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Kudos
DELIVERED

Kudos Delivered

We provide a flexible 'delivered in' catering and event service, operating from our new kitchen hub in the heart of London. Delivering to boutique venues across the city, specialising in servicing venues that have limited kitchen facilities.

Our refrigerated vans fly around the capital's streets, delivering the freshest food, innovative menus and a first class front of house service. We provide a one stop hassle free service. We ensure that our clients are provided with a personalised service which means we are able to take care of every eventuality.

Over two decades ago, the foundations and philosophies were laid down for our business and it is through our passion, dedication and enthusiasm, that we have been able to develop and build on these. Our principles are based on a simple recipe of friendliness, smothered with innovation and flexibility, with a dash of dedication and reliability.

We develop our dedicated team, work shoulder to shoulder with our venue partners and have an unrivalled desire for quality raw ingredients. Ensuring that we buy British wherever possible, we are also keen supporters of Farm Assured meats and the Red Tractor schemes, further highlighting our commitment to sustainable quality raw ingredients. It is from these that the best dishes are created.

Added to this, our kitchen in the heart of London means that we are just a short distance from the West End and Canary Wharf, ensuring that our efficient service is just moments away. As an established 'delivered in' event and catering company, our clients trust us and, with the ISO 14001, 9001, 18001, 22000 and ROSPA accreditations, we have external recognition for our ability to ensure that all aspects of our business is at a standard that meets and exceeds our clients' requirements.

Our small but very hands on team look forward to working with you so please feel free to discuss any requirement with us, no matter how small. We hope that our menu tickles and tantalises your taste buds, but if you think that you can challenge our passionate and dedicated catering team, please do so with your bespoke requirements.

Sarah Hughes
Operations Manager

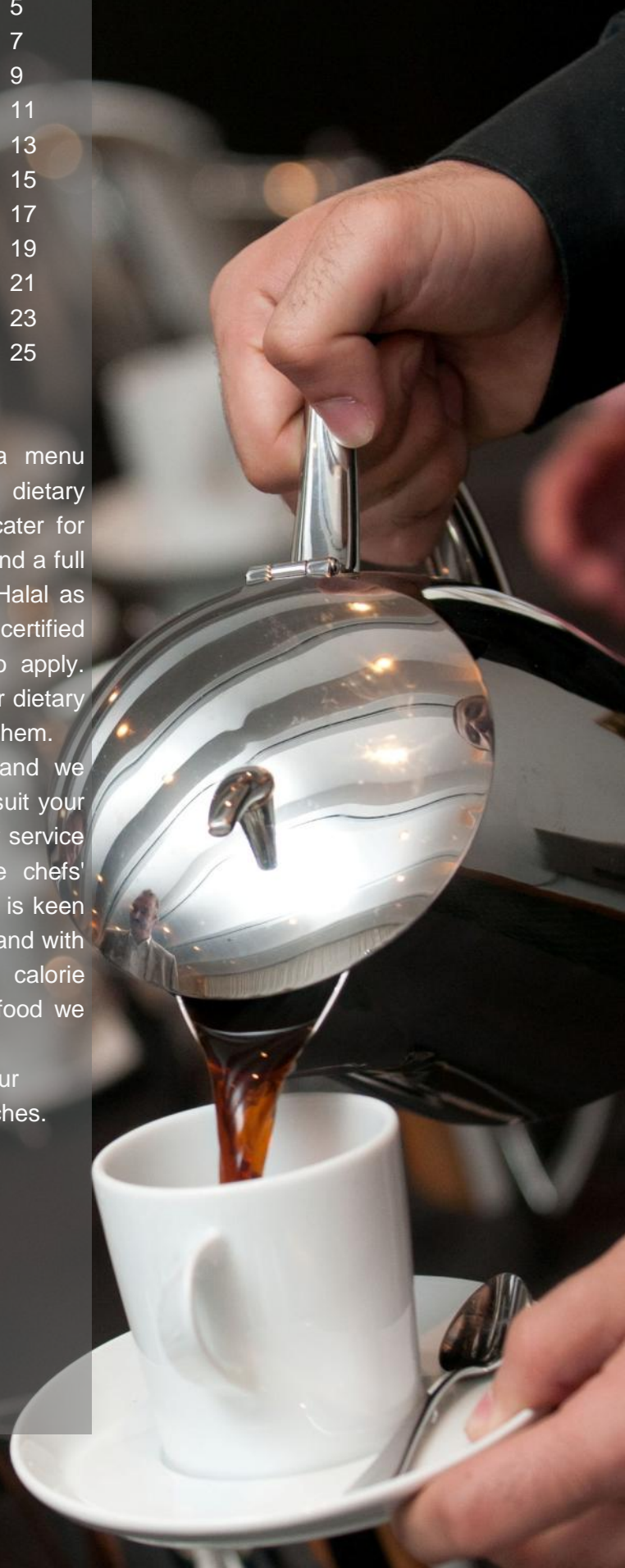
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We fully understand the need to have a menu selection for our clients who have specific dietary requirements. We proudly offer menus to cater for wheat free, gluten free, dairy free, allergies and a full vegan menu. Our farm assured chicken is Halal as standard and we are also able to supply a certified kosher lunch option. Additional charges do apply. Please let us know if you have any special or dietary requirements and we will endeavour to meet them.

