



Reg's Catering

WORKING TOWARDS REDUCING THE CARBON FOOTPRINT



Reg's Café & Reg's Catering

LET US INTRODUCE OURSELVES

Reg's Catering provides imaginative, freshly prepared and delicious food to attendees at outside events, business meetings and social occasions throughout the south of England and beyond.

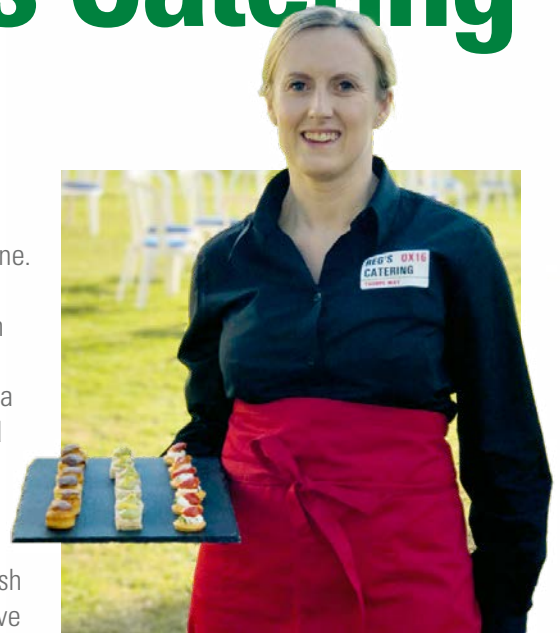
Celebrating a family get-together, a big birthday or some other major personal milestone? Organising a business breakfast, boardroom meeting or the annual office party? Need to delight your guests at a corporate hospitality event? No matter what (or where) the occasion, Reg's Catering has you covered. From our highly creative kitchen team to our friendly and efficient serving staff, we promise to bring you and your guests a tempting selection of food and drinks that meet any and all dietary requirements – all delivered with attentive service and a welcoming smile.

As an integral part of the multi-award-winning Reg's Café catering and dining group, we offer unrivalled expertise in

food preparation and standards of hygiene. Founded in 2013 by husband and wife team Reg and Alison Howe and based in Banbury, Oxfordshire, we remain a tight knit, family-run enterprise supported by a brilliant bunch of highly professional and loyal employees.

Our founders set out from the start to transform the dining choices of local working people by serving up great British "plain cooking" as a traditional alternative to the fast food chains that dominated the area at that time. Within a year, we'd received our first awards recognising the quality of our kitchens, menus and service. Many more accolades followed, including recognition from the House of Commons! (See the back page for the full list of prestigious awards we've received up to the end of 2023.)

The demands of our catering customers are of course somewhat different from those of the people who return again and again to our cafés. Our catering staff definitely place more emphasis on



beautifully presented canapés, bowl food, bites, savoury items, dips, treats and picnic hampers! But we're still proud to retain our founders' ethos of providing superb food, using only the highest quality, locally-sourced produce prepared on the day, on our premises in top-rated hygienic conditions. And let's not forget our fantastic range of popular beverages too!

“ Whatever the occasion, Reg's Catering can meet your needs with a comprehensive range of convenient, inventive and affordable menu options. Get in touch with our team today to find out more.

Helping to preserve the planet

We strive to make our company as environmentally friendly as possible. Aside from only using recyclable disposables or re-usable items, going paperless, saving energy and recycling our waste Reg's Catering have invested in the future. One of our catering facilities is now being solely run on solar power energy.

We have recently taken delivery of the newest addition to our team, 'Betty' (as she is known) Buzz. Our fully electric VW Buzz van. Betty is being used for all our local daily deliveries.

Reg's Catering are continuously working towards improving on our standards and working towards a better environment for future generations.



Some of our menu items contain nuts, gluten, and other allergens. Due to our cooking environment, there is a risk that traces of allergens will be found on our cooking utensils or food we serve. We understand the dangers to those with severe allergies, so advise you to please speak to a member of staff before ordering any food. Staff may be able to help you make an alternative choice if necessary.

B U S I N E S S L U N C H E S

DIAMOND MENU

from £15.00^{+VAT} PER PERSON
MINIMUM ORDER: EIGHT PEOPLE



Selection of freshly made sandwiches on white and wholemeal bread. (Choice of sandwiches, baguettes, bagels, rolls or wraps) including fillings of smoked salmon, roast beef and horseradish and prawn cocktail.



Quality crisps.

Quiche **or** two extra savouries per person (six in total).

Four savoury items per person.

Either: a fruit bowl, fruit platter, fruit skewers, individual fruit salads **or** vegetable crudité with houmous dip.



