Fruits of the caterer

2026 Menu

01473~567146

Fruitsofthecaterer@clandb.co.uk

Fruits of the Caterer

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- Overview -

There for what you need

We like our menu but we love fitting in with our customers specific event needs. If there are custom requirements, please enquire how we can best help and if you have a last-minute event or have been let down elsewhere, we may be able to help.

We can provide online ordering for each of your guests and various dietary items. If it is your first time organising an event, we can guide you through the menus to suit your format, timings and quantities. Feel free to drop us a call to discuss.

New for 2026

Alongside our tried and tested menus for 2026 we have added a children's menu to accommodate school visits, clubs and events and a second sandwich and wrap selection for differing choices on multiple day events.

Making our services more GREEN

Around 90% of our deliveries are made by electric vehicle

We have reduced single use packaging on our hot drinks service to zero and have stopped using disposable cups unless requested. Customers will be offered a wrapped or unwrapped option on our Coral, Magenta & Amber menus.

Credentials

Compliance for your company's Health & Safety checks with access to our Food hygiene rating, training certificates, Insurance documents and current risk assessment. Access to these documents can be found on the last page of this menu. **Fruits of the caterer** is the sister company of Coffee Cat brand of cafés located in Ipswich.

Exploring our menu

If you require bespoke menus or requests for items that do not appear on our menu please get in contact. For a closer look at our offerings, underlined items will take you to our gallery and documents, and items marked with an asterisk (*) are available for individual online purchase. Please keep in mind that listed prices are indicative (excluding VAT) and may be adjusted depending on the complexity of the service. We accept all major credit cards, and all final costs will be clearly outlined on your invoice.

Ordering

1. Email or call us to place your order or discuss the best fit for your event.
2. Receive your quote if we need to suggest options or order confirmation if you know your desired choices.
3. Update your order up to the Thursday week before the event.
4. Your order confirmation and menus are sent to the kitchen the Friday before your event for production the following week.
5. Your order is delivered
6. Your invoice is raised post event.

Next day delivery

Whilst we encourage providing as much time as possible to put in your order we have a number of menus that we run with stock items that can be delivered next day in circumstances that require a quick response. We advise contacting us by phone to check availability and obtain an order confirmation as quickly as possible. Please note that there is a supplement for this service to allow for adding to kitchen production schedules.

- Drinks -

Hot drinks service

£ 1.79 per guest

100% Arabica coffee served with tea selection
Add decaf filter coffee +15p, Add juices + 49p, pressé + 59p, water +19p, Individual bottles of water +49p

Fruit juices

£ 1.39 per guest

Chilled juices served in our French press clip top bottles & small glass tumblers. Discounted to 49p when added to Hot drinks service.

Sparkling presses

£ 1.59 per guest

Chilled presses served in our French press clip top bottles & small glass tumblers. Discounted to 59p when added to Hot drinks service.

Still & sparkling drinks

£ 0.99 per guest

A selection of fruit juices and/or sparkling drinks.

Milkshakes & iced coffee

£ 2.39 per guest

A mixture of varying flavours of dairy milkshakes.

Bottled still waters

£ 0.49 per guest

Chilled bottled waters still and/or sparkling, 50cl individual bottles.