All of the listed menus are suggestions, and we would be delighted to tailor our proposal to suit your exact requirements, please call the customer service team who will be happy to challenge the chefs' creative thinking. The Kudos Delivered team is keen to promote a balanced and healthy lifestyle, and with this in mind we only use low salt, low calorie mayonnaise and non saturated fats in the food we produce for you.

We use the award winning genius bread for our gluten free, wheat free and dairy free sandwiches.



Our granola is made from organic oats, apple juice, dried fruits and a secret blend of 5 seeds roasted with honey - make it a power packed part of your day



Breakfast

Some say it's the most important meal of the day so start it off in style and let Kudos Delivered bring it direct to you!

Mini fruit Danish selection | £2.70 per person (minimum of 6 people)

A selection of fruity, freshly baked mini Danish pastries. Two of these delicious pastries are provided per person

Freshly baked buttery croissant | £ 1.95 per person (minimum of 6 people)

Why not start the day with our freshly baked to order all butter croissant, flaky on the outside, soft and moist on the inside. What better way to start that early morning meeting. Each croissant is served with strawberry jam and butter. If you fancy being healthy you can replace with our multigrain croissant

Bacon or sausage bap | £3.75 per person (minimum of 6 people)

Our 5" baps are baked fresh each morning ready for your choice of either British best back bacon or Lincolnshire sausage, with a choice of Heinz tomato ketchup or Daddy's HP sauce (delivered warm in a thermos box)

Vegetarian breakfast bap | £3.75 per person (minimum of 6 people)

Our 5" baps are baked fresh each morning ready for your choice of either a scrummy mushroom omelette or grilled beef tomato and yellow capsicum with basil pesto (delivered warm in a thermos box)

Open mini bagel selection | £2.60 per person (minimum of 6 people)

Two freshly prepared open mini bagels served with your choice of either Scottish smoked salmon, cream cheese and black pepper or cream cheese, spring onion and marmite - you'll either love it or hate it!

Mini breakfast muffin | £3.75 per person (minimum of 6 people)

These mouth-watering bite-sized mini English muffins will kick start your morning. You will receive one mini muffin with Lincolnshire sausage and one with British back bacon and a choice of Heinz tomato ketchup or Daddy's HP sauce (delivered warm in a thermos box)

Vegetarian breakfast muffin | £3.75 per person (minimum of 6 people)

You will receive one mini muffin served with a scrummy mushroom omelette and the other with grilled beef tomato and yellow capsicum with basil pesto (delivered warm in a thermos box)

Granola and yoghurt | £2.60 per person (minimum of 6 people)

Fancy a healthy choice to start the day with? Why not try our home roasted honey and 5 seed granola served with fresh low fat yoghurt

Fresh fruit platter | £2.95 per person (minimum of 6 people)

Prepared fresh each morning with a selection of seasonal fruit. Lovingly presented - just what you need to get you fruity in the morning!

Fresh fruit skewers | £1.95 per person (minimum of 6 people)

Kick start your five a day with two of our freshly prepared fruit skewers created from seasonal fruits and served with a honey and cinnamon infused crème fraîche

Freshly baked filled croissants | £3.65 per person (minimum of 6 people)

Shavings of honey glazed ham, sliced beef tomato with wholegrain mustard mayonnaise or layers of cottage cheese, fresh wilted spinach and chefs' fresh tomato chutney served in your choice of all butter or our healthy multigrain croissant, kicking off your morning with bags of flavour!

