SAMPLE PRODUCTION MENU

Coffee & fresh drinks

Mobile kitchen + barista station. Full crew catering pairs a mobile kitchen for breakfast and lunch with a separate coffee station and dedicated barista. Carpenter’s workbench presentation where suitable.

Barista Coffee

Proper coffee, prepared to order using our La Marzocco espresso machinery.

The espresso menu - Espresso, double espresso, Americano, long black, flat white, latte, cappuccino, cortado, macchiato and mocha.
Your preferred milk - Dairy and plant-based milk choices agreed for your booking.

Tea, Matcha & Hot Chocolate

Something warming for every break.

Matcha & hojicha - Freshly prepared, with your choice of the agreed milks.
Belgian hot chocolate - Rich chocolate alongside our loose-leaf and breakfast tea selection.

Fresh Juices

A bright addition to breakfast, lunch or an afternoon break.

Fruit & vegetable juices - A selection planned around your crew, season and service setup.
Dedicated juice service - Add a juice bar alongside coffee and craft, with recipes and quantities agreed in advance.

Smoothies

Freshly blended drinks for an early start or a substantial snack.

Breakfast blends - Fruit-based choices and more substantial blends can be included in the agreed menu.
Made for your crew - Ingredients, plant-based options and dietary requirements discussed when booking.

Fresh Fruit Seltzers

Refreshing fruit drinks with sparkling water, served alongside coffee or as part of your drinks selection.

Sample options; final selection, quantities, dietary alternatives and service agreed when booking.

SAMPLE PRODUCTION MENU

Breakfast & sweet breaks

Bagels

A satisfying start for early calls, served alongside proper barista coffee.

Smoked salmon & cream cheese - With lemon and cracked black pepper.
Avocado & sun-dried tomato - A colourful vegan option.
Bacon & egg - A classic breakfast favourite.
Egg & cheese - A warm vegetarian option.

Breakfast Rolls & Brioche

Soft rolls and brioche buns with the breakfast fillings your crew enjoys.

Bacon, egg & cheese - Choose your combination and sauces.
Vegetarian breakfast rolls - Egg, cheese or avocado combinations agreed for the day.

Fresh Pastries & Viennoiserie

Golden, flaky pastries for the first call or a mid-morning coffee.

The classics - Butter croissants, pains au chocolat and pains aux raisins.
Sweet pastry selection - Cinnamon swirls and seasonal fruit Danish pastries.

Yoghurt Pots

A lighter breakfast or a mid-morning break, layered in individual pots.

Berry & granola - Thick yoghurt, berry coulis and crunchy granola.
Mango & passion fruit - Yoghurt with tropical fruit compote and granola.
Banana & honey - Yoghurt, sliced banana, granola and a drizzle of honey.

Cakes & Sweet Bakes

A proper slice with your coffee or something sweet between takes.

Cakes - Lemon drizzle, banana bread and gently spiced carrot cake with cream cheese frosting.
Sweet bakes - Fudgy chocolate brownies and a changing selection of seasonal traybakes, cookies and oat-filled favourites.

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SAMPLE PRODUCTION MENU

Focaccia, pizza & lighter lunches

Filled Focaccia Sandwiches

Our homemade olive oil focaccia, generously filled and cut into satisfying portions.

Mozzarella, tomato & basil pesto - With fresh rocket.
Roast chicken & roasted peppers - With lemon mayonnaise and leaves.
Italian ham & mozzarella - With sun-dried tomatoes and rocket.
Roasted vegetables & hummus - With peppery leaves, a vegan option.

Deli Sandwiches

A varied sandwich selection for a working lunch, served in individual portions or as a sharing spread.

Meat, fish & vegetarian choices - Fillings and breads selected with production.
Lunch combinations - Pair with salads, fruit or a sweet bake for the agreed lunch service.

Deep Pan Pizza

Made with our homemade focaccia dough: a light, airy centre, golden edges and fresh tomato ragù.

Margherita - Mozzarella, tomato ragù and fresh basil.
Pepperoni - Mozzarella, pepperoni and oregano.
Roasted Mediterranean vegetables - Peppers, courgette and red onion, with a vegan option available.

Fresh Salads

Colourful, generous salads for a lighter lunch or alongside focaccia and hot dishes.

Mediterranean couscous - Roasted vegetables, chickpeas, fresh herbs and lemon dressing.
Greek salad - Tomatoes, cucumber, peppers, olives and feta.
Roasted sweet potato & lentil - Rocket, pumpkin seeds and mustard dressing.
Chicken Caesar - Romaine, roast chicken, Parmesan, croutons and Caesar dressing.
Tomato, mozzarella & basil - Olive oil and balsamic dressing.

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SAMPLE PRODUCTION MENU

Hot crew lunches

Pasta Dishes & Oven Bakes

Generous, comforting dishes served with fresh salads and homemade focaccia.

Slow-cooked beef ragù - Rich tomato sauce with pasta and grated Parmesan.
Classic beef lasagne - Layers of ragù, pasta and creamy béchamel, baked until golden.
Roasted Mediterranean vegetable pasta - Peppers, courgettes and aubergine in tomato and basil sauce.
Spinach & ricotta cannelloni - Baked with tomato sauce and a golden cheese topping.

Shawarma Wraps & Bowls

Spiced fillings with fresh salads, pickles and sauces.

Chicken shawarma - Served in wraps or bowls, with accompaniments agreed for your crew.
Roasted cauliflower & chickpea - A substantial plant-based alternative with a suitable dressing.

Curries & Rice

Warming crew lunches with rice and accompaniments chosen to suit the menu.

Chicken curry - A gently spiced tomato-based dish with rice.
Chickpea & spinach curry - A substantial vegan option.
Lentil dhal - Comforting lentils with rice and agreed sides.

A mobile kitchen. A separate barista station.

We arrange a suitable mobile kitchen for food, alongside a freestanding coffee station and barista. The carpenter’s workbench can be used where suitable. Menu, service hours, staffing and the practical setup are agreed with production.

Tell us your dates, location, crew numbers, service times and dietary needs. Menu, drinks allowances and service hours are specified in your quote. Please confirm ingredient and allergen information with the serving team.