



take Food

CORPORATE
HOSPITALITY

HELLO!

Welcome to Takefood. We are a team of chefs preparing innovative and exciting menus in our kitchen ready to deliver and serve at your event with our hospitality staff giving you a very friendly and professional service out front. We have many options for hot and cold, food and drinks service.

We are a small business based in Four Ashes Wolverhampton and work within a radius of 40 miles of WV10 7DB

We provide an extensive menu from breakfast through to supper with lunch, canapés and dinner in between. We set up a kitchen at your location to prepare, cook and serve hot food from. If your having cold food we can use an empty office or staff kitchen. Prices are be determined on number of people, menu requirement and facilities.

We offer a 'made to order' lunch delivery service of sandwiches , pastries, skewers, salads and sweets etc...
Delivered to you with biodegradable packaging, plates and cutlery. We can provide you with china and silverware if preferred.

Let's meet up and discuss your event.

Or visit www.takefood.co.uk

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mike@takefood.co.uk



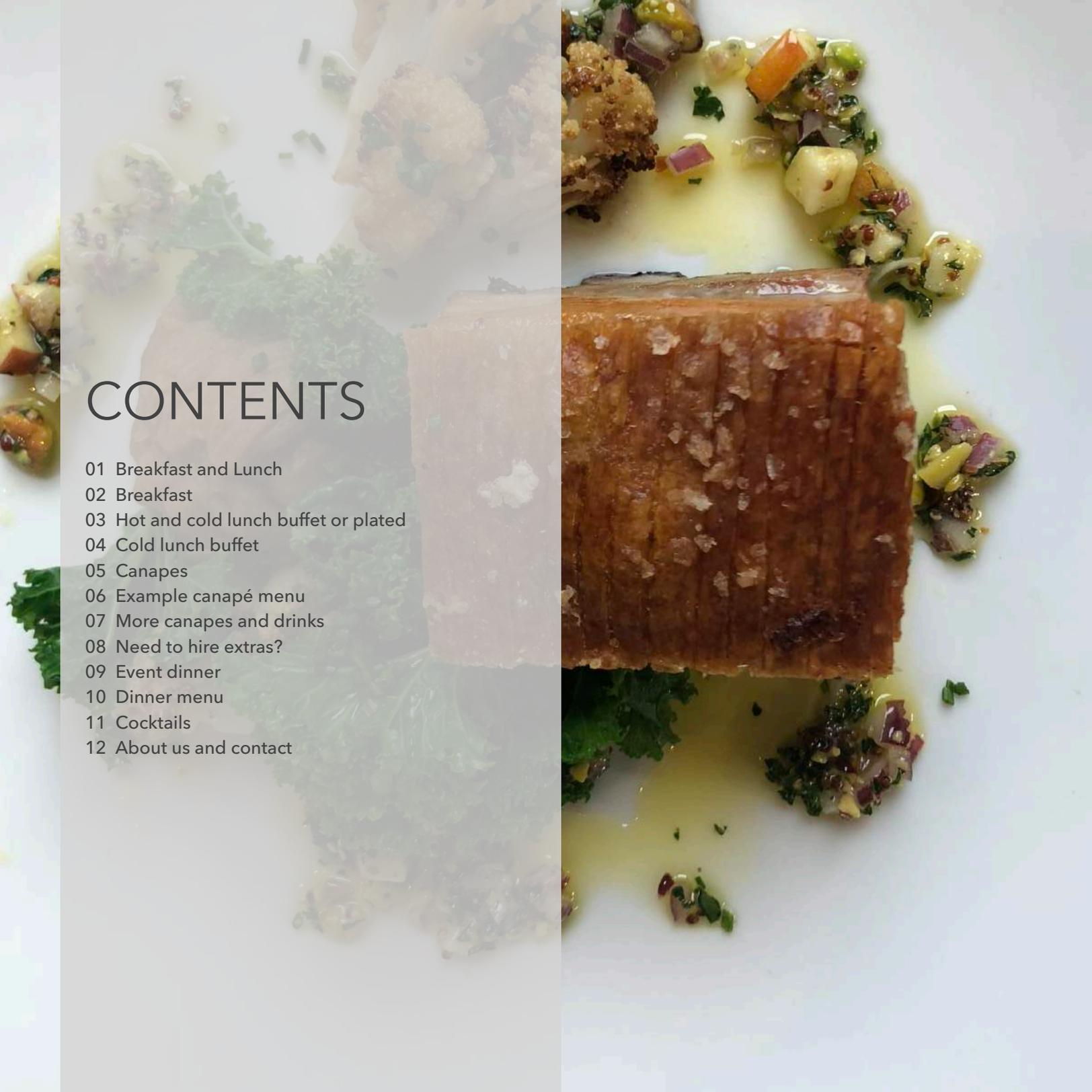
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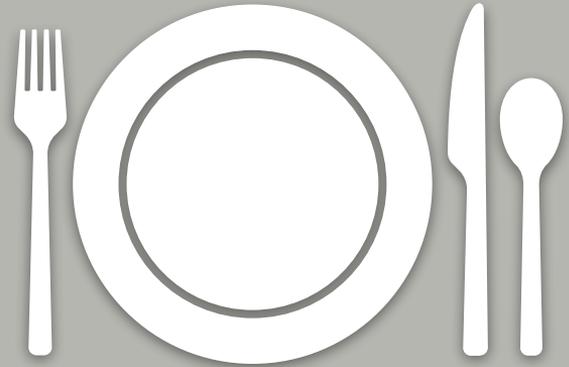
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BREAKFAST & LUNCH