Homemade cakes **or** macarons and mini sweet treats **or** individual cheese and biscuit pots

Choice of Savoury Items:

Prawn cocktail shots; smoked salmon blinis; smoked salmon profiteroles; smoked salmon vol-au-vents; mini Yorkshire puddings with beef; mini toad-in-the-hole; mini beef pies; home-made sausage rolls; melon and Parma ham skewers; Coronation chicken vol-au-vents; roasted tapenade and Parma ham mini toasts; smoked salmon mussel shells; antipasti skewers; mango and brie parcels (V); Stilton and caramelised onion blinis (V); pesto and cherry tomato crostini (V); Stilton, pear and walnut crostini (V); brie and grape blinis (V); tomato and red onion crostini (V); watermelon and goats cheese skewers (V); Stilton and red onion blinis (V); tomato, basil and mozzarella caprese skewers (V); black olive tapenade and chive mini toasts (V); sundried tomato and cream cheese blini (V); guacamole and cream cheese blini (V); brie and grape skewers (V); sundried tomato and cream cheese crostini (V); cream cheese, honey and walnut crostini (V); garlic mushroom vol-au-vent (V); tomato and pesto crostini (V); egg mayo vol-au-vent (V); pistachio, feta and pomegranate crostini (V).

or

any four items from the gold, platinum or vegan savoury menu.



OPTIONAL DIPS £3.50^{+VAT} EACH
EACH DIP SERVES 5-6 PEOPLE

Guacamole	Sour Cream
Tomato Salsa	Peanut Satay
Houmous	Barbeque
Sweet Chilli	Hoisin Sauce
Piccalilli	

Please note that all food will be served cold

B U S I N E S S L U N C H E S

THE CORONATION MENU

from £12.50^{inc} PER PERSON
MINIMUM ORDER: EIGHT PEOPLE



Selection of artisan finger sandwiches on white and wholemeal or brown bread:
Smoked salmon and cream cheese
Coronation chicken
Ham and whole grain mustard
Mature Cheddar cheese and chutney
Egg mayonnaise and mustard cress
Brie and cranberry

A choice of six of the following

Mini roast beef and Yorkshire puddings; Coronation chicken vol-au-vents; chicken satay; home-made sausage rolls; pork pie; mini savoury eggs; honey and mustard sausages; smoked salmon and cream cheese profiteroles; smoked salmon and cream cheese blini; smoked salmon and cream cheese vol-au-vent; mango and cheese parcels (V); egg mayonnaise vol-au-vents (V); tomato, basil and mozzarella caprese skewers(V); sundried tomato and cream cheese blini (V); brie and grape skewers (V); brie and cranberry blinis (V), tomato and pesto crostini (V); cream cheese, walnut and honey crostini(V); pistachio, feta and pomegranate crostini (V); mini roast pepper tapenade and toast (V); black olive tapenade and chive toast (V); mini quiche (V); vegetable spring rolls(V).

A choice of either

Mini chocolate brownie, millionaire's shortbread and flapjack with berries
or
Macarons and mini chocolate eclairs

OPTIONAL DIPS £3.50^{inc} EACH EACH DIP SERVES 5-6 PEOPLE

Guacamole
Tomato Salsa
Houmous

Sweet Chilli
Piccalilli
Sour Cream

Peanut Satay
Barbeque
Hoisin Sauce

Please note that all food will be served cold

**Please note this menu requires
at least 48 hours notice.**

B U S I N E S S L U N C H E S

PLATINUM MENU

from **£8.49**^{inc VAT} PER PERSON
MINIMUM ORDER: SIX PEOPLE



Selection of freshly made sandwiches on white and wholemeal bread.

Quality crisps.

Either a fruit bowl, fruit platter **or** vegetable crudités with houmous dip.

Two savoury items per person.

or alternatively choose four savoury items for **£9.99** plus VAT

Homemade cakes.

Choice of Savoury Items:

Mini toad-in-the-hole; pigs in blankets; honey and mustard sausages; home-made sausage rolls; pork pies; chicken satay skewers; aromatic duck spring rolls; mini beef pasties; ploughman's skewers; savoury eggs; mini pies; Coronation chicken vol-au-vents; tempura prawns; mango and brie parcels (V); vegetarian filo parcels (V); onion bhajis (V); vegetable spring rolls (V); vegetable pizza (V); cheesy bites (V); cheese and pineapple skewers (V); cheese and grape skewers (V); falafel (V); mac and cheese (V); cheese and onion rolls (V); tomato, basil and mozzarella caprese skewers (V); egg mayo vol-au-vents (V); brie wedges (V); brie and cranberry blinis (V); samosas (V).

