


PAISLEY / FLOUR

GRAZE / STYLE DINE

Corporate Sample Menu 2022/23





"We have used them for over 4 years now on various levels of catering, from day to day business buffet lunches, sit down catering for exhibitions of over 100 per day and for gourmet private dining for between 8 and 50 people. I wouldn't use anyone else, they are reliable and staff always a pleasure to work for. The food is always delicious and plentiful. But above all, they will give you a twist and flair for what could be an ordinary experience to make any event memorable which is as good to look at as it is to eat. If you use Emma and her team you won't be disappointed."

Amada UK



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Introducing Us

Established in 2012, Paisley Flour has gone and continues to go from strength to strength which is a testament to the commitment and relentless effort put in by the hard working, dedicated and loyal Paisley Flour family.

Paisley Flour is a bespoke catering company based in the beautiful Georgian riverside town of Bewdley in the heart of the Wyre Forest.

Our Head Quarters is situated just outside of Bewdley in Worcestershire, where we offer both Corporate and Private dining options for a variety of events. We pride ourselves on being a really friendly and easy to approach gang meaning that from that very first contact with us right through to the event itself, you will feel assured that your event is in safe hands!

A combination of the best locally sourced produce and experience gained from worldwide catering and dining are a match made in heaven and ensure a truly unique dining experience every time!



Paisley Flour



Paisley Flour Catering



Paisley Flour Events Ltd

01299 266 059

contact@paisleyflourcatering.co.uk

www.paisleyflourcatering.co.uk

Unit 14B Bewdley Business Park, Bewdley, Worcestershire, DY12 2TZ

Hello & Welcome

Hello! Thank you for considering Paisley Flour for your corporate catering, I can assure you we will be able to provide everything you are looking for, from boxed lunches to bespoke event catering!

I invite you to explore our brochure & menu, to get to know us and our work a little better. This is only a sample menu of catering we have provided our corporate clients, if you have something in mind that you can't see on the menu then we can create a more bespoke quote for you!

We will make your catering arrangements as easy as possible with all the catering costs laid out for you, easy to see and budget. Paisley Flour provides a supportive service throughout all your planning for your event or making sure your day to day business lunches run smoothly!



What you need to know

The inclusive price shown against each of our corporate catering options includes:

- Chefs & a front of house team are needed for served menu options.
- Eco-Friendly Bamboo disposable plates and wooden cutlery
- Full planning meeting to discuss your event in detail
- A range of dietary options for each style of corporate catering.
- Table stands, platters & serve wear for each table
- Where certain dishes carry a supplementary charge, it will be denoted by a S or SS
- All prices are exclusive of VAT
- After discussing your requirements, we will provide a quotation for your event, the final amount invoiced may vary from this quotation as a result of changes in VAT, government inflation or charges out of control of PFC, or your requirements.

SET UP COSTS: KITCHEN

If your venue does not provide a full commercial kitchen there is a £1,000.00 kitchen set-up fee. If you are inviting more than 100 guests there may be additional kitchen set-up costs depending on your menu.



"Paisley Flour provided the food for our company evening out and the food was absolutely exceptional. The quality, presentation and taste were outstanding and we can't wait for another excuse to use Paisley Flour for our next event. Many thanks to Emma and the team- Great job!"

Lisa Guest



Breakfast Boxes



BREAKFAST BOX OPTION ONE

American Style Pancakes with honey and mixed toasted seeds

Mixed melon salad w/fresh mint

Danish pastry

Overnight oats with fresh berries



BREAKFAST BOX OPTION TWO

Fruit Muffin w/ Almond Streusel Topping

Mediterranean Vegetable Tart

Croissant & Raspberry Jam

Belgium Waffle w/ Honey Yogurt & Toasted Oats

BREAKFAST BOX OPTION THREE

Mini Bacon & Brie Turnovers

Mini Smoked Salmon & Cream Cheese

Bagels

Breakfast Frittata (V)

Pain au Chocolate



BREAKFAST BOX OPTION FOUR

Granola yoghurt pots with fruit and honey

Fresh fruit skewer

Croissant and Jam

Blueberry muffin

Breakfast boxes are charged at £15.00 p/h

The Paisley Lunchbox



TRADITIONAL BRITISH AUTUMN LUNCH BOX

Selection of Finger Sandwiches
Brie Wedge & Chutney
Homemade Sausage Roll
Ceasar Salad Pot
@ £15.00p/h



