



CAIGER & CO
CATERING

CORPORATE LUNCH MENU

YOUR VISION, OUR EXPERTISE

Welcome to Caiger & Co, founded in 2010 by Alix Caiger.
Chef-lead catering backed by 14 years of event expertise.

At the core of our business is our team of event managers & chefs. We are a group of strategic thinkers, we approach events with a problem solving & innovative lens.

Caiger & co are synonymous with bespoke & elegant menus. We are renowned for our premium service & excellent attention to detail.

We build our menus by first looking at seasonality, then we source the best of local & artisanal ingredients. Our ethos is to create thoughtful & flavourful culinary experiences that create a story for our clients.

Our kitchen operates as a circular sustainability system, from sourcing to post-event, we work hard to minimise our impact.





THE PROCESS

1

**MEET YOUR EVENT
MANAGER**

You will be personally assigned your own dedicated Event Manager that will make sure to propose you the best seasonal menu according to your preferences and eventual guests' dietaries.

2

**PLACE
YOUR ORDER**

Once your menu choices, guests numbers and dietaries have been confirmed your order will be sent to our kitchen and our talented chef will do the magic!

3

WE DELIVER

Sustainability is at the heart of what we do and this is why we only use electric vans. We deliver your order at your preferred time, hot or cold, depending on your menu choices.

4

WE HELP

You might need extra hands on site for speeding the service or helping with the drinks. This is why we work with an experienced team of waiters! Just ask your Event Manager and we will book the staff for you.

The image shows two bowls of food on a rustic wooden table. The bowl on the left is dark blue and contains roasted sweet potato cubes, green broccoli florets, and pomegranate seeds, all drizzled with a white creamy sauce. The bowl on the right is light-colored with a mottled pattern and contains chickpeas, sliced pink and white radishes, yellow roasted squash, and green microgreens. The text "SAMPLE MENUS" is centered over the image in a white, bold, sans-serif font.

SAMPLE MENUS



BREAKFAST & HEALTHY SNACKS

Pistachio & coconut granola pots, labneh, rhubarb compote

Coffee & almond overnight oats with cacao nibs, banana & coconut yoghurt

Seasonal fresh fruit & tropical salad, cashew yoghurt & activated seeds

Open bagels with whipped feta, sliced seasonal tomatoes, spicy green zhong, savoury granola topping

Toasted Banana bread, tahini, chocolate spread, fresh berries and toasted walnuts

Gruyere & honey roast ham croissants

Homemade mini pastries and danishes

Truffled mushrooms on sourdough with pickled chilli, homemade creme fraiche and parsley oil with black pepper

American pancakes with berries, wild honey & homemade creme fraiche

Blueberry & nuts homemade granola bar with icing

Chickpea and corn picklets, smashed avocado, coriander and soft boiled egg

Raspberry, Medjool dates and coconut protein balls

Seasonal homemade fresh juices and smoothies served in individual glass bottles



FINGER FOOD LUNCH

A selection of artisan sandwiches, open ciabattas, mini bridge rolls and bagels with fish, meat, vegetarian and vegan fillings on different types of bread

Goat's cheese, spiced red pepper pesto & rocket savoury tarts

Quiche lorraine with heritage tomatoes and mature Dorset cheddar

Chicken, honey and thyme skewers with sour cream dipping sauce

Cheddar, onion & pancetta scones with cream cheese & chives

Homemade spiced falafel with hummus & tzatziki dip

Smoked pork, toasted rice, sour cream & tomato salsa burritos

Soft tortilla wrap with lemon chicken, hummus, quinoa salad & sweet roast autumn squash

Homemade pork & apple sausage rolls with nigella seeds & wholegrain mustard mayonnaise

Quails scotch eggs with peach ketchup

Lemon marinated courgettes & bocconcini skewers

Seasonal spinach & kale frittata with feta & truffle oil



SHARING BUFFET

Grilled beef sirloin in harissa oil with black pepper and smoked salt

Chicken winter panzanella salad with slow roast chicken, radicchio and sourdough croutons

Burrata grapefruit and asian pear salad with toasted hazelnuts

Smokey glazed salmon on shredded black cabbage with sriracha hot sauce and pickled radishes

Roasted corn fed chicken supreme with stilton on a bed of baby spinach

Miso and maple aubergine steaks fudgey eggs, fresh coriander and grilled lime

Steamed and charred tenderstem, gochugaru chili, miso truffle sauce

Seasonal garden salad with best of the seasonal leaves & floras, classic dijon dressing

Winter herby tabbouleh, pomegranates, fresh tomatoes and sweet chargrilled peppers

Spiced honey-glazed halloumi & figs salad, with best of leaves and classic dijon dressing

Lentils, radicchio and walnuts salad with manuka honey

Glass noodles with shredded mangetout, beans, radish and cucumber, served with a sesame and chili dressing

Slow roast squash and sweet potato, marinated in paprika, maple syrup and smoked salt



DESSERTS

Platters of assorted Caiger & Co double chocolate brownies, lemon drizzle cake & toffee apple blondies

Raspberry and coconut traybake

Pear and almond frangipane tart

Normandy apple pie

Pear, chocolate and hazelnut tart

Ricotta chiffon cake with seasonal berries coulis

Lemon tart with fresh berries

Chocolate and hazelnut praline torte

Burnt basque cheesecake with passion fruit curd

Vegan spiced carrot cake with vegan mascarpone frosting

Chocolate espresso cake with cardamom praline buttercream



TESTIMONIALS

“FANTASTIC SERVICE! MOUTHWATERING SNACKS AND MEALS. OUTSTANDING CUSTOMER SERVICE! CHEF DHOROTEA AND BUTLER ALEX EXCEEDED OUR EXPECTATIONS.

THANK YOU FOR WHAT YOU DO. KEEP UP THE GOOD WORK. THANKS TO MANAGER MARTINA FOR ARRANGING THIS.”

**- GITA BOGUZAITE -
EMBASSY OF THE REPUBLIC OF LITHUANIA**

“WE RECENTLY HIRED CAIGER AND Co. CATERING FOR OUR OFFICE LAUNCH.

THEY HANDLED EVERYTHING ON THE EVENING INCLUDING SET-UP, CLOAKROOMS, BAR SERVICE AND CATERING, MEANING OUR TEAM WERE ABLE TO FOCUS ON GREETING GUESTS AND HOSTING. THE FOOD AND DRINK WAS DELICIOUS AND THE WAITING STAFF WERE SO PROFESSIONAL AND ATTENTIVE. WE HIGHLY RECOMMEND AND WILL BE USING THEM AGAIN FOR OUR NEXT EVENT!”

**- BETH EVERETT -
PATRIARCHE UK**



CAIGER & CO

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