Counter Vouchers

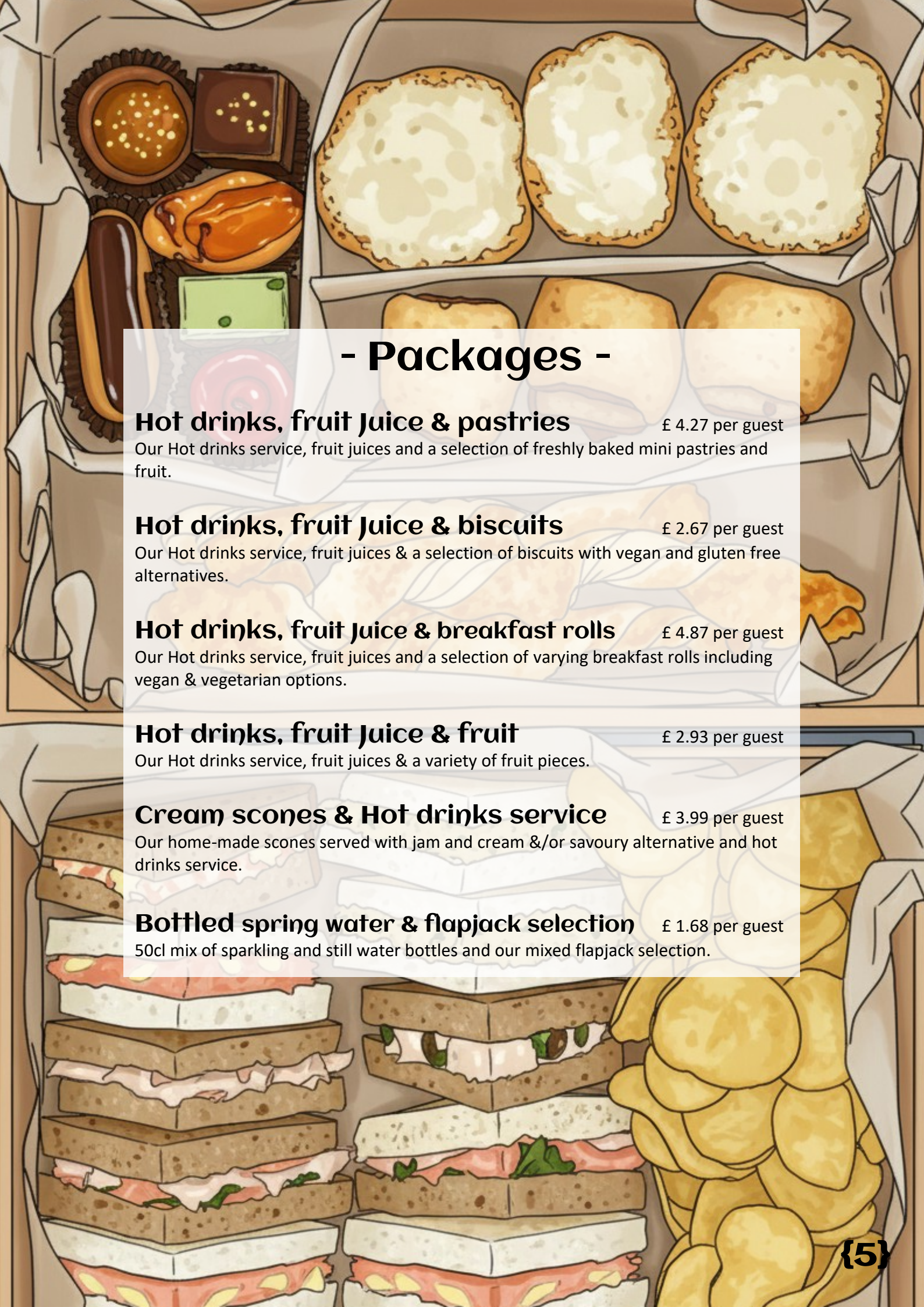
from £ 2.35 per guest

For catering at IP City Centre and University of Suffolk counter vouchers are available during counter open times for barista made hot drinks.

Wines & beers

from £ 2.90 per guest

We provide a selection of bottled beers and wines most of which can be ordered on use or return basis on most items and provide with glasses.



- Packages -

Hot drinks, fruit juice & pastries
£ 4.27 per guest

Our Hot drinks service, fruit juices and a selection of freshly baked mini pastries and fruit.

Hot drinks, fruit juice & biscuits
£ 2.67 per guest

Our Hot drinks service, fruit juices & a selection of biscuits with vegan and gluten free alternatives.

Hot drinks, fruit juice & breakfast rolls
£ 4.87 per guest

Our Hot drinks service, fruit juices and a selection of varying breakfast rolls including vegan & vegetarian options.

Hot drinks, fruit juice & fruit
£ 2.93 per guest

Our Hot drinks service, fruit juices & a variety of fruit pieces.

