

Menu

CORPORATE CATERING MENUS

HAPPY PLATE IS EXCITED TO ANNOUNCE THEIR NEW CORPORATE CATERING SERVICES FOR WORK EVENTS, STAFF LUNCHESES, AND PARTIES IN LONDON. WITH AN IMPRESSIVE PORTFOLIO OF CLIENTS, OUR CHEFS WORKS CLOSELY WITH EACH CLIENT TO CREATE BESPOKE MENUS USING THE BEST SEASONAL PRODUCE FROM SUPPLIERS. FROM SMALL OFFICE LUNCHESES TO LARGE NETWORKING EVENTS, HAPPY PLATE OFFERS A VARIETY OF CATERING SOLUTIONS INCLUDING CANAPES, PREPARED LUNCHESES, BUFFETS, CHRISTMAS PARTIES, FINGER FOOD, AND WAITSTAFF.

WORKING BREAKFAST MENU (SERVED HOT)

BACON OR SAUSAGE AND EGG BAPS, KETCHUP/BROWN SAUCE (E,G,SFD)
HASH BROWNS
SCRAMBLED EGGS WITH SMOKED SALMON AND CHIVE (E,F,D)
CHIPOLATA SAUSAGES WITH HOMEMADE KETCHUP (SFD)
SMOKED BACON RASHERS

WORKING BREAKFAST MENU (SERVED COLD)

ASSORTED FRESH PASTRIES
FRUIT SKEWERS
SMOKED SALMON BAGELS, CREAM CHEESE, RED ONION AND CAPERS
(F,G,D,SFD)
FRESH ORGANIC FRUIT PLATE WITH HOMEMADE GRANOLA AND HONEY
YOGURT (G,D,SFD,N)
TOASTED POTATO BREAD WITH FRESH RICOTTA, HONEY TOASTED
ALMONDS AND FIG JAM (G,D,N)
TOASTED ROSEMARY BREAD, BURRATA, SLOW ROASTED CHERRY TOMATOES,
BASIL AND OLIVES, FRESH ROCKET (G,D,SFD)
OVERNIGHT OATS, CHIA, SUMMER BERRIES, HOMEMADE GRANOLA (G,SFD,N)
FRESH FRUIT JUICES/SMOOTHIES

Menu

WORKING LUNCH MENU (COLD MAINS)

MEATS

COBB SALAD, ROAST CHICKEN, BACON, BLUE CHEESE & AVOCADO (D,SFD)
GRILLED CHICKEN, BABY GEM, TOASTED CROUTON, CAESAR DRESSING, PARMESAN
CRISP (G,E,SFD,D,F)
PARMA HAM, TOASTED SOURDOUGH, WILD ROCKET, BURRATA, PEACH, BALSAMIC
GLAZE (G,D,SFD)
SLOW COOKED LAMB, SUMAC, MINT, CUMIN YOGURT (D,SFD)

SEASONAL SPRING/SUMMER ADDITIONS

ASIAN STYLE PULLED PORK SALAD, TOASTED CRUSHED PEANUTS, SPRING ONION, SOY
AND HONEY (SOY,G,N,S,F)
CORN FED CHICKEN AND CHORIZO PILAF, BLACK OLIVE TAPENADE, PEA SHO (OTS (SFD)
PULLED CHICKEN, AVOCADO, MINT, ROSEMARY CROUTE, CARAMELISED PEAR, ROCKET
(SFD,G)
RARE ROAST BEEF, GRILLED ASPARAGUS SPEARS, TARRAGON SAUCE (SFD) - THIS IS A
PREMIUM ITEM
LAMB CHOPS, GRILLED COURGETTE AND GREEN BEANS, MINT SAUCE (SFD)

AUTUMN & WINTER ADD ON

SEARED SKIN ON CORN FED CHICKEN
WILD BOAR SAUSAGE ROLLS, HOMEMADE KETCHUP, PEA SHOOTS (G,D,E,SFD)
HAM HOCK TERRINE, PICCALILLI, MICRO CRESS SALAD (G,SFD) (THIS IS A CHRISTMAS
ITEM - 25TH NOVEMBER - END DECEMBER)
BEEF CARPACCIO, ROCKET PESTO, PECORINO, PANGRITATA (D,N,G,SFD) - PREMIUM
ITEM