Breakfast platter 1 | £ 5.95 per person (minimum of 6 people)

This yummy breakfast platter comes with a selection of your choice of one of our freshly baked mini filled muffin, seasonal fruit platter and our freshly prepared open mini bagels, Don't forget to tell us your choice from the selection above

Breakfast platter 2 | £5.95 per person (minimum of 6 people)

This healthy and delicious platter comes with freshly baked all butter or multigrain croissants with jam and butter, two mini freshly baked flaky fruit pastries, chefs' home roasted granola with low fat yoghurt and a seasonal fruit skewer

We only use British rapeseed oil for cooking and in all our salad dressings as it contains half the saturated fat of olive oil



Working lunch menus

Choose one of the following working lunch packages

Classic sandwich platter | £3.20 per person (minimum of 6 people)

A selection of chefs' freshly baked breads and wraps, equivalent to one round per person, all lavishly filled with our monthly selection of meat, fish and vegetarian fillings

Executive sandwich platter | £4.50 per person (minimum of 6 people)

A selection of chefs' freshly baked breads and wraps, three pieces equivalent to a round and a half per person, all lavishly filled with our monthly selection of meat, fish and vegetarian fillings

Bronze lunch | £4.95 per person (minimum of 6 people)

A selection of chefs' freshly baked breads and wraps, equivalent to one round per person, all lavishly filled with our monthly selection of meat, fish and vegetarian fillings

Two of our freshly prepared seasonal fruit skewers

Silver lunch | £6.95 per person (minimum of 6 people)

A selection of chefs' freshly baked breads and wraps, three pieces equivalent to a round and a half per person, all lavishly filled with our monthly selection of meat, fish and vegetarian fillings

Seasonal fresh fruit platter

One of our ten different handmade cakes

Gold lunch | £8.95 per person (minimum of 6 people)

A selection of chefs' freshly baked breads and wraps, three pieces equivalent to a round and a half per person, all lavishly filled with our monthly selection of meat, fish and vegetarian fillings

Chefs' choice of two cold finger food items from our finger food menu

Seasonal fresh fruit platter

One of our ten different handmade cakes

Platinum lunch | £10.95 per person (minimum of 6 people)

A selection of chefs' freshly baked breads and wraps, three pieces equivalent to a round and a half per person, all lavishly filled with our monthly selection of meat, fish and vegetarian fillings

Chefs' choice of two cold finger food items from our finger food menu

A bowl of freshly tossed salad from our daily selection (chefs' choice from the selection overleaf)

Seasonal fresh fruit platter

One of our ten different handmade cakes



Additions to your working lunch

Kettle crisps | 60p per person (minimum of 6 people)

Lightly salted, thick, full-flavoured slices of potato with just a sprinkling of sea salt - simple and great tasting

Tortilla chips | £1.20 per person (minimum of 6 people)

Corn tortilla chips lightly salted served with guacamole and tomato salsa

Additional cold finger food items | £1.75 per item (minimum of 6 people)

Please choose from the cold finger food menu on page 19

Crudité platter | £1.45 per person (minimum of 6 people)

Celery and carrot sticks, pepper strips, flat bread served with guacamole and houmous

Side salad | £2.00 per person (minimum of 6 people)

Please choose from the daily salad selection below

Cake selection | £1.95 per person (minimum of 6 people)

One of our ten different handmade cakes

Cookies | 80p per person (minimum of 6 people)

Freshly baked triple chocolate chip cookies

Daily salad selection

Platinum lunch option includes chefs' selection from the following choices;


Greek salad of black olives, vine ripened tomatoes, crisp cucumber, feta and sliced red onion with a basil pesto dressing (v)

A mixed leaf salad infused with fresh herbs, dressed with chefs' homemade salad dressing (v)

A fresh lemon, home smoked garlic and fresh coriander couscous salad - a taste of Morocco (v)

Our classic Caesar salad, crunchy cos lettuces, egg, salty anchovy fillets, flakes of Parmesan and crunchy garlic croutons

Salad Niçoise with new potatoes, green beans, vine ripened tomatoes, capers and black olives and French vinaigrette (v)



All our fish is from sustainable sources and MSC accredited where possible. Our salmon and smoked salmon is RSPCA Freedom Food accredited

Cold buffet menu

Buffet menu | £18.95 per person (minimum 6 people)

Choose two main course dishes, two salads and one dessert from the selection below. Includes freshly baked artisan bread and butter

Meat

Carvery platter of British meats; rare roast beef with English mustard and cracked black pepper, oodles of honey roast ham and succulent turkey breast with pickles

Farm Assured char-grilled British chicken breast on a classic crunchy Caesar salad with anchovies, egg and Parmesan

Pulled ham hock with puy lentils and spinach served with proper piccalilli

Fish

Home cured salmon gravadlax with roast beets, rocket and a horseradish crème fraîche