Please note that all food will be served cold



OPTIONAL DIPS **£3.50**^{inc VAT} EACH
EACH DIP SERVES 5-6 PEOPLE

Guacamole	Sour Cream
Tomato Salsa	Peanut Satay
Houmous	Barbeque
Sweet Chilli	Hoisin Sauce
Piccalilli	

B U S I N E S S L U N C H E S

GOLD MENU

from **£6.99**⁺ VAT PER PERSON
MINIMUM ORDER: SIX PEOPLE



Selection of freshly made sandwiches on white and wholemeal bread.

Quality crisps.

With fruit platter or fruit bowl **£6.99** plus VAT per person
or four savoury items **£7.29** plus VAT per person.



Cakes.

Choice of Savoury Items:

Sausage rolls; pork pies; samosas; chicken satay skewers; aromatic duck spring rolls; mini savoury eggs; vegetarian filo parcels (V); onion bhajis (V); vegetable spring rolls (V); tempura prawns; vegetable pizza (V); mac and cheese (V); cheese and onion rolls (V); cheesy bites (V); cheese and pineapple skewers (V); mini beef pasties; ploughman's skewers; cheese and grape skewers (V).



SILVER MENU

from **£6.50**⁺ VAT PER PERSON
MINIMUM ORDER: SIX PEOPLE

Selection of freshly made sandwiches on white and wholemeal bread.

Quality crisps.

Either fresh fruit bowl, basic fruit platter **or** home-made cakes.

Please note that all food
will be served cold

OPTIONAL DIPS **£3.50**⁺ VAT EACH
EACH DIP SERVES 5-6 PEOPLE

Guacamole	Sour Cream
Tomato Salsa	Peanut Satay
Houmous	Barbeque
Sweet Chilli	Hoisin Sauce
Piccalilli	



ASIAN MENU

from £15.00⁺⁺ PER PERSON
MINIMUM ORDER: TEN PEOPLE



Choose either:

Sandwiches on wholemeal and white bread; wraps **or** individual mixed leaves salads; egg noodle; rice noodle; steamed rice; Singapore noodles.

with either: Chinese chicken; chicken in soy sauce; oriental salt and pepper chicken; Coronation chicken; Teriyaki chicken; sweet chilli chicken; hot chilli chicken; blackbean chicken; sweet chilli prawns; Chinese prawns; prawns in soy sauce; oriental salt and pepper prawns; Teriyaki prawns; Peking duck with cucumber and spring onion; savoury rice with vegetables (V); steamed rice with peppers, sweetcorn and carrot (V); wild rice with vegetables (V); noodles with spring onion, carrot and peppers (V); couscous with vegetables (V).

Prawn crackers or poppadoms.

Choose four of the following:

Chicken satay; aromatic duck spring rolls; chicken tikka splits; prawn toast; tempura prawns; vegetable spring rolls (V); vegetable samosas (V); onion bhaji (V); vegetable parcels (V).

Fruit salads.

Choose a dip from either:

Hoisin Sauce
Plum Sauce

Sweet and Sour Sauce
Sweet Chilli Dipping Sauce

Teriyaki
Soy Sauce
Satay Sauce

FRENCH MENU

from £12.00⁺⁺ PER PERSON
MINIMUM ORDER: TEN PEOPLE

Freshly made, filled croissants and baguettes

Crisps

Quiche fingers **or** individual quiches

Vegetable crudités and dips

Mini French sweet treats

Please note that all food will be served cold

PLEASE NOTE

Our menu prices in this brochure are a guide. They are priced on being supplied Monday to Friday, delivered locally between 8:30am and 2:30pm and based on a minimum order. We are happy to produce your requirements at additional times but the cost may differ.

For all parties and events please speak to us so that we can create a tailor made menu and cost.

BUSINESS LUNCHESES

EMERALD MENU

HEALTHY OPTIONS

SALAD BOWLS

from £7.50^{vat} PER SALAD
MINIMUM ORDER: FOUR BOWLS

OPTION 1: Individual salads bowls.

Choice of Salad Options:

Grilled chicken, chilli chicken; oriental salt and pepper chicken; BBQ chicken; Chinese chicken; Coronation chicken; ham; bacon; Caesar; brie (V); mature Cheddar (V); Stilton (V); tuna; egg (V); plain (V); beetroot, goats cheese and walnut (V); brie and grape (V); tomato, basil and mozzarella (V); avocado, grape and mixed leaves (Ve); Stilton, pear and walnut (V); beetroot and orange (V); avocado, herb, chilli and lime (Ve).

For mackerel, smoked salmon or prawns please add **£2.00** plus VAT per salad.

