



SPOILT^{FOR} CHOICE
CATERING

CATERING BROCHURE

EVENT AND WORKPLACE CATERING



hello@spoilforchoicecatering.com



HOW WE WORK

FRESH FOOD. THOUGHTFULLY DELIVERED. 30 YEARS EXPERIENCE.

Spoilt For Choice is a London-based catering company delivering event workplace catering for studios, corporate events, offices and conferences. We've been doing this for over 30 years, working with businesses of all sizes, from creative teams to large institutions, always with the same focus: great food, clear communication, and reliable delivery.

AD HOC CATERING

Email with a minimum of up to 24 hours in advance. Our team is on hand to help with menu planning and quantities

EVENTS AND CONFERENCES

From simple drop-offs to fully serviced events with professional staff and equipment

CONTRACT CATERING

We design flexible, tailored menus to suit your team, space and schedule, with a trial period before committing

MINIMUM SPEND

A minimum catering spend of £500 applies to the booking. This is the minimum amount required to be spent on catering for event, excluding any additional venue hire, staffing, equipment, or other applicable charges.

DELIVERY & COLLECTION CHARGES

A £25 delivery charge applies to all catering orders requiring delivery to the event location.

Where equipment, servingware, or other catering items require collection after the event, a £25 collection charge will also apply. If both delivery and collection are required, the total charge will be £50.



BREAKFAST



hello@spoiltforchoicecatering.com

PACKAGES

**START THE DAY WELL /
AVAILABLE FROM EARLY
MORNING**

ALL PRICES EXCLUDE VAT

SIMPLE BREAKFAST

Freshly baked pastries - Seasonal Fruit £7.00

CLASSIC BREAKFAST

Freshly baked pastries - Granola & yoghurt pot with seasonal compote - £8.00

SIGNATURE BREAKFAST

Freshly baked pastries - mini filled bagels - Bircher muesli with blueberries £12.50

WELLNESS BREAKFAST

Granola with coconut yoghurt & seasonal fruit compote -
Vegan banana and pecan muffin - Seasonal fruit pot - £14.50



SFC

HOT BREAKFAST CATERING

AVAILABLE BY ENQUIRY

Hot breakfast catering is available on request and can be delivered or fully serviced by our experienced team, depending on your needs.

Menus are built around seasonal ingredients and tailored to dietary requirements, timings, and logistics, ensuring everything arrives hot, fresh, and ready to serve.



ALL PRICES EXCLUDE VAT

EXTRAS

EXTRAS TO COMPLETE THE SPREAD

Priced per person

Minimum order 10 people per package

GRANOLA BARS

Homemade seed-based granola bars £3.00

SHARING FRUIT BOX

Fresh seasonal fruit £2.50

BREAKFAST MUFFINS

Freshly baked with seasonal flavours £5.50



LUNCH

 hello@spoiltforchoicecatering.com

PROTEIN BOXES

Generously portioned sharing proteins, freshly prepared and designed to pair with our sharing salads for an easy buffet-style lunch.



ALL PRICES EXCLUDE VAT

GRILLED CHIPOTLE & LIME CHICKEN (GF, DF)

Serves 12 portions - £70.00

MAPLE & POMEGRANATE SALMON FILLET (GF, DF)

Serves 8 portions - £80.00

AUBERGINE, MISO & MOZZARELLA STACKS WITH BALSAMIC

Serves 12 portions - £60.00

CELERIAC STEAKS WITH CHIMICHURRI SALSA (VG, GF)

Serves 10 portions - £55.00

ALL PRICES EXCLUDE VAT

SALAD BOXES

Fresh, seasonal salads designed for easy team lunches, meetings and buffet-style spreads. Pair with our protein boxes to build a generous, balanced lunch offering.

Each salad is £40.00 each and serves 8–10 portions



CLASSIC GREEK SALAD

Cucumber, tomatoes, red onion, olives, feta, and a simple olive oil dressing

CHIPOTLE ROAST SQUASH

Quinoa, pickled red onion, jalapeños and fresh coriander

GRILLED MISO AUBERGINE SALAD

Baby kale, tomato and basil with a balsamic dressing

BEETROOT, APPLE AND SHALLOT SALAD

Crumbled goat's cheese and cranberries

CLASSIC CAESAR SALAD

Baby gem, sourdough croutons, shaved parmesan, house Caesar dressing

CHARGRILLED COURGETTE & BUTTER BEAN

Herb orzo, pomegranate seeds, herb dressing

SPICED QUINOA

Spiced cauliflower, roasted peppers, butternut squash, and herb tahini

PLANT POWER

Cracked bulgur, fresh herbs, black olives, tomatoes, radish, lemon dressing

ALL PRICES EXCLUDE VAT

FOCACCIA, BAGEL & WRAPS

Freshly prepared, generously filled options designed for working lunches, meetings and relaxed sharing

Each box serves approximately 5 - 6 people



ARTISAN FOCACCIA BOXES

Each individual box includes 12 x 3.5 inch freshly made focaccia sandwiches

- **Grilled chicken, chimichurri mayo - £45.00**
- **Miso aubergine, kimchi slaw (VG) - £45.00**
- **Rare roast beef, rocket & horseradish mayo - £55.00**

