

CATERING



catering@fegocaffe.co.uk

PLATES

MAIN PLATES

MEATS & ROASTS

- 1.5kg-2kg serves
8-10 guests
- Whole Roast Chicken** 4-6 guests 17.5 each
• 24 Hour brine, chicken salt
- BBQ Chicken (Boneless)** • House 30/kg
dry rib Kansas style BBQ sauce
- Picanha (Rump Cap)** • 'Biltong' dry rub, hot 80/kg
smoked, our flatbreads & chimichurri
- Salt Beef** • House cure, pickles, 75/kg
sauerkraut, sourdough
- Porchetta (Italian Roast Pork)** • Rolled 55/kg
belly w/ fennel seed, chilli & herb, our focaccia & salsa verde
- Hot Smoked Salmon (One Side)** 65/kg
• Cape Malay spice, toasted coconut

OVEN BAKES

- 8-10 guests
- Aubergine Parmigiana** v • Fried aubergine, 55
pomodoro, mozzarella & breadcrumbs
- Vegetable Lasagne** v • Squash, 55
ricotta, spinach & sage

BITES & PIECES

- 10 guests
- Breaded Chicken Tenders** 30pc 55
• Buffalo hot sauce
- Chicken Schnitzel** 20pc • Salsa Verde 80
- Panko Breaded Fish Goujons** 20pc 60
• Tartar sauce
- Chickpea Falafel** vg 30pc • Beetroot tahini, 45
hazelnut dukka & soft herbs
- Fried Oyster Mushrooms** vg • Garlic aioli 60
- Halloumi Steak** v • Rose harissa & honey glaze 70

SIDES

10 guests

- Crudités, Hummus, Tahini & Flatbread** vg 35
- Smashed Roasted Potatoes** vg 40
- Roasted & Marinated Mediterranean Vegetables** vg 45
- Roasted Broccoli** vg • Chilli & Lemon 45
- Roast Cauliflower** vg • Tahini & salsa verde 45

SALAD PLATES

CHOOSE ONE VARIETY

Small 50	8-10 guests	Medium 65	12-15 guests	Large 80	18-20 guests
-------------	----------------	--------------	-----------------	-------------	-----------------

Caesar • Coş lettuce, cheese, white anchovy, sourdough croutons & house Caesar dressing

Asparagus & Feta v • Asparagus, feta, gem, rocket, sun-dried tomato, aubergine, pomegranate, pumpkin seeds & lemon dressing

Roasted Butternut & Couscous v • Roasted butternut, toasted pumpkin & sunflower seeds, feta, sweetcorn, olives, heritage carrot, grilled red onion, rocket, couscous & house dressing

Chopped Cucumber & Tomato vg • Tomato, cucumber, peppers, onion, parsley, olives, avocado & lemon dressing

Quinoa vg • Avocado, tomato, chicory, pickled & roasted beets, tenderstem, green beans, watercress & house dressing

Asian Noodle vg • Rice noodle, green beans, smacked cucumber, Chinese leaf, tenderstem, carrot, peppers, coriander, sesame & crispy shallot

Mexican vg • Avocado, jalapeno, butternut squash, pickled onion, gem lettuce, charred corn, red rice, black beans, roast peppers, & fried corn tacos

Tuna • Smashed potatoes, tenderstem, green beans, gem, chicory, rocket, cherry tomato, avocado, butternut squash, red rice, soft herbs & house dressing

Classic Potato Salad or Classic Coleslaw v

VEG & VEGAN PLATES

min 10 guests

25/p

CHOOSE ONE MAIN

Oyster Mushroom Shish vg • Tahini zhoug & warm pita
or **Halloumi Steak** v • Rose harissa & honey glaze