FISH & SEAFOOD

TIGER PRAWN, AVOCADO, WILD ROCKET SALAD (F0)
HOT SMOKED SALMON, HORSERADISH PANNA COTTA, MICRO WATERCRESS AND
ROCKET LEAF, DILL OIL (F,D)
SEARED TUNA, WITH SPRING ONION, AVOCADO AND CHILLI SALAD (F,SOY,S)- PREMIUM
ITEM

Menu

SEASONAL SPRING/SUMMER ADDITIONS

GRILLED TIGER PRAWNS, RICE NOODLES, MANGO, GINGER, LEMONGRASS CHILLI
(F,SOY) - PREMIUM ITEM

SMOKED SALMON, SEARED ARTICHOKEs, WILD ROCKET, BABY POTATOES WITH DILL
(F,SFD)

SMOKED MACKEREL PATÉ ON TOASTED SOURDOUGH, PICKLED CUCUMBER (F,D,G,SFD)

VEGETARIAN

BETROOT CARPACCIO, TRUFFLE WHIPPED GOATS CHEESE, TOASTED SEEDS, MICRO
ROCKET (SFD,D)

TOASTED SOURDOUGH, TOMATO BUTTER, BURRATA, BASIL OIL, PICKLED GREEN
OLIVE (G,D,SFD)

ROASTED ONION, GARLIC AND POTATO CAKE, CRÈME FRAICHE (D,SFD)

SPINACH AND FETA DIP, NACHOS, SOUR CREAM (D,G)

VIETNAMESE VEGETARIAN ROLLS, SWEET CHILLI DIPPING SAUCE (SFD) - VEGAN

SIDES

ROAST CAULIFLOWER, HERB AND TAHINI DRESSING, ROAST DATES, POMEGRANATE,
PINE NUTS (S,N)- VEGAN

JERSEY ROYALS, SPRING ONIONS, CHIVE MAYONNAISE (E,SGD,M)

GRILLED COURGETTE RIBBONS, FETA CHEESE, HERB OIL, LEMON (D)

ROASTED BUTTERNUT SQUASH, ROCKET, GOATS CHEESE, TOASTED PINE NUTS (D,N)

ROASTED MEDITERRANEAN VEGETABLE SALAD

SALAD CAPRESE, BOCCONCINI, HERITAGE TOMATOES, BASIL OIL (D,SFD)

MIXED CABBAGE SLAW, POMEGRANATE, MIXED HERBS AND TANGY MAYONNAISE
(E,SFD,M)

DESSERTS

MIXED DONUTS (G,D)

TRIPLE CHOCOLATE BROWNIES, VANILLA CREAM, FRESH RASPBERRIES (E,G,D)

SEASONAL FRUIT SALAD

SELECTION OF PETIT FOURS

ASSORTED CHEESECAKE (D,G)

MINIATURE CUPCAKES (G,E,D)

ASSORTED MINI DESSERT CUPS

Menu

WORKING LUNCH MENU

(COLD MAINS)

MEAT

HAGGIS, SWEDE AND POTATO MASH, WHISKEY CREAM SAUCE (G,D)
BOURBON GLAZED BEEF BRISKET, RED CABBAGE SLAW, SWEET POTATO FRIES (SFD)
CHICKEN PIE, CREAMY LEEK, HERB SAUCE, ROOT VEGETABLE CRISPS (G,D)
BEEF CHILLI CON CARNE, SPICY RICE, SOUR CREAM AND GUACAMOLE (D)
POACHED CHICKEN THIGH, TRUFFLE AND HERB POLENTA, CRISPY SHALLOTS (D)
CONFIT PORK BELLY, ROASTED APPLES, DIJON MASH, CALVADOS GRAVY, CRACKLING
SEASONAL AUTUMN & WINTER ADDITIONS (D,SFD,M)
SLOW COOKED BEEF STEW, BUTTON MUSHROOMS, BABY ONIONS, HERB DUMPLINGS
(D,G)
ROLLED TURKEY WITH SAGE AND ONION STUFFING, PIGS IN BLANKETS, PORT GRAVY
(D,G)- CHRISTMAS ITEM (25TH NOVEMBER - END DECEMBER)