CLASSIC SFC BAGEL BOXES

Each individual box includes 12 x 4" bagels

- **Maple-glazed ham & Emmental cheese - £38.00**
- **Whipped goat's cheese & beetroot relish (V) - £34.00**
- **Pastrami, provolone & lamb's lettuce - £38.00**

DELI WRAP BOXES

Each individual box includes 12 x halves of freshly made wraps

- **Sweet potato fritter, lemon yoghurt & cucumber relish (V) - £39.00**
- **Tandoori cauliflower, basmati rice & mango chutney (VG) - £39.00**
- **BBQ pork, black beans & pineapple salsa - £49.00**



GRAZING BOXES

BUILD YOUR OWN SPREAD

Boxes are delivered ready to open, share and enjoy, with formats that work equally well alongside sandwiches, salads or on their own.



CLASSIC SAUSAGE ROLL BOX

12 pieces · £21.00

GRILLED CHIPOTLE & LIME CHICKEN BOX (GF, DF)

12 pieces · £21.00

HARISSA & HONEY MARINATED CHICKEN SKEWER BOX (GF)

12 pieces · £21.00

GINGER, SOY MARINATED SALMON SKEWER BOX (GF)

12 pieces · £25.00

MAPLE & POMEGRANATE SALMON FILLET BOX (GF)

12 pieces · £29.00

Mixed Pakora Box Vegetarian Samosa Box (V)

12 pieces each · £28.00

Caprese Skewer Box (V, GF)

12 pieces · £29.00

SWEET POTATO FALAFEL BOX (VG, GF)

Serves 12 · £34.00

TANDOORI PANEER SKEWER WITH RAITA BOX (V, GF)

12 pieces · £29.00

BBQ CAULIFLOWER WINGS BOX (VG)

12 pieces · £29.00

SEASONAL CRUDITÉS WITH BEETROOT HUMMUS BOX (VG, GF)

Serves 12 · £29.00



HOT FORK BUFFET

 hello@spoiltforchoicecatering.com

HOT FORK BUFFET

Our hot fork buffet offers a delicious selection of freshly prepared, comforting dishes, perfect for relaxed lunches, meetings, events and larger gatherings.

1 HOT MAIN PER PERSON

£19.00 per person

Minimum order: 20 people

ALL PRICES EXCLUDE VAT

MAINS

Pork, 'nduja & Taleggio lasagne, pangrattato, green salad

Slow-cooked featherblade beef, gochujang sauce and spring onions, sticky rice

King prawn & smoked sausage gumbo with cracked wheat and charred corn

Soy-blackened salmon, vermicelli noodles, bok choy, toasted sesame

Chicken and chorizo ragù served with couscous

Roasted rainbow trout, new potatoes, asparagus, and sorrel sauce

Vietnamese cốm chiên – grilled pork, fried rice, spring onion & pineapple

Sweet potato fritters, bulgur wheat, harissa, za'atar labneh (V)

Grilled courgettes, vegan feta, pomegranate, couscous, lemon & mint dressing (V)

ADDITIONAL SIDE SALADS (+ £3.50pp)

Seasonal green vegetables, green beans, mangetout and sugar snap peas

Roasted turmeric cauliflower with spinach, lemon and chilli

Sautéed root vegetables with goat's cheese, garlic and chilli



CANAPES

 hello@spoiltforchoicecatering.com



CANAPES

Whether you're hosting a fully served canapé event or simply looking for a convenient drop-off option, we can provide a wonderful selection of delicious, beautifully presented canapés, perfect for events of any size.

MEAT

Vietnamese soy caramel chicken skewers with ribboned cucumber
Beef teriyaki skewers with toasted sesame seeds
Dukkah-crusted chicken skewer with beetroot hummus dip
Grilled chicken skewers with chimichurri dipping sauce
Beef carpaccio on Parmesan biscuits, basil cress
Smoked duck skewers with plum jam
Mango and chicken cup with cucumber and coriander
Mini sausage rolls with caramelised onion & pear
Quail Scotch egg with mustard mayonnaise
Mini Yorkshire puddings with horseradish cream, rare roast beef & micro basil
Mini duck sausage rolls with apricot ketchup
Lamb pasties
Salt beef bagel with Swiss cheese and sauerkraut

FISH

Blinis with Scottish smoked salmon, dill & caper cream cheese
Beetroot & gin cured salmon on seeded loaf with whipped dill butter and pink peppercorn
German rye bread, smoked Chalk Stream trout, pickled cucumber
Vietnamese prawn skewers
King prawn bites with toasted sesame seeds and sweet chilli jam
Blinis with set sour cream and wasabi caviar and chives
Mini bagels with dill soft cheese and smoked salmon
Spanish tortilla with roasted red peppers and tuna cream
Smoked mackerel pâté with cornichon on buckwheat and seeded crackers
Mini pizzas with tuna and black olive
Bagel with smoked salmon and dill cream cheese