Optional Salad Dressings

Balsamic Vinegar
Olive Oil
Caesar dressing

Honey and Mustard
Mayonnaise
French

Marie Rose
Honey
Salad Cream

POKE BOWLS

from £8.95^{vat} PER BOWL
MINIMUM ORDER: FOUR BOWLS

OPTION 2: Individual poke bowls.

Either mixed leaves, rice noodles, protein noodles, egg noodles, Singapore noodles, steamed rice. Mixed vegetables.

with either:

Chinese chicken; chicken in soy sauce; oriental salt and pepper chicken; Coronation chicken; Teriyaki chicken; sweet chilli chicken; hot chilli chicken; black bean chicken; sweet chilli prawns; Chinese prawns; prawns in soy sauce; oriental salt and pepper prawns; Teriyaki prawns; Peking duck with cucumber and spring onion; savoury rice with vegetables (V); steamed rice with peppers, sweetcorn and carrot (V); wild rice with vegetables (Ve); noodles with spring onion, carrot, cabbage and peppers (Ve) Tofu (Ve)

PLEASE BE ADVISED

We are able to cater for all types of dietary requirements and allergens including gluten-free, dairy-free, lactose-free, egg-free, nut-free, halal or any other specific requirements. To ensure we can prepare a suitable meal for you, please inform us of your dietary requirements or allergens when placing your order. We will prepare a separate meal for you that is equivalent to the menu you have selected. Please note that depending on the number of guests and menu, there may be an additional cost for this.

PLANT BASED MENUS

PLANT BASED SAPPHIRE MENU

TWO SAVOURIES

from £7.95^{vat} PER PERSON
MINIMUM ORDER: EIGHT PEOPLE

FOUR SAVOURIES

from £9.95^{vat} PER PERSON
MINIMUM ORDER: EIGHT PEOPLE



Selection of freshly made sandwiches with vegan fillings.

Vegan crisps.

Choice of Two or Four Savoury Items:

Spinach bites; falafels; pakoras; onion bhajis; broccoli and purple carrot bites; meat free chicken nuggets; meat free sausage rolls; bubble and squeak bites; garlic mushrooms; vegetable spring rolls; vegetable samosas; no duck spring rolls; no-prawn tempuras..

Fresh fruit platter; fruit bowl or Vegan cake.

PLANT BASED RUBY MENU

from £14.99^{vat} PER PERSON
MINIMUM ORDER: EIGHT PEOPLE

Selection of freshly made sandwiches with vegan fillings.

Vegan crisps.

Choice of Six Savoury Items:

Spinach bites; falafels; pakoras; onion bhajis; broccoli and purple carrot bites; meat free chicken nuggets; meat free sausage rolls; bubble and squeak bites; garlic mushrooms; vegetable spring rolls; vegetable samosas; no duck spring rolls; no-prawn tempuras..

Fresh fruit platter, fruit bowl or crudities with hummus dip.

Vegan cake.

BREAKFAST MENU

MINIMUM ORDER: TEN PEOPLE or £40



Freshly baked Choc au pain **or** Freshly baked croissant with strawberry preserve

Freshly baked mini-Danish pastry

Individually wrapped biscuits

£4.95^{+vat}
PER PERSON

Freshly baked mini-Danish pastry

Fresh fruit platter

Mini muffin

Yogurt

£6.95^{+vat}
PER PERSON

Freshly baked mini-Danish pastry

Freshly baked croissant with strawberry preserve

Mini muffin

Fresh fruit platter

Yogurt

£8.95^{+vat}
PER PERSON

Freshly baked croissant

Crusty bread

Continental meat

Continental cheese

Grapefruit **or** fruit salad

£9.45^{+vat}
PER PERSON

DRINKS

Fresh tea and freshly ground coffee (everything provided)
(Minimum order on hot drinks 20 people)

£3.00 each plus vat

Fruit juice; orange, apple or cranberry

£3.00 per litre each plus vat

Fruit juice bottles; orange or apple

£1.50 each plus vat

Bottled water

£1.00 each plus vat

**All prices are based on service starting from 8.30am onwards Monday to Friday.
If you require an earlier or weekend service, this can be arranged at an additional cost**

B R E A K F A S T

BREAKFAST BOXES

MINIMUM ORDER: TEN PEOPLE or £40



BREAKFAST BOX 1

£8.95^{+VAT}
PER PERSON

Freshly baked croissant

Freshly baked Portuguese Panata

Grapefruit or fruit pot

Mini muffin

BREAKFAST BOX 2

£8.95^{+VAT}
PER PERSON

Freshly baked croissant

2 x Mini Danish pastries

Yogurt pot **or** fresh fruit pot

Butter and strawberry jam

BREAKFAST BOX 3

£9.95^{+VAT}
PER PERSON

Freshly baked croissant filled with **either** cheese **or** ham

Freshly baked chocolate twist

Mini muffin

Fresh fruit **or** grapefruit pot

Strawberry jam and butter

GLUTEN FREE BREAKFAST BOX

£7.95^{+VAT}
PER PERSON

Gluten free Choc au pain

Fresh fruit pot

Yogurt pot

VEGAN BREAKFAST BOX

£9.45^{+VAT}
PER PERSON

Freshly cooked vegan croissant **or** crusty baguette

Vegan cheese and meat

Fresh fruit pot

Margarine

A HOT BREAKFAST SERVICE CAN ALSO BE ARRANGED. If you require any other options or staff to serve, please call us and we will be happy to tailor-make a quotation for you.