SERVED WITH

Marinated Olives vg • Fennel seed, chilli & lemon

Lebanese Pickles vg • Dill, turmeric & mustard seed

Labneh w/ Confit Tomatoes vg • Harissa, thyme & oregano

Marinated Peppers vg • Smoked almond gremolata

Green Beans vg • Chraime dressing & sunflower seed

Roast Cauliflower vg • Pickled raisin salsa verde

Aubergine Babaganoosh vg • Toasted pine nuts, confit garlic & fried basil

Whipped Hummus vg • Smoked paprika & za'atar

Chickpea Falafel vg • Beetroot tahini, hazelnut dukka & soft herbs

CATERING



catering@fegocaffe.co.uk

POKE

min 20
guests

15/p

BUILD YOUR OWN WITH A CHOICE OF EITHER

Cured Salmon or Crispy Tofu **VG** or Marinated Aubergine **VG**

SERVED WITH

Sushi Rice **VG**

Edamame **VG** • Smacked Cucumber **VG** • Pickled Ginger **VG** •
Ponzu Carrot **VG** • Avocado **VG**

Sriracha **VG** • Kewpie Mayonnaise **V** • Tamari Soy **V**

Crispy Shallots **VG** • Mixed Sesame **VG** • Wasabi Peanuts **VG**

PLATTERS

FOCCACIA SANDWICHES

10-12
guests

CHOOSE UP TO TWO VARIETIES **24pc** 90

Pastrami • Sauerkraut, emmental, Russian dressing, dill pickle

Chicken Ceasar • Pulled chicken, truffle, pancetta, parmesan,
confit garlic & gem

Club • Pulled chicken, bacon, mayonnaise, tomato, gem

Halloumi **V** • Confit tomato, tarragon mayonnaise, avocado,
rocket

Bhaji **VG** • Spiced Bhaji, coconut yoghurt, pickled onion, crispy
shallot, tamarind, gem & coriander

Cauliflower **VG** • Ras El Hanout, tahini dressing, pink onion,
smacked cucumber, chilli oil, watercress, soft herb

BRIOCHE SLIDERS

10-12
guests

CHOOSE UP TO TWO VARIETIES **20pc** 90

Grain Fed Beef • Burger sauce, American cheese

Peri Peri Chicken • Coriander yoghurt, chilli jam

Kentucky Fried Chicken • Confit tomato & smashed avocado

Halloumi **V** • Harissa honey, tahini & rocket

DESSERT

FRUIT PLATTER

10
guests

Tropical, Berry & Passion Fruits **V** 70

MINI DESSERTS

10-20
guests

CHOOSE ONE VARIETY **20pc** 80

Date, Tahini & Dark Chocolate 'Rolo Yoghurt' **VG**

Eaton Mess **V**

Lemon Tart **V**

Chocolate Mousse **V**

DISHES

10
guests

50 each

Coca Cola Sticky Toffee Pudding & Butterscotch **V**

Basque Cheesecake **V**

Pavlova, Vanilla Mascarpone & Berries **V**

Lemon Tart **V**

Chocolate Mousse **V**

PASTRIES

8-10
guests

ASSORTED PLATTER **10pc** 35

Croissant **V**

Almond Croissant **V**

Pistachio Croissant **V**

Pain Au Chocolate **V**

BAKED GOODS

8-10
guests

ASSORTED PLATTER **10pc** 35

Milk Chocolate & Sea Salt Cookie **V**

Coconut Bun **V**

Pecan & Dark Chocolate Brownie **V**

Banana Bread **VG**

Whipped Cream Cheese & Walnut Carrot Cake **V**

Chocolate & Hazelnut 'Ferrero Rocher' **V**

CATERING



catering@fegocaffe.co.uk

LITTLE LEGENDS

PLATES

10
guests

Pasta Bakes • Mac n cheese **v** or 45
Tomato & cheddar **v**

PLATTERS

10
guests

Breaded Chicken Tenders 55
Battered Fish Goujons 55
Mozzarella Sticks **v** 45
Classic Sandwiches • Tuna mayonnaise or Egg **v** 45
or Ham or Cream cheese & cucumber **v**

SIDES & SWEETS

10
guests

Classic or Sweet fries **VG** 35
Crudities **VG** 30
Whole Fruit Bowl **VG** 35
Cookies **v** 35
Brownie Squares **v** 35

EXTRAS

CROCKERY

T&C
apply

Going glam? We've got some seriously swoon-worthy ceramic platters that scream "hostess with the mostest." But glam comes with logistics:

Hire Fego's own ceramic 5/platter
platters & bowls

- A refundable deposit equal to 10% of the total catering bill is required in advance.
- £20 collection fee (unless you return them to us, no biggie)

DELIVERIES

Delivery charge on all orders, 10
because drivers aren't magic unicorns

HOW TO ORDER

CHOOSE YOUR GRUB

Minimum order is £200. Smaller order?
Give us a shout and we'll see what's
possible, but no promises, darling.

