



Fruits of the caterer

2022 Menu

Online ordering

Freshly prepared

Custom Menus

Your corporate
branding

01473~567146

Fruitsofthecaterer@clandb.co.uk



Fruits of the Caterer

Hot drinks with fruit juice

£ 1.79 per guest

100% Arabica coffee served with tea, specialty teas, hot chocolate, fruit juice

Add packed biscuit selection

+ £ 0.35 per guest

Available in vegan and gluten free selections

Add flapjack selection

+ £ 0.99 per guest

A variety of different flapjacks presented to your guests

Add freshly baked pastries

+ £ 1.59 per guest

Three mini freshly baked pastries with fruit skewers for gluten free and vegan options

Add home-made cake selection

+ £ 1.79 per guest

A selection of individually packed home-made cakes catering for most dietary

Add topped muffin selection

+ £ 1.69 per guest

Add a selection of topped deluxe muffins

Add cream tea

+ £ 1.99 per guest

Sweet & savoury scones with clotted cream, jam, cream cheese & tomato chutney

Add breakfast rolls

+ £ 2.40 per guest

A selection of bacon, sausage, fish finger, vegan sausage served in a bread roll

Counter Vouchers

from £ 1.90 per guest

For catering at IP City Centre counter vouchers for up to 12 guests are available during counter open times for barista made hot drinks

Bottled juices & premium sparkling drinks

£ 2.29 per guest

A selection bottled of Frobisher's fruit juices and/or Fentiman's sparkling drinks

Bottled still & sparkling spring water

£ 0.79 per guest

Chilled bottled waters still and/or sparkling

Sparkling pressé or juices

£ 1.35 per guest

Chilled juices and/or presses served in our French press clip top bottles



Fruits of the Caterer

Fruit Bowl

65p per guest

A mixed bowl of seasonal and tropical fruit (GF)

Fruit Skewers

£ 1.59 per guest

Mixed fruit portions presented on skewers (GF)

Mint imperials

12p per guest

A jar of mint imperials for your guests (GF)

Sweets

55p per guest

Sweet mix (GF)

Savoury Canapés

£ 1.99 per guest

Three seasonal savoury canapés per guest

Sweet Canapés

£ 1.89 per guest

Three Sweet canapés per guest

Presented on trays with your corporate logo where requested. A suggested menu of a broad range of varieties of canapé.

Home-made soup & bread rolls

£ 3.50 per guest

Our home-made soup recipes for service with freshly baked rolls and butter.

Custom branded cupcakes

£ 1.99 per guest

Three Sweet canapés per guest

Other services

Please also enquire for supply of alcoholic beverages for your event (many on use or return basis). Equipment, glass and crockery hire is also available for self catered events.

Bespoke Menu

£ ?..? per guest

Please email fruitsofthecaterer@clandb.co.uk or call for your personalised quotation.

Packed lunches

£ ?..? per guest

Custom packed lunches also suitable for schools with guest ordering forms





Fruits of the Caterer

Magenta

£ 4.29 per guest

Assorted sandwiches & wraps individually wrapped and labelled with dietary info, crisps & home-made cake

Amber

£ 5.59 per guest

Assorted sandwiches & wraps individually wrapped and labelled for dietary, crisps, home-made cake & chilled sparkling drink and water selection

Cerise

£ 5.29 per guest

Assorted sandwiches, wraps, crisps, cheese straws, sausage rolls and a home-made cake selection.

Ruby

£ 7.19 per guest

Our afternoon tea selection of sandwiches & wraps with our home-made scones, cakes, chocolates, macaroons and hot drink service. Minimum of 4 people.

Teal

£ 7.99 per guest

Assorted wraps, toasted sandwiches, mini quiches, filled ham & cheese croissants, chicken goujons, potato wedges and a home-made cake selection.

Azure

£ 8.99 per guest

Assorted wraps, a selection of ciabata panini, spring rolls, filled ham & cheddar croissants, vegetable batons in a houmous dipping pot, cheese straws, potato wedges and a home-made cake selection.

Sapphire

£ 9.79 per guest

Assorted wraps & bagels, a selection of toasted wraps, individual mini salads, mini ham & cheddar croissants, assorted individual pasta salads, cheese & paprika scones, potato and a petit four selection.

