



EVENT CATERING BY MIMOSA

LUXURIOUS BUFFETS DELIVERED TO YOUR TABLE

Mimosa has provided delicious food for over a decade to both private & corporate events & is known for creating fresh vibrant dishes. Our clients choose us because of our consistency, our great menu choices & our friendly efficient service. We can provide a wide selection of menus that will be perfect for your event, no matter the size or budget. Please get in touch with our events team for a personalized quote. The menus below are a selection & we are happy to create a menu especially for you.

HOW TO ORDER

Fill in the contact form in our website with a few more details about your event & we will get back to you with a menu suggestion. Or you can contact us:

- by email events@mimosafoods.com
- by phone 0333 666 8838 (choose option 3 to speak to our events team)

We would love 4 working days notice for these menus but we will always try our best to work to what ever notice you have. Payment is required before delivery for all new and private customers. Regular business customers are welcome to apply for a Mimosa account.

Follow our Instagram feed to see all our catering pictures @mimosafoodslondon



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2018/ 2019 Menus

The menus below are for a minimum order of 10 people – if you would like a meal for a smaller group please get in touch with us & we can send you some alternative ideas.

We are happy to bring disposable plates & cutlery for your meal but if you would like a finger buffet then we can substitute your salad choice for something you will not need cutlery for – just ask us for a menu suggestion. All our menus are priced per person

MIMOSA FOCACCIA MENU

Min order 10 people at £9.00 per person

A beautiful platter of soft Italian focaccia

Served with 2 sides of your choice (more options may be possible for larger parties) from our salads & sides selection listed on the following page. Let us know your numbers & dietary requirements & we can suggest which seasonal combination of our favourite luxury fillings would suit you best.

Some examples include:

- Rare roast beef, horseradish, shallots & watercress
- Cured ham with rocket & Parmesan
- Chicken, avocado, roast tomato & garlic mayonnaise
- Roasted Scottish salmon with tzatziki & romaine lettuce
- Roast beetroot, goats cheese & rocket (v)
- Mushroom pate & Romaine lettuce (v)

SKEWER SELECTION MENU

Min Order 10 people starting at £10

Our skewers are a great choice for a visually impressive layout that doesn't stretch your budget too far. They're also a great choice for those events where you are catering to several different dietary requirements. Choose your sides from the selection on the following page.

£ 10.00 for a light lunch - 3 skewers with 2 sides

£15.00 for a main meal - 5 skewers with 3 sides

Skewer Choices:

- Sesame & soy crusted chicken (df)
- Grilled red pepper, red onion & crispy tofu & soya dip* (vg)
- Poached salmon & chorizo with sweet chilli dip * (df)
- Mozzarella & sun dried tomato with a pesto dip (v, gf)
- Lemon & dill crusted tiger prawns with aioli * (df)
- Salted British beef & artichoke (gf,df)
- Lemon thyme marinated chicken skewers with tzatziki * (gf)

* These skewers are lovely served cold but can also be warmed before serving if you have access to an oven. If you prefer us to pack them in ovenproof containers just let us know.



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LUXURY BUFFET SELECTION

Min order 10 people at £18.50 per person

+ £4 per person extra if more than one centrepiece is chosen

A buffet is perfect for those events where you want to impress. We would be happy to provide service, drinks & tableware rental to make your event as easy for you as possible.

We can also provide vegetarian or vegan alternatives, just ask!

Your choice of a cold meat main, breads & three sides, for larger parties more options may be possible):

- Roast beef with English mustard marinade (gf)
- Scottish salmon & spinach en crôte
- Slow cooked Porchetta (20 minimum) * (gf,df)
- Garlic & rosemary stuffed chicken* (gf)
- Grilled pepper & feta layered tart (v)
- Chargrilled vegetables & ricotta tart (v)
- Autumn vegetable Wellington (v)

Served with celeriac remoulade, tzatziki, piccalilli, horseradish & a selection of freshly baked bread.