MEDITERRANEAN GRAZING BOX

Marinated chargrilled chicken
Italian pickles
Parmesan and brie
Rosemary and tomato focaccia
Dipping olive oil and balsamic vinegar
Mixed leaves
@ £16.00p/h



BUDDHA BOWL

Cumin Spiced Rice, Chargrilled Chicken,
Spinach, Roast Red Onion, Chick Peas,
Yoghurt & Coriander
@ £15.00 p/h



The Paisley Lunchbox



COLD ORIENTAL CHICKEN NOODLE SALAD

Cooked, shredded chicken,
Spaghetti noodles,
Rainbow of mixed fresh Vegetables,
Edamame beans,
Sesame seeds
Soy and ginger dressing
@ £14.50 p/h

FALAFEL RICE BOWL

Cooked rice, falafel, cabbage, chickpeas, vegan
yoghurt, cauliflower, red peppers, peanuts,
baby spinach & onion
@ £14.50p/h

MOROCCAN GRAZE BOX

Harissa Tart
Jewelled Cous Cous
Moroccan inspired hummus
Breads w/ Dipping olive oil and balsamic
vinegar
Mixed leaf salad
@ £15.00pp



Hot Bowl Food



MOROCCAN CHICKEN, APRICOT & ALMOND TAGINE W/ JEWELLED COUS COUS

Chicken, squash, dried apricots, raisins, almonds, honey

A variety of spices, and harissa

Fluffy pomegranate jewelled cous cous

@ £16.50 pp



PULLED BEEF & MIXED BEAN CHILLI CON CANE

Mixed bean and vegetable chilli con carne bowl

served w/ rice, nachos, guacamole and salsa

@ £16.50 pp



PAISLEY WINTER WARMER CHUNKY CHICKEN AND VEG HOT POT

Chicken and mixed, seasonal vegetable hot pot w/ cheese and potato topping Served with seasonal winter Greens

@ £16.00pp

Dessert Selection



LEMON DRIZZLE TRAY BAKE

MINT AERO CHOCOLATE BROWNIE

VICTORIA SPONGE BITES

TRADITIONAL FRUIT SCONE W/ CLOTTED CREAM & STRAWBERRY JAM

SALTED PECAN & CARAMEL CHOCOLATE ECLAIR

RASPBERRY & LEMON CHOCOLATE ECLAIR

FRESH FRUIT SKEWERS

INDIVIDUAL LEMON POSSET SHORTBREAD

CHOCOLATE MOUSSE & CHOCOLATE TEXTURES





Served Food

STARTERS

Antipasti Board
Spanish Themed Tapas
Seasonal Soup
Falafel, Humous & Pomegranate Flatbread w/
Seasonal Pickles



MAIN COURSE

Lasagne w/ Garlic Bread
Chicken Breast w/ Tomato & Olive Sauce
Chicken & Apricot Sauce
Chicken & Chorizo Paella
Spagetti Meatballs w/ Tomato Ragu &
Parmesan
Bacon Loin w/ Parsley Sauce
Topside Beef w/ Ale & Mushroom Sauce
Harissa Spiced Beef w/ Persian Sauce

DESSERT

Mixed Berry Panna Cotta w/ Shortbread
Biscuit
Salted Caramel & Chocolate Cheesecake
Brownie w/ Chocolate Sauce & Clotted
Cream
Sticky Toffee Pudding w/ Butterscotch Sauce
Eton Mess
Chocolate Tart



