Introduction

KUDOS is the onsite catering company at Resource For London (RFL) and we are committed to providing food and refreshments for your events in a safe manner for both you and your staff. Some of the options we have considered for mitigating the risks are as follows:

- Touch free food options; pre-packed food to avoid contact
- All staff trained on Covid-19 safety methods
- Enhanced cleaning schedules
- The purchase of goods from authorised suppliers with controls in place to reduce the risk of contamination

We are happy to send you the C19 Risk Assessment we undertake when preparing your order.

For any questions about catering, please contact KUDOS at gm.rfl@kudosknowhow.co.uk

May we advise you that whilst the menu is correct at the time of printing, there may be a need to change certain sandwich fillings and items as seasons and availability allow.

Our team are always on hand to discuss bespoke catering events you may wish to hold. Do not hesitate in asking us how we can assist you in whichever event it is you have in mind.

Please be advised that a minimum spend required.
HOT DRINKS, JUICES, PRESSÉS & SOFTS

We only use coffee that is Fairtrade and made using traditional roasting and blending methods. Our premium quality Arabica beans have a dark and intense roast which produces a rich dark chocolate and caramel flavor with a hint of roasted hazelnuts; perfect when blended with milk. All our teas are from India, East Africa and Ceylon.

Unless otherwise requested, all hot and cold beverages will be served in disposable cups. A notice will be put out asking all clients to pour their own drinks using a provided hand covering and to sanitise after each use. A member of staff can be added for an additional cost for a minimum of 4 hours.

Tea & coffee, £2.20 pp
Freshly brewed Fairtrade coffee and a selection of Fairtrade tea and herbal infusions

Tea, coffee & biscuits, £2.95 pp
Freshly brewed Fairtrade coffee and a selection of Fairtrade tea and herbal infusions

Tea, coffee & cake, £4.60 pp
Freshly brewed Fairtrade coffee and a selection of Fairtrade tea and herbal infusions

Tea, coffee & Danish, £6.00 pp
Freshly brewed Fairtrade coffee and a selection of Fairtrade tea and herbal infusions, Danish and muffins, fruit juice and chilled tap water

Chilled tap water (per litre), £0.65

Fruit juices (per litre), £2.60
A choice of: orange, apple, pineapple or cranberry

Freshly squeezed juice (per litre), £9.00
A choice of: orange, apple or grapefruit

Spring water (750ml), £2.25
A choice of still or sparkling

Sodas (330ml cans), £2.10
Pepsi, Tango orange, Sprite
BREAKS & EXTRAS

On arrival, £6.00 pp
Freshly brewed Fairtrade coffee and a selection of Fairtrade tea and herbal infusions, orange juice, chilled tap water, mini Danish and muffins

Add bacon or sausage bap, £4.50 pp
Fresh baked 5” baps with British best back bacon or Lincolnshire sausage and tomato ketchup or brown sauce. Served on a platter.

Mid-morning, £3.95 pp
Freshly brewed Fairtrade coffee and a selection of Fairtrade tea and herbal infusions, chilled tap water, biscuits, apples, bananas

Afternoon break, £4.60 pp
Freshly brewed Fairtrade coffee and a selection of Fairtrade tea and herbal infusions, chilled tap water, cake

Breakfast buffet, £9.15 pp
Ham and cheese croissant, smoked salmon and cream cheese bagels, wholemeal muffin and fruit skewers
A menu designed with the present climate in mind. Each item is sealed at point of production to reduce the risk of contamination and with our customers’ safety in mind. All items will be served in a brown bag and can be named and labelled for reduced hand contact.

The sandwich lunch bag, £8.50
An individually packaged baguette or sandwich (a selection of the following five fillings; Ham and tomato, Cheese and pickle, Coronation chicken, Egg mayo and cress, Tuna mayo and cucumber)
   - Packet of crisps
   - Health bar
   - Fresh fruit juice

The pasta lunch bag, £8.50
Tuna, dill and sweetcorn pasta pot or Chicken coriander and bacon pasta pot
   - Packet of crisps
   - Health bar
   - Fresh fruit juice

The salad lunch, £8.50
A honey roast ham and piccalilli or Smoked mackerel and celeriac slaw or Roasted Mediterranean vegetables and line grilled halloumi box salad
   - Packet of crisps
   - Health bar
   - Fresh fruit juice

The ploughman’s lunch, £9.50
Chefs quiche with fresh garden salad or Cheese and pickle sausage roll with fresh garden salad
   - Packet of crisps
   - Health bar
   - Fresh fruit juice

See our extras page for additions to your selected package.
BENTO BOXES

Our in house bento boxes are produced with you in mind. Careful consideration given to hygiene at all times of production.