Cream scones & Hot drinks service
£ 3.99 per guest

Our home-made scones served with jam and cream &/or savoury alternative and hot drinks service.

Bottled spring water & flapjack selection
£ 1.68 per guest

50cl mix of sparkling and still water bottles and our mixed flapjack selection.

- Snacks -

Biscuit selection
£ 0.39 per guest

Available with vegan and gluten free alternatives.

Flapjack selection
£ 1.19 per guest

A variety of different flapjacks presented to your guests

Freshly baked pastries
£ 1.99 per guest

Freshly baked pastries with fruit for gluten free and vegan options

Home-made cake selection
£ 1.99 per guest

A selection of home-made cakes also catering for most common dietary requirements.

Muffin selection
£ 1.99 per guest

A selection of topped muffins.

Cream scones
£ 2.20 per guest

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

Breakfast rolls
£ 2.59 per guest

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

Fruit
65p per guest

A mixed bowl of seasonal and tropical fruit.

Sweets
59p per guest

Individual bags of mixed sweets.

Fruit & nut mix
59p per guest

Individual bags of mixed fruit & nuts.

Fruit Skewers
£ 1.89 per guest

Mixed fruit portions presented on skewers (minimum order of 5 applies)

Custom branded cupcakes
£ 2.29 per guest

A logo or message on top of our home-made cupcake (minimum applies & lead time)

Home-made cookie selection
£ 1.29 per guest

A selection of our home-made cookies.

- Speciality -

Savoury canapés

£ 3.69 per guest

A selection of savoury canapés from our kitchen made range covering various dietary with pricing for 3 canapés per head.

Sweet canapés

£ 3.19 per guest

A selection of sweet canapés from our kitchen made range covering various dietary with pricing for 3 canapés per head.

Meat board

£ 4.29 per guest

A selection of meats for guests to choose from, sitting well with our cheese board (minimum of 5 guests).

Cheese board

£ 3.99 per guest

A selection of different cheeses served with crackers and chutneys (minimum of 5 guests).

Vegetable Crudities

£ 1.99 per guest

A selection of different dips along with mixed vegetable sticks (minimum of 5 guests).

Savoury bites

£ 2.99 per guest

A selection of savoury bites for stand up events.

Sweet bites

£ 2.69 per guest

A selection of sweet bites for stand up events.

Filled breakfast bagels

£ 2.89 per guest

Our selection of filled bagels.

- Lunch -

Each menu includes...

- ✔ Adjustable for dietary
- ✔ crockery, napkins, cutlery

Coral

* £ 4.39 per guest

Assorted sandwiches, wraps & rolls, crisps & fruit.

- ✔ Adjustable for dietary
- ✔ cost effective
- ✔ Guest ordering
- ✔ Wrapped or unwrapped
- ✔ Premium option
- ✔ Next day order option
- ✔ Includes plates & napkins

Magenta

* £ 4.89 per guest

Assorted sandwiches & wraps, crisps & home-made cake. (request unwrapped to save on packaging)

- ✔ Adjustable for dietary
- ✔ Wrapped or unwrapped
- ✔ Premium option
- ✔ Guest ordering
- ✔ Next day order option
- ✔ Includes plates & napkins

Amber

* £ 5.85 per guest

Assorted sandwiches & wraps individually, crisps, home-made cake & chilled sparkling drink and water selection.

- ✔ Adjustable for dietary
- ✔ cost effective
- ✔ Guest ordering
- ✔ Wrapped or unwrapped
- ✔ includes a drink
- ✔ Premium option
- ✔ Next day order option
- ✔ Includes plates & napkins

Cerise

* £ 5.89 per guest

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

- ✔ Adjustable for dietary
- ✔ Cost effective formal menu
- ✔ Premium option
- ✔ Includes plates & napkins

Saffron

£ 6.39 per guest

Our menu that accommodates most commonly found dietary requirements with assorted quarter cut sandwiches, wraps and individual salads, crisps, home-made cakes and fruit served alongside fruit juices.

