

Cabana Corporate Catering

Including catering for workshop days, courses etc.

We offer freshly prepared, locally sourced and organic menus. As much as possible we use our own, home-grown, organic produce. This is grown by a year-round team of amazing volunteers.

Our food is healthy, fresh and delicious. If there is anything you would like especially, we can cater for any requirements, dietary or taste preference!

All our catering is served from the onsite Cabana Cafe (dining available in here for smaller groups) or from buffet tables in the Eco Park Barn or Atrium. In the summer your delegates can take their lunch outside and sit in the Atrium, or take a walk out onto the site. In the winter, the fire in the Barn will be lit for something a bit cosier!

Drinks

Tea & Coffee (self-serve): Organic English Breakfast, freshly ground filter coffee, delightful herbal teas **£1.80pp/ £3.20pp all day**

Jugs of sparkling elderflower or ginger cordial: **£14.40** for jugs of approx. 10 large servings

Light bites

Tasty, good, biscuits to go with tea/coffee: **60pp**

Pastries warmed in the oven: croissant, pain au raisin, pain au chocolat: **£2.50pp**

Chewy gooey flapjacks: **£2.40pp** (can be vegan &/ gluten free)

Dark chocolate almond Brownie (gf): **£3pp** (can be vegan)

A whole cake: **£30** for 12 slice cake

Classic cream tea (large fluffy scone, homemade or Cornish jam, clotted cream + self-serve tea):
£6pp

Vegan cream tea (scone, locally made jam, whipped coconut cream, self-serve tea)

Local Bakery veggie/vegan pasty **£3.60 small £5.50 large**

Jumbo veggie (vegan) Sausage Roll **£5pp** with delicious homemade sauce/chutney

Sharing snacking boards of some delicious things like hummus, tapenade, pickles, toasted flatbreads, seasonal vegetable crudité, antipasti **£6pp**

Lunch (prices are for groups of 10 or more)

Soup, seasonal and hearty, served with good bread & Cornish butter **£5pp**

Soup and delicious ciabatta sandwich selection **£9.40pp**

Soup, sandwiches and a chocolate brownie **£12pp**

A Mezze Buffet: Two seasonal salads (1 warm, 1 cold), hummus, tapenade, bread selection, olive oil & dukkha **£9pp**

Traditional Lunch: Seasonal veg quiche or frittata , a dressed green salad, bread selection **£9pp**

Mediterranean feast: Tortilla patatas with aioli; roast black pepper and herb new potatoes; 3xseasonal salads, tapenade, hummus, breads, Olive oil & Balsamic. **£14.40pp**

Baked Potato lunch: Big fluffy baked potatoes with butter and your choice of homemade beans and Cornish cheddar or vegetable chili and sour cream or vegan yoghurt with a dressed salad. **£8pp**

Sri Lankan Dhal: gently spiced red lentil dahl (soup) with turmeric, ginger & curry leaves. Served with tomato sambal, coconut & coriander chutney, toasted pittas. **£7pp**

All we need to know from you are your choices, your timing and if you have any specific requests, then we will take it from there.