

Autumn & Winter 2025

Corporate Menus

We pride ourselves in creating bespoke menus for every client.

Isalie can cater in all locations, whether it be a business courtyard, music or filming location, boardrooms or private residences.

All events, large or small are set-up with thoughtful design and careful attention to detail.

We specialise in beautiful, well-presented menus.

Our food is always made fresh on the day, always using the fresh and 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.

Minimum order 20



Isalie Catering

Berkhamsted Tennis and Squash Rackets Club HP42AL

Tring Park Cricket Club HP236HA

Tring Athletic Cricket Club HP235NT

We hold a 5* health and hygiene certificate.

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

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Breakfast

Mixed Platter

Freshly baked pastries

*Granola, fruit and yogurt

Fruit Platter

£10

*Contain Nuts

Simple Grab and Go Lunch

All bags will be labelled with the delegates name and chosen lunch items

Ciabatta or Salad

Crisps

Fruit and Brownie

£11.50

Simple Business Buffet Lunch

Fresh sandwich selection

Handmade pork and fennel chutney sausage rolls

Handmade vegetable tarts (v)

Lemon loaf and fruit platter

£14.50

Afternoon Tea

Sandwich Selection

Smoked salmon and dill crème fraiche on rye

Seasonal fruit tart

Scones with clotted cream and jam

Cake of the week

£17.50



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Cold Fork Feast Table

Choose six items from the list below!

21.50 per person

Extra items are £2.50 pp

Meat

Charcuterie, roast tomatoes, artichokes and pickles

Maple roasted chipolatas with nigella seeds

Poached chicken with a maple and Caesar dressing toasted pumpkin seeds ^{gf}

Salmon and seafood plate ^{gf}

Vegetarian and Vegan

Cheese Plate with roasted grape chutney and crackers ^v

Beetroot and goats cheese tart ^v

Roasted shallot hummus, bread, vegetables and tortilla chips ^{v, ve}

Stuffed peppers with grains ^{gf, v, ve}

Red Fox cheese and lentil picnic rolls ^v

Salads

Heritage beetroot, winter Leaves, pear, clementine and toasted chestnuts ^{gf, ve}

Roasted vegetable pasta with harissa dressing ^v

*Winter Waldorf Salad ^{gf, v, ve} contains walnuts

Cranberry and sprout slaw ^{gf, v}

Sweet Treats

Included

Cake of the week, Cookies, Flapjacks or Brownies



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TERMS AND CONDITIONS

Orders

Due to the fresh nature of our produce, returns of perishable goods cannot be excepted. Should there be an incorrect or spoiled item in your delivery or on your event table, we must be informed within 1hr of the produce being received to offer replacements or refunds. Images of defective or incorrect items will be required.

Minimum order

Our minimum order for all deliveries is 20

Cancellations and Order Changes

Once a client has received their confirmation from Isalie, they have 5 days before delivery to cancel or make amendments. Beyond this time, we are unable to process any changes.

Food and Produce

As our produce, stock and garnishes are sourced weekly and can be seasonal, they are subject to availability and substitutions. Although most items on our menus are handmade by us, there may be changes to stock. However, we will also use an alternative or make more of another menu item to compensate.

Food Handling

When lunches and feasts are received, they need to be consumed within 4 hours, on the same day. It is the responsibility of the client to dispose of the food if kept unrefrigerated beyond 4 hours, to comply with UK Food Standards. By agreeing to our terms and conditions, the client is agreeing to dispose of any food after this set time. Isalie will not be held responsible for any adverse reactions to our food consumed after this time.



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Dietary Requirements and Allergies

Please notify us of any allergy and dietary requests upon ordering your menu choices. However, we cannot accommodate serious allergy requests due to the high risk of contamination. If you, or your guests/clients have a severe allergy, please be aware that we cannot guarantee if a product is completely free from traces of the main 16 allergens listed below:

Celery; Cereals containing gluten (including rye, wheat, barley and oats); Crustaceans; Eggs; Fish; Lupin; Milk; Molluscs; Mustard; Tree Nuts (including almonds, hazelnuts, walnuts, Brazil nuts, cashews, pecans, pistachios and macadamia nuts); Peanuts; Sesame seeds; Soybeans; Sulphur dioxide and Sulphites.

Isalie are not responsible for any adverse reactions to our food if we have not been forewarned of any allergies or dietary requirements in the booking process

Social Media

Unless our clients explicitly ask us not to use images of their lunches or feasts for their event, we reserve the right to use them on our social media platforms.

Deliveries

The delivery time for your menu will be agreed upon ordering. Isalie will always aim to deliver 15 minutes before the food is due to be eaten, to ensure that it is of maximum freshness. However, in some instances traffic and circumstances beyond our control derail that.

What is your Hygiene Rating?

We are proud to say we received another 5 Star Rating from Dacorum Borough Council in June 2025

We are also fully insured.



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