

CATERING

With over 10 years experience catering at festivals and events across the UK, our focus has always been on quality ingredients. We specialise in vegetarian and plant-based catering, and offer a diverse and original menu that's influenced by cuisine from around the world with a grounding in seasonal UK produce.



We work with organic, ethical suppliers and will source ingredients as local to you as we can. We can serve up to 200 guests per meal in a buffet style.

We'll bring a fully equipped kitchen set-up or we can work from an on-site kitchen. Compostable serveware can be included on request.

SAMPLE BUFFET MENU

MAINS

Moroccan Squash & Apricot Tagine
Indian Black Daal Makhani

SALADS

Pomegranate Tabouleh
Middle-Eastern Coleslaw
Kachumber Salad

SIDES

Grilled Flatbread Mezze
Samosas & Pakoras
Wholegrain Rice

DIPS

Lemon & Coriander Hummus
Za'atar Butterbean
Aubergine Pickle



Ask us for the full list of options and choose your perfect menu! We're flexible and will be sure to accommodate your tastes and dietary requirements.

We can provide an tea and coffee service, as well as a selection of delicious cakes and pastries, with plenty of vegan and gluten free options. If you're making a weekend of it, or have guests staying late, we're also more than happy to offer an additional evening meal or next day breakfast.

A food tasting session can be arranged in advance of the event for an additional fee.

If you're interested in hiring us to cater for your event or wedding, get in touch for a quote:

hello@onceinabluemooncafe.com