- ✔ Adjustable for dietary
- ✔ includes a drink
- ✔ Premium option
- ✔ Crockery, glassware & napkins

Indigo (children's menu, *New for 2026*)

* £ 4.99 per guest

Assorted sandwiches, wraps, popcorn, pom bears, houmous & vegetable sticks, flapjack, fruit & juice boxes.

- ✔ Adjustable for dietary
- ✔ Children's menu
- ✔ Includes plates & napkins
- ✔ Drink included

Bespoke menus

Please email fruitsofthecaterer@clandb.co.uk for menus made up for your own specific

-Guest Ordering-

We also offer individual ordering and payment collection for your guests if they wish to purchase their own lunch. From £ 4.69inc VAT.

- Lunch -

Azure
£ 8.99 per guest

Assorted wraps, a selection of ciabatta panini, spring rolls, filled ham & cheddar croissants, crudities & dips, Chicken goujons, potato wedges and a home-made cake selection.

- ✔ Adjustable for dietary
- ✔ Great for formal events
- ✔ Includes plates & napkins
- ✔ Hot food

Violet
£ 7.59 per guest

A selection of wraps, rolls, mixed salad, pasta salad, potato salad, cheese scones, crudities, ciabatta melts, fruit and cake selection.

- ✔ Adjustable for dietary
- ✔ Cutlery, plates & napkins
- ✔ Great for formal events

Emerald (Healthy lunch)
£ 7.39 per guest

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

- ✔ Adjustable for dietary
- ✔ Great for formal events
- ✔ Cutlery, plates & napkins

Ocre (Ploughman's lunch)
£ 5.89 per guest

Crusty bread rolls, ham, cheeses, pickled onions and salad, ham, pork pies, crisps and a chutney selection. (minimum of 6 guests)

- ✔ Adjustable for dietary
- ✔ Great for formal events
- ✔ Includes plates & napkins

Verde (Salad bar menu)
£ 7.39 per guest

Various salads, dipping tortilla wraps, crudities, macaroons, sweet mix, Fruit, nuts & popcorn served with a bottle of water for each guest. Minimum of 6 guests

- ✔ Includes a drink
- ✔ Cutlery, plates & napkins
- ✔ No bread menu
- ✔ Suitable for vegan & gluten free

Ruby
£ 7.99 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.

- ✔ Adjustable for dietary
- ✔ includes a drink
- ✔ Great for formal events
- ✔ Premium option
- ✔ Includes crockery & napkins

Sienna (Home-made soup & bread rolls)
£ 3.99 per guest

From our award winning home-made soup recipes delivered in a hot soup urn for guests to self serve along with a selection of breads. (minimum of 6 guests)

- ✔ Adjustable for dietary
- ✔ Cutlery, crockery & napkins
- ✔ Great for winter
- ✔ light menu option

Premium Sandwich, wrap & rolls
+£ 0.89 per guest

Upgrade to premium selection of beef, mustard mayo & leaves; Bacon, lettuce & tomato; salmon & cream cheese; Egg, mayo & rocket; Brie, tomato & black pepper, Falafel, vegan mayo & leaves.