Roasted chicken breast, £9.95
Baby gem, bacon lardons, croutons, Caesar dressing

Roasted Mediterranean vegetables, £9.95
Crisp garden leaves, orzo pasta in pesto dressing, line grilled halloumi

Peppered mackerel, £9.95
Lime and coriander noodles, pickled vegetables, Soy dipping sauce

Smoked chicken, £10.50
Vegetable ribbons in lemon oil, Edamame bean and Garden pea salad, tomato dressing

See our extras page for a selection of additions to your package.
THE SANDWICH LUNCH

This package includes four delicious sandwiches made from our finest sliced bread, a fruit basket and a selection of tortilla chips, £8.50

Simple old school lunch box sandwich fillings: two slices of fresh white or brown bread and a trip down memory lane.

Just the finest sliced Cheddar cheese and pickle, half with just cheese no pickle (one piece per person)

Roasted ham and mustard, half just ham (one piece per person)

Egg mayonnaise (one piece per person)

Tuna and sweetcorn (one piece per person)

Cucumber and chicken (v) (one piece per person)

Sliced roasted turkey and sweet mustard (one piece per person)

Served with:
Tortilla chips
Health bar

See our extras page for a selection of additions to your package

VF/GF/NF available on request.

All packages will be prepared and served on a covered platter or each food item can be individually pre wrapped at 50p extra per person.
SANDWICH LUNCH WITH FANCY BREADS

This package includes four delicious pieces made with our finest artisan bread, a flapjack and selection of tortilla chips, £9.95

Selection of filled artisan breads and sandwiches:

- Sliced chicken, English mustard mayo, served in a demi baguette (one piece per person)
- Baked English ham, rocket salad, served in a multigrain loaf (one piece per person)
- Tuna flakes, sweetcorn, dill mayonnaise, served in a tortilla (one piece per person)
- Hummus, shredded red peppers, falafel, served in a ciabatta (vg) (one piece per person)
- Cajun mixed beans, iceberg lettuce, lime dressing, served in a spinach tortilla wrap (v) (one piece per person)
- Mature Cheddar, farmhouse tomato relish, served in rosemary scented focaccia (v) (one piece per person)

Served with:
- Tortilla chips
- Flapjack

VF/GF/NF available on request.

Packages will be prepared and served on a covered platter or each food item can be individually pre wrapped at 50p extra per person.
VEGETARIAN MENU

This package includes three pieces per person, two vegetarian light bites, mixed leaf salad, chocolate brownie and popcorn, £15.00

Selection of sandwiches:
- Compressed cucumber and minted cream cheese, served in a white loaf (v)
- Chickpea, iceberg lettuce, harissa dressing, served in a tortilla wrap (v)
- Mature Cheddar cheese, sun-dried tomatoes, served in a wholemeal loaf (v)

Light bites:
- Baby plum tomatoes, black olive and Mozzarella skewers (v)
- Mini vegetable tartlets (v)
- Mixed chef’s salad
- Chocolate brownies
- Sea salt popcorn

Vegan menu available on request

Selection of sandwiches:
- Roasted red pepper, hummus, cucumber ribbons, served on ciabatta (VG)
- Vegan cheese, pickle, tomatoes, served in seeded baguette (VG)
- Cheese (vegan cheese), tomato chutney, cucumber, served in a baguette
- Hummus, grated carrot, falafel, served in a tortilla wrap (VG)

Light bites:
- Selection of falafel bites (one per person)
- Roast vegetarian skewers (one per person)
- Fruit platter
- Vegan crisps
- Slice of cake (VG)

All packages will be prepared and served on a covered platter or each food item can be individually pre wrapped at 50p extra per person.
**SANDWICHES & LIGHT BITES**

This package includes four delicious pieces per person with a mixture of bread with a choice of six fillings, two light bites, seasonal fruit platter, tortilla crisps with dips and one slice of cake per person, £14.50

**Selection of filled artisan breads & sandwiches: (one piece per person)**

- Baked gammon ham and Cheddar cheese ploughman's, served in a demi baguette
- Salami, mayonnaise, sliced gherkin, wholegrain mustard, seasonal leaves, served in multigrain loaf
- Peppered mackerel, lemon mayonnaise, baby gem, served in a tortilla
- Roast turkey, apricot jam, bacon, baby spinach, served in ciabatta
- Beetroot, hummus, cucumber, mixed leaves, served in stone baked white bread (v)
- Egg mayonnaise, mustard cress, rosemary scented focaccia (v)

**Light bite options:**

- A selection of marinated BBQ chicken breast spears (one per person)
- Vegetable crudités and dips (VG) (four pieces per person)
- Crispy baked tortilla crisps
- Seasonal fruit platter for the group (two pieces per person)
- A slice of cake (one per person)

VF/GF/NF available on request.

