

archie

FOOD EXPERIENCES

**OFFICE AND WORKPLACE CATERING
BROCHURE**

ABOUT ARCHIES

archies

Archies is a modern British catering company bringing bold, seasonal food to offices and corporate gatherings, and creative events across London and the Home Counties.

Not fussy, not formal, we're all about plentiful plates, punchy flavour, and authentic, social food experiences. Every menu is built around quality British ingredients and confident cooking, served in a way that feels relaxed, generous, and full of life.

From creative teams to large institutions, always with the same focus: great food, clear communication, and reliable delivery.

Bold flavours. Plentiful Plates. Social Food

ABOUT ARCHIES

A NOTE FROM WILL

I founded Archie's in 2008. Today, we deliver exceptional catering and event services for, corporate functions, and private gatherings across London and the Home Counties.

Driven by passion, energy, and a love of food, we craft modern British menus that reflect the seasons, showcasing locally sourced ingredients.

Our team of dedicated chefs and event managers will ensure that every plate is beautifully presented and every event is planned with precision.

Whatever the occasion, we will create a menu beyond your expectations.



BREAKFAST PACKAGES

Start the day well with one of our delicious breakfasts. We have something to make your morning extra special. Fresh, delicious, and ready to brighten your day!



Simple Breakfast

Freshly baked pastries - Seasonal Fruit £7.00

Classic Breakfast

Freshly baked pastries - Granola & yoghurt pot with seasonal compote - £8.00

Signature Breakfast

Freshly baked pastries - mini filled bagels - Bircher muesli with blueberries £12.50

Wellness Breakfast

Granola with coconut yoghurt & seasonal fruit compote - Vegan banana and pecan muffin - Seasonal fruit pot - £14.50



MAIN DISHES

Generously portioned sharing proteins, freshly prepared and designed to pair with our sharing salads for an easy buffet-style lunch.

Grilled Chipotle & Lime Chicken (GF, DF)

Serves 12 portions - £70.00

Maple & Pomegranate Salmon fillet (GF, DF)

Serves 8 portions - £80.00

Aubergine, Miso & Mozzarella Stacks with Balsamic

Serves 12 portions - £60.00

Celeriac Steaks with Chimichurri Salsa (VG, GF)

Serves 10 portions - £55.00

Sweet potato frittata with feta and herbs (V, GF)

Serves 12 portions - £40.00

SALADS

Fresh, seasonal salads designed for easy team lunches, meetings and buffet-style spreads. Pair with our main protein menu to build a generous, balanced lunch offering.

Each salad is £40.00 each and serves 8-10 portions

Classic Greek Salad

Cucumber, tomatoes, red onion, olives, feta, and a simple olive oil dressing

Chipotle Roast Squash

Quinoa, pickled red onion, jalapeños and fresh coriander

Grilled Miso Aubergine Salad

Baby kale, tomato and basil with a balsamic dressing

Beetroot, Apple and Shallot Salad

Crumbled goat's cheese and cranberries

Classic Caesar Salad

Baby gem, sourdough croutons, shaved parmesan, house Caesar dressing

Chargrilled Courgette & Butter Bean

Herb orzo, pomegranate seeds, herb dressing

Spiced Quinoa

Spiced cauliflower, roasted peppers, butternut squash, and herb tahini

Plant Power

Cracked bulgur, fresh herbs, black olives, tomatoes, radish, lemon dressing

Nudelsalat mit
Mandarinen, Erbsen
und Ei

Salat mit
Kartoffeln,
Zucchini und
Käse

Salat
Cherrytomaten

Salat
Kartoffeln
und Zucchini

Salat mit
Zucchini, Kartoffeln
und Zucchini



FOCACCIA, BAGEL & WRAPS

Freshly prepared, generously filled options designed for working lunches, meetings and relaxed sharing

**Each box serves approximately
5 - 6 people**

ARTISAN FOCACCIA

Each individual box includes 12 x 3.5 inch freshly made focaccia sandwiches

- Grilled chicken, chimichurri mayo - £45.00
- Miso aubergine, kimchi slaw (VG) - £45.00
- Rare roast beef, rocket & horseradish mayo - £55.00
- Parma ham, mozzarella, tomato and pesto - £60.00

CLASSIC SFC BAGEL

Each individual box includes 12 x 4" bagels

- Maple-glazed ham & Emmental cheese - £38.00
- Whipped goat's cheese & beetroot relish (V) - £34.00
- Pastrami, provolone & lamb's lettuce - £38.00
- Smoked salmon and cream cheese - £60.00

DELI WRAP

Each individual box includes 12 x halves of freshly made wraps

- Sweet potato fritter, lemon yoghurt & cucumber relish (V) - £39.00
- Tandoori cauliflower, basmati rice & mango chutney (VG) - £39.00
- BBQ pork, black beans & pineapple salsa - £49.00



GRAZING

Our grazing menu is created to be shared and enjoyed, with versatile formats that work equally well alongside sandwiches and salads, as a standalone spread, or as a more substantial bite for drinks receptions.