We set up a kitchen in the catering partition of your marquee or a space within your premises to prepare cook and serve from. If your having a cold menu we can work from a spare office or staff kitchen.

We just need to confirm access, running water and electricity .





COLD BREAKFAST MENU

£8

Yoghurt, honey and granola

Fresh fruit basket / Melon

Danish pastry

French Pastry

Cream cheese and smoked salmon bagel

Salami and Swiss cheese bagel with dijon mustard

Spinach and marinated mushroom with cream cheese bagel

Tea

Coffee

Water

Juice

HOT BREAKFAST MENU

£16

Skinny sausages

Smoked streaky bacon

Scrambled eggs

Roasted tomatoes

Roasted field mushrooms

Fried haloumi

Hash browns

Baked beans

Toast

Tea

Coffee

Water

Juice

EXAMPLE LUNCH MENU

Hot and cold buffet or plated service.

Soup and sour dough with sea salted butter

Our pork and leek scotch eggs with spitfire mustard and potato and spinach salad with smoked pumpkin seeds

Italian style baked ham with soft boiled eggs rocket salad, sour dough and sea salted butter.

Roast chicken breast with parma ham and mushrooms in white wine sauce.

Slow cooked beef shin aromatic chilli or cooked in beer and bacon.

Roast salmon fillet with Avocado and prawns, rocket salad and slow roasted tomatoes.

Pan fried aubergine with tofu, smoked pumpkin seed pesto, spinach gnocchi, soy cream and yeast flakes - suitable for vegans.

Add sides.

Rosemary and garlic roasted new potatoes - Brown rice - Cabbage leeks and peas.

Mixed artisan breads with sea salted butter

MADE TO ORDER

Food delivered in Bio degradable food tray boxes with plates, cutlery and napkin. Mixed boxes are available for example - half sandwiches half chicken skewers - full brochure with menu and price list coming soon to takefood.co.uk

