**EXTERNAL CATERING for meetings, parties, wakes and more**

**1st March 2025**

We’ve been lucky enough to be asked to cater the events for such eminent organisations as The Royal Cornwall Museum, the Royal Institute of British Architects, Cornish Lithium, Truro & Penwith College, Cornwall Council, Francis Clark Accountants, Bishop Fleming Accountants, Coodes Solicitors as well as many private wakes and parties.

Please choose from the following items, with prices shown plus VAT.

|  |  |  |  |
| --- | --- | --- | --- |
| **BREAKFAST** | quantity/ plate | £ / plate | how many plates? |
| a selection of breakfast pastries and muffins | 6 | 22 |  |
|  |  |  |  |
| **LUNCH** | quantityper plate | £ / plate | how many plates? |
| a selection of sandwiches made that morning on thick-sliced granary bread, made up of… | 32 triangles (equivalent to 8 whole sandwiches) | 48 |  |
| * Kittow’s ham, westcountry cheddar
 |
| * Kittow’s ham, westcountry cheddar & caramelised onion chutney
 |
| * brie, cranberry & spinach (V)
 |
| * houmous, red pepper, cucumber & nigella seeds (VG)
 |
| **Gluten-free sandwiches also available – see ‘dietary reqs’ below** |  |  |  |
|  |  |  |  |
| homemade mini sausage rolls | 6 | 19 |  |
| homemade frittata squares | 6 | 19 |  |
| homemade vegan ‘not-sausage’ rolls (VG) | 6 | 19 |  |
| cherry tomato, mozzarella pearls & basil skewers (V) | 6 | 12 |  |
| houmous with carrot, cucumber & celery sticks (VG, GF) | serves 6 | 18 |  |
| bowl of seasonal salad w/ side of dressing (contains mustard) (VG, GF) | serves 6 | 29 |  |
| bowl of our house slaw with capers and radish (GF, VG) | serves 6 | 29 |  |
| plate of Davidstow Cornish cheddar, Somerset brie & oatcakes (GF) | serves 12 | 36 |  |
| homemade rosemary and olive oil focaccia (VG) | 6 slices | 8 |  |
|  |  |  |  |
| vegetable crisps (VG, GF) |  serves 4 | 5 |  |
| Burt’s crisps | 6 single bags | 7 |  |
|  |  |  |  |
| bowl of apples, bananas, clementines (VG, GF) | 12 items | 9.50 |  |

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| --- | --- | --- | --- |
| **SOMETHING SWEET?** | quantityper plate | £ / plate | how many plates? |
| tray of homemade brownie bites (GF) | 24 bites  | 18 |  |
| tray of homemade choc chip & peanut butter cookies | 12 cookies | 20 |  |
|  |  |  |  |
| **DRINKS** |  | £each | how many? |
| a mix of Luscombe organic orange juice & apple juice (270ml bottle) |  | 2.50 |  |
| a mix of Cawston Press sparkling drinks (330ml can) |  | 2.30 |  |
| a mix of Fentiman’s sparkling drinks (270ml bottle) |  | 2.30 |  |
| a mix of Cornish spring water – still & sparkling (250ml bottle) |  | 1.60 |  |
| Cornish spring water – sparkling (250ml bottle) |  | 1.60 |  |
| Tarka springs water – still (750ml bottle – wine bottle size) |  | 4.00 |  |
| Tarka springs water – sparkling (750ml bottle – wine bottle size) |  | 4.00 |  |
| Jack’s local kombucha |  | 4.50 |  |
|  |  |  |  |
| **ALCOHOL** |  | £each | how many? |
| single prosecco (187ml) |  | 8 |  |
| single white wine |  | 6 |  |
| single red wine |  | 6 |  |

|  |  |  |  |
| --- | --- | --- | --- |
| Date required (at least a week, if possible, please!) |  | Time required |  |
| Are there any dietary requirements – e.g. vegan, gluten-free, allergies? |  |
| Delivery address (inc company name if applicable) | [state ‘collection’ if you are collecting] |
| Billing address if different |  |
| Your name |  |
| Contact phone |  |
| Contact email |  |
| Signature to confirm your order and agreement to the Terms of Business |  |

**DIETARY REQUIREMENTS**

Please let us know if any of your guests have any dietary requirements, and we will do a specific cling-filmed plate for each of them for an additional £4+vat per person. Please note that although we take every care, this will have been prepared in a kitchen with those allergens present.

 **DELIVERY**

For orders of £30+vat or more, we will happily deliver for free within the TR1 area. For anything further afield, we would be happy to quote.

**CROCKERY, CUTLERY, GLASSES**

Please speak to [www.abbottseventhire.co.uk](http://www.abbottseventhire.co.uk) if you require these.

**STAFFING**

* We would be happy to provide some of our team to serve, if you like:
	+ up to four hours including travel time: 60+vat per person
	+ each additional hour including travel time: 15+vat per person per hour.

**TERMS OF BUSINESS**

* We ask for 50% deposit one week before the event, with the balance due one week after. We can accept either BACS or card.
* Please let us know the final numbers you expect one week before the event.
* You may cancel or reduce the numbers
	+ 72 hours or more before the event > full refund
	+ 48 to 72 hours before the event > 50% refund
	+ less than 48 hours > we’ll do our best to refund what we can but as preparation will have started, we cannot guarantee any refund.
* Occasionally, some ingredients are unavailable at the time of ordering. In this case we will do our best to replace with a similar item.
* VAT is chargeable at the prevailing rate.

**PAYMENT**

We will work out the total cost of the order and email you back to confirm you are happy. We can then either send an invoice for payment by bank transfer or a link to pay by credit card.

**QUESTIONS or TO ORDER**

Please send your completed form to hello@breadandbuttertruro.com, or email us if you have any questions or other requirements, and we’ll do our best to help!

Thank you so much for considering us, and we cannot wait to feed your party!