



Discover a new style of dining

CORPORATE CATERING 2026



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At Rare Grazing NI, we believe exceptional food has the power to elevate every meeting, celebration, and working day. Our corporate catering service is thoughtfully designed to take the pressure off office lunches and events, delivering beautifully presented, high-quality grazing that feels both effortless and refined. Whether you're hosting an important client meeting, rewarding your team, or planning an office celebration, we bring a sense of calm, class, and consistency—allowing you to focus on what matters most while we take care of every detail. With fresh ingredients, elegant styling, and seamless service, we turn everyday office catering into a polished experience that leaves a lasting impression



All Set ups will have a standard fee of £60 to set the display up using our equipment and décor

All Set ups will have a travel Fee dependant on distance from premises (which includes return the following day to collect set up
(Option to return set up items yourself to reduce fee by Half)

Standard Catering Set up Time is 7AM -7PM Anything earlier or later will incur an additional £20 Fee

Corporate Lunches

Mini Afternoon Tea

Included is 4 sandwich triangles, mini scone, butter & jam portion, mini cupcake, 2 sausage roll bites, mini traybake, mini meringue, fresh fruit and rocket garnish

£13.00 each



Build your own salad box - 1 protein, 1 sauce, 1 side & salad

Protein choice - chicken & stuffing, chicken mayo, ham, egg onion, chicken sweet chilli, honey BBQ chicken, chicken bacon, roast beef, tuna

Sauce choice - mayo, tikka, mustard, sweet chilli, Caesar, oil & vinegar, honey mustard, taco, BBQ.

Side choice - shredded cheese, coleslaw, falafel, boiled egg, pineapple, mixed nuts, beetroot, croutons, pickles, olives

Salad - lettuce, rocket, carrot shreds, sweetcorn, cucumber, tomato, red onion

£8.00 small £12.00 large

Add extra - protein - £2.00 sauce - 50p side - £1.00



Sandwich & Wrap Platters

Flavours available: egg & onion, bacon & egg mayo with sweet chilli sauce, chicken & stuffing (with or without cranberry sauce), chicken & bacon, chicken & sweetcorn, smoky honey bbq chicken with cheese, taco chicken, egg bacon ballymaloe, roast beef, tomato, lettuce and horseradish sauce, ham & coleslaw, ham & cheese, chicken tikka, grape & cream cheese, ginger & cream cheese, roasted red pepper, falafel, hummus and rocket. Cheese & pesto. chicken sundried tomato rocket, Chicken salad, tuna & onion, tuna & sweetcorn.

Available vegetarian, vegan and gluten free option.

£4.00 per sandwich round

£4.50 per full wrap (cut into 2 or 3)



Flatlay Grazing Table

An absolute showstopper! Selection of Artisan hard and soft cheeses, continental charcuterie, crackers and fresh artisan bread including focaccia, pesto chutney and dipping oil, fresh & dried fruit, olives and antipasti, vegetable crudites platter, fresh tomato on the vine, mixed nuts, stuffed peppers and seasonal produce. Add some sweet options such as chocolate strawberries, cupcakes and traybakes

Flatlay - £16.00pp Savoury & Sweet Flatlay - £18.00pp

Add on items

add to any package for that little extra something..

Sandwich round- **£4.50**

Wraps (Can be cut in 3) – **£4.80**

Mini Sub Rolls/Baps – **£3.00**

Filled bagels or croissant – **£4.50**

Smoked salmon, caper, dill platter – **£40.00**

Continental meat & cheese platter – **£50.00**

Luxury Topped Overnight Oats – **£6.00**

Yoghurt Granola Pots – Large **£6.00** Small **£3.50**

Fruit Pots Large – **£6.00** Small – **£2.00**

Fruit Skewers – Large **£2.00** Small – **£1.00**

Fruit Platter – Large **£60** Med – **£40** Small – **£25**

Traybakes – **£1.60**

Mini Danish Pastry – **£1.80**

Large Daily Apron French Pastry – from **£5.00**

Chocolate Dipped Croissant – **£2.50**

Chocolate Strawberries – **£1.80**

French Macarons – **£1.80**

Cupcakes – Large **£4.00** Small – **£2.00**

Decorated Chocolate Doughnuts – **£3.00**

Dipped Chocolate Mallows – **£2.50**

Mini Vegetable Hummus Pots – **£3.50**

Mini House or Caesar Salad pots – **£2.50**

Scones – Large – **£3.00** Small – **£2.00** (+50p Jam Cream)

Sausage Rolls – Large – **£2.50** Half – **£1.00** Bitesize – 50p

Cocktail Sausages – **£2.00** per portion of 8

Mini Potted Desserts – **£3.00**

Individual pink dressed Meringue – **£6.00**

Personalised Sugar Cookies – **£3.00**

Personalised Mini Cakesickles – **£3.50**

Flavoured soft or carbonated drinks – **£2.00**

Individual bottled Fruit juice – **£2.50**

Tea & Coffee Flasks instant – **£25.00** each (Serves 15)