COLD LUNCH BUFFET (example) **£14.00**

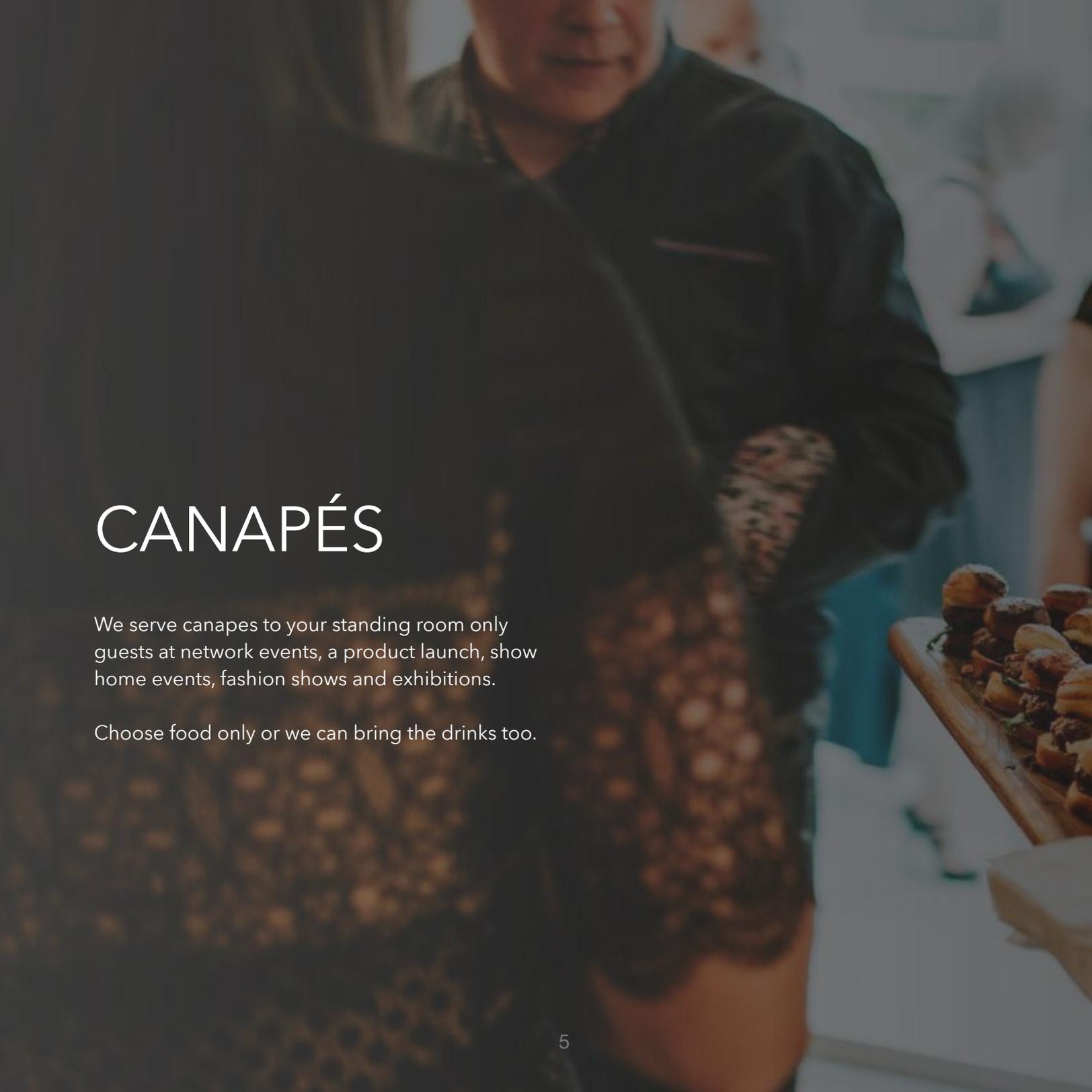
Grilled chicken breast with parmesan mayo and fresh basil on wholemeal sliced bloomer
Cheddar spinach and chilli jam croissant
Smoked salmon, mascarpone and watercress on brioche
Roast beef with horseradish and rocket on seeded sliced bloomer
Our Nduja sausage rolls with wholegrain mustard (Nduja is a smoky pepper and pork ingredient)
Goats cheese and caramelised red onion marmalade tartlet with eggs and cream
Gluten free crostini with beetroot hummus and black olives
Potato and spinach salad with smoked pumpkin seeds
Coleslaw with apples and pears

Granola Flapjacks
Chocolate brownie
Fresh fruit
Tea
Coffee
Water

COLD PLATED LUNCH (example) **£12.00**

Spanakopita - (spinach feta and eggs in filo pastry)
Carved chicken fillet
Italian herbed ham
New potato salad with creme fraiche basil and peas
French beans, black olives and sun-blush tomato salad
Sour dough breads with butter

Lemon posset with blueberry jam
Tea
Coffee
Water

A woman wearing a black lace dress is holding a wooden tray filled with various canapés. The background is slightly blurred, showing other people in a social setting. The text is overlaid on the left side of the image.

CANAPÉS

We serve canapes to your standing room only guests at network events, a product launch, show home events, fashion shows and exhibitions.

Choose food only or we can bring the drinks too.

WE HAVE MANY
CANAPÉS TO CHOOSE
FROM SO THIS MENU IS
AN EXAMPLE FROM A
RECENT EVENT.

