

# Elysia

BREAKFAST + APERITIF



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**.

Elysia is an event catering company with a focus on **sustainability**. The team sources in-season, natural surplus food from local producers. They transform those ingredients into delicious canapés making use of the whole plants and promoting "nose to tail" cooking techniques. And to top it off, they deliver by **bicycle** all around London.

# WINTER CANAPES

## 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, Sautéed Kale Leaves (VE)

Toasted Pain D'Epices served with Pork Liver Paté, Pink Peppercorn & Chutney

An light Gougere topped with British Cheese Creme & Crystallised Sage (V)

More options available....

£6.00 to £10.00 per head

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





# HEARTY BITES

## DIPS

**Colourful ChicP Hummus dips (VE, GF)**  
served with Chickpea Crispbreads (V, GF)

## BOARDS

**Territorial Cheeses and Cured Meats**  
from the British Isles served with Sourdough Bread

More options available....

# SWEET BITES

## SWEET TOOTH

### **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 by Nibs etc. (V, GF)

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

with a Fire Grilled Meringue (V)

More options available...

£2.50 to £10.00 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 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 timing:** Typically we need 48 hours to prepare an order except otherwise stated by Elysia. We have a minimum order value of £250 for office catering in weekdays and £400 for weekends catering.

**Payment:** We invoice our customers at delivery. However, we reserve the right to request a **30% deposit** upfront 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 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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