



Spring and Summer Lunch Menus

We pride ourselves in creating bespoke menus for every client.

Isalie can cater in all locations, whether it be a business courtyard or boardroom, private residence or woodland area.

All events, large or small are set-up with thoughtful design and careful attention to detail. We specialise in beautiful, well-presented menus, working breakfasts, lunches, sandwiches, salads and more.

Our food is always made fresh on the day and never.

Always using the fresh, locally sourced ingredients, where possible.

We also offer options for guests with special dietary needs.

Guests with gluten-free, vegetarian, or vegan lifestyles are catered for.

Based in Berkhamsted, we cater for events across Hertfordshire and Buckinghamshire.



Isalie Ltd BLT&SRC Broadwater Lower Kings Road Berkhamsted HP42AL

We hold a 5* health and hygiene certificate.

All of the 9 major allergens are present in our kitchen in one form or another.

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Grab and Go Sandwich and Salad Bags

Salad Box Bags

Chicken Caesar or Mozzarella, Tomato and Basil salad box

Isalie brownie

Real crisps and a piece of fresh fruit

11.50

Sandwich Lunch Bag

Your choice of sliced bread sandwich or ciabatta

Isalie brownie

Real crisps and a piece of fresh fruit

11.50

Simple Business Buffet Lunch

Fresh sandwich selection

Handmade pork and pickle sausage rolls

Handmade vegetable tarts (v)

Lemon loaf and fruit platter

14.50

Individual Grazing Box

Our delicious grazing boxes are packed with meats, cheeses, fruits, and grazing snacks.

Our meats and cheeses are a mix of British and European.

Each box comes with a little bag of fresh bread and crackers.

Vegan and vegetarian boxes available

15.50



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Fork Feast Table

Choose six items from the list below!

20.50 per person

Extra items are £2.50 pp

Feast Grazing Menu Items

Meat

Charcuterie platter (gf)

Roasted honey cured bacon quiche

Coronation chicken bowl with toasted seeds and pomegranate (gf)

Vegetarian and Vegan

Caramelised onion and goats cheese quiche (v)

Roasted tomato and burrata tarts with basil oil (v)

Smashed avocado and feta crostini with chilli oil (v)

Smashed falafels with pitta, crudites and roasted onion hummus (v/ve)

Roasted vegetable platter with gremolata dressing (gf,v/ve)

Spiced cauliflower with parsley, crunchy seeds and pomegranate (gf,v, ve)

Salads

Carrot, apple and cheddar coleslaw (gf,v)

Trio of tomatoes with olives and balsamic glaze (ve, gf)

Rigatoni and roasted vegetable and a caper dressing (v)

Crunchy beetroot, honey roast carrots, chickpeas and seeds (gf,v, ve)

New Potato with homemade clotted cream and chive mayo (gf,v,)

Sweet Treats

Blueberry and ricotta muffins; Beetroot brownies (gf,v,)

Greek yogurt and berry tarts; Fruit platter (gf,v, ve)



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Frequently Asked Questions

Dietary requirements:

You will be asked to advise us of any special requirements when booking. All vegan and vegetarian lunches are possible. We will do our best to accommodate this.

Allergen information will be provided on the labels.

For severe allergies, we cannot guarantee an entirely allergen free environment in our kitchen and ask that we not have the responsibility in catering for these candidates.

Do you have any other menus?

We are extremely flexible and can develop bespoke menus for all clients, to suit all tastes.

We also have breakfast, brunch, grazing table, and extensive afternoon tea menus.

How will our event feast arrive?

Your food will be delivered in fridge friendly boxes or on white crockery, directly on to your event room table. Please take the utmost care opening the boxes. We recommend making sure there is enough fridge space to keep your food chilled prior to your meeting if you are storing them.

Do you supply disposables?

We try to operate a green policy so do not send out disposable tableware or cutlery.

All formal lunches can be supplied with crockery plates if needed.

Standard Delivery times are:

Brunch 10am -12.30

Lunch: 11.30- 2pm

We will communicate a delivery window normally the day before delivery if a specific time is not given. Please let us know when ordering if you have a specific delivery request and we will do our best to accommodate this.

What is your Hygiene Rating?

We are proud to say we received another 5 Star Rating from Dacorum Borough Council in June 2023.

We are also fully insured.



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