Freshly brewed Johnsons coffee – **£3.00** per person

3l fresh fruit drink dispensers – **£25.00** (Serves 25)

Fresh Eucalyptus Foliage for table – **£25.00**

Fresh Floral Bouquets – Starting **£25.00**

Bamboo Plates/ Cutlery/ Napkins – **£2.00** per person

Canapes & Cups

Canapes - £1.60 each We recommend 4-6 per person

Mixed house selection

A mix of topped crackers, crostini & bruschetta & Bellini

Mini Bouchee Quiche

Salmon and dill, cauliflower and broccoli, tomato goat's cheese and basil, tartiflette, mushroom garlic and parsley

Bruschetta

fresh mixed tomato, basil, mozzarella and balsamic or beetroot, goats cheese, rocket with balsamic glaze

Topped crackers

Pear walnut and blue cheese - fig, brie and honey - roast beef horseradish and tomato - chilli jam, brie and salami - chutney cheddar and tomato - olive tapenade sliced black olive - beetroot goat cheese and rocket - daily special

Mini Yorkshire Pudding Bites

with beef, mash, horseradish, gravy, parsley

Caprese Salad Skewers

Tomato, Mozzarella, Basil, Balsamic Drizzle

Smoked Salmon Dill Bellini

cream cheese, Scottish smoked salmon fresh dill, lemon oil

Mini Vol-Au-Vents

prawn marie rose, chicken and ham, creamy mushroom

Mini Slider Rolls - £3.00 each

Egg Mayo, Ham Cheese, Chicken Club, Tuna Celery, Chicken Tikka

Prawn Cocktail hand held pots

Shredded Lettuce, prawn marie rose, lemon, paprika

Mini veg and hummus hand held pots

Vegetable crudites & flavoured hummus

Mini salad hand held pots

Pesto pasta, Caesar, House, Couscous

All pots - £3.50 Each

Charcuterie Cup

Includes a mini pot of chutney, mixed nuts, a charcuterie skewer, pickle, tomato, olive, selection of cheese, crackers, fresh fruit skewer, cucumber, apricots, and a seasonal garnish

£9.00 each

Brunch Cup

Features a mini yoghurt granola pot, portion of jam and butter, mini freshly baked croissant, ham and cheese roll-up, fresh fruit skewer, fresh fruit garnish.

£7.00 each

Sweet Cup

popcorn, fresh cream, fruit skewer, cake ball, chocolate-covered strawberry, wafer, brownie bite, mini cupcake, dipped pretzel, fresh mint garnish

£9.00 each



Finger & Fork Buffet



Our carefully designed buffet menu combines old favs with new delicious items that are freshly prepared for your event served hot in chafing dishes or fully wrapped for you to display as you like. **Minimum of 10 people**

Finger Buffet

3 Options - £9pp 5 Options - £15pp 7 Options - £18pp

Freshly prepared mixed sandwiches & wraps

Mini Sandwich sliders & rolls

Freshly baked sausage rolls

Plain or Honey & Mustard cocktail sausages

Mixed Topped Bruschetta

Mini Vegetable crudites & hummus Pots

loaded cheese, salsa, guac, sour cream, jalapeno nachos boats

Hot & Spicy or BBQ chicken wings

Breaded Chicken Goujons Garlic Dip

Mini Burgers big mac sauce & cheese

Mini Ham & Cheese Jambons

BBQ or Satay Chicken Skewers

Mini House or Caesar Salad Pots



Add on Sharing Salads

Family Style Salads - £25.00

Classic Potato Salad or Homemade Coleslaw

Classic Green Salad

Classic Greek Salad

Caesar Salad



Deluxe Style Salads - £35.00

Goat Cheese, Beetroot & Candied Walnut Salad

Sunshine Salad with Blueberry & Lemon Balsamic Dressing

Waldorf Salad or Caprese Salad

Peach, Burrata & Balsamic Summer Salad

Basil, Pesto, Sundried Tomato & Pine Nut Pasta Salad

Flaked Tuna & Sweetcorn Pasta Salad

Lemon and Cumin Spiced Couscous

Curried Rice & Pepper Salad

Roasted Mediterranean Vegetable Pasta Salad

Asian Carrot, Broccoli and Peanut Salad

Broccoli, Tomato, Feta, and Walnut Salad

Fork Buffet

Choose 2 main options with 2 side choices – All Served with Artisan Bread & House Salad

£18.00 per person



Main Dishes

- Traditional Chicken Curry with peas and onions
- Fragrant Coconut Vegetable & Lentil dahl Curry
- Homemade Baked Lasagne
- Chilli Beef Con Carne
- Macaroni Cheese Bake
- Meatball Marinara
- Chicken Broccoli Bake
- Mango Chicken
- Ham & Chicken Fettucine alfredo
- Sweet & sour chicken, peppers & pineapple
- Beef and Black bean Sauce
- Mushroom Risotto
- Beef bourguignon
- Traditional Irish Stew
- Mixed Seafood Pie



Side Dishes

- Boiled Rice
- Garlic cubes
- Baby boiled Potato's
- Steamed Mixed Veg
- Smashed Chilli baby boils
- Butter Penne Pasta / Spaghetti
- Roasted Mediterranean Vegetables
- Roast Garlic Lemon Kale with toasted almonds
- Champ/ Mash
- Mediterranean cous cous salad
- Artisan bread and butter
- Homemade coleslaw & Potato Salad



Food served in chafing dishes for set up or Disposable foil for non set up. Each person will get a half portion of each main dish and each side dish and a portion of salad and bread per person. Options to add crockery/cutlery and staff to serve.