All packages will be prepared and served on a covered platter or each food item can be individually pre wrapped at 50p extra per person.
BREADLESS PACKAGE

This package includes a selection of three delicious protein salads, smoothies and raw nuts, £14.00

Three salads

Rainbow roasted beetroots with goats’ cheese crumble, torn mint leaves, roasted red pepper

Mackerel, cucumber, radish and black pepper with edamame beans, tomatoes, basil and lemon oil

Poached chicken with kale, dried cranberry and cracked wheat salad, toasted walnuts

All salads are served with a side of dressing.

Add protein to any of the above salads

Lemon thyme smoked chicken - £2.50 per person
Roasted salmon - £3.50 per person
New York deli beef pastrami - £1.95 per person

Smoothie option:

Guava, carrot and melon smoothie or Kiwi fruit, spinach, cucumber and lime smoothie shot glass

Undressed, raw mixed fruit and nuts

Really feel like you need that bread? Add artisan bread and butter for only £1.95 per person.

All packages will be prepared and served on a covered platter or each food item can be individually pre wrapped at 50p extra per person.
FINGER FOOD

The Finger Buffet £16.05 pp
Please choose 7 items

Meat
Spiced chicken skewers with dipping sauce
Duck spring rolls with dipping sauce
Mini filled Yorkshire pudding
Mini pork pies
Mini sausage roll
Selection of quiche tarts

Fish
Marinated salmon and prawn wrap
Mini fish cakes with tartare sauce
Mini smoked salmon bagels
Salmon goujons
Mini fish and mushy pea rösti

Vegetarian
Little pizza bites
Vegetable samosas
Selection of quiche tarts
Vegetable spring rolls
Falafel with yoghurt and mint dip

Sweet
Mini assorted fruit tarts
Selection of macaroons
Mini cheesecake selection
Mini brownie bites
Fresh fruit skewers
Chocolate dipped strawberries

VF/GF/NF available on request.
COLD BUFFET

One main course (including vegetarian option), £19.50 pp
Minimum 10 persons. Our cold fork buffet is a choice of one main item and includes one seasonal salad, a selection of freshly baked breads and one dessert.

Three main course (including vegetarian option), £24.25 pp
Minimum 10 persons. Our cold fork buffet is a choice of three main items and includes one seasonal salad, a selection of freshly baked breads and one dessert.

MAIN - FROM THE FARM
Thai spiced marinated beef in a light chilli and ginger dressing on a bed of noodles
Baked Wiltshire ham with homemade fruit chutney
Poached chicken strips, marinated in a curry mayonnaise with apricots and raisins
Chargrilled chicken tikka breast on a bed of sweet potato with chunky tomato salsa
Watercress, sundried tomato, smoked bacon tart
Strips of turkey pan-fried in sesame oil, served on a bed of bean shoot salad

MAIN - FROM THE SEA
Smoked haddock, leek and shallot quiche
Salmon fillets with ginger, lemongrass and coriander dressing
Sweet chilli king prawns on a noodle salad, served in a Chinese bowl
Poached salmon fingers, beetroot wedges, watercress dressing
Coley fillet with salsa verde, mixed salad

VF/GF/NF available on request.
COLD BUFFET

MAIN - FROM THE FIELD (V)
Roasted butternut squash, red onion and mozzarella (V)
Pea, leek, feta and mint frittata squares (V)
Stilton, broccoli and banana tart (V)
Chargrilled Halloumi and roasted vegetable skewer with pesto dip (V)
Spiced potato, lentil and mustard seed filo parcels (V)

FROM THE SALAD PATCH
Roasted beetroot, baby pousse, shallots, finished with feta (V)
Coleslaw with a light mayonnaise, topped with sesame seeds and coriander (V)
New potato, rocket, spring onion, wholegrain mustard dressing (V)
Classic Greek salad, topped with pumpkin seeds (V)
Penne pasta, red pesto, Mediterranean vegetables (V)
Roasted Conference pear, wild rocket and fennel salad (VG)
Tomato and red onion salad with a herb dressing (VG)
Orange scented tricolour couscous with dried raisins (VG)

SWEETTOOTH DESSERTS
Chocolate orange tart, candied orange peel (V)
Passion fruit panna cotta, crème Anglaise (V)
Strawberry mousse, strawberry jelly, fresh strawberry slice (V)
Seasonal fresh fruit bowls (VG)
Raspberry and white chocolate cheesecake, mixed berry sauce (V)
Chocolate toffee trifle served in glasses (V)
Fruits of the forest Eton mess (V)

VF/GF/NF available on request.
HOT BUFFET

One main course (including vegetarian option), £23.10 pp
Minimum 10 persons. Our hot fork buffet includes one main item and two accompaniments, a selection of freshly baked breads and one dessert.