A Bit on the Side



SALADS

Red Cabbage Slaw

Spinach, Feta, Sesame Seed & Filo Pastry

Crisps

Traditional Greek Salad w/ Feta

Watermelon, Marinated Feta Cheese w/ Stem

Ginger & Chive

Royal Potato Salad, Basil & Parsley Pesto w/

Garden Peas & Fresh Parmesan

PLANT BASED SALADS

Traditional Tabouleh Salad

Tomato Party! Heirloom Tomatoes w/ Basil

Pesto & Peppers

Heaps of Herbs New Potato Salad

Roast Butternut Squash & Red Onion w/ Tahini
& Za'atar

Roasted Cauliflower, Cumin & Cous Cous

Salad w/ Roasted Chickpeas

Moroccan Jewelled Cous Cous, Slightly Spiced
w/ Dried Mixed Fruits & Pomegranate

Mixed Leaf & Micro Leaf Salad



A Bit on the Side

SIDES

Fresh Herb Steamed Vegetables w/ Butter &
Fresh Herbs
Root Vegetable Gratin

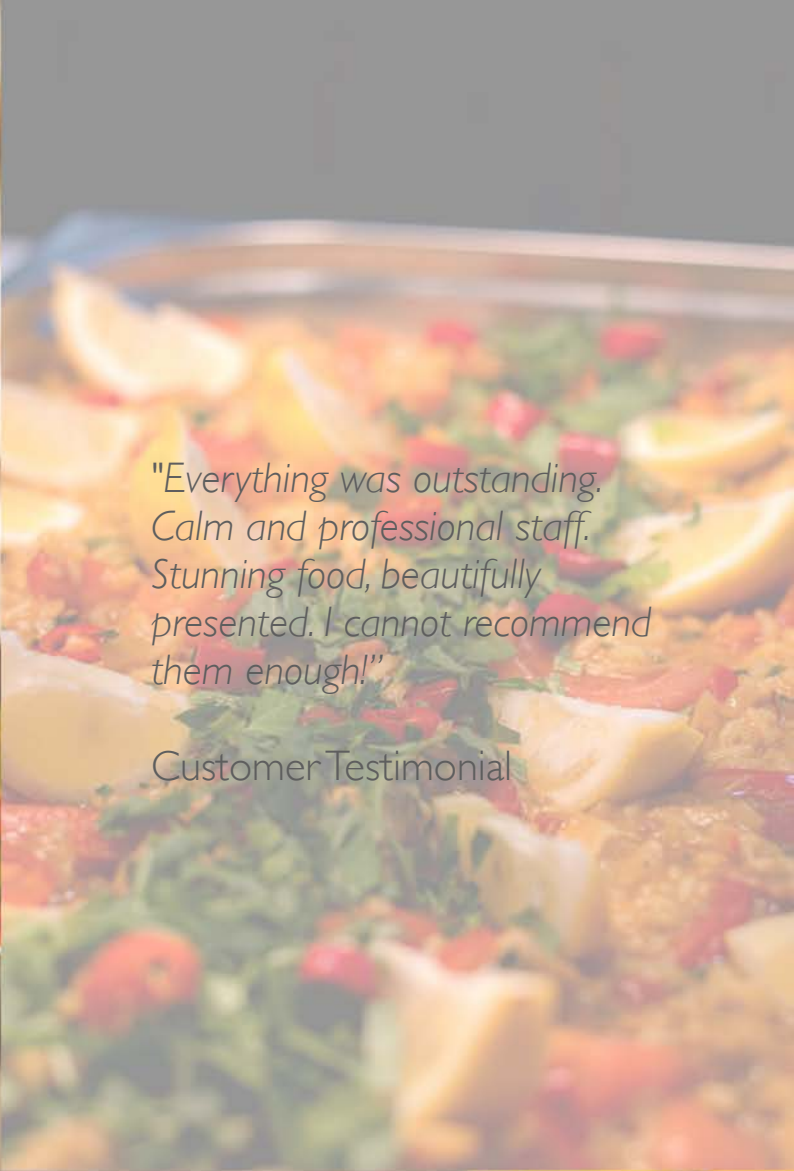
PLANT BASED SIDES

Roasted Olive Oil & Rosemary Potatoes
Cajun Spiced Potato Wedges
New Potatoes w/ Fresh Mint & Olive Oil
Half Baked Jacket Smoked Sea Salt &
Crushed Pink Peppercorn Potato w/ Olive
Oil
Roasted Mixed Seasonal Vegetables
Mediterranean Roasted Vegetables
Red Onion, Garlic, Rosemary, Peppers,
Tomato & Courgette



"Everything was outstanding.
Calm and professional staff.
Stunning food, beautifully
presented. I cannot recommend
them enough!"