WINTER SALAD SELECTION

- Walnut couscous with dill, coriander & tarragon (vg)
- Jersey royal potato salad with Halloumi, black olives & spring onion (v, gf)
- Ribbon courgette, fresh herb & lemon dressing (vg, gf, df)
- Grilled sweet potato, pepper & sesame seed (vg, gf, df)
- Bean sprout, onion & red pepper salad with crispy tofu & soya dressing (vg, gf, df)
- Mixed leaves with feta & pomegranate (vg, gf)
- Greek salad (v, gf)
- Mimosa's classic fennel & citrus salad (vg, g, df)

WINTER HOT SELECTION

If you have access to an oven we can pack the following in foil with re-warming instructions for you

- Smoky paprika potato wedges (vg, gf, df)
- En Cocotte potatoes (v, gf)
- Truffled cauliflower cheese (v, gf)
- Roast carrots with maple syrup (vg, gf, df)
- Broccoli with garlic & chilli glaze (vg, gf, df)

LUXURY HOT SIDES + 50p

- Bourgogne Ratatouille (vg)
- Roast turnips & potatoes with honey & thyme (vg)
- Brussels Sprouts with chestnut & bacon (df)



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ADD-ONS

PLATTERS TO SHARE (prices per person)

Sharing platters are a great way to add a little variety to your offering and look great on the table!

- Antipasti Board £4.00 - Mixed Olives, marinated artichokes, sun-dried & sun-blush tomatoes, cheese stuffed pepperabica & marinated peppers served with crusty baguettes (v)
- Charcuterie Board £4.50 - Italian cured ham, selection of salamis, chorizo, French smoked ham & green peppercorn pate served with cherry tomatoes, olives, gherkins & crusty baguette
- Crudité Platter £3.00 - Beautifully presented sticks of crunchy fresh vegetables served with a selection of our homemade dips: Tzatziki (gf,v), Hummus (vg) and Babaghanoush (vg)
- Cheeseboard £5.00 - A selection of our favourite French, English & Italian Cheeses garnished with grapes, chutney & served with a selection of crackers

MINI QUICHE SELECTION £2.50 per person

Our quiches are one of the best sellers in our cafés and the fillings change regularly.

Some examples include: Courgette & Tallegio (v) • Classic Lorraine • Broccoli & blue cheese • Ham & Leek
Butternut squash, chilli & paprika (v) • Salmon & Dill • Feta, sun dried tomato & basil (v)

SAVOURY SELECTION

We have a wide range of savoury specials that can be added individually including:

- Our famous samosas (vegetarian, chicken or lamb) £1 to £1.25
- Chickpea & herb falafels (vg, df) £1.00
- Ascolana Olives (vg,df,gf) £2.50
- Parmesan & sesame twists £0.85
- Mini Toulouse sausage & Dijon mustard roll £1.95
- Bread basket of soft, herbed focaccia & crunchy French baguettes served with butter portions £0.50

.... And many more, just ask for what our specials are for the date of your event.



DESSERTS & BEVERAGES

DESSERTS

Starting at £1 per person

We have an extensive range of desserts including : mini fudge brownies, chocolate truffles & mini fruit skewers as well as sharing desserts such as our French tarts filled with tangy lemon curd, decadent chocolate or fresh fruit. Ask for some suggestions from our events team to suit your budget & event. We are also happy to create a special dessert for larger events.

BEVERAGES

We can provide jugs & disposable tumblers to serve tap water as well as fruit juice from 75p per person.

Our luxury soft drink range starts from £1.50 including :

San Pelligrino sparkling • Still mineral water • Flavoured San Pelligrino • French Andros Fruit Juice.

We can also supply competitively priced wines & cocktails at serviced events & the best beers in London from our local brewers! Ask the events team for our drinks menu.

GET IN TOUCH TO BOOK YOUR PARTY

We can also provide canapés to start or as a light meal – have a look at our canapé menu. If you are looking for your event to be staffed, or to rent any tableware or furniture then we would be happy to organise this for you. We can deliver London wide, with our own fleet locally and for events over £2000, or by courier service across London.

Please just let us now if there is anything else you don't see here that you would like on your menu, and we'll try our best to add it on! Email us at events@mimosafoods.com for your quote. We look forward to helping you plan your next event!