



*Corporate*

BREAKFAST, LUNCH  
& DESSERT BOXES

PAISLEY / FLOUR

Call 01299 333555 | Email [contact@paisleyflourcatering.co.uk](mailto:contact@paisleyflourcatering.co.uk)

# Breakfast

## Sharing Boards (also available as individual boxes)

### Continental Board | 15

A delightful selection of freshly baked pastries, artisan breads, butter & jams, seasonal fruits, natural yogurt, and crunchy granola.

### Charcuterie Board | 18

A curated assortment of cured meats, fine cheeses, rustic breads, mixed nuts, marinated olives, and tangy pickles.

### Brunch Board | 18

Traditional potato frittata, smoked salmon, cream cheese bagels crispy bacon with waffles, accompanied by a variety of breads, butter, and jam.

## Individual Options

### Warm Bacon Rolls | 8

### Smoked Salmon & Cream Cheese Open Sandwiches | 10

## Drinks Selection

### Unlimited Soft & Hot Beverages | 10

Orange Juice / Apple Juice / Still & Sparkling Water / Selection of Spiced Teas & Filter Coffees

### Prosecco Extra Dry (per bottle) | 30

### Tattinger Brut Champagne (priced per bottle) | 80

### Bucket of 6 x 330ml Brewdog Punk IPA (priced per bucket) | 30

\*\*All costs are exclusive of 20% VAT



# Brunch Boxes

## Pastry Box | 12

Selection of Mini Pastries

Granola & Yoghurt Pots

Homemade Cookies & Biscuits

Fresh Fruit Platter

## Breakfast Box | 15

Cheesy Leek Croissants w/ 3 Cheese Blend & Crispy Leeks

Belgium Waffles, Blueberries & Syrup

Fresh Fruit Platter

Homemade Double Chocolate Chip Muffins

Avocado, Chilli & Feta Bagel

## Brunch Box | 20

Open Smoked Salmon & Cream Cheese Bagels w/ Capers

Potato, Onion & Mediterranean Vegetable Frittata

Parma Ham, Brie, Caramelised Onion Jam Croissant

Fresh Fruit Platter

Homemade Cookies & Biscuits

Blueberry & Almond Streusel Muffins \*\*Contains Nuts

\*\*All costs are exclusive of 20% VAT





# Brunch Boxes - continued

## Grazing Box | 12

4-6 British Cheeses

Charcuterie

Antipasti

Nuts

Fresh & Dried Seasonal Fruits

Vegetables

Mini Wholegrain Mustard, Honey & Chutney Pots

Topped with Seasonal Garnishes

2 Packs of Crackers

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## Included

Served in eco/biodegradable boxes

W/ serviettes, wooden cutlery, paper plates

Drop off only - no staff included

\*\*All costs are exclusive of 20% VAT



# Box Food

A box of food is dropped off as Individual Portions or Sharing Boxes.  
To be dropped off, reheated or delivered warm and served by yourselves.

## Grazing | 25

### Seasonal Selection of Meats & Cheeses to Include:

Burrata, Gouda, Goat Cheese, Cheddar, Prosciutto, Mortadella, and Salami

### Accompanied By:

Giardiniera, White Bean Puree, Dried Fruit, Roasted Rosemary Almonds, Marinated Olives, & Cherry Tomato Bruschetta

### Served With:

Brioche Toasts, Baguette Tuile, & Whole Wheat Crostini Breads

## Quiche | 25

Roasted Cherry Tomatoes, Spring Broccoli, Green Onions, Harissa Quiche

### Salads:

Mixed Seasonal Greens with Shaved Carrots & Radishes, Sliced Cucumber, Shaved Fennel, Cherry Tomatoes, Apple Slices, Ricotta Cheese, Pepitas, & Lemon Vinaigrette Dressing

Traditional Slaw, Shredded Cabbage & Carrots, Garlic Aioli, Sweet Potato Salad, Harissa Aioli, Local Honey, Lemon, Parsley & Candied Fennel

*All Cheese, Nuts, Seeds, & Dressing served on the side*

\*\*All costs are exclusive of 20% VAT

# Box Food - continued

A box of food is dropped off as Individual Portions or Sharing Boxes.  
To be dropped off, reheated or delivered warm and served by yourselves.

## Taco Boxes (served warm) | 30

Grilled Chicken Tacos

Free-Range Chicken, Grilled Onions, Cabbage, & Peppers

Served with Salsa Roja & Flour Tortillas

Avocado Guacamole, Cherry Tomato Pico De Gallo

Jalapeño Pickled Vegetables, Grated Cheddar Cheese

Crema Fraiche & Toasted Cumin

Mexican Rice (Rice Cooked in Fresh Tomato Salsa)

Spicy Mixed Bean Salad, Coriander, Cumin, Tomato, Jalapeño

\*\*All costs are exclusive of 20% VAT

# Desserts

Afternoon tea served on fun and exciting displays and props, all served with flower or foliage decorations.

Please choose your selection (recommended 3pp):

## Fruit | 7

Eton Mess, Crushed Meringue, Fresh Strawberries, & Whipped Cream

Strawberries & Cream

Passionfruit Pavlova Bite, Whipped Vanilla Mascarpone

Sugar Glazed Roasted Peach, Vanilla Cream Cheese, Ginger Crumb

## Tart | 7

Raspberry & White Chocolate, Crisp Pastry Shell Raspberry Coulis & White Chocolate Ganache

Tropical Fruit Tart, Creme Patisserie, Kiwi, Mango, Pineapple

Lemon Meringue Tart, Torched Meringue

Local Honey & Lavender Custard Tart

## Pastry | 7

Raspberry Craquelin Choux Bun

Strawberry & Basil Shortcake, Layers of Shortbread, Basil Infused Cream

Peach & Thyme Galette, Elderflower Syrup

Baklava Bites, Orange & Rose Syrup, Sticky Date & Pomegranate

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# Desserts - continued

Afternoon tea served on fun and exciting displays and props, all served with flower or foliage decorations.

Please choose your selection (recommended 3pp):

## Cake | 7

Salted Caramel Brownie Bites, Salted Caramel, Sea Salt

Summer Berry Victoria Sponge, Fresh Cream & Berries

Lemon Drizzle Bites

Pistachio, Orange, Fig & Honey Cake

## Shots | 7

Chocolate Mousse, Gold-dusted Chocolate Shards

lemon cream & Lemon Curd Shortbread

Mango Cheesecake, Passionfruit Salsa

Peach & Prosecco Jelly, Grilled Vanilla Peaches

Watermelon, Mint & Vodka Granita

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