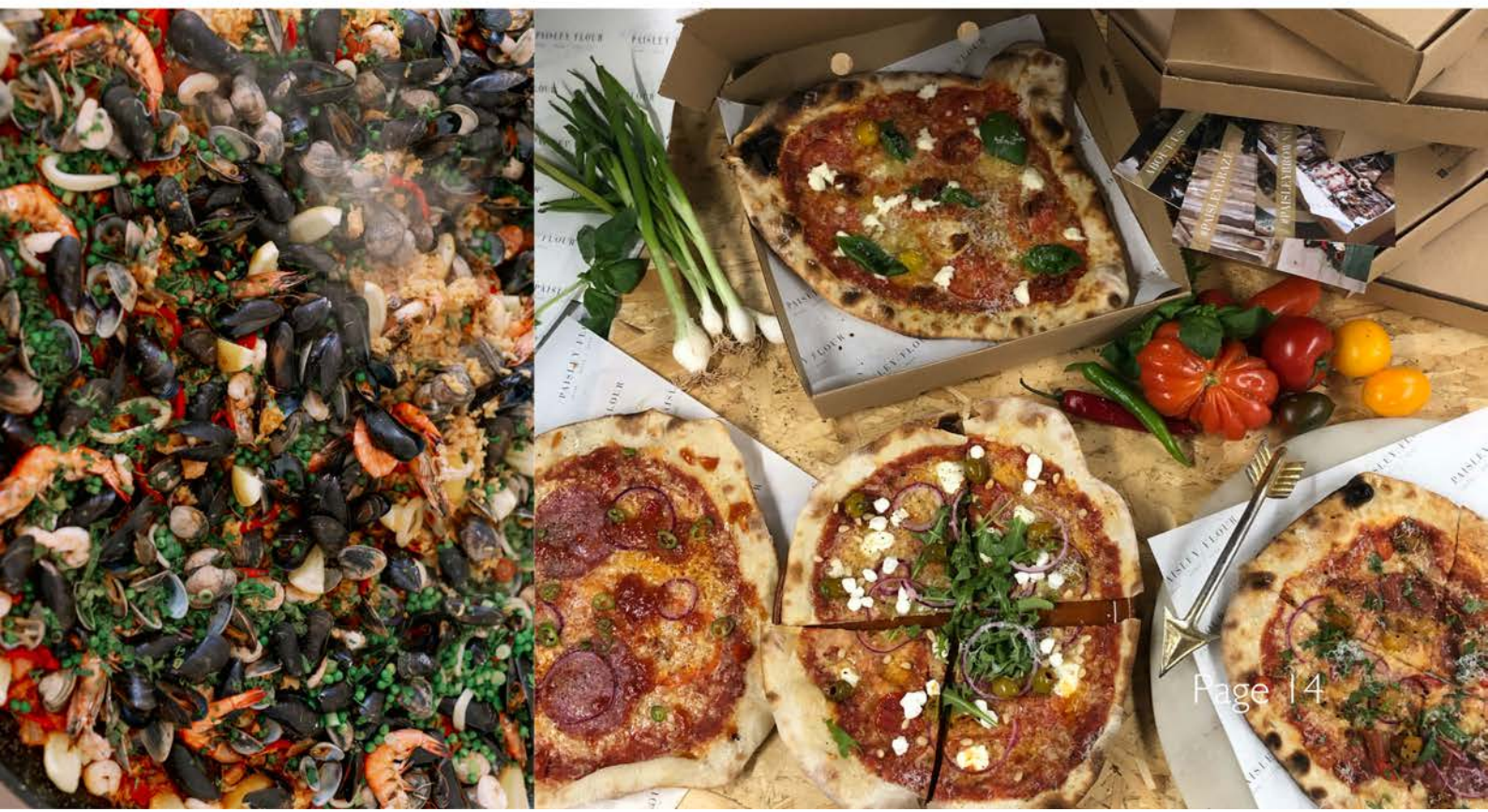
Customer Testimonial



Paisley Street Food

We offer a range of delicious Street Food options, when it comes to the street food theatre, wood-fired pizzas, BBQs and Big Pan food take some beating!! From witnessing and smelling a handmade pizza bubbling away inside a wood-fired oven to fabulous big pan favourites cooked live at your wedding, the only limitation is your imagination

If you are planning a corporate event, family fun day or something to treat you clients or employees during the workday and would like to see our Sample Street food menu then just ask! The mouth watering options are just endless and therefore it warrants having a menu of its own!





Event Styling

We can plan the event from start to finish, working with your theme or branding we can dress the venue from head to toe, with linen, crockery, cutlery, furniture & florals. The team are able to design the most beautiful venue for you to host a wonderful event, and take away the stress that event planning can cause!

In 2021 we styled and catered a three day event at the Formula 1 British Grand Prix for one of our corporate clients. We provided all of which is mentioned above and also we provided the bar along with staff.

Over the weekend we provided a Breakfast/Brunch table in the morning, a Meat, Fish and Salad station at lunchtime followed by a delicious patisserie table to finish of each exciting day trackside!

If you would like us to plan and style your whole event then just get in touch, we will be happy to work together to make your event everything you have envisioned.