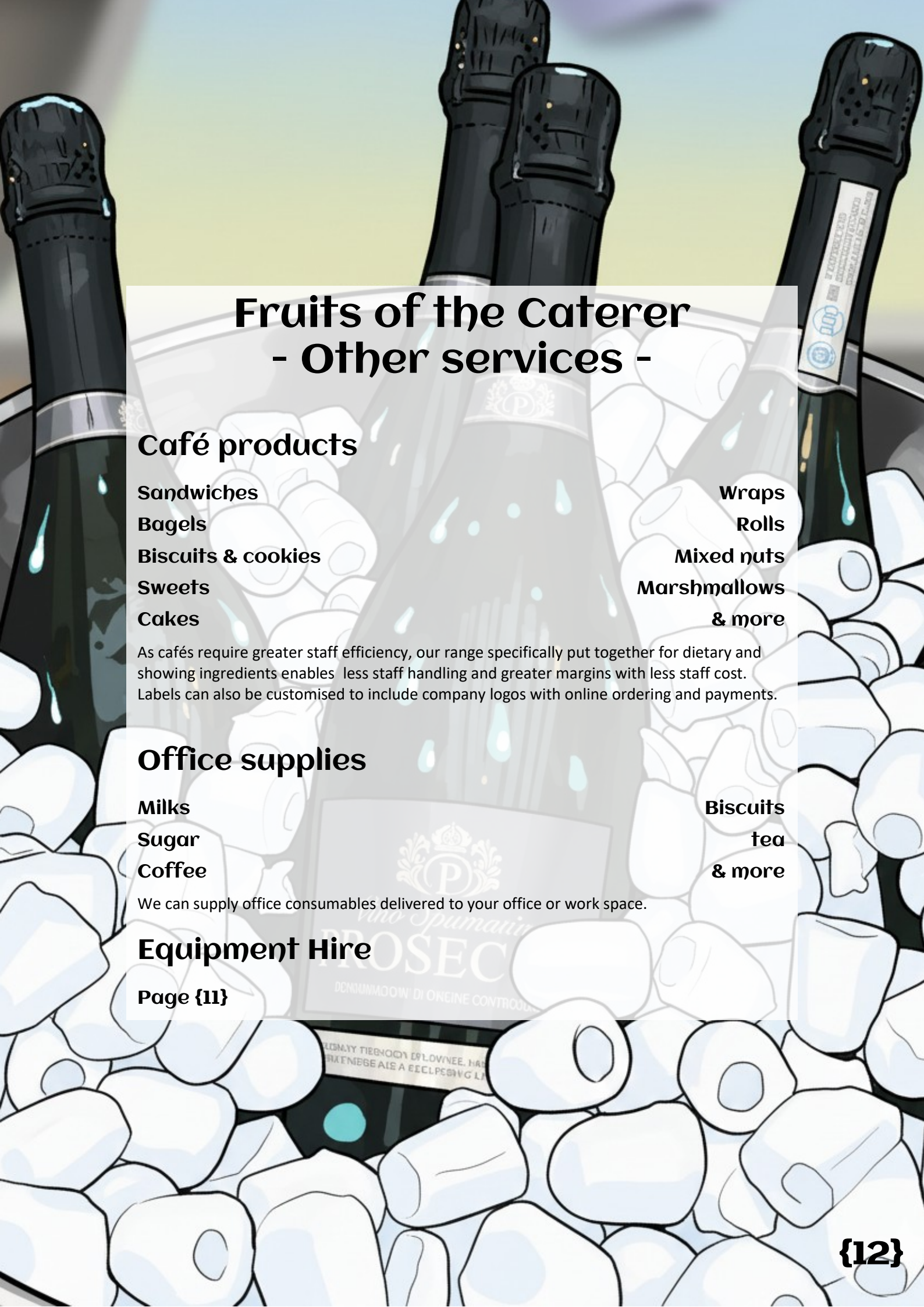
Sandwiches & wraps - Selection two
+£ 0.19 per guest

Use selection two for a differing choice for multiple day events. Brie LT; Cheddar, tomato chutney & leaves; Chicken, Cajun mayo & leaves; Ham, English mustard & leaves; Tuna, mayo & sweetcorn; Houmous, cherry tomato & leaves.

