

The Gold Standard In Catering

Food Division

Combining industry expertise and chefs with experience of most of the world's cuisines in order to design bespoke culinary solutions



For all your contract food solution needs



The Gold Standard In Catering

About Food Division

Food Division is a fast growth contract catering business that has scaled from £0 to £12 million turnover in 18 months creating employment for 80 people, delivering fresh, high quality, delicious food across the country.



27 Professional Chefs

We have a culturally diverse team of passionate professionals who provide you the gold standard in catering services covering most of the world's cuisines.

8,500

Daily Meals
Cooked

Our kitchens are based in the heart of the midlands, Birmingham,

FOR ALL YOUR
CONTRACTCATERING NEEDS

MENU

Our talented chefs have knowledge of most world cuisines enabling us to offer bespoke menus specific to your needs.



Final numbers and dietary requirements are required 14 days prior to your event date
All items are priced per person, per portion and excluding VAT
All menus are subject to change and prices subject to a 3% (minimum) uplift each year



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Dietary Requirements

Any food allergies will be catered for separately from a dedicated Allergen station. All meals will be plated individually.

We cater for any of the 14 major allergens

Vegetarian and Vegan options are catered for within our standard buffet options. Please ensure when selecting your menu choices that you cater for your delegates preferences.

Halal - We would recommend these are accommodated within the vegetarian and vegan options. Halal meat is available at a supplementary cost. POA, minimum numbers will apply.

Kosher – For Kosher menu options please speak with your Sales and Event Coordinator

Please note we require your catering choices and dietary requirements 21 days prior to your event date





Canapés Meat

£19.00 for 4 Canapés

Additional Canapés £4.50 each

Duck parfait, rhubarb compote, flat bread baguette with parfait de canard and confit d'orange (20kcal)

Ham on brown bread with mustard and gherkin (23kcal)

Fan of ham, mustard, caper, on muffin (21kcal)

Cut tandoori chicken, mango chutney, coriander on naan (22kcal)

Thai seared chicken red peppers on a stick (25kcal)

Open bagel with smoked chicken mousse toasted almond flakes and spring onion (28kcal)

Spicy naan with smoked chicken mousse coriander and mango (30kcal)

Chorizo and red pepper Mousseline with spring onion (42kcal)

Cointreau marinated chicken with orange confit on crostini (28kcal)

The bacon lettuce and tomato on toast (32kcal)

All prices are exclusive of VAT

Guidelines for an adult daily calorie intake is 2,000 kcal per day

Canapés Fish

£19.00 for 4 Canapés

Additional Canapés £4.50 each

Smoked salmon tartar with Mascarpone on blinis (25kcal)

Open prawn with tomato Mousseline on white bread (20kcal)

Tuna Mousseline with celery and peppers on white bread (22kcal)

King prawn with mayonnaise in tartlet (34kcal)

Smoked salmon with salmon Mousse and lemon zest on brown bread (25kcal)

Rosette of smoked salmon lemon zest on blinis (24kcal)



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Canapés Vegetarian

£19.00 for 4 Canapés

Additional Canapés £4.50 each

Tomato tapenade, red and yellow peppers tomato bread (31kcal)

Stilton mousse with pecan nut, fig puree on blinis (36kcal)

Half quail egg, spicy mayo, leek on ficelle (29kcal)

Asparagus and sundried tomato sesame seeds on blinis (23kcal)

Herb/garlic cream cheese, tomato, rye bread, pepper salsa (25kcal)

Cheddar ploughman, curly endive, pecan, pickle, granary bread (34kcal)

Crunchy vegetables wrapped in spinach tortilla (22kcal)

Smoked applewood cheese fan with red fruit jam on blinis (31kcal)

Mixed roasted peppers with red pepper pesto on ficelle (18kcal)

Parmesan shortbread mozzarella, sun-blushed tomato & pesto (36kcal)

Vegan/Gluten Free

Chargrilled carrot zucchini tower and red pepper tapenade (10kcal)

Half artichoke with pepper mousse and fried leek (24kcal)

Carrot cup with grated celeriac salad and red pepper (7kcal)

Grilled zucchini wrap with Rocket, peppers and tapenade on a skewer (9kcal)

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Private Dining & Events

Minimum numbers 40

Our menu is priced according to your chosen main course

Please choose one starter, main and dessert to create your set menu for all guests. Please then select a Vegetarian or Vegan alternative to accommodate guests dietary preferences. Adapted or alternative dishes will be available for any food allergens. We can cater for any of the 14 major allergens.