Individual Boxes, Bespoke Tables, Grazing Cart or Trailer

Individual Boxes

View our full menu on
www.raregrazingni.com

Mini munch boxes - **£8.00**
Mini Kiddy boxes - **£12.00**
Mini brunch boxes - **£13.00**
Mini tea boxes - **£13.00**
Mini Classic boxes - **£16.00**
Mini lux boxes - **£18.00**
Medium Kiddy boxes - **£15.00**
Medium brunch boxes - **£18.00**
Medium tea boxes - **£18.00**
Medium classic boxes - **£25.00**
Medium lux boxes - **£27.00**
Mini fruit platter - **£15.00**
Mini sweet boxes - **£10.00**
Medium sweet boxes - **£15.00**
3 piece Sweet Gift Box - **£10.00**



Bespoke Spreads & Flatlay Tables

We are more than happy to create any type of table spread totally mix or match or however you like to suit your budget.

We loved creating something totally bespoke to suit your needs and are always happy to talk you through this process to achieve your perfect party or event. Just give us a budget to work with and we can create something that will work for you

Prices starting from **£16 per person**



Grazing Cart or Trailer

Get in touch to find out more on our portable grazing cart. We serve:

- Charcuterie & Cheese
- Sweet Dessert & Fruit bar
- Taco/ Burrito /Nacho Bar
- Salad Bar
- Sweetie Cart
-



Our Catering Trailer can be rented to serve:

- Tea coffee soft drinks
- Wine & Beer
- Traybakes
- Soup & Stews
- Sandwiches
- Sweet Treats
- Bubble Tea



Branded Sweet Treats

pop your logo onto anything....

Personalise any sweet treat with your company logo or picture.

(1 weeks notice needed for personalisation/ branding)

Doughnuts - £3.00 each

Cupcakes - £3.50 each

Chocolate dipped Mallows - £2.50 each

Chocolate strawberries - £2.20 each

Sugar cookies - £3.20 each

Mini Cakesicles - £4.50 each

large Cakesicles - £5.50 each

minimum order of 10. discounts applied for large orders.



Add individual clear bags and ribbons - £2.00

Options to add your company sticker (enquire for more details)





Terms & Conditions

Staffed events:

Please note our event spreads are not staffed un. The spread is set up in chosen venue and is self-service however service staff can be provided at an hourly rate if requested. Enquire for more information.

Pricing & V.A.T

Please note all prices for table spreads are based on 5-10 person minimum. We can cater for less however the price per head may vary. An additional fee will be added for orders out of hours before 8am and after 6pm. There will be a small surplus charge if event is requested on a Sunday due to the business being closed on this day. V.a.t will be added to each serviced event for set up at a rate of 20%

Food & produce:

please be aware all platters, boxes and grazing tables are subject to availability and seasonality. It is your responsibility to inform us well in advance of any dietary requirements. While we make every effort to accommodate such requirements, this may not always be possible. Pricing may also vary. It is also your responsibility to inform us of any food allergies or intolerance well in advance. Our platters are not prepared in an allergen-free environment. While we may be able to label items containing possible allergens ahead of time on request, there is a risk of cross-contamination. Anyone with a severe food allergy should refrain from consuming our products. We recommend food on all table spreads and flat lays to be consumed within 1 hour as produce is uncovered and unrefrigerated. If customers choose to eat after the recommended time, then rare grazing ltd is not responsible for the freshness of the food. Food should not be left in direct sunlight and should be displayed in a covered environment where possible.

Delivery & set up fee

This fee will cover us coming out to the location, setting the event up and then us collecting the items following the event. The delivery and return fee will be less if items are returned by customer. There may also be 'unsocial hours' call out fee included.

Platter equipment & rental:

All boards, display items and tableware are provided as a rental and must be returned in the same condition at agreed time. If equipment is broken, damaged or not returned this will incur a charge. Please note we do not provide tablecloths or tables. These can be requested for an additional fee

Legal:

We are a limited company and are fully registered with the local Lisburn & Castlereagh city council and have been awarded 5 stars in our food hygiene rating 2020. Our team have met current food safety & hygiene requirements.

Cancellations/payment:

Payment is required in full upon confirmation of the order and a date is only confirmed once deposit is paid which can be made via bank transfer or payment link. Cancellations /rescheduling can be made up to 2 weeks prior to your confirmed booking. Any deposits paid are fully non - refundable. Unless otherwise agreed.