M A D E F O R S H A R I N G

CHARCUTERIE

CHARCUTERIE CUPS

Ideal for reception drinks instead of canapes or a light lunch. Charcuterie cups are easy to hold and carry, socially friendly and avoids everyone sharing the same platters.

OPTION 1:

Meat **or** Falafel (V); cheese; celery; crackers; breadstick; dark chocolate; cherry tomatoes.

from £7.95 inc vat PER PERSON
MINIMUM ORDER: TEN PEOPLE

OPTION 2:

Meat **or** Falafel (V); cheese; celery; crackers; breadstick; dark chocolate; cherry tomatoes; olives, cornichons **or** pickles; extra cheese; extra meat; grapes; dried apricots **or** nuts.

from £9.95 inc vat PER PERSON
MINIMUM ORDER: TEN PEOPLE



GRAZE BOXES & BOARDS

TRADITIONAL GRAZE BOX

from £9.95 plus vat per person

Continental meat selection; Cheddar and Stilton cheese; grapes; olives; crackers; cherry tomatoes; dried apricots; butter and chutney.

PLOUGHMAN'S GRAZE BOX

from £9.95 plus vat per person

Crusty baguette; Cheddar; gammon ham; celery; mini pork pie; Scotch egg; pickles; grapes; Branston pickle; butter.

FRUIT GRAZE BOARD

from £2.50 plus vat per person

Seasonal fresh fruit board. **Minimum order 12 people.**

CRUDITÉS BOARD

from £2.50 plus vat per person

with dips and houmous. **Minimum order 12 people.**

SWEET GRAZE BOARD

from £2.50 plus vat per person

Millionaire's shortbread, chocolate brownie, flap jack, chocolates, and berries.

Minimum order 12 people.

TRADITIONAL GRAZE BOARD

from £9.95 plus vat per person

Continental meat selection; Cheddar and Stilton cheese; grapes; olives; crackers; cherry tomatoes; dried apricots; butter; chutney. **Minimum order 10 people.**

PLOUGHMAN'S BOARD

from £9.95 plus vat per person

Freshly baked crusty baguette; selection of crackers; Cheddar and Stilton cheese; gammon ham; Scotch egg; mini pork pie; apple; grapes; crudités; celery sticks; carrot sticks; cucumber sticks; pickled onions; cornichons; butter. **Minimum order 10 people.**

All our individual boxed meals come in a compostable cardboard graze window box with napkins and cutlery included. All our boards can be made to cater for vegetarians, vegans, and other specific food allergens and preferences.

ANTIPASTI



OPTION 1:

Open sandwiches on tiger bread.

from £12.00^{DM+} PER PERSON
MINIMUM ORDER: EIGHT PEOPLE

Antipasti choose four items from below:

Cherry tomato and pepperoni bruschetta; garlic chicken bites; bread sticks wrapped in Italian ham; chorizo bites in red wine; watermelon and feta skewers; salami and olive skewers; melon and Parma ham skewers; tomato, basil and mozzarella caprese skewers (V); black olive tapenade and chive mini toasts (V); sundried tomato and cream cheese blini (V); guacamole and cream cheese blini (V); olives and feta cheese in shot glasses (V); sun dried tomatoes in herb infused oils (V); trio of roast peppers (V); artichokes in lemon and rosemary infused oils (V); goat's cheese stuffed peppers (V), roasted peppers (V); marinated courgette (V); garlic mushrooms (V); smoked cheese (V).

Either: Fruit skewers, biscotti or homemade coffee cake.



OPTION 2:

Crusty bread and meat selection
or open sandwiches on tiger bread.

from £15.00^{DM+} PER PERSON
MINIMUM ORDER: EIGHT PEOPLE

Antipasti choose six items from below:

Cherry tomato and pepperoni bruschetta; garlic chicken bites; bread sticks wrapped in Italian ham; chorizo bites in red wine; watermelon and feta skewers; salami and olive skewers; melon and Parma ham skewers; tomato, basil and mozzarella caprese skewers (V); black olive tapenade and chive mini toasts (V); sundried tomato and cream cheese blini (V); guacamole and cream cheese blini (V); olives and feta cheese in shot glasses (V); sun dried tomatoes in herb infused oils (V); trio of roast peppers (V); artichokes in lemon and rosemary infused oils (V); goat's cheese stuffed peppers (V), roasted peppers (V); marinated courgette (V); garlic mushrooms (V); smoked cheese (V).

