

CAIGER & CO
CATERING

CORPORATE LUNCH MENU



OUR ETHOS

YOUR VISION, OUR EXPERTISE

Welcome to Caiger & Co, founded in 2010 by Alix Caiger.
Chef-lead catering backed by 14 years of event expertise.

At the core of our business is our team of event managers & chefs. We are a group of strategic thinkers, we approach events with a problem solving & innovative lens.

Caiger & co are synonymous with bespoke & elegant menus. We are renowned for our premium service & excellent attention to detail.

We build our menus by first looking at seasonality, then we source the best of local & artisanal ingredients. Our ethos is to create thoughtful & flavourful culinary experiences that create a story for our clients.

Our kitchen operates as a circular sustainability system, from sourcing to post-event, we work hard to minimise our impact.





THE PROCESS

1

**MEET YOUR EVENT
MANAGER**

You will be personally assigned your own dedicated Event Manager that will make sure to propose you the best seasonal menu according to your preferences and eventual guests' dietaries.

2

**PLACE
YOUR ORDER**

Once your menu choices, guests numbers and dietaries have been confirmed your order will be sent to our kitchen and our talented chef will do the magic!

3

WE DELIVER

Sustainability is at the heart of what we do and this is why we only use electric vans. We deliver your order at your preferred time, hot or cold, depending on your menu choices.

4

THE EVENT

You might need extra hands on site for speeding the service or helping with the drinks. This is why we work with an experienced team of waiters! Just ask your Event Manager and we will book the staff for you.

BREAKFAST & HEALTHY SNACKS

Pistachio & coconut granola pots, labneh, rhubarb compote

Coffee & almond overnight oats with cacao nibs, banana & coconut yoghurt

Seasonal fresh fruit & tropical salad, cashew yoghurt & activated seeds

Open bagel with whipped feta, sliced seasonal tomato, spicy green zhoug, savoury granola topping

Toasted Banana bread, tahini, chocolate spread, fresh berries and toasted walnuts

Gruyere & honey roast ham croissants

Homemade mini pastries and danishes

Truffled mushrooms on sourdough with pickled chilli, homemade creme fraiche and parsley oil with black pepper

American pancakes with berries, wild honey & homemade creme fraiche

Blueberry & nuts homemade granola bar with icing

Chickpea and corn picklets, smashed avocado, coriander and soft boiled egg

Raspberry, Medjool dates and coconut protein balls

Seasonal homemade fresh juices and smoothies served in individual glass bottles

SHARING BUFFET

Grilled beef sirloin in harissa oil with black pepper and smoked salt

Chicken winter panzanella salad with slow roast chicken, radicchio and sourdough croutons

Burrata grapefruit and asian pear salad with toasted hazelnuts

Smokey glazed salmon on shredded black cabbage with sriracha hot sauce and pickled radish

Roasted corn fed chicken supreme with stilton on a bed of baby spinach

Miso and maple aubergine steak, fudgey egg, fresh coriander and grilled lime

Beef bourguignon, bacon & mushrooms

Tarragon Chicken with Cream & Mushrooms

Chickpea, Pepper & Butternut Squash Tagine (VG)

SIDES

Steamed and charred tenderstem, gochugaru chili, miso truffle sauce

Seasonal garden salad with best of the seasonal leaves & flora, classic dijon dressing

Winter herby tabbouleh, pomegranate, fresh tomato and sweet chargrilled pepper

Spiced honey-glazed halloumi & fig salad, with best of leaves and classic dijon dressing

Lentil, radicchio and walnut salad with manuka honey

Glass noodles with shredded mangetout, beans, radish and cucumber with a sesame and chili dressing

Slow roast squash and sweet potato, marinated in paprika, maple syrup and smoked salt



DESSERTS

Platters of assorted Caiger & Co double chocolate brownies, lemon drizzle cake & toffee apple blondies

Raspberry and coconut traybake

Pear and almond frangipane tart

Normandy apple pie

Pear, chocolate and hazelnut tart

Ricotta chiffon cake with seasonal berries coulis

Lemon tart with fresh berries

Chocolate and hazelnut praline torte

Burnt basque cheesecake with passion fruit curd

Vegan spiced carrot cake with vegan mascarpone frosting

Chocolate espresso cake with cardamom praline buttercream

TESTIMONIALS

“FANTASTIC SERVICE! MOUTHWATERING SNACKS AND MEALS. OUTSTANDING CUSTOMER SERVICE! CHEF DHOROTEA AND BUTLER ALEX EXCEEDED OUR EXPECTATIONS.

THANK YOU FOR WHAT YOU DO. KEEP UP THE GOOD WORK. THANKS TO MANAGER MARTINA FOR ARRANGING THIS.”

**- GITA BOGUZAITE -
EMBASSY OF THE REPUBLIC OF LITHUANIA**

“WE RECENTLY HIRED CAIGER AND Co. CATERING FOR OUR OFFICE LAUNCH.

THEY HANDLED EVERYTHING ON THE EVENING INCLUDING SET-UP, CLOAKROOMS, BAR SERVICE AND CATERING, MEANING OUR TEAM WERE ABLE TO FOCUS ON GREETING GUESTS AND HOSTING. THE FOOD AND DRINK WAS DELICIOUS AND THE WAITING STAFF WERE SO PROFESSIONAL AND ATTENTIVE. WE HIGHLY RECOMMEND AND WILL BE USING THEM AGAIN FOR OUR NEXT EVENT!”

**- BETH EVERETT -
PATRIARCHE UK**

CAIGER & CO
CATERING

Book a Call

OFFICE
020 8560 2059

EMAIL
info@caigerandcocatering.co.uk

WEB
caigerandcocatering.co.uk

Keep up to date with the kitchen by following us on:

[@caigerandco](https://www.instagram.com/caigerandco)

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“Silver winner at the London Venue & Catering Awards 2021, Best Catering Company Covid-19 Response”

“Finalist and Winner of the London Catering Awards 2019 . Winner of the Lux Best Luxury Catering Company Southern England 2019”