- Equipment hire -

PH001	**Black Swirl Flask 1.2L hire & clean**	£2.99
PH002	**Cake tier hire and clean**	£3.75
PH003	**Champagne bath loan**	£4.99
PH004	**Champagne flute hire and clean**	£0.39
PH005	**Branded stemmed pint glass & clean**	£0.39
PH006	**Bowl (15cm) & clean**	£0.39
PH007	**Dinner plate hire (25cm) & clean**	£0.75
PH008	**Equipment hire**	£0.00
PH009	**Fork hire & clean**	£0.19
PH010	**Glasses & clearance**	£0.00
PH011	**Half pint glass hire & clean**	£0.39
PH012	**Hot water urn plug in (10 litre)**	£9.50
PH013	**Knife hire & clean**	£0.19
PH014	**Large rectangular serving tray**	£1.99
PH015	**Post box red hire**	£35.00
PH015	**Side plate hire (19cm) & clean**	£0.43
PH016	**Post box White hire**	£35.00
PH016	**Dessert spoon hire & clean**	£0.19
PH017	**Stacking cup and saucer hire & clean**	£0.75
PH018	**Teaspoon hire & clean**	£0.09
PH019	**Adnam's Pint glass & clean**	£0.39
PH020	**Wine glass hire & clean**	£0.45
PH021	**17cl Glass tumbler hire & clean**	£0.45
PH022	**Water jug 1.5L hire & clean**	£0.96
PH023	**5 Litre Airpot**	£3.49
PH024	**3 Litre Airpot**	£2.49
PH025	**1.9 Litre Airpot**	£2.29
PH026	**1 Litre Hot flask**	£2.10
PH027	**Metal Coffee pot 20cl hire & clean**	£0.99
PH028	**Metal Teapot 20cl hire & clean**	£0.99
PH029	**Clip top bottle 50cl hire & clean**	£0.69
PH030	**Clip top bottle 100cl hire & clean**	£0.79
PH031	**Ceramic grey teapot 30cl**	£0.59
PH032	**Small clip bottle 10cl**	£0.39

More equipment lines available. Please submit an enquiry if you can not find the items required here.



Fruits of the Caterer
- Other services -

Café products

Sandwiches
Bagels
Biscuits & cookies
Sweets
Cakes
Wraps
Rolls
Mixed nuts
Marshmallows
& more

As cafés require greater staff efficiency, our range specifically put together for dietary and showing ingredients enables less staff handling and greater margins with less staff cost.
Labels can also be customised to include company logos with online ordering and payments.

Office supplies

Milks
Sugar
Coffee
Biscuits
tea
& more

We can supply office consumables delivered to your office or work space.

Equipment Hire

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Fruits of the Caterer
-Terms & conditions-

1) Published prices are indicative and may vary with guest numbers, locations and other factors. Additional uplifts may be added to orders where additional delivery requirements are needed or preparation before normal opening times, clearance after closure times.
2) Quotes are booked into our calendar as unconfirmed orders and are only booked once confirmed. An order request will contain a quote and will be placed on the calendar as a confirmed order. Menu pricing is indicative and may vary based on delivery, guest numbers and other factors.
3) Ordering from our menus is constituted as acceptance of these terms and conditions and that the person ordering is an agent of the company that the order is made for.
4) Bookings cancelled the day before the event will be charged at 100%, within 2 days before the event will incur 85% charge of the total order, cancellations within the working week of the order will be charged 40% of the order total. Where an order is cancelled within the working week of the order but not less than 48 hours prior to order the cancellation charge may be credited to the rebooking of that order.
5) A cancelled order is only cancelled where confirmation is received by the customer showing a cancelled order on our calendar.
6) Your order may be cancelled where there are UK amber or red weather warnings for the local area that may restrict staffing and supply deliveries.
7) If a booking is required to be booked to a different date or any updates to the order, confirmation must be received by the customer from fruits of the caterer. Movement of an order must be received the Thursday week before the event in order not to be subject to a cancelled order fee.
8) A booking is only made where an order confirmation is received by the customer from Fruits of the caterer in the form of a print from our calendar.
9) Customers must check the booking confirmation for their order to avoid any mistakes for that order.
10) 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.
11) 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.
12) Dietary and allergy requirements must be submitted the Thursday week before 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.
13) Menu items may vary from stated where products are unavailable.
14) Bookings for next day delivery will incur a 11% uplift, 8% for orders within 2 working days and 6% uplift for orders within the same working week.
15) Payment terms are strictly within 15 days from receipt of invoice unless a different period is otherwise agreed.
16) Fruits of the caterer will not chase for Purchase order numbers and no terms & conditions for invoice submission may be added by the customer.
17) 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.
18) Where recovery for invoices due occurs, all invoices for the account will become due regardless of their stated payment term period.
19) All quoted prices exclude VAT
20) A minimum catering fee of £20.00 will apply to all bookings.
21) Late payment fees of 5% will be added every 15 days after invoice due date.
22) Requests for postal delivery of invoices only will attract an administration fee of £8.00.
23) Discounts are only applicable where an invoice is paid within payment terms.
24) We reserve the right to update terms, conditions and pricing with prior notification to bookings.
25) Free loan wares will be charged for if not returned at new for old replacement rate, or if returned in un-satisfactory condition.
26) An administration charge for amendments to invoices after expiry of payment terms will be charged at £15.00.
27) Published prices are indicative and may vary with guest numbers, locations and other factors.
28) Prices correct at time of publishing. 30 December 2025.
29) 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.
30) 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.
31) Items unused may only be returned if agreed on an order confirmation.