Classic Sausage Roll

12 pieces · £21.00

Grilled Chipotle & Lime Chicken (GF, DF)

12 pieces · £21.00

Harissa & Honey Marinated Chicken Skewer (GF)

12 pieces · £21.00

Ginger, Soy Marinated Salmon Skewer (GF)

12 pieces · £25.00

Maple & Pomegranate Salmon Fillet (GF)

12 pieces · £29.00

Mixed Pakora & Vegetarian Samosa (V)

12 pieces each · £28.00

Caprese Skewer (V,GF)

12 pieces · £29.00

Sweet Potato Falafel (VG, GF)

Serves 12 · £34.00

Tandoori Paneer Skewer with Raita (V, GF)

12 pieces · £29.00

BBQ Cauliflower Wings (VG)

12 pieces · £29.00

Seasonal Crudités with Beetroot Hummus (VG, GF)

Serves 12 · £29.00

AFTERNOON SNACKS

Perfect for sharing across teams
or as part of a wider working
lunch or have as your afternoon
treat during break out sessions.

12 PIECE MIXED SELECTION - £29.00

Lemon Drizzle

Dark & Fruity Flapjack

Sticky Toffee Lotus Biscoff

Morello Cherry Blondie

Ultimate Brownie

Espresso Caramel Brownie

CANAPES

Whether you're hosting a fully served canapé event or simply looking for a convenient drop-off option, we can provide a wonderful selection of delicious, beautifully presented canapés, perfect for events of any size.

MEAT

Vietnamese soy caramel chicken skewers with ribboned cucumber
Beef teriyaki skewers with toasted sesame seeds
Dukkah-crusted chicken skewer with beetroot hummus dip
Grilled chicken skewers with chimichurri dipping sauce
Beef carpaccio on Parmesan biscuits, basil cress
Smoked duck skewers with plum jam
Mango and chicken cup with cucumber and coriander
Mini sausage rolls with caramelised onion & pear
Quail Scotch egg with mustard mayonnaise
Mini Yorkshire puddings with horseradish cream, rare roast beef & micro basil
Mini duck sausage rolls with apricot ketchup
Lamb pasties
Salt beef bagel with Swiss cheese and sauerkraut

FISH

Blinis with Scottish smoked salmon, dill & caper cream cheese
Beetroot & gin cured salmon on seeded loaf with whipped dill butter and pink peppercorn
German rye bread, smoked Chalk Stream trout, pickled cucumber
Vietnamese prawn skewers
King prawn bites with toasted sesame seeds and sweet chilli jam

CANAPES

FISH

Mini bagels with dill soft cheese and smoked salmon

Spanish tortilla with roasted red peppers and tuna cream

Smoked mackerel pâté with cornichon on buckwheat and seeded crackers

Mini pizzas with tuna and black olive

Bagel with smoked salmon and dill cream cheese

VEGETARIAN

Vegetable samosas with mango chutney

Mini root vegetable pakoras with green coriander chutney

Pea, feta and mint frittata topped with whipped feta

Sweet potato & herb fritters with lemon yoghurt & coriander

Toasted focaccia with whipped goat's cheese, balsamic pearls & rosemary

Bocconcini, marinated asparagus & English tomato skewers with pesto

Pea and mint pikelet with whipped feta, quail's egg and espelette chilli salt

Roasted squash with whipped goat's cheese, black pepper & truffle on puff pastry

Caraway shortbread with whipped goat's cheese, local honeycomb & deep-fried sage leaves

Mini roasted pepper & harissa tarts

Tandoori paneer skewers

VEGAN

New potatoes bravas style with smoked almond romesco sauce

Chickpea flatbread crisps with beetroot hummus and black olive tapenade

Vegan tartlet with confit cherry tomato, micro basil and black peppe