Fruit skewers.

Either: Macaroons, biscotti
or homemade coffee cake.



Please note that all food will be served cold

**Please note this menu requires
at least 48 hours notice.**

DELICIOUS OUTDOORS

BARBECUES & HOG ROASTS

POA

MINIMUM ORDER: EIGHTY PEOPLE

We can tailor make a package to suit your budget and requirements.

Please contact us for a tailor made quotation.





COLD FORK BUFFET

POA

Traditional meat selection.

Traditional cooked ham
Chicken
Turkey
Beef

Pork
Vegetarian quiche (V)
Vegetarian puff pastry tartlets (V)



Salads.

Mixed leaf salad with tomatoes, cucumber and fresh peppers (optional red onion) (V).
Homemade crunchy coleslaw with carrot, red cabbage, red onion (or with cabbage) and mayonnaise (V).
Savoury rice with vegetables (Ve).
Quinoa (Ve).
Plain iceberg lettuce leaf salad with tomatoes and cucumber (Ve).
Penne pasta with tomato and basil sauce (V).
Steamed rice salad with garden peas and sweetcorn (Ve).
Traditional caesar salad with lettuce, croutons, Parmesan shavings and caesar dressing (V).
Mixed leaf salad with brie, grapes and cherry tomatoes (V).
Mixed leaf salad with pear, Stilton and walnuts (V).
Curly leaf salad with cucumber, watermelon, mint and feta cheese drizzled with honey (V).
Beetroot, walnut and goats cheese salad (V).
Avocado and grape with mixed leaf salad (Ve).
Pomegranete and walnut with mixed leaf salad (Ve).
Traditional homemade potato salad, with mayonnaise and chives (V).
Beetroot and Orange with mixed leaves (Ve).

Served with bread and butter or bread rolls.

China and cutlery provided.

Dressings Provided

ASK US ABOUT OUR SET UP SERVICE



HOT FORK BUFFET

LET US KNOW YOUR REQUIREMENTS AND WE WILL BE HAPPY TO HELP.

POA

CANAPÉS

POA

MINIMUM ORDER: TEN PEOPLE



All our delicious canapés are made to order. Please speak to us as we have a wide range and different types we can offer. They are tailor made and priced accordingly to suit your occasion. Staff service can be arranged.

Please contact us if you require a tailor made menu or quotation to suit your requirements.

FUNERAL PACKAGES



We understand that losing a loved one is an incredibly difficult experience. At such a time, it can be a challenge to handle all the arrangements on your own. That's where we come in. We offer a specialised catering service for funerals, ensuring that you have one less thing to worry about.

Our catering packages are tailored to your unique requirements. We understand that different times of the day may require different types of food and refreshments. Whether you need a light lunch or a more substantial meal, we have got you covered. Our experienced team will work with you to create a menu that reflects your needs and tastes.

We also understand that you may not want to leave your home during this time. That's why we offer the option of making all the arrangements over the phone or via a home visit. We can show you examples of what we can offer, and work with you to create a package that meets your needs.

At the heart of our service is our commitment to professionalism and empathy. We understand that this is a difficult time for you and your family, and we will do our best to make the process as smooth and stress-free as possible. You can trust us to take care of all the details, leaving you free to remember your loved one surrounded by your family and friends.

OPTION 1:

Sandwiches.
Crisps.
Homemade cakes.

from £7.99 PER PERSON

PRICE INCLUDES VAT

OPTION 2:

Sandwiches.
Crisps.

from £9.49 PER PERSON

PRICE INCLUDES VAT

A choice of four savoury items from:

Sausage rolls; porkpie; chicken bites; tempura prawns; mini beef pies; mini savoury eggs; vegetable spring rolls (V); cheesy bites (V); vegetable samosas(V); mac and cheese bites (V); vegetarian pizza (V).

Please note that all food will be served cold

We can cater for vegetarian, vegan, gluten free, dairy/lactose free and nut free. PLEASE ASK FOR DETAILS

FUNERAL PACKAGES



OPTION 3:

Sandwiches.
Crisps.

from £12.49 PER PERSON

PRICE INCLUDES VAT

A choice of four savoury items from:

Sausage rolls; porkpie; chicken bites; tempura prawns; mini beef pies; mini savoury eggs; vegetable spring rolls (V); cheesy bites (V); vegetable samosas (V); mac and cheese bites (V); vegetarian pizza (V).