Bespoke Menu

If you have not found what you are looking for on this menu, do not worry! We have often tailored the menu options to what our clients are looking for and to suit their event.

Just recently we cooked pancakes on site for one of our local customers to treat their crew on pancake day! The pancakes were cooked on site by our chef and then the crew helped themselves to the decorating station.

We also can cater for all dietary requirements and often cater for Body Shop events with a fully Vegan menu, this can range from hot bowl food to vegan pizza!

If you are looking for a more bespoke menu for your day to day lunches or events then just get in touch.



You, Me and a Cup of Tea

TEA & COFFEE

Why not offer a lovely hot brew to your crew or clients at your event?

You are welcome to the option of us serving your tea and coffee to the tables, or we can set up a drinks station for guests to help themselves. See prices below..

TEA & COFFEE SERVICE

Waitress served at your table £3.00pp + VAT

Selection of Herb & Spiced Teas

Coffee

Fresh Milk, Sugar

Cups & Saucers or Glass Mugs

Tea Spoons

Homemade Petit Fours £1.50pp + VAT

TEA & COFFEE STATION

Cups & Saucers £2.50pp + VAT

Disposable Cups £1.75pp + VAT

Selection of Herb & Spiced Teas

Coffee

Fresh Milk, Sugar

Cups & Saucers or Glass Mugs

Tea Spoons

Things to Think About

AVAILABILITY OF PRODUCE

Where possible, our produce is locally sourced from the best suppliers we know! Please note that there may be times during the year that certain seasonal ingredients may not be available.

KITCHEN BUILD/MARQUE WEDDING

If you are lucky enough to be having your wedding in a venue which has a catering kitchen onsite then you will be able to have the full use of their facility, however if you require any additional equipment this will become an additional cost to you. All of our menus are based on YOU providing a catering kitchen, if you require a complete catering tent and set up with equipment this will be an additional cost. We can inform you of this cost once we are aware and understand your catering requirements. If you are unsure of the facilities available at your venue get in touch now as we are happy to help!

General Kitchen Build starting from £750.00 + VAT going up to £1,500.00 + VAT

ADDITIONAL STAFF

We are able to supply extra staff to serve both food and drinks at your event. - ask us for more information.



MILAGE

We charge £1.50 + VAT per mile, per vehicle to include travel and driver costs, from our head quarters at DY12 2TZ.

RUBBISH REMOVAL

Paisley Flour will dispose of all rubbish on site. If it is not possible to do so, there is a rubbish disposal fee of £10.00 + VAT per black bin liner which will be charged post-event.

LINEN, FURITURE & BREAKAGES, LOSSES We are able to supply both furniture and linen to help style your event. Furthermore we are happy to put you in touch with some fabulous wedding planning services should you require! Please note that any breakages or losses incurred to any of PFC property inc. plates, cutlery, glasses or any other equipment or items will be charged at the full price of purchase. Additional Invoices will be sent out after the event and we ask that you pay in full within 7 days.

(2022 prices + 5% approx) - Subject to national minimum inflation and food prices

PLEASE NOTE

Some venues charge between 10 -15% commission increase on our menus. In these instances this charge will be added onto your catering quote.





The Extras

THE CHAMPAGNE WALLS

Meet the twins! Dom & Peri like to party! These two champagne walls can hold up to 96 glasses of fizz, and they also double up as a canapé display. Available for dry hire or fully loaded, place one or both of these beauties in your main entrance area and your guests are sure to be pleased!



THE DOUGHNUT WALL

Our Doughnut Wall is sure to be a hit with guests on your big day! Presented fully loaded with almost 100 Krispy Kreme Doughnuts, this self-serve wall is a great alternative to a sit-down dessert. It also works great as a bonus for your guests to enjoy throughout the evening.

THE TUKTUK BAR

Our three-wheeled speed machine is fully fitted with two draught pumps to serve a larger and cider of your choice. Prefer gin? No problem - we can stock the shelves with a selection of artisan gins and fill the fridge with premium tonics. For the wine lovers, there's plenty of space and if you want to keep it low key we can provide a range of alcohol-free drinks too!





Thank You

Thank you for considering us to cater for your special day! We hope you have found everything you need in this information package, we really look forward to hearing from you!

To carry on to the next step of your booking process and for us to talk you through our sample menu and provide a quote, then please contact us on:

01299 266 059

contact@paisleyflourcatering.co.uk

www.paisleyflourcatering.co.uk

Emma & Team PFC x