VEGETARIAN

Vegetable samosas with mango chutney

Mini root vegetable pakoras with green coriander chutney

Pea, feta and mint frittata topped with whipped feta

Sweet potato & herb fritters with lemon yoghurt & coriander

Toasted focaccia with whipped goat's cheese, balsamic pearls & rosemary

Bocconcini, marinated asparagus & English tomato skewers with pesto

Pea and mint pikelet with whipped feta, quail's egg and espelette chilli salt

Roasted squash with whipped goat's cheese, black pepper & truffle on puff pastry

Caraway shortbread with whipped goat's cheese, local honeycomb & deep-fried sage leaves

Mini roasted pepper & harissa tarts

Tandoori paneer skewers

VEGAN

New potatoes bravas style with smoked almond romesco sauce

Chickpea flatbread crisps with beetroot hummus and black olive tapenade

Vegan tartlet with confit cherry tomato, micro basil and black pepper



EXTRAS

 hello@spoiltforchoicecatering.com



ALL PRICES EXCLUDE VAT

MIXED CAKE BOXES

PERFECT FOR SHARING ACROSS TEAMS OR AS PART OF A WIDER WORKING LUNCH SPREAD

12-PIECE MIXED SELECTION - £29.00

Lemon Drizzle · Dark & Fruity Flapjack · Sticky Toffee Lotus Biscoff · Morello Cherry Blondie

16-PIECE MIXED SELECTION - £35.50

Rocky Road · Ultimate Brownie · Espresso Caramel Brownie · Morello Cherry Blondie





ALL PRICES EXCLUDE VAT

BEVERAGES

A CURATED SELECTION OF HOT AND COLD REFRESHMENTS

Please inquire for our full drinks brochure

HOT BEVERAGES - £3.80PP

Freshly brewed coffee and a selection of teas, including herbal, served with biscuits

FRUIT JUICE - £4.80

1L Orange · 1L Apple

SOFT DRINK CANS - £2.50

Coca-Cola · Diet/ Zero Coke · Ginger Beer · Iced tea · Elderflower tonic

BELU MINERAL WATER - £3.20

750ml Still · 750ml Sparkling



ALL PRICES EXCLUDE VAT

SERVICED EVENTS

SERVICED EVENTS INCLUDE FULL SETUP WITH STAFF AND REQUIRED EQUIPMENT

TENT CARDS

£10.00

STAFFING

Lead Service Staff: £28.00 per hour

Service Staff: £25.00 per hour

Minimum booking: 4 hours

Staff numbers are confirmed based on guest count and service style

INTERNAL EQUIPMENT HIRE

£3.00 per person (subject to requirements)

Additional charges may be incurred depending on numbers and format

ECO OPTIONS

Eco plates & napkins £0.50 per person | Eco cutlery +£0.50 per person

PLATTERS & GASTRO TRAYS

£25 per 20 guests

£25 collection fee

EVENTS OVER 75 GUESTS

Events for 100+ guests are quoted on a bespoke equipment basis, depending on layout, menu, and service requirements.

PLACE YOUR ORDER

GET IN TOUCH

Contact our team to discuss your requirements

EXPLORE OUR MENUS

View our seasonal menus explore our catering offerings

PLACE YOUR ORDER

Email or phone us to discuss and place your order with our team.

We accept **Next Day Orders placed before 2PM**

CONFIRM & FINALISE

We'll confirm details and keep you informed ahead of delivery or service.

RECEIVE YOUR ORDER

Your food is delivered on the scheduled date and time using our fully electric vans.



**FOLLOW US ON
INSTAGRAM**



SFC

FAQS

Is there a minimum order value?

Yes, the minimum order value is £500.00, excluding VAT.

Can you cater for dietary requirements and allergens?

Absolutely. We can accommodate a wide range of dietary requirements. Full allergen and dietary information is available via the QR code included in this brochure.

How is the food packaged?

All food is delivered in eco-friendly, disposable packaging. Orders delivered on platters will require a collection, which will be arranged with you in advance.

Do you offer next-day delivery?

Yes. Next-day deliveries are available for selected menus when orders are placed before 2pm the day prior, subject to availability.

Can you support regular or daily workplace catering?

Yes. For ongoing workplace catering, we offer a trial period followed by a bespoke menu tailored to your team, schedule and budget. Please enquire to discuss options.

Do you cater for conferences or venues?

We do. We offer tailored catering solutions for conferences, venues and larger-scale events. Please get in touch to discuss your requirements.

What are your payment terms?

Payment terms are in line with our standard Terms & Conditions, which will be shared at the point of order.

+44 (0)20 7924 2266 | [SPOILTHORCHOICECATERING.COM](https://spoilthorchoicecatering.com) | [HELLO@SPOILTHORCHOICECATERING.COM](mailto:hello@spoilthorchoicecatering.com)



GET IN TOUCH

LET'S TALK CATERING

Call

020 7924 2266

Email

Hello@spoiltforchoicecatering.com

Website

Spoiltforchoicecatering.com

CONTRACT OFFICE CATERING

If you're looking to discuss contract or long-term office catering, please contact:
maxtrench@thefendalegroup.co.uk

THE FENDALE GROUP

archies
FOOD EXPERIENCES



CAIGER & CO
CATERING