



Olive & Bloom
GRAZING

**CORPORATE
CATERING**

WHO WE ARE

We are Olive & Bloom Grazing!

We create the most mouth-watering grazing platters, full of an abundance of delicious, fresh, local produce.

Combining the finest ingredients with contemporary styling, our platters are perfect for corporate entertaining.

Based in Haslemere, we deliver to homes, offices and venues in parts of Surrey, West Sussex and Hampshire.





WHAT WE OFFER

Whether it's a corporate lunch, annual event, new product launch, or a virtual team meeting, you can choose from our wide range of boxes and platters to suit your needs. We can cater from 1 to 100 people!

The produce we use has been thoughtfully sourced to ensure the very best taste combinations and we pride ourselves in supporting local suppliers and small-batch, independent makers.

HOW IT WORKS

We have a wide range of grazing options to choose from, please see our menu overleaf.

We are always happy to have a chat and talk you through our options and can tailor the platters to suit your needs, theme, brand and event. We cater for all dietary and allergy requirements.

We deliver direct to your office or venue; the set up of the platters takes minutes, so we can be in and out in a flash!





MENU – SAVOURY PLATTERS

Classic Grazing Platter - laden with artisan cheeses, the finest charcuterie, olives, a selection of antipasti, fresh seasonal fruit and vegetables, served alongside crackers and chutneys.

Serves 6-10 | £100

Classic Vegetarian or Vegan Grazing Platter - artisan cheeses (vegan cheese option), falafel, olives, a selection of antipasti, fresh seasonal fruit and vegetables, served alongside crackers and chutneys.

Serves 6-10 | £100

Breakfast Grazing Platter – filled to the brim with the freshest, most delicious Danish pastries from SODT Bakery, homemade banana bread, waffles, filled bagels, yoghurt & granola pots and lashings of fresh fruit.

Serves 6 | £80

Bagel Platter – this beautiful platter includes 15 bagel halves with 3 different fillings (two meat and one vegetarian/vegan option).

15 halves | £60

Houmous & Crudités Platter – this platter brings all the colour to the table! Zinging with brightly coloured fresh vegetables served with houmous bowls topped with pumpkin seeds.

Serves 8 | £65

Canapé Platters – these platters offer the perfect light bite to accompany a drink and work well for parties, team events and drinks receptions. All our canapés are handmade on the day of your event and beautifully presented. Please see our selection [here](#).

30 canapés per platter | £55



MENU – SWEET PLATTERS

Homemade Brownies & Berries Platter – 36 homemade brownies (a mixture of plain chocolate and chocolate orange brownies), alongside mini meringues and fresh berries for the perfect dessert or treat.

36 Brownies | £65

Lemon Drizzle Bites – zesty, homemade lemon drizzle bites presented beautifully on a platter with fresh blueberries.

30 bites | £35

Coffee & Walnut Bites – a delicious coffee sponge topped with coffee flavoured butter icing and chopped walnuts.

30 bites | £35

Fresh Fruit Platter – this really is a showstopper! Bursting with fresh, seasonal fruit it makes the perfect dessert or Breakfast Platter accompaniment.

Serves 8 | £65

Specific dietary requirements

Where possible we try to accommodate all dietary requirements and can tailor most of our platters to a vegetarian, vegan or gluten free diet.

Plates, cutlery, napkins and bamboo tongs

Add bamboo plates, wooden cutlery and napkins to your order from £1.60 per person. We also supply bamboo tongs for a sustainable and stylish way to serve the platters (£2 for 6).



MENU – GRAZING BOXES

We offer a selection of grazing boxes suitable for 1, 2 or 4 people; beautifully presented and hand-tied with an olive ribbon. We can add a handmade gift tag with personal message if required. These make perfect team or client gifts and are hand-delivered locally.

Classic Grazing Box – three artisan cheeses, charcuterie, olives, a selection of antipasti, fresh seasonal fruit and vegetables, served alongside crackers and chutney. Also available in vegetarian, vegan and gluten free.

Serves 2-4 | £45

Serves 4-6 | £68

Breakfast Grazing Box – filled with delicious Danish pastries from SODT Bakery, waffles, filled bagels, yoghurt & granola pots and lashings of fresh fruit.

Serves 2-4 | £338

Serves 4-6 | £55

Postal Breakfast Box – for those based further afield our Postal Breakfast Box is a great option, perfect for virtual team meetings, or online workshops. Filled with croissants, jam, waffles, a granola pot, Teapigs Everyday Brew tea temples, nuts, fruit and oat bars.

The box is securely packaged and sent via Royal Mail.

Serves 2 | £38.00 (includes overnight postage)

Homemade Brownie Boxes – An indulgent box of homemade chocolate brownies, served with nuts and fresh berries. Choose from plain chocolate or chocolate orange brownies.

Box of 6 | £16

Box of 12 | £26

MENU – GRAZING BOXES

Sandwich Lunch Box – filled with freshly made sandwiches, typically with 3 fillings, homemade sausage roll, homemade chocolate brownie, fresh fruit, dried fruit, nuts and orange juice.

Serves 1 | £14 (minimum order of 6 boxes)

Single Serve Grazing Bowl – filled with 3 delicious local cheeses, charcuterie, fresh and dried fruit, nuts and Peter's Yard crackers. Also available in vegetarian and vegan. (See picture right)

Serves 1 | £13 (minimum order of 6 bowls)

(£11 per bowl for 21 bowls and over)





BESPOKE BOXES

We've created a number of boxes perfect for corporate gifting. Whether you're looking to reward your employees, impress a new client, enjoy a lunch over zoom or a send a box of homemade brownies to be enjoyed over coffee, we have something to make you stand out and show your clients and employees you care.

This photo shows a project where we created 50 bespoke brunch boxes for Dr Craft Cosmetics, where we sourced mandarin themed produce and packaged it alongside Dr Craft Mandarin Skincare products. These boxes were sent across the UK to journalists and influencers in the beauty trade.

CLIENT TESTIMONIALS

“Absolutely amazing! 10/10 service, the boxes looked, smelt and tasted incredible. Lisa was super helpful and was happy to adapt the boxes to different dietary requirements. Would definitely recommend Olive & Bloom to everyone.”

Jess, Marketing, Ellipsis Brands

“A big thank you for catering our events the other week. The food looked amazing and I had some fantastic and very positive feedback from the delegates.”

Natasha, Liphook Equine Hospital

"I just wanted to say a big thank you for the lunch yesterday. The whole team absolutely loved it. It definitely had the wow factor and was demolished quickly!"

Andy, Ivy House

"I just love working with the lovely ladies at Olive & Bloom. Lisa & Rachel are always so happy to work flexibly and promptly with our brief and create stunning food to complement our tablescapes. They are responsive, creative, professional and a pleasure to deal with. Oh yes, and the food is amazing!!"

Ellie, dressfordinner.co.uk





ABOUT US

We are Lisa and Rachel, great friends and founders of Olive & Bloom Grazing. Established in 2020 we continue to go from strength to strength, building a loyal customer base and branching out into larger events and corporate catering.

We love our jobs and this shines through in our creative grazing platters, delicious food and excellent customer service.

We hold a 5 star food hygiene rating from Chichester District Council and are fully insured.

HOW TO GET IN TOUCH

Lisa Twidell and Rachel Phillips

Olive & Bloom Grazing

07748 962440 | 07502 141113

oliveandbloomgrazing@gmail.com

oliveandbloomgrazing.co.uk

