

PIQUE

Catering Platters- S/S 2026

 @piquefood www.piquefood.co.uk



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PIQUE



Information

Our seasonally changing catering platters offer the perfect fuss-free solution to any event. They are all available for delivery within the M25 or for staffed events in London and beyond.

As standard, they arrive in card, fully compostable platter boxes where all you have to do is lift the lid. For our staffed events, we serve and display the food on our beautiful crockery.

All of our platters are made to order by our talented team of chefs, to ensure quality and freshness.

We recommend 1 platter per 3 people. I.e, if you are ordering a lunch for 21 people, we would recommend ordering 7 savoury platters.

Where we say 8-10 as a side, we would recommend everyone to have 2-3 side portions. If you're catering a group of 8 or less, we recommend ordering from our [individual bowls](#) or [hampers](#).

To order [click here](#) or email orders@piquefood.co.uk. Please place orders at least 48hrs in advance to guarantee we can deliver.

PIQUE



Breakfast Bakes

Freshly baked mini pastries (V, NF) £40

Assortment of 18 mini pastries

Pastel de Nata (V, NF) £36

12 freshly baked Portuguese custard tarts

Banana bread with biscoff, toasted seeds & berries (DF, V, NF) £45

10 slices



Hazelnut & vanilla vegan danish pastries (VE) £35

10 pastries

Ham / Leek & gruyere filled croissants (NF) £45

12 x handmade filled croissants

Sweet Breakfast Pots

Greek yoghurt with seasonal fruit compote & gingerbread granola (V,GF) £45

8 pots of yoghurt with a jar of seasonal compote and bag of house granola

Coconut yoghurt with seasonal fruit compote & gingerbread granola (VE, GF) £45

8 pots of yoghurt with a jar of seasonal compote and bag of house granola

Apple and pecan bircher muesli with almond butter and seasonal compote (V, GF) £48

8 pots of apple and pecan Bircher topped with almond butter and seasonal

Chocolate chia & oat breakfast pot with cherries and coconut yoghurt (VE, GF) £48

8 pots of dark chocolate chia pudding, sweetened with cherry compote and coconut yoghurt with toasted hazelnuts

Açaí berry, banana & peanut butter smoothie bowl (VE, V, DF, GF) £52

8 pots with berries & granola

Seasonal fruit platter / pots (VE, GF, NF, DF) £45

Serves 8-10

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Brunch Bagels

12 x 3.5inch poppy seed bagels

- Smoked salmon, pickled red onion & cream cheese (NF) £60
- Bacon, avocado & chilli jam (NF, DF) £55
- Cucumber, jalapeno cream cheese & crispy onions (V, NF) £55
- Mix of the above: £60

Bacon, egg, sriracha & spring onion bagel (NF, DF) £55

12 x 3.5 inch poppy seed bagels

Egg mayo & sriracha bagels (V, NF, DF) £50

12 x 3.5 inch poppy seed bagels

Brunch Protein Pots

Smoked Salmon & Soft Boiled Egg Pot (DF, GF) £55

8 pots of soft boiled egg, smoked salmon, roast sweet potatoes, seeds & dukkah

Avocado & Soft Boiled Egg Pots (GF, V) £50

8 pots of soft boiled egg, avocado, roast sweet potato, slow roast tomato & dukkah

Avocado, slow roast tomato, cajun sweet potato & spinach pot (VE, GF) £45

8 pots of avocado, roast sweet potato, slow roast tomato & dukkah

Brunch Toasts

Smashed avocado and peas on sourdough with tahini, sesame & radish (VE, V, DF) £50

8 sourdough toasts

Whipped herby soft cheese on sourdough with dukkah & slow roast tomatoes (V) £50

8 sourdough toasts

Smoked salmon paté on rye with pickles & herbs (NF) £50

8 sourdough toasts

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Nibbles

Seasonal arancini with herby aioli (V, NF) £55

20 arancini balls

Goat's cheese, onion marmalade & thyme mini quiches (V, NF) £50

8 x 8.5 cm quiches (can be halved on request)

