

Thoughtful Catering

our food - your event - your place or ours

THOUGHT FOUNDATION



Thought Foundation is a thoughtful art and cultural space located in Birtley, Gateshead.

At the heart of our gallery is BRAIN FOOD kitchen which serves an array of colourful, wholesome food for all ages.

Thoughtful Catering brings Thought Foundation cuisine to your venue - the perfect accompaniment to any event



PRICES

Our Thoughtful Catering packages can be tailored to suit your specific event requirements.

We offer gluten free, dairy free, vegetarian and vegan options upon request.

Prices per head

- Buffet from £8.50
- Buffet including sweet treats £10
- Canape both savoury & sweet options £4

To discuss your order please call us on 0191 691 0203 or email catering@thoughtfoundation.co.uk

For outside catering

Delivery is free within a 3-mile radius (£5 distances up 10 Miles)

We use paper plates and wooden cutlery to reduce our environmental impact.





Menu

Sandwiches

Tandoori Chicken and homemade Tzatziki, cucumber & leaves

Home cooked gammon and mustard & leaves

Mature Cheddar and Pickle Palace caramelised onion chutney & leaves (V)

Homemade Olive tapenade, hummus, avocado, spinach leaves, olive oil & toasted seeds (VG)

Rainbow - falafels, mixed leaves, marinated red cabbage, carrots, tomatoes, olives and hummus, leaves and seeds (VG)

Vegan "Tuna" chickpea - mashed chickpeas with dairy free mayonnaise, red onion & cucumber slices and leaves (VG)

Pickle Palace caramelised onion chutney, hummus & spinach leaves (VG)

Pasta Salads

Feta cheese, sun dried tomatoes, basil and olive oil (V)

Pesto Pasta with mozzarella chunks and tomatoes (V)

Mediterranean Veg Pasta - mixed peppers, onions, garlic, courgette, tomatoes, olive oil (VG)

Mozzarella, fresh basil & tomatoes with olive oil (V)

(all Served cold)

Salads

Home cooked gammon & mustard with fresh basil tomatoes, cucumber sticks on a bed of mixed leaves

Crudités platter – Cucumber, carrot, mixed peppers & celery sticks, served with homemade hummus & tapenade, rice crackers, olives & salted crisps (V)

Tandoori Chicken with homemade tzatziki, new potatoes mixed in a tzatziki and mayonnaise sauce, and mixed leaves

Mature cheddar, Pickled palace onion chutney, apple, celery, tomatoes, spinach leaves (V)

Homemade olive tapenade, hummus, avocado, seeds, spinach leaves, chickpeas, kidney beans and capers drizzled in olive oil (VG)

Rainbow salad, falafels, mixed leaves, marinated red cabbage, carrots, tomatoes, olives and hummus. (VG)

Beetroot, mint, Kidney Bean & Chickpea Salad with a balsamic dressing (VG)

Herby Butterbean and chickpea salad with mixed herbs, garlic, lemon & olive oil on a bed of mixed leaves (VG)

Sides

Homemade coleslaw

Homemade coleslaw (VG)





Bean Bowls

Veggie Bean Bowl- Chickpeas, kidney beans, avocado, capers, mozzarella, tomatoes, olives, spinach toasted seeds (GF)

Vegan Bean Bowl _ chickpeas, kidney beans, capers falafel, hummus, spinach, tapenade, mixed laves tomatoes and toasted seeds (GF)

Quiches & Tarts

Feta, black olives & white onion quiche (V)

Sundried tomato, pesto and cheddar cheese tart (V)

Goats cheese and red onion quiche (V)

Mixed peppers, courgette and red onion tart (VG) does not contain milk or eggs

Frittata - Broccoli, Peppers & courgette

Stews (only for bookings for over 10 people)

Chickpeas, mixed peppers, onion and tomatoes (VG)

Served with Moroccan Vegetable Couscous (VG)

Gluten free options available

Sweet Treats

Brownie (GF)

Carrot & Walnut Cake Tray bake

Lemon Drizzle Tray bake

Bakewell (VG)

Rocky Road

Snickers bar

Fruit Platter – Fresh red & green grapes, kiwi fruit, honey dew melon, strawberries, pineapple

Cakes Make to order

Whole 2 Tier Cakes, made to order from £15

Victoria sponge

Carrot & Walnut Cake (VG)

Caramel & Apple

Coffee Cake

Canapes

A selection of fine canapes savoury and sweet

Key

V-Vegetarian,

VG- Vegan

GF – Gluten Free