EMAIL US

catering@fegocaffe.co.uk

PAYMENT

Booking more than 30 days out? We
need a 25% deposit to save your slot
Full payment is due 14 days before
the event.

Let's make your event totally delicious & joyfully effortless.

Big food. Big love. Zero drama.
The Fego Catering Team

CATERING



catering@fegocaffe.co.uk

TERMS & CONDITIONS

1. CROCKERY OPTIONS

Option 1: Insta-Worthy Disposable Packaging

All food is delivered in high-quality, eco-friendly disposable containers. **The cost of this packaging is included in the menu pricing.** No additional packaging or service charges apply.

Option 2: Permanent Platters & Bowls (Hire Service)

Food is presented on Fego's own ceramic or permanent serving ware.

- A **hire fee of £5 per platter or bowl** will apply and will be confirmed upon receipt of your order.
- A **refundable deposit equal to 10%** of the total catering bill is required in advance.
- An inventory of all hired items will be recorded at both delivery and collection.
- Any missing or damaged items will be charged at full replacement value and deducted from the deposit.
- The deposit will be **fully refunded within 7 working days of return**, provided all items are returned in good condition.
- A **£20 collection charge** applies unless the customer returns all hired items to a Fego location.
- Customers opting to return items themselves must confirm this with Fego at the time of order.

2. DELIVERY & COLLECTION CHARGES

- A **flat delivery charge of £10** applies to all orders.
- For orders using permanent platters and bowls, a **collection fee of £20** will apply unless all items are returned to a Fego location by the customer.
- All return arrangements must be agreed with Fego at the time of ordering.

3. MINIMUM ORDER VALUE

- The minimum order for all catering bookings is **£200** (excluding delivery, collection, and hire charges).
- Fego reserves the right to decline orders that do not meet this threshold.

4. CANCELLATION POLICY

- **7 or more days'** notice: **No charge.**
- **4-6 days'** notice: **50%** of the total catering cost will be charged.
- **Less than 4 days'** notice: **100%** of the total catering cost will be charged.
- All cancellations must be confirmed in writing.

5. DEPOSIT & PAYMENT POLICY

- For events booked more than **30 days in advance**, a **25% deposit** is required to secure your order.
- **Full payment** is due **14 days prior** to the event date.

- Deposits are refundable in accordance with the cancellation policy and subject to the safe return of any hired items.
- No booking will be confirmed until the deposit has been received.
- We reserve the right to cancel any unconfirmed booking after this deadline.

6. MENU CHANGES & SUBSTITUTIONS

- We do our best to ensure all items are available as listed. However, from time to time, supplier issues may affect ingredient availability.
- Should substitutions be necessary, we will contact you in advance to discuss alternatives.
- No changes will be made without the client's agreement.

7. LATE AMENDMENTS BY CLIENT

We will always try to accommodate last-minute changes. However, **requests made within 72 hours of delivery** may not be possible and **may incur additional charges.**

8. ALLERGIES & DIETARY REQUIREMENTS

- It is the client's responsibility to **inform us of any allergies** or dietary requirements at the time of booking.
- While we take care to reduce the risk of cross-contamination, all food is prepared in a kitchen where allergens are present.
- Therefore, we cannot guarantee that any item is entirely allergen-free.

9. OWNERSHIP & LIABILITY

- Once food has been delivered and accepted by the client, Fego assumes no further responsibility for storage, handling, or consumption.
- The client accepts full liability for food safety from the point of delivery onward.

10. RIGHT TO REFUSE OR CANCEL ORDERS

Fego reserves the right to decline or cancel orders at our discretion. This may include orders that:

- Do not meet our minimum order value
- Exceed our production or staffing capacity
- Fall outside our delivery zones
- Are deemed impractical due to operational constraints

11. PAYMENT TERMS

- Full payment is required in advance unless otherwise agreed in writing.
- Fego reserves the right to withhold delivery if payment has not been received in accordance with agreed terms.