Poached Scottish salmon and cream cheese free range egg frittata

Crayfish and poached salmon platter with chilli mayonnaise, lime and watercress

Vegetarian

Spinach and feta filo pastry parcels with a fresh Mediterranean style tomato salsa

Roasted pear, caramelised red onion and goats' cheese tart

Individual spinach, vine tomato and buffalo mozzarella quichelette

Salads

Greek salad of black olives, vine ripened tomatoes, crisp cucumber, feta and sliced red onion, basil pesto dressing (v)

A mixed leaf salad infused with fresh herbs, dressed with chefs' homemade salad dressing (v)

A fresh lemon, home smoked garlic and fresh coriander couscous salad - a taste of Morocco (v)

Our classic Caesar salad, crunchy cos lettuce, egg, salty anchovy fillets, flakes of Parmesan and crunchy garlic croutons

Salad Niçoise with new potatoes, green beans, vine ripened tomatoes, capers and black olives and French vinaigrette (v)

Desserts

An intense dark chocolate mousse with a black cherry compote and whipped cream

Seasonal crème brûlée, seasonal fruit compote with a smooth velvety vanilla cream and crunchy brûlée topping

Rhubarb and custard cheesecake with a ginger crumble base

Chefs' homemade banoffee pie, banana bread and hazelnut praline

White chocolate and raspberry charlotte, raspberry sauce

Add the best of British cheeses | £4.95 per person

A selection of British cheese accompanied by our homemade tomato chutney, grapes, celery sticks, fine biscuits and butter

Add a seasonal fruit platter | £2.95 per person

Seasonal fresh fruit platter



Day delegate packages

Gold package | half day | £22.50 per person (minimum number of 20)

On arrival: A serving of coffee and tea, juice and water with a selection of mini baked Danish pastries and freshly baked butter croissants

Luncheon: Lunch will include our handmade Artisan breads, savouries from our daily selection, freshly prepared fruit platter and homemade cakes, served with chilled juice and water

Gold package | full day | £32.00 per person (minimum number of 20)

On arrival: A serving of coffee and tea, juice and water with a selection of mini baked Danish pastries and freshly baked butter croissants

Mid-morning: A choice of freshly brewed coffee and tea with a selection of home made biscuits

Luncheon: Lunch will include our handmade Artisan breads, savouries from our daily selection, freshly prepared fruit platter and homemade cakes, served with chilled juice and water

Mid-afternoon: A serving of tea and coffee served with our homemade afternoon cakes

Silver package | half day | £15.00 per person (minimum number of 20)

On arrival: A serving of freshly brewed coffee and selection of herbal tea

Luncheon: Lunch will include a selection of chefs' freshly baked breads and wraps, seasonal fruit platter and homemade cakes, served with chilled juice and water

Silver package | full day | £24.50 per person (minimum number of 20)

On arrival: A serving of freshly brewed coffee and selection of herbal tea

Mid-morning: A choice of freshly brewed coffee and tea with a selection of home made biscuits

Luncheon: Lunch will include a selection of chefs' freshly baked breads and wraps, seasonal fruit platter and homemade cakes, served with chilled juice and water

Mid-afternoon: A serving of tea and coffee served with a selection of home made biscuits

Half day beverage break options

Freshly brewed coffee and tea, juice and water with a selection of mini baked Danish pastries	£4.85
Freshly brewed coffee and tea with home baked cookies	£3.05
Freshly brewed coffee and tea with a selection of home baked cakes	£4.20
Chilled fruit juice and water	£1.80



Hot fork buffet menu

Hot for buffet | £19.95 per person (minimum order 10 per dish)

Please choose one main course, one vegetarian and one dessert from our mouth-watering selection below. All options are served with seasonal vegetables, and either chefs' potato special of the day or rice and freshly baked Artisan bread rolls and butter

Meat

Slow cooked shin of beef Bourguignon with onions, mushrooms and red wine served with creamed potatoes

Farm assured chicken tagine with apricots, almonds and fragrant rice

Shepherds' pie of Devon Down lamb with mixed vegetables and glazed cheddar mash crust

British pot roast chicken with celeriac, lovage and thyme, braised greens and smashed potatoes

Fish

Salmon supreme in a fragrant dill sauce served with seasonal vegetables and buttered new potatoes

Cornish fishermen's' pie in a creamy white wine and herb sauce with a crunchy potato topping

Fillet of MSC sustainably caught Pollack provençale with braised vine tomatoes, fennel and black olives

Smoked haddock and fresh salmon risotto 'kedgeriee style' with soft boiled hens' eggs, light curry oil and pea shoots