Emerald

£ 7.29 per guest

Our healthy lunch of bar grilled wrap selection, Italian pasta salad, mixed salad cups, marinated olives, popcorn, fruit bowl, vegan fruit filled flapjack and fruit juices.

Guest ordering

Provide your guests with the ability to order exactly what they would like in a menu with an online ordering form. Forms can be branded with your event and logo. A setup fee may apply and applicable to certain menus.

Fruits of the Caterer

Terms & conditions

- 1) Any quotation is based on the known requirements of the customer at the time and changes may incur additional costs.
- 2) Ordering from our menus is constituted as acceptance of these terms and conditions and that the person ordering is an agent of the company the order is made for.
- 3) Bookings cancelled within 3 working days or any part of a booking within 1 working day of the event will be charged at 100% of the quoted total.
- 4) A cancelled order is only cancelled where confirmation is received by the customer showing a cancelled order on our calendar.
- 5) If a booking is required to be moved, confirmation must be received by the customer from fruits of the caterer.
- 6) All requirements should be submitted on the booking form including any invoicing arrangements and delivered 5 working days prior to the event.
- 7) A booking is only made where a booking confirmation is received by the customer from Fruits of the caterer.
- 8) Customers must check the booking confirmation for their order to avoid any mistakes for that order.
- 9) All of our products may contain trace elements of allergens as all allergens are or may be prepared in the same kitchen. We may refuse to cater where a serious allergic reaction may be possible from traces of allergens.
- 10) When defining dairy free we refer to Food Standards Agency definition of 'Milk components', for gluten free, products that contain less than 20 parts per million of gluten and for nut allergy we consider this to be inclusive of peanut and all tree nuts but exclude seeds. Please also refer to terms 9-12.
- 11) Dietary and allergy requirements must be submitted within 3 working days of the event and we advise that all guests are made aware of terms and conditions for allergies and we are made aware of guests with severe allergies.
- 12) Menu items may vary from stated where products are unavailable.
- 13) Bookings made within 2 working days of the event will incur a 10% uplift on pricing.
- 14) Payment terms are strictly within 15 days from receipt of invoice unless a different period is otherwise agreed.
- 15) Purchase Order numbers must be supplied within 2 working days following the event. Fruits of the caterer will not chase for Purchase order numbers and no terms & conditions for invoice submission may be added by the customer.
- 16) Any associated cost of recovery of monies due for an invoice will be invoiced, including but not exhaustive of interest, professional recovery fees, administration of correspondence from our offices and restocking fees.
- 17) Where recovery for invoices due occurs, all invoices for the account will become due regardless of their stated payment term period.
- 18) All quoted prices exclude VAT
- 19) A minimum catering fee of £20.00 will apply to all bookings.
- 20) Late payment fees of 5% will be added every 15 days after invoice due date.
- 21) Requests for postal delivery of invoices only will attract an administration fee of £8.00.
- 22) Discounts are only applicable where an invoice is paid within payment terms.
- 23) We reserve the right to update terms, conditions and pricing with prior notification to bookings.
- 24) Free loan wares will be charged for if not returned at new for old replacement rate, or if returned in un-satisfactory condition.
- 25) An administration charge for amendments to invoices after expiry of payment terms will be charged at £15.00.
- 26) Published prices are indicative and may vary with guest numbers, locations and other factors.
- 27) Prices correct at time of publishing. 01 November 2021.
- 28) Alcohol is supplied by our sister company The Bushel Box Ltd. And billed by Fruits of the caterer Ltd. On their behalf. Service will be refused where the event organiser is or is believed to be below the age of 18 or it is believed that the alcohol will be served to underage individuals or individuals who may already be drunk.
- 29) A zero tolerance approach for abuse of staff is enforced and may lead to the catering order being removed at full cost to the ordering party with the possibility of removal from the premises.

Key

DF = Dairy free

GF=Gluten free

V=Vegetarian

VG=Vegan

K=Keto

P= Pescatarian

Please also refer to allergen terms within the terms & conditions. Vegetarian and pescatarian options catered for as standard.

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Please click our logo below to access our online ordering form



FRUITS OF THE caterer

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