Three main course (including vegetarian option), £27.85 pp
Minimum 10 persons. Our hot fork buffet includes three mains and two accompaniments, a selection of freshly baked breads and one dessert.

FROM THE FARM
Beef steak, leek and onion pie
Fragrant Thai green chicken curry, roasted peanuts and coriander
Moroccan lamb tagine, coriander, flaked almonds
Beef lasagne

FROM THE SEA
Fisherman’s pie topped with creamy Cheddar mash
Teriyaki salmon pieces on a bed of bean shoots, pak choi, plum dressing
Pan-fried cod fillet, lemon zest and dill

FROM THE FIELD (V)
Chickpea and potato chat samosas on a bed of herbed lentils (V)
Sweet potato and lentil spiced curry in coconut milk (VG)
Macaroni, Cheddar cheese and tomato bake (V)

FROM THE VEGETABLE PATCH
Steamed new potatoes with chopped chives (VG)
Herbed couscous (V)
Vegetable medley – carrot, swede, cabbage, broccoli (VG)
Mixed Chef’s salad (V)

SWEET TOOTH DESSERTS
Sticky toffee pudding, toffee sauce (V)
Triple chocolate mousse, popping candy, chocolate shard (V)
Seasonal fresh fruit bowls (VG)

VF/GF/NF available on request.
Available on request

HOT & COLD CANAPÉS
(Minimum 20 people)

BOWL FOOD
(Minimum 30 people)
EVENING DRINKS

J De Telmont Grand Reserve NV, France, £38.25
One of the few remaining, family owned Champagne houses, De Telmont produces this excellent non-vintage in a medium bodied, soft and fruity, classically yeasty style.

Philippe Dublanc Sparkling Brut Blanc De Blanc, France £24.25
Characterised by its elegance of bouquet and finessed palate, Philippe Dublanc is a wonderful French bubbly for any light-hearted gathering, proving Champagne doesn’t have the monopoly on fizz.

Marques De Caldo Macabeo, Vino De La Tierra Castilla, Spain £16.25
Fresh, floral aromas reminiscent of aromatic herbs such as anise and fennel, the smooth and velvety palate is fruit driven.

Marques De Caldo Tempranillo, Vino De La Tierra Castilla, Spain, £16.25
Classic Tempranillo notes of dark cherry and blackcurrant are lifted by a hint of dried flowers and spice. Superbly balanced, the fruits of the forest flavours are perfectly complemented by soft tannins.

Beck’s beer, £4.25

Fruit juices (per litre), £2.75
A choice of: orange, apple, pineapple or cranberry

Freshly squeezed juice (per litre), £5.95
A choice of: orange, apple or grapefruit

Springwater (750ml), £2.50
A choice of still or sparkling

Coconut water (per litre), £7.00

Sodas (330ml cans), £2.00
Pepsi, Tango orange, Sprite
PAYMENT Ts & Cs

KUDOS no longer offers any credit accounts at RFL. All events must be paid seven days prior your event. Please contact TBC for full details.

Payment
VAT is applicable for all quoted prices at the statutory rate. All prices are quoted excluding VAT.

Prepayment will need to be received at least five days before the event date. If KUDOS has not received full payment, the order will not be honoured and you will be liable for full cancellation charges. If you do not have an account with us, you will be asked to pay for a booking fee for all orders.

If your event or catering delivery is confirmed less than one month before date of delivery, then KUDOS will raise an invoice requiring full payment of all monies due (non-refundable), to be received seven days before the event or catering delivery date.

If the event or catering delivery is confirmed more than one month before delivery or event date, then KUDOS will raise an invoice equaling 50% of the value of the order. This invoice (deposit invoice) must be paid within seven days of the invoice. The balance of the monies (the final 50%) will be due in cleared funds seven days before the event or catering delivery date.

Our customer service team will contact you regarding payment. Credit terms can be arranged. This will take approximately 10 days and will need you to complete our credit application and return to us for approval.