Caramelised onion & thyme sausage roll (DF, NF) £70

20 sausage rolls



Crayfish rolls with tabasco, lemon aioli & herbs in a mini brioche loaf (NF) £55

12 rolls

Sweet potato & goats cheese frittata (GF, NF, V) £50

With herby aioli & pickled onions 20 slices

'Nduja scotch eggs with herby aioli (NF, DF) £55

10 halves of soft yolked scotch eggs herby aioli dip

Smoked salmon open mini bagels with dill mayo & pickled red onions (NF, DF) £55

12 mini bagels

Freshly Baked Focaccia (NF, DF, VE) £25

12 focaccia bites

Dips (500ml) £17.50 each (serve 10-12)

Pea & mint butterbean hummus with toasted seeds (VE, GF, DF, NF)

Roasted red pepper & walnut muhammara (VE, GF, DF)

Baba Ganoush with basil, nigella & marinated courgette (VE, GF, DF, NF)

Whipped feta with honey & crunchy chilli oil (V, NF)

Herby aioli (V, GF, NF)

Tzatziki (V, GF, NF)

Seasonal crudité (VE, NF, GF) £15

500ml bowl

Charcuterie & brie board with pickles, fruit, chutney & Peter's Yard crackers (NF) £70

Serves 8-10

Spinach, feta & mint filo parcels with tzatziki (V, NF) £50

12 filo parcels (can be made vegan)

PIQUE



Sandwiches & Wraps

Pastrami baguette with mustard mayo, pickles, emmental & rocket (NF) £55

12 x 3 inch baguettes

Roast chicken baguette with piripiri mayo & sundried tomato (NF, DF) £55

12 x 3 inch baguettes

Buffalo mozzarella baguette with Kalamata tapenade, summer veg, basil & aioli (V, NF) £50

12 x 3 inch baguettes

Lemongrass chicken bahn mi with tamarind mayo & pickled rainbow veg (NF, DF) £50

12 x 3 inch baguettes

Turkey club wrap (NF) £55

12 mini wraps filled with roast turkey, bacon, avocado, tomato & lettuce

Miso, lime & peanut roasted chickpeas wrap with cucumber & herbs (VE, DF) £50

12 mini wraps

Chicken Caesar wrap with gem lettuce, parmesan, pickled red onions (NF) £55

12 mini wraps

Pea falafel wrap with pickled red cabbage & hummus (VE, NF) £50

12 mini wraps

Smoked salmon, pickled red onion & cream cheese (NF) £60

12 x 3.5 inch poppy seed bagels

Egg mayo & sriracha bagels (NF, DF, V) £50

12 x 3.5 inch poppy seed bagels

Selection of mini sandwiches (NF) £45

4 triangles of each flavour: Egg & spring onion mayo; Smoked salmon, dill mayonnaise; Somerset cheddar & chilli jam; Coronation chicken



PIQUE

Meat & Fish

Rotisserie chicken with mojo rojo, spring onions & herbs (GF, DF, NF) £65

Serves 8-10

Beef tagliata with salsa verde, parmesan & rocket (GF, NF) £85

Serves 8-10

Roasted trout with apricot harissa, preserved lemon & herb salsa (GF, NF, DF) £85

Serves 8-10

Miso glazed trout with toasted sesame, gochujang aioli & lime (GF, NF) £85

Serves 8-10

Honey & herb marinated chicken with jalapeño garlic yoghurt (GF, NF) £68

serves 8-10

Coronation chicken with toasted almonds & pickled apricots (DF, GF) £65

serves 8-10

PIQUE



Salads & Veg

Orzo salad with sun dried tomato pesto, roasted summer veg, basil & parmesan (V) £55
serves 8-10 as a side (can be made vegan)