Home-made cake.

OPTION 4:

Delicate finger sandwiches.
Homemade mini quiche.

from £11.99 PER PERSON

PRICE INCLUDES VAT

A choice of three savoury items from:

Mini Yorkshire puddings with beef and horseradish; duck spring rolls; prawn Marie Rose vol-au-vent; smoked salmon cream cheese vol-au-vent; smoked salmon cream cheese blini; chicken goujons; homemade sausage rolls; brie and cranberry blinis(V); brie and grape skewers(V); garlic mushroom vol-au-vents(V); egg mayonnaise vol-au-vents(V); Tomato, mozzarella and basil caprese skewers(V); vegetable spring rolls (V).

OPTION 5:

Delicate finger sandwiches.

from £14.99 PER PERSON

PRICE INCLUDES VAT

Scones, clotted cream, and strawberry jam; home-made cakes; mini macarons; mini chocolate eclairs.

Please note that all food will be served cold

Additional extras which can be added to any menu

Home-made cakes **£3.00 per person** including vat

Extra savouries **£1.50 each** including vat

Orange or apple juice **£3.00 per litre** including vat

Tea and coffee service available and will be priced upon request.

Please contact us if you require a tailor made menu or quotation to suit your requirements.

ADDITIONAL ITEMS

MINIMUM ORDER: SIX PER ITEM
 If ordering individual items from this page
 the minimum order is **£40 plus vat**

ALL ITEMS ARE **PRICE** per unit



Bacon baps or sandwiches	£3.50 each
Sausage bap or sandwich	£3.50 each
Egg bap or sandwich	£3.50 each
Cold meat and cheese platter with bread selection from	£3.50 per person
Large Danish pastries	£3.50 each
Small Danish pastries	£1.50 each
Freshly baked croissant with butter and strawberry preserve	£2.50 each
Chocolate filled croissants	£2.50 each
Almond filled croissants	£2.50 each
Chocolate twist pastries	£2.50 each
Pains au chocolate	£2.50 each
Portuguese Panata	£2.50 each
Mini muffins	£1.50 each
Waffles with berries with either maple syrup or honey (2 per person)	£4.95 per person
Pancakes with berries with either maple syrup or honey (2 per person)	£3.95 per person
Yogurts	£1.50 each
Yogurts with granola	£2.25 each
Fresh fruit platter	£2.50 per person
Fresh fruit salad	£2.50 per person
Fresh fruit	£1.00 per piece
Sandwiches (one filling)	£3.50 each
Baps (one filling)	£3.50 each
Wraps (one filling)	£3.50 each
Baguettes (one filling)	£3.75 each
Additional fillings	£0.90 each
Crisps	£1.00 each
Savoury items gold menu	£1.25 each
Savoury items platinum menu	£1.50 each
Homemade cake	£3.00 per slice
Tray bakes	£2.50 per slice
Large cookies	£1.95 each
Biscuits (individually wrapped packs 2 per person)	£0.95 per person

WEDDINGS, PARTIES, AFTERNOON TEA & OTHER EVENTS



POA

We are pleased to offer our catering services for a diverse range of events and occasions. Whether you're planning a casual get-together or a formal event, we can provide delicious food and exceptional service to make your event unforgettable.

For small or large gatherings, we can provide hot and cold buffets, BBQs, and catering for children's parties. For those special milestone moments, we can cater for weddings, christenings, birthdays, anniversaries, and baby showers. We can also provide themed catering for parties, including Halloween and Christmas.

In addition, we offer catering for pre-wedding breakfasts and hen parties. If you're planning a day at the races, we can provide food and drink to keep you refreshed throughout the day.

We take pride in offering a personalised service to meet your specific needs and requirements. Our skilled chefs use only the freshest ingredients to create delicious and visually stunning dishes to impress your guests.

Let us take care of the catering, so you can relax and enjoy your event.

Please contact us if you require a tailor made menu or quotation to suit your requirements.

REG'S CATERING

Terms and Conditions

Payment is required before delivery, unless an account has been arranged prior to delivery and payment terms agreed. All funerals and wedding buffets must be paid in full prior to the event.

Prices are based on a minimum of six people unless otherwise stated and exclude VAT, however smaller numbers can be catered for. A minimum charge of £40.00 plus VAT is applied on all orders.

A savoury selection is based on four items per person, or a piece of quiche and two additional items. If a Diamond menu is required then four savouries and a piece of quiche is supplied per person.

We reserve the right to vary the menu if necessary, due to seasonal or other circumstances beyond our control. Substitute items will be of an equal value and style to the original.

Please note these are sample menus and we can cater any food, for any occasion, subject to request.