Our terms of business require payment within seven days of the date of the invoice. KUDOS reserves the right to charge two percent above the RBS base rate on all overdue invoices.

We accept all major credit cards except American Express. We will also accept cleared funds via BACS.

All information will be sent prior the booking.
All prices quoted herein are valid for two weeks from contract date.

Orders need to be emailed to gm.rfl@kudosknowhow.co.uk seven days (Monday – Friday), prior to required delivery. Due to the presence of wheat and nuts and gluten in our kitchen, we cannot guarantee the absence of contamination in any of our dishes. Therefore, if there are any allergens, please be sure that a disclosure is arranged.

If an order is made with less than 72 hours’ notice, there is a possibility for the exact product to be sold and an alternative will be made to ensure the goods to be delivered. Please be sure to call TBC to confirm your selection and if an alternative is arranged.

Claims for shortages, loss and damages should be made at the time of delivery but in any event no later than 24 hours’ of delivery for investigation.

Last minute requests/amendments will be dealt with as effectively as possible. KUDOS will accommodate the best we can, although it may not always be possible due to the nature and constraints of our business. You must give 48 working hours’ notice for cancellations. We will only accept written cancellation notices. Failure to do so will result in the full price being charged.

Our office hours are 8.00am - 4.30pm Monday to Friday. Please contact us between these times should you wish to speak directly to a member of our team.

Our company policy states that all hot food needs to be consumed within two hours of leaving the oven. Cold food is to be consumed within four hours (if not refrigerated) once delivered to site. KUDOS will not be liable for food consumed after this time.

KUDOS will not be liable for any loss due to any circumstances which include, but not exclusively, breakdown of machinery, failure of supply of electricity or other utilities, leakage of water, fire, flood, explosion, strike or labour dispute, external road or building works, Government restrictions, Force Majeure, act of terrorism or any circumstances outside the control of KUDOS which may result in it being unable to perform its obligations.

No liability is accepted for loss, damage or consequential loss, except to the extent required by law caused by KUDOS failing to perform its obligations (whether that failure is due to negligence on the part of KUDOS, its officers, employees or due to other causes), but nothing herein shall exclude KUDOS obligation to pay compensation for death or personal injury as required by law.

Any feedback must be received by KUDOS in writing not more than 48 working hours following delivery of the order to the General Manager, gm.rfl@kudosknowhow.co.uk.
C19 ADDITIONAL INFORMATION
THE NEXT NORMAL

Helping you navigate beyond COVID-19 and redefining service for the workplace, venues, restaurants, cafes and events.

KUDOS
The COVID-19 pandemic has changed the world and we must rewrite the rules and challenge this limited way of thinking. If we play by the old rules we simply won’t adapt to or overcome life’s new challenges as we chart our way through life’s ‘next normal.’

Society, business and industry have always operated in a highly rigid manner. Something is right or wrong, good or bad, a success or a failure, and so forth.
We have been working hard in preparation for the safe return to business and it is our priority to ensure a safe working environments for your employees, visitors and clients and our staff, suppliers and customers.

Our mission at KUDOS is to reimagine, recreate and innovate our business and strike a new balance in this unfamiliar post-lockdown world between public health, sustainable growth and how we manage our partnerships, relationships, emotions and wellbeing.
We have teamed up with the experts at Safer Food Scores who are environmental health experts with more than 40 years’ experience in the field of infection control and legal compliance.

Not surprisingly, everyone’s perceptions of hygiene and safety standards have recently changed and it is our responsibility to give staff and customers confidence that things can get back to the next normal in a safe manner.
Together we have covered all eventualities and levels of risk and we are implementing a COVID-SAFE UK Standard in our venues, workplaces, restaurants and cafes which is primary authority assured.

The safety of visitors, your employees, and our teams is our number one priority and we have created a systematic and comprehensive approach to help prepare for and implement changes to your daily operations and ensure our teams have had full training prior to re-opening.

We will work closely with all of our partners to implement best practice to reduce the risk of COVID-19 spread and create a tailored plan that gives reassurance to returning workers, staff and customers for when you reopen.
To inspire confidence and spread knowledge, all of our COVID-19 HSE documentation is available for our partners to review and includes the following information:

- Safe Operating Methods
- Risk Assessments
- Fitness and Return to Work Procedures
- Venue Templates
- Self Audits
- Mandatory Posters and Display Information including physical distancing
- COSHH information
- HSE Signage and screening
- IT and Technology information including pre-ordering/payment