Burrata with tomatoes, pickled shallots, pine nuts, basil & sherry vinegar dressing (V, GF) £60
serves 10-15 as a side

Roasted sweet potatoes with miso chickpeas, peanuts, lime, cucumber & herb salad (VE, GF) £55
serves 8-10 as a side

Herby-spiced rice salad with, toasted almonds, raisins & pomegranate seeds (GF, VE, DF) £55
serves 8-10 as a side

Ultimate potato salad with mustard mayo, pickled onions & chives (GF, V, NF, DF) £55
can be made vegan, serves 8-10 as a side

Roasted courgette with butterbeans & quinoa, toasted pine nuts, feta & mint (V, GF) £55
serves 8-10 as a side

Super greens salad: radish, peas, mint, parsley, pomegranate molasses, pitta chips (VE, DF, NF) £55
serves 8-10 as a side

Summer slaw with herbs, candied nuts & honey mustard dressing (VE, DF, GF) £50
serves 8-10 as a side

Chicken & kale Caesar salad with focaccia croutons (NF) £60
serves 8-10 as a side

Greek salad: cucumber, olives, red onion, oregano, tomato, feta (GF, V) £60
serves 8-10 as a side

Giant cous cous with chickpeas, pickled apricots, spring onion, herbs & pomegranate (NF, V, VE) £55
serves 8-10 as a side

PIQUE



Sweet

Double chocolate brownie bites (V, NF) £50

40 of our iconic, slightly salted brownie bites

Banana bread with biscoff, toasted seeds & berries (DF, V, NF) £45

10 slices



Pistachio, orange & dark chocolate tiffin (VE, GF) £45

20 vegan & gluten-free, pistachio topped tiffin pieces

Scones with jam & clotted cream (NF, V) £40

12 buttermilk scones with Rodda's clotted cream & jam

Pique rocky road (GF, DF, NF) £45

20 pieces with cranberries, toasted coconut and biscuit

Date caramel, espresso & oat bars (GF, DF, NF) £45

10 slices

Carrot cake with cream cheese frosting & candied pecans (V) £45

10 slices

Lemon buttermilk cake with fresh berries & pistachios (V) £45

10 slices

Vegan dark chocolate and Maldon sea salt cookies (VE, NF) £40

10 large soft baked cookies

Peanut & date energy balls (VE, GF) £40

20 Energy balls

Seasonal fruit platter / pots (VE, GF, NF, DF) £45

Serves 8-10

PIQUE



Afternoon Tea

Selection of mini sandwiches £45

4 triangles of each flavour: Egg & spring onion mayo; Smoked salmon, dill mayonnaise; Somerset cheddar & chilli jam; Coronation chicken

Smoked tomato & chive scones with herby ricotta (NF, V) £40

12 tomato and chive scones

Crayfish rolls with tabasco, lemon aioli & herbs (NF) £55

12 rolls

Caramelised onion & thyme sausage roll (DF, NF) £70

20 sausage rolls

Scones with jam & clotted cream (NF, V) £40

12 buttermilk scones with Rodda's clotted cream & jam

Dark chocolate, muscovado & hazelnut teacakes (VE, V, DF) £40

12 teacakes

Pistachio, orange & honey madeleines (V) £40

12 madeleines

Lemon buttermilk cake with fresh berries & pistachios (V) £45

10 slices

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Canapés

Pea arancini with smoked tomato aioli (V, NF)

Chorizo & apricot sausage rolls (NF, DF)

Herby sweet potato & goat's cheese frittata (GF, V, NF)

Whipped goat's cheese crostini, thyme roasted grapes & honey (V, NF)

Scotch quail eggs with herby aioli (NF)

Pea blini with herby ricotta & quail's egg (V, NF) *

Coconut & lemongrass chicken skewers with sweet chilli & crispy onions (NF)