Starter

Beetroot cured salmon, goats cheese whip, Waldorf slaw (389kcal)

Ham hock, black pudding moBeetroot cured salmon, goats usse, wholegrain mustard slaw (573kcal)

Chicken liver parfait, bacon crumb, apple and sultana, malted bread loaf (875kcal) Compressed melon, Pimms jelly, Parma ham (142kcal)

Red lentil kofta, giant cous cous, beetroot, ras el hanout (v) (410kcal)

Red pepper cheesecake, parmesan, olive pinenut (v) (805kcal)



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Private Dining & Events

Minimum numbers 40

Main Course

Soft herb and citrus poached lemon sole, crab and salmon rosti, asparagus and green pea velouté (753kcal) - £56.00

Seared river trout, baby potatoes, tempura mussel, lobster sauce (311kcal) - £49.50

Pan fried seabass, puy lentil, chorizo, red pepper and parmesan gnocchi, coriander chutney (490kcal) - £53.00

Garlic and garam masala spiced lamb loin, Bombay potato, courgette and squash (839kcal) - £59.50

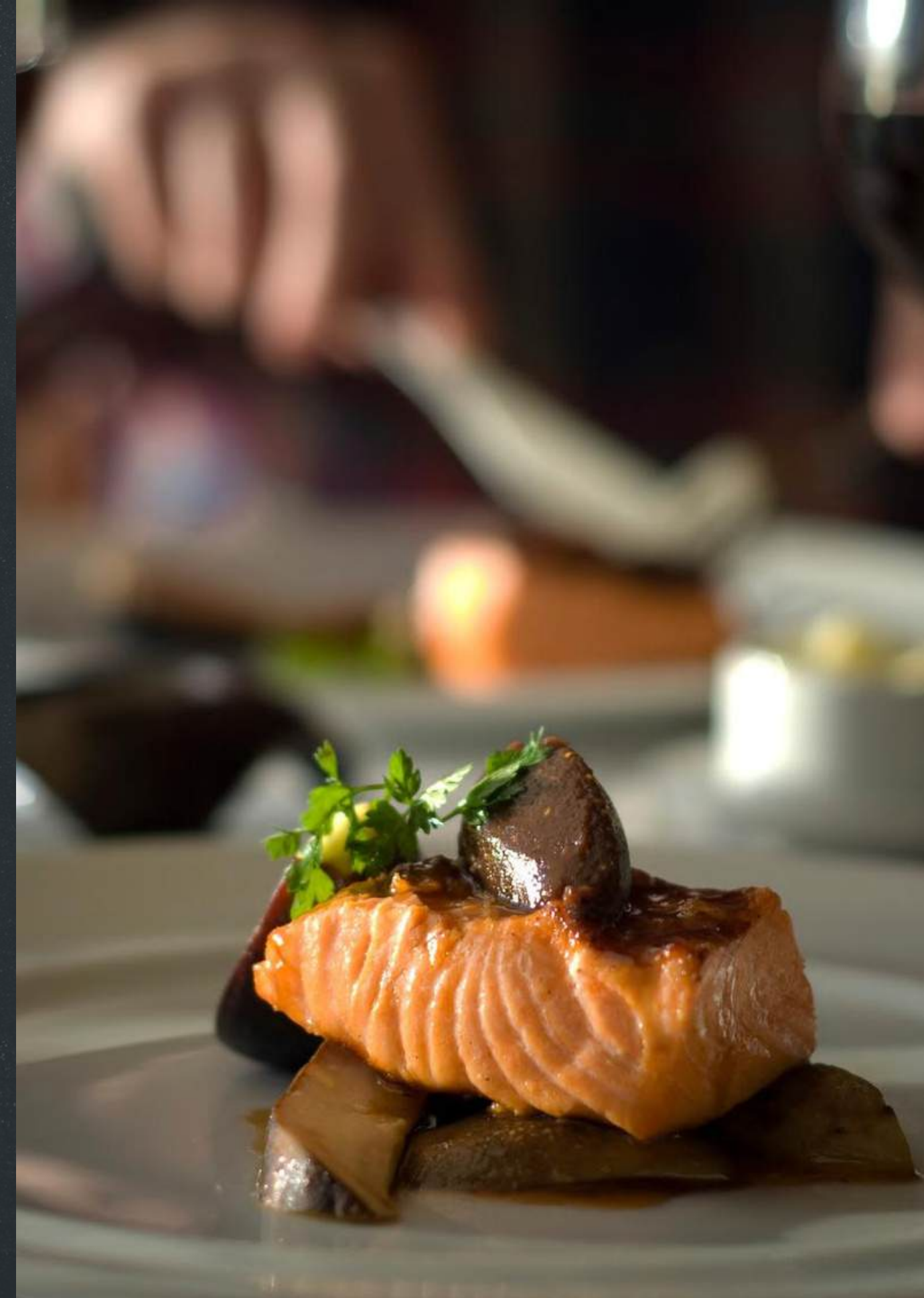
Taste of beef, slow cooked cheek, morel ravioli, fillet of Dukesmore, broad bean puree, anna potato, carrot terrine, real ale jus (879kcal) - £57.50