£16 per person

Cold canapés menu from £7pp

This hot and cold canapé menu was served to 75 guests with chef preparing fresh canapés on site and 2 waiting staff to serve and clear.

We serve from a suitable location at your business or venue for the duration required

For more options email
mike@takefood.co.uk

MENU

Smoked duck breast on fig crisp bread with celeriac puree and pistachio and apple salsa.

Saffron potato fondant filled with crab rilette wrapped with pancetta and roasted.

Mini burger section - Hereford beef with smoked applewood cheddar and red onion jam. Halloumi with roast tomato and baba ganoush. Fennel scented chicken fillet with roast garlic aioli and crisp rocket

Smoked haddock and crushed pea arancini with parmesan mornay.

Beetroot smoked salmon and asparagus wrap with horseradish creme fraiche and dill.

Tomato pesto whipped goats cheese with crispy basil and toasted pine nuts on crisp bread

Chicken and roasted fennel scotch quails egg

MORE CANAPE EXAMPLES...

Leek and parmesan arancini with parmesan mornay.

Brioche melba toast with fillet of beef, St. Agur and red wine reduction.

Charcoal crisp bread with beetroot and ginger hummus, black olives, cucumber and lightly pickled shallots.

Crispy coated quails eggs wrapped with pancetta with chive creme fraiche.

Asparagus and pancetta ballotine with herbed chicken and bearnaise sauce.

Beetroot smoked salmon wrapped asparagus with hollandaise.

Sour dough cracker with whipped blue cheese, walnuts and fig jam.

Tidgy Yorkshire puds filled with confit duck, red wine sauce topped with melted Brie.

Thai pannang prawn and chicken fritters with spiced cabbage and pickled ginger.



How about petit fours and filter coffee to finish £6

Vanilla and salted caramel coffee macaron
Mint thins

Orange oil and popping candy truffles
Grapefruit meringue pie

Green tea

Filter coffee

English tea

Drinks include glassware and crockery.

Orange juice £1.40

Water £1.40

Brew tea Co English breakfast tea , earl grey
tea or green Yunnan tea £1.40

Filter coffee £1.40

Latte / Cappuccino / Espresso £2.20

Fentimans £2.40

Prosecco £8.50 or £14 per bottle

NEED EXTRAS?

We can arrange delivery of tablecloths, glassware and furniture to compliment your event if required. Please ask for a quote.

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EVENT DINNER
2018





MENU

3 course £32 - based
on 100 guests. Add
canapés £7

Email
mike@takefood.co.uk
for a quote

Other menu options
are available on
request

CANAPES

Minted frog skin melon with feta and sumac.

Spinach green eggs and ham with parmesan mornay.

Brioche melba toast with chicken liver parfait, sweet onions and watercress.

Beetroot smoked salmon on charcoal cracker with horseradish mascarpone, seaweed pearls and pea tendrils.

STARTER

Aromatic butternut squash and ginger soup with sour dough and sea salted butter.

Beetroot puree and pieces with whipped goats cheese, fresh figs and walnuts.

MAIN

Fennel scented roast chicken breast with parmesan and herb mash, Italian black cabbage, leek and Madeira sauce.

Spinach gnocchi with woodland creamed mushrooms, black cabbage and smoked pumpkin seed pesto.

DESSERT

Chocolate torte with honeycomb, toasted hazelnuts and vanilla mascarpone.

Lemon Posset with Almond thins, blueberries, blackberries and fig.

Coffee

ADD

Petit fours £4.50

Cheese £9

Velvet laminated A5 folded menus £39 (100) or £59 (250)