Seared beef tartare, on a crispy wonton, pickled shimeji & gochujang (NF) *

Miso trout skewer with pickled radish, black sesame & wasabi (NF, GF)

Brown butter cornbread with green mole, pickled chili & feta (NF)

Spiced carrot hummus and crispy curry leaf cucumber cups (VE, GF, NF, DF) *

Mushroom bahn mi in a brioche bun (VE, NF, DF)

Smoked salmon open mini bagels with dill mayo, pickles & capers (NF, DF)

**only available for staffed events, not available for delivery*

From £3.50 (POA) with a minimum of 25x per canape

PIQUE



Sweet Canapés

Double chocolate brownies (V, NF)

Mini Victoria Sponge with cream & berries (V, NF)

White chocolate, miso & pink peppercorn fudge (GF, V, NF)

Mini berry & toasted coconut pavlovas (V, NF, GF)

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Services

Delivery

We can deliver our menus anywhere within the M25. They will arrive in compostable card boxes, delivered within a 30 minute time slot of your choice. **From 7am-6.30pm.**

[CLICK TO ORDER ONLINE](#)

Styled and served events

Our friendly and professional events team is on hand to create a styled breakfast display, complete with crockery, food served on platters & serving ware.

Picnics

From April-October, we operate a picnic events service where we can set up a beautiful picnic spread in a park or garden. To see more info, click [here](#).

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Testimonials

“HUGE thank you to you girls for making the day so perfect. Will definitely be recommending you to family and friends, as will many of the company.”

“We just wanted to say big thank you for another successful event. The food and set up was great as always and everyone had a great time and delicious food. Different team members had the different favourites but I think it goes without saying that Brownies have won all the awards second time in the year!”

“Just a quick message to thank you for our delicious picnic. It went down brilliantly, particularly the coronation chicken. We're already talking about a picnic for Royal Ascot next year.”

“I just wanted to say a HUGE THANK YOU for today! You saved the day, literally I will leave a glowing review for Pique as honestly, you and the team have been brilliant. Thanks ever so much and I look forward to using Pique in the future.”

“We had a lovely time, the food was outstanding, and it was beautifully set up. We will definitely use you in the future, thank you for sorting it out for us at such short notice.”

“It was all wonderful, thanks. The set up was very cute and the food was delicious! Would highly recommend Pique as the whole process has been excellent, the set up was perfect and the food was absolutely delicious! Thanks Pique team!”

As featured in The Times, The Telegraph, The Financial Times, Tatler, Time Out

www.piquefood.co.uk | @piquefood | 020 3876 6560

Get in touch to book

Or order online here

Email: orders@piquefood.co.uk

Phone: 0203 876 6560

Mobile: 07593 544143

Website: www.piquefood.co.uk

As featured in The Times, London On The Inside, The Telegraph, The Financial Times, Tatler, Time Out, The Daily Mail, The Observer

PIQUE



Commitment

CARBON LIMITING DELIVERIES

We have invested in electric vehicles for delivering hampers around London, minimising our carbon foot print wherever possible on delivery.

EMPLOYEE FOCUS

With paid overtime and a holiday lieu day scheme, our employees are able to benefit from a healthy work / life balance, this paired with our wellness program enables us to sustain a happy team.

MADE TO ORDER

Not only does our production method of preparing all dishes to order ensure the quality we're known for, it enables us to minimise waste of raw and prepped ingredients

RESPONSIBLY PACKAGED

Our deliverable offering is all packaged into home compostable or easily recyclable materials. We haven't used a gram of plastic for packaging since 2017.



REPURPOSING UNSOLD FOOD

We partner with a national surplus food organisation, Too Good To Go to ensure all edible food ends up not being wasted!

TOO GOOD TO GO

We have also recently introduced 'Too Good To Go', a free app that lets consumers rescue unsold food from businesses to save it from going to waste. Would-be wasted food is packaged into surprise 'Magic Bags', sold to customers through the app, then collected by the customer.

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