Any special dietary requirements must be stated at time of ordering. A supplement charge may be added per person for any special requirement, with the exception of vegetarian.

Drinks can be supplied at extra cost upon request, unless stated as part of the menu.

Buffets can be delivered on china plates, plastic platters or wooden boards. However, any breakages or non-returns will be invoiced at full replacement cost. This also includes any other equipment, cutlery, trays etc. that is unaccounted for at the time of return.

A delivery charge will be added for deliveries to anywhere outside of Banbury and will be calculated on time and distance.

Unless otherwise arranged in advance, our staff are not responsible for laying out tables, chairs or moving furniture. If we experience delays that result directly from the venue not being ready, we will charge at a cost of £12.50 per hour, or part thereof for each member of staff delayed.

We do not accept any liability for delays due to adverse weather conditions, snow, floods, road closures, road traffic incidents, riots, strikes, power cuts, fire or any other natural disaster or for any other reason beyond our reasonable control.

Cancellations must be made in writing, either by post to Reg's Cafe, Thorpe Way, Banbury, Oxfordshire, OX16 4SP, or email to Tasty@RegsCafe.co.uk no later than 48 hours prior to the event.

For events larger than 100 people, we ask for seven days notice prior to the event. Cancellations within 48 hours will still be charged at full cost. We require 24 hours notice for business lunches for account customers.

Prices are correct at time of going to print. We reserve the right to amend or alter prices in line with supplier costs.

If we supply any food that is then mixed with any other food not supplied by us, we do not accept any responsibility for any illness, food poisoning or reactions to allergens or intolerances as this is beyond our control and we are not responsible for other people's food hygiene or allergen training.

AWARD WINNING



2024
The Good Food Gold Seal 2024
The Food Awards

2023
Finalist For Best Café In The Southeast Of England
The Food Awards 2023
Restaurant Guru Recommended 2023
Restaurant Guru
Good Food Award Gold Seal 2023
Good Food Awards

2022
Best Café in the Southeast of England 2022
The Food Awards
Good Food Award Gold Seal 2022
Good Food Awards
Travellers' Choice Winner 2022
Trip Advisor
Only the top 10% of restaurants in the world are given this top award.

2021
The Good Food Award Gold Seal 2021
Slurpy Recommended 2021
Slurpy
Travellers' Choice Winner 2021
Trip Advisor
Only the top 10% of restaurants in the world are given this top award.

2020
Travellers' Choice Winner 2020
Trip Advisor
Only the top 10% of restaurants in the world are given this top award.
Highly Commended Certificate of Excellence 2020

Slurpy
Slurpy Recommended 2020
Slurpy
Boutique Cafe Of The Year
Oxfordshire Prestige Awards 2020
The Good Food Award Gold Seal 2020
The Good Food Award

2019
Good Food Award Gold Seal 2019
Good Food Awards

2018
Best Café Bistro in South East England 2018
The Food Awards
Overall Best Vegetarian Establishment in England 2018
The Food Awards
Best Vegetarian Establishment in South England 2018
The Food Awards
Best Bistro Café in Oxfordshire 2018
The Lux Awards
Certificate of Excellence 2018
Trip Advisor
Gold Award
Eat Out Eat Well - Reg's Catering
Eat Out Eat Well - Thorpe Way Banbury
Eat Out Eat Well - Bloxham Mill
Eat Out Eat Well - King's Sutton
Small Business Award - Finalist
Cherwell Business Awards 2017

2017
The Good Food
Blue Ribbon Award 2017
The Good Food Awards
Member of The Chamber of Commerce

2016
Gold Award - Outstanding Contribution to Healthy Eating
Northamptonshire Food and Drink Awards 2016
Gold Award
Eat Out Eat Well - King's Sutton
Certificate of Excellence 2016
Trip Advisor

2015
Winner of Best Café in South of England and Wales
The Food Awards 2015
Certificate of Excellence 2015
Trip Advisor

2014
Winner of Best Café in South of England & Wales
The Food Awards 2014
Winner of Best Café/Deli/Express in Oxfordshire
Oxfordshire Restaurant Awards 2014

2013
Winner of Best Restaurant in Oxfordshire by Public Vote
Oxfordshire Restaurant Awards 2013

CONTACT US:

REG'S CATERING
UNIT 3, THORPE WAY, BANBURY,
OXFORDSHIRE OX16 4SP

REG: 07888 747323
or ALISON: 07727 042451

Email: tasty@regscafe.co.uk

Contact us via our website:
www.regscateringbanbury.co.uk
or www.regscafe.co.uk

**REG'S
CATERING OX16**
THORPE WAY

www.regscateringbanbury.co.uk

