

# Elysia

THE SUSTAINABLE LONDON EVENT CATERER



WINTER SAMPLE MENU





# ELYSIA

◇ In Greek mythology, Elysian fields are a blissful place, where Ancient Greeks went for a happy afterlife. ◇

The name refers to the second life of the **delicious rescued food** we handpick from **local independent producers** that would otherwise go to waste because of their shape, colour or last-minute cancelled orders.

They are all-natural, made with the **finest ingredients** and **artisanal care**.



# BREAKFAST

## **Husk and Honey Granola**

with natural British Yogurt, Fresh Fruit compote and grape Molasses (Natural Syrup) (V, GF)

## **Sourdough Bread**

with Marmalade made from fresh "wonky" fruit and Farmhouse Butter (V or VEG)

## **Twice Baked Almond Croissant**

Handmade by Popham Bakery. (V)

## **Pancake**

with Homemade dark chocolate Sauce. (V)

## **Beetroot infused Gravlax**

topped with dill and Goats Curd. (GF)

## **DRINKS**

### **Fresh Ground Coffee & Zizag Tea**

with Moroccan Mint, Coconut Chai, English Breakfast and Earl Grey.

## **Cold-Pressed Fruit Juices**

from Surplus British Apples by our Partner Flawsome Drinks (VEG, GF)

More options available....

£4.00 - £8.00 per person

V - Vegetarian / VE - Vegan GF / Gluten Free / Options Available







# LUNCH

## **ChicP Hummus Dips**

made from Wonky Vegetables (VE, GF)

## **Pissaladiere or Quiche**

with Seasonal Vegetables, Onions and Olives  
(V, Vegan Option Available)

## **Ricotta Cheese Tart topped**

with Seasonal Vegetables (V)

## **Cheese Scones**

made with Fallen Apple, Rosemary (V)

## **Fresh Handmade Italian Pasta Bowl**

filled with Seasonal Vegetables or British Free-Range  
Meat.

## **Green Bean Salad**

with Olives, Grilled Seasonal Wonky Vegetables, Wild  
Garlic and Chimi-churri Dressing. (VE, GF)

## **Burek**

filled with Leafy Spring Vegetable. (VE)

- Territorial Cheeses and Cured Meats served with  
Sourdough Bread or crudité (V)

More options available....

**£8.00 - £12.00 per person**

V - Vegetarian / VE - Vegan GF / Gluten Free - Options Available



# EVENING CANAPES

## **A Crispy Fish Skin**

with tender British Fish Ceviche & Horseradish (GF)

## **A Hearty Croquette with Seasonal Leafy Greens**

and Territorial Cheese topped with Dried Nectarine  
Marmalade infused into Vodka (V)

## **Melted Crab Rarebit from Dorset**

on a Black Pepper Roasted Sourdough Crostini

## **A Squash Rosti**

topped with honeyed Onion Ash & Black Organic  
Kalamata Olive Dip, Sauteed Kale Leaves (VE)

## **Toasted Pandoro**

served with Pork Liver Paté, Pink Peppercorn & Chutney

## **An light Gougere**

topped with Blue Cheese Creme & Crystallised Sage (V)

More options available....

£6.00 - £12.00 per person

V - Vegetarian / VE - Vegan GF / Gluten Free - Options Available







# BOARDS & DIPS

## **Colourful ChicP Hummus dips**

served with Chickpea Crisp breads or Crudités (V,  
GF)

## **Kalamata Olives**

from Oliveology (GF, VE)

## **Territorial Cheeses**

from the British Isles served with Sourdough Bread

## **Cured Meats**

from the British Isles served with Sourdough Bread

More options available....



# SWEET BITES

## **Tahini, Apricot & Nectarine bite**

with Caramelised Sesame & Oat topped with a Drizzle of Dark Chocolate & Cocoa Nibs (V, VE)

## **A Delicate Dark chocolate Tart**

with a Silky Coffee and Walnut Mousse (V, GF)

## **Dark Chocolate Brownie made with**

Rescued Beetroot Pulp topped with Honey Comb (V, GF)

## **A Seasonal Fruit Curd on a Shortbread Pastry**

with a Fire Grilled Meringue (V)

More options available...

£2.50 to £11.00 per head

V - Vegetarian / VE - Vegan GF / Gluten Free - Options Available





# TERMS & CONDITIONS

## SERVICE:

We can simply deliver the ingredients for your event, however, we have found that it is preferable to provide you with at least one member of staff who will dress the buffet table, keep it stocked, serve and be on hand to answer questions about the produce. They will also pack up and clean down the buffet section. Preparation & Service staff costs £15.50 - £17.50 per hour per staff member. Transport of staff to and from the event location will be charged at cost price.

## DELIVERY:

We are able to deliver by bicycle to central London at a chosen time. Delivery is charged at approx. £15 in the City. Our menus are designed to be delivered 2 hours prior to service to allow time to freshly assemble, display and ensure everything is perfect before the guests arrive.

## ORDER TIMINGS:

Typically we need 48 hours to prepare an order except otherwise stated by Elysia. We have a minimum order value of £350 - £400 or starting from 40 guests.

## PAYMENT:

We invoice our customers at delivery. However, we reserve the right to request a 30% deposit upfront for new customers and orders above £350. Payment is due within 14 days after receiving the invoice (except specific agreements). If the date of payment is exceeded, a reminder fee of £50 will be charged and 10% of the invoice per late month.

## CANCELLATION:

We understand that a confirmed event can be cancelled, even at the last minute. To cover arrangements that have been made at that time, the following charges will be incurred:

- Before or within 21 days of the event - 25%
- Within 14 days of the event - 30%
- Within 7 days of the event - 60%

Please find the details of our terms and conditions on [www.elysiacatering.com/termsandconditions](http://www.elysiacatering.com/termsandconditions).



CONTACT INFO

Elysia

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