

Elysia

BREAKFAST + APERITIF

Unique and beautiful menus created from seasonal artisan surplus produce

SAMPLE MENUS

SPRING 2019



BREAKFAST

*From a healthy bite to a hearty brunch.
Start the day in a delicious sustainable way.*

Pancake with a dark chocolate sauce!

(V)

Husk&Honey Organic Granola

*with natural British yoghurt, fresh fruit
compote and grape molasses*

(V, GF)

Wonky Spread on Sourdough Bread

*marmalade made from fresh "wonky" fruits
and farmhouse butter*

(VE)

Twice-baked Almond Croissant

handmade by Pophams

(V)

Fruit Juice

by Get Wonky

(VE)

Zigzag Tea - Fresh Beans & Ground coffee

from Notes Roastery

£4-8/person

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





LUNCH

We offer a selection of bespoke lunches for conferences and events.

ChicP hummus dips from Wonky Veg

(VE, GF)

Pissaladiere or Quiche

with Seasonal Vegetables, Onions & Olives

(V)

Spring Vegetables and Ricotta cheese Tart

(V)

Apple, Rosemary and Thyme Cheese Scones

(V)

Fresh Handmade Italian Pasta

filled with seasonal vegetables or British free-range meat



Bean Salad with Olives, Grilled seasonal vegetables and Wild Garlic Chimichurri dressing

(VE, GF)

Spring Leafy Vegetable Burek

(VE)

Territorial Cheeses and Cured Meats

£ 8-12.50/person

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

AFTERNOON TEA

A pick-me-up to invigorate on a busy day!

Chocolate mousse tart

with honey comb and dehydrated seasonal fruit

(V)*

Toffee Apple and Cinnamon Tarte Tatin

topped with Hawkes Cider Mousse

(V)

Dark Chocolate Brownie

made with beetroot pulp by Nibs etc.

(V, GF)

Aqua Faba meringues with poached seasonal fruits

and candied seeds

(VE, GF)

Zigzag Tea & Fresh Ground coffee

from Notes Roastery

£2.50-5.00/person

V - Vegetarian / VE - Vegan / GF - Gluten Free / *Vegan Option Available





APERITIF

An apéritif is a moment for drinks & canapés that readies your appetite for dinner.

Crispy Cheese Tartlet filled with

(V, GF)

Rillettes or liver paté

Seasonal Fruits infused into Jensen's Gin & olive's caramel

Crusty crêpe cup filled with Crab Mousse and tangy poached Rhubarb with Caraway

Cured Meat Roulade filled with

(GF)

Spring Vegetables Kimchi

Blue Cheese and Wild garlic

Cheese Mousse with seasonal pickle rolled in a selection of:

Honey Oats, Toasted Nuts and Dried Fruit paper (V, GF)

Mulled Fruit Leather or Dehydrated fruit slices (V, GF)

Seeded Pulp Crackers with black pepper topped with

(VE, GF)

Sauerkraut / Fermented Spring Vegetables

Savoury Muffins with

(GF)

Spring Greens, Territorial cheese and Cured Meat

£5.50-9/person

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

COCKTAILS & WINE

*We know the importance of great drinks
for a great party!*

Cocktails

In collaboration with Sebastien Adam, our cocktail list has been carefully designed using fresh ingredients and the beautiful Black Cow vodka made with surplus milk in West Dorset as a high quality, artisanal spirit.

Cider

We are partnering with the first urban cidery in London! Made from beautiful Grade B apples, Hawkes brings back craft cider.

Beer

Raise a toast! We are partnering with Toast Ale and provide their fabulous range of beers made from surplus bread.

Wine

One to Wine has an exquisite wine list paired carefully with our menus to suit any price range. The team sources wines from small producers in France and Italy.





A FEW WORDS FROM OUR CLIENTS

"We were so impressed with the spread, layout and incredible staff that Elysia provided. Everything was perfect and we will definitely be using them again for future events, from breakfasts to night gatherings."

- Adriana G., **Holition**



"The bread is so delicious, and the team loves it! It is so lovely to get daily deliveries by this fantastic venture."

- Kate W., **Airbnb**

"Elysia was a joy to work with. Responsive and timely, the team reassured us that everything was organised for the big day! "

- Laura B., **Government Digital Cabinet**

ABOUT Elysia

The name Elysia is derived from the Elysian fields in Greek Mythology, a blissful place where Ancient Greeks went for a happy afterlife.

We give rescued food a new lease of life!

At Elysia we make food that is **natural**, **handmade** and **rescued**!
We work with passionate **local artisan producers** to **rescue high-quality** food that would otherwise be thrown away and transform it into **tasty bites**.

We value pears that don't fit **the conventional standards of beauty**, organic granola discarded due to **overproduction**, British cheese that was sampled during the maturing process, even **misshapen** sourdough loafs, and many more local products!

Some of our clients:



Department for
Digital, Culture
Media & Sport



Cabinet Office



Shelter



Social Enterprise UK
Certified Member

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 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. **£10** up to 60 guests. 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 timing: Typically we need 72 hours to prepare an order except otherwise stated by Elysia. We have a minimum order value of £300 or 40 guests for office catering in weekdays and £500 for weekends catering.

Payment: We invoice our customers at delivery. However, we reserve the right to request a **30% deposit** up front for new customers and orders above £300. 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 event - 25%
- Within 14 days of the event - 30%
- Within 7 days of event - 60%

Please find the details of our terms and conditions on www.elysiacatering.com/termsandconditions.

CONTACT INFO

Elysia

BREAKFAST + APERITIF

sophie.andre@elysiacatering.com

07425 280958

www.elysiacatering.com

Elysia | Spa Terminus
Arch 4 Voyager Business Park,
Spa Road, London SE16 4RP