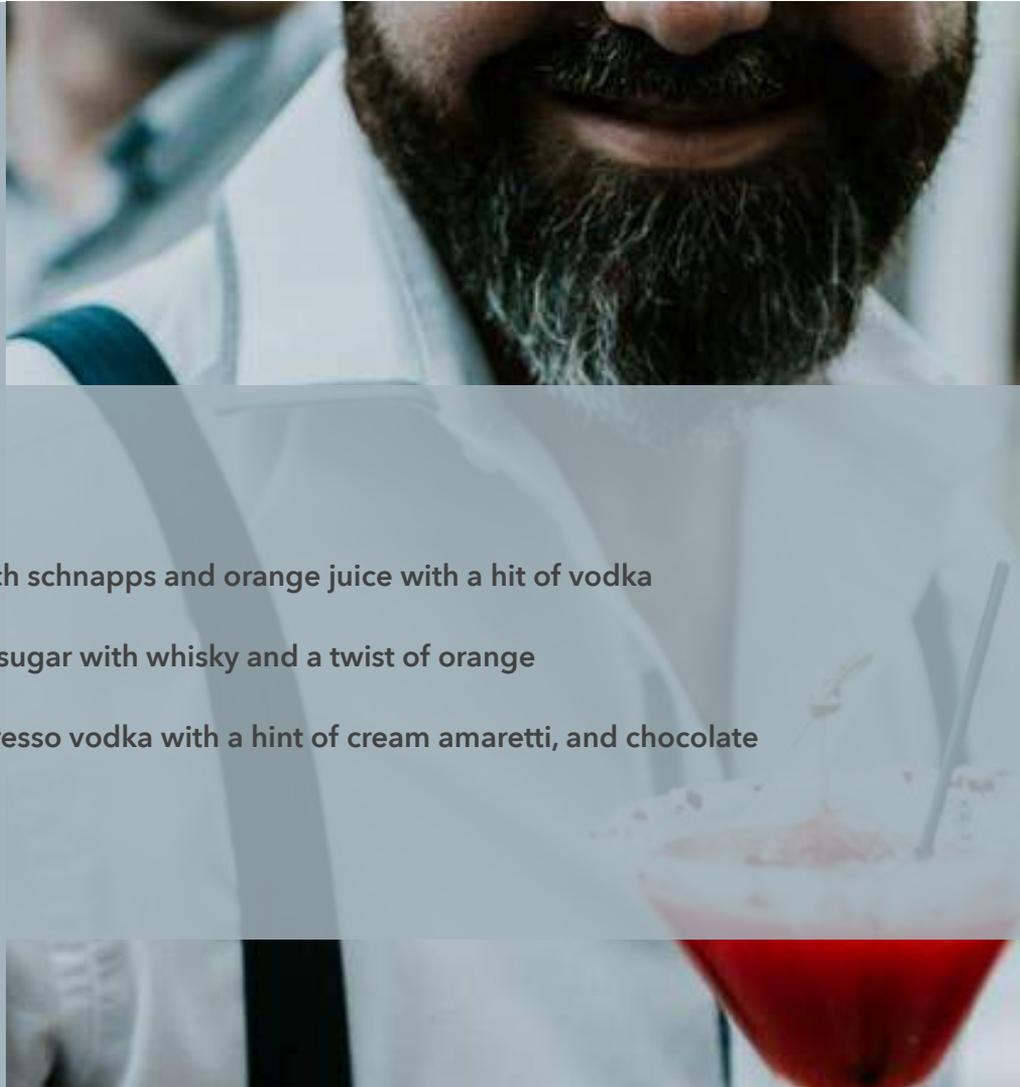
COCKTAILS £5 EACH

3 great mixes to be taken with canapés

fuzzy navel - a refreshing mix of peach schnapps and orange juice with a hit of vodka

old fashioned - muddled bitters and sugar with whisky and a twist of orange

tiramisu martini - a good shot of espresso vodka with a hint of cream amaretti, and chocolate shavings



We have more beautiful cocktails and non alcoholic choices.
To request our full menu email mike@takefood.co.uk

ABOUT US

WE ARE AN EVENT CATERING TEAM OF CHEFS, WAITING AND CLEANING STAFF THAT PROVIDE EXCEPTIONAL ON SITE FOOD AND DRINK SERVICE FOR MEETINGS, CORPORATE AND SOCIAL EVENTS, EXHIBITIONS AND SHOWS.

WHERE WE WORK

WE ARE BASED IN FOUR ASHES, WOLVERHAMPTON. WE HAVE A 10 MILE RADIUS FOR SMALL DELIVERED ONLY ORDERS AND WORK WITHIN A 30 ISH MILE RADIUS OF WV10 7DB FOR LARGER EVENTS.

GET IN TOUCH

ALL ENQUIRIES Mike Whitehurst
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TAKEFOOD EVENT CATERING
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STATION ROAD,
FOUR ASHES,
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