegates.

Please allow no less than 2 working days for cancellations (48 hours prior to delivery). Orders cancelled after this deadline will require full payment.



PAYMENT

If paying on account, a purchase order is required upon placing an order. Credit card payments can be made on request. This incurs a 2% service fee for this facility to be activated.

Please also provide clear instruction of contact and address to be referenced on each invoice per order. Payment is due within 30 days of invoice date.

CONTACT US

For further information about our services and/or to place an order, please email us on:
hello@hibiscusfood.co.uk

For any urgent questions call head office on:
01494 674 584



DELIVERY

Delivery costs may be incurred, depending on your event location. Delivery is usually made between 10.00am and 11.30am for lunch orders.

Everything will be clearly labelled with contents and allergen information. An A4 menu and display cards will be included with each order.



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