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

Fruits of the Caterer

fruitsofthecaterer@clandb.co.uk

01473 567146

Access all of our documents by clicking on the title below.

Risk Assessment

Insurance Documents

Training certificates

Food Hygiene Rating

Photo gallery

Product ingredients

Frequently asked questions

Ordering & Event Logistics

Dietary & Allergen Information

Billing & Cancellations

Sustainability & Extra Services

Coffee Cat & Fruits Of The Caterer

Branches at – UOS Atrium - IP City Centre – UOS

James Hehir - Registered office: 32 Street Farm Lane, Ixworth, Bury St Edmunds, Suffolk, IP31 2JE. Company No.10538205 {T} 01359 231985 {E} fruitsofthecaterer@clandb.co.uk

-Frequently asked questions-

Ordering & Event Logistics

- **How do I place an order?** You can place an order by emailing **fruitsofthecaterer@clandb.co.uk** or calling us at **01473 567146**[1].
- **What is the deadline for updating my order?** You can update your order up until the Thursday before your event[2]. Kitchen production schedules for the following week are finalised every Friday[3].
- **Can guests pay for their own meals?** Yes, we offer individual ordering and payment collection for guests, starting from £4.69 inc VAT[4].
- **Do you offer last-minute catering?** We have a selection of "next day" menus available for urgent needs[5]. Please note that short-notice orders incur an uplift fee: 11% for next-day delivery, 8% for orders within two working days, and 6% for orders within the same working week[6].
- **Is there a minimum order?** Yes, a minimum catering fee of £20.00 applies to all bookings[7].

Dietary & Allergen Information

- **When should I submit dietary requirements?** Specific requirements must be submitted within three working days of the Thursday before your event[8].
- **How do you define Gluten-Free and Dairy-Free?** We follow Food Standards Agency definitions: Gluten-Free products contain less than 20 ppm of gluten, and Dairy-Free refers to "Milk components"[9]. For nut allergies, we include peanuts and all tree nuts but exclude seeds[10].
- **What is your policy on severe allergies?** All products may contain trace elements of allergens as they are prepared in the same kitchen[11]. We reserve the right to refuse catering where a serious reaction to trace elements is possible

Billing & Cancellations

- **When will I receive my invoice?** Invoices are emailed post-event unless otherwise requested[13].
- **What are your payment terms?** Payment is strictly due within 15 days of receiving the invoice[14]. Late payments attract a 5% fee every 15 days after the due date[15].
- **How can I add a PO number?** PO numbers can be sent to us anytime before the event or we will email the invoice to you to send on with the PO slip to accounts.
- **What happens if I need to cancel?** Cancellation charges are based on the notice provided[16]:

Notice Period	Cancellation Charge
Day before event	100% of order total [17]
2 days before event	85% of order total [18]
Within the working week	40% of order total [19]

Note: For cancellations made within the working week (but at least 48 hours prior), the charge may be credited toward a future rebooking of that order[20].

Sustainability & Extra Services

- **How are you making your services greener?** Around 90% of our deliveries are made by electric vehicles[21]. We have also eliminated single-use packaging on hot drinks and stopped using disposable cups unless requested[22].
- **Can you provide alcohol?** Alcohol is supplied by our sister company, The Bushel Box Ltd, and billed by us on their behalf[23]. We maintain a zero-tolerance policy for underage drinking or service to intoxicated individuals[24].
- **What if I lose or damage hired equipment?** Free loan items must be returned in satisfactory condition; otherwise, they will be charged at a "new for old" replacement rate[25].