Corn fed chicken, brie and heritage tomato tart tatin, wilted spinach, tarragon cream(479kcal) - £52.00

Pan fried duck breast, pak choi, blood orange, garlic and chilli beans, passionfruit jus (647kcal) - £59.00

Duo of pork, belly, fillet, leek and potato hash, gooseberry ketchup, black pudding fritter (1212kcal) - £46.50

Pan fried chicken breast, rosemary roasted Jersey royals, bacon jam, baby gem, watercress puree (594kcal) -£48.00



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Private Dining & Events

Minimum numbers 40

Main Course - Vegetarian & Vegan

Broccoli, leek and blue cheese tart, watercress, apple and parmesan (v) (529kcal)

Cauliflower steak, apple textures, soaked raisins, roasted almonds, ras el hanout (vg) (179kcal)

Beetroot risotto, beetroot textures, goats cheese beignet (v) (768kcal)

Butternut squash, leek and mushroom wellington, hasselback potato and purple sprouting, garlic and shallot velouté (v) (430kcal)

Tofu, apple and sweet onion tart, mixed bea

Vegan menus available from £46.92



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Private Dining & Events

Minimum numbers 40

Desserts

Custard cherry tart, cherry jam, chocolate mascarpone (v)
(491kcal)

Salted caramel cannelloni, toffee sauce, honeycomb, popcorn (v)
(537kcal)

Lemon cheesecake, coconut, lemon curd, blueberries (v) (288kcal)

Strawberry panna cotta, baked white chocolate, almond (v)
(318kcal)

Treacle tart, poached pear, clotted cream ice cream (v) (486kcal)

Spiced scorched pineapple, coconut, raspberry, mango and chilli
salsa (vg) (220kcal) Passionfruit panna cotta, mango jelly,
blackcurrant (vg) (150kcal)

Chocolate brownie, crunchie, chocolate soil, raspberry sorbet (vg)
(398kcal) Banana loaf, caramelised banana, strawberry jelly,
peanut butter parfait (v) (809kcal)



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Trio of Desserts

Dessert Upgrade £7.90 per person

The Italian job - scorched lemon tart, chilled affogato & classic tiramisu (v) (370kcal)

Trio of cheesecakes - cookies/cream, white choc & strawberry, lemon meringue (v)(794kcal)

English delight- tipsy sherry trifle, Eton mess, chilled strawberry soup (v) (367kcal)

Rhubarb overload - rhubarb & custard sphere, warm rhubarb crumble, pink rhubarb & vanilla jelly, little jug of custard (v) (454kcal)

The 3 P's rule - warm peach tarte tatin, red wine poached pear, passion fruit sorbet (v) (258kcal)

In need of chocolate - dark chocolate & orange ganache, white chocolate & praline roche, caramelised chocolate dome (v) (718kcal)

Individual Cheese Plates - £8.50 per person

Capricorn goat's cheese served with jams and jellies (v) (552kcal)

Montgomery's cheddar, crusty farmhouse bread and butter (v) (768kcal)

Cornish blue with hot and spicy chutney (v) (791kcal)

Petit Four - £3.75 per person

Continental truffle selection (v) (70ckal)

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