FISH & SEAFOOD

HERB CRUSTED SALMON, CRISPY NEW POTATOES WITH BUTTER, LEMON AND ZA'ATAR
ROASTED CHERRY TOMATOES (F,D,S)
FISH PIE, BABY SPINACH, PUFF PASTRY, PEAS (G,D,E)
SEASONAL SPRING/SUMMER ADDITIONS
SEAFOOD PAELLA (F)
SEASONAL AUTUMN/WINTER ADDITIONS
ROASTED WHITE FISH, CHORIZO & BUTTER BEAN CASSOULET (F) (THIS IS A PREMIUM ITEM)

VEGETARIAN

ROASTED PEPPER GNOCCHI, PECORINO & HERB CRUMB (G,D)
SWEET POTATO, CHICKPEA & SPINACH KORMA, LIME PICKLE - (VEGAN)
QUORN MINCE AND BLACK BEAN CHILLI, SOUR CREAM, CRISPY NACHOS, GUACAMOLE-
CAN BE MADE VEGAN (G,D)
MIXED VEGETABLE TAGINE, FLATBREAD, TZATZIKI (G,D)

Menu

SEASONAL SPRING/SUMMER ADDITIONS

COURGETTE AND TOMATO ARANCINI, ROASTED TOMATO JAM (D,G,E,SFD)
BUTTERNUT SQUASH AND GOATS CHEESE RAVIOLI, SAGE BUTTER, PARMESAN CHEESE,
TOASTED PECANS (D,N,G) -THIS IS A PREMIUM ITEM

SEASONAL AUTUMN/WINTER ADDITIONS

SAGE, ONION, WALNUT AND BEYOND, PLANT BASED ROAST, PORT GRAVY, PIE TOP
(G,SFD)
(THIS IS A CHRISTMAS ITEM - 25TH NOVEMBER - END DECEMBER)
WILD MUSHROOM 'WELLINGTON', SMOKED BUTTER MASH, ROAST MAPLE CARROTS

SIDES AND ADD ONS

BASMATI & WILD RICE - VEGAN
CAULIFLOWER & BROCCOLI THREE CHEESE BAKE (D,G,M)
CREAMY MASHED MARIS PIPER POTATOES (D)
GREEN BEANS, TOASTED SHALLOTS, SAUTEED MUSHROOMS (D)
ROASTED CARROTS, TRUFFLE & MAPLE GLAZE, TOASTED PECANS (N)
ROASTED GARLIC & HERB BABY POTATOES - VEGAN
SEASONAL GREENS - VEGAN

SEASONAL AUTUMN/WINTER ADDITIONS

BUBBLE AND SQUEAK (D) - (THIS IS A CHRISTMAS ITEM - 25TH NOVEMBER - END
DECEMBER)
ROASTED CARROTS AND PARSNIPS WITH HONEY AND HERBS
GOOSE FAT ROAST POTATOES WITH ROSEMARY, GARLIC AND THYME (THIS IS A
CHRISTMAS ITEM - 25TH NOVEMBER - END DECEMBER)

DESSERTS

MINI MINCE PIES, BRANDY CUSTARD (G,SFD,E,D)-THIS IS A CHRISTMAS ITEM - 25TH
NOVEMBER - END DECEMBER
INDIVIDUAL MINI PAVLOVA, RICH LEMON CURD, BLACKBERRY, VANILLA CREAM,
MICRO MINT, EDIBLE FLOWER (E,D)
POACHED PEARS, TOASTED HAZELNUT CRUMB, CINNAMON ICE CREAM, EDIBLE
FLOWERS (N,D,SFD)
LAVENDER PANNA COTTA, THYME CRUMB, BLACKBERRY, POACHED STRAWBERRIES,
MICRO BASIL & EDIBLE (D,G)
PISTACHIO AND TRIPLE CHOCOLATE FUDGE SQUARE, WHISKEY AND VANILLA BEAN
ICE CREAM, FREEZE DRIED RASPBERRIES, EDIBLE FLOWERS (N,E,G,D)
POACHED PEARS IN CINNAMON & RED WINE, CLOTTED CREAM, APPLE & ALMOND
CRUMBLE (SFD,D,G) -THIS IS A CHRISTMAS ITEM - 25TH NOVEMBER - END DECEMBER