Vegetarian

Chickpea and sweet potato tagine with dried fruits and toasted almonds

Four cheese macaroni bake with wilted spinach, field mushrooms and a splash of truffle oil

Vegetable moussaka, aubergine, fennel courgette, onion and tomatoes baked with a creamy white sauce

Asparagus leek and pea tart with fresh mint and lemon topped with crumbled feta cheese

Dessert

Glazed French style apple tart with pouring cream

Baked Madagascan vanilla cheesecake with a berry compote

Individual dark and white chocolate mousse, soured cherries

Tangy lemon tart with a raspberry coulis and clotted cream

Add the best of British cheeses | £4.95 per person

A selection of British cheese accompanied by our homemade tomato chutney, grapes, celery sticks, fine biscuits and butter

Add a seasonal fruit platter | £2.95 per person

Seasonal fresh fruit platter



Hot buffet menu

Please choose one main course, one vegetarian and one dessert from our mouth-watering selection below. All options are served with seasonal vegetables, and either chefs' potato special of the day or rice and freshly baked Artisan bread rolls and butter. We will require a chef to be present for a seated buffet event

Hot buffet | £21.95 per person (minimum 10 people), extra main courses £9.95.

Meat

Slow cooked shin of beef Bourguignon with onions, mushrooms and red wine served with creamed potatoes

Farm assured chicken tagine with apricots, almonds and fragrant rice

Shepherds' pie of Devon Down lamb with mixed vegetables and glazed cheddar mash crust

British pot roast chicken with celeriac, lovage and thyme, braised greens and smashed potatoes

Confit pork belly with roasted apples and pears in a thyme and cider sauce, glazed root vegetables

Fish

Salmon supreme in a fragrant dill sauce served with seasonal vegetables and buttered new potatoes

Cornish fishermen's' pie in a creamy white wine and herb sauce with a crunchy potato topping

Fillet of MSC sustainably caught Pollack provençale with braised vine tomatoes, fennel and black olives

Smoked haddock and fresh salmon risotto 'kedgerie style' with soft boiled hens' eggs, light curry oil and pea shoots

Moroccan fish stew with tomatoes, onion garlic and spices, green beans and diced potatoes

Vegetarian

Chickpea and sweet potato tagine with dried fruits and toasted almonds

Four cheese macaroni bake with wilted spinach, field mushrooms and a splash of truffle oil

Vegetable moussaka, aubergine, fennel courgette, onion and tomatoes baked with a creamy white sauce

Asparagus leek and pea tart with fresh mint and lemon topped with crumbled feta cheese

Baked savoury charlotte of pumpkin and squash

Dessert

Glazed French style apple tart with pouring cream

Baked Madagascan vanilla cheesecake with a berry compote

Individual dark and white chocolate mousse, soured cherries

Tangy lemon tart with a raspberry coulis and clotted cream

Chefs' signature sticky toffee pudding and a toffee sauce

Add the best of British cheeses | £4.95 per person

A selection of British cheese accompanied by our homemade tomato chutney, grapes, celery sticks, fine biscuits and butter

Add a seasonal fruit platter | £2.95 per person

Seasonal fresh fruit platter



Canapés

Why not impress your guests and serve them our mouth-watering handcrafted canapés at your next party, our selections are listed below. Please note all our canapés are designed to be served cold

Meat

Air dried ham on a croûte with rocket, mascarpone and Parmesan curls
Vietnamese style beef wraps with courgette, spinach, coriander and mint, dipping sauce
Little baskets of shredded confit duck with pear and pomegranate
Potted pork toast with homemade piccalilli
Spicy egg mayonnaise and chorizo crostini

Fish

Asian gravadlax on toast with chilli crème fraîche
Dill Scone topped with smoked salmon, cream cheese and capers
Smoked haddock mousse tartlet with grain mustard and dill
Whipped salt cod on toast with black olive tapenade
Anchovy and olive pastry straws

Vegetarian

Mini savoury scones with Roquefort and spiced pears
Lemon, mozzarella & basil pesto on a paprika spiked biscuit
Pumpkin bread with creamy goat's cheese and red onion jam
Aubergine caviar with lemon and garlic on crisp bread
Black olive palmieres

£1.95 per item (minimum total 60 canapés)

All plated on white china to impress your guests



Cold finger food menu

Meat

Smooth chicken liver pate with apple and sultana chutney on toasted brioche

Mini pork pies with pickles

Vietnamese style beef wraps with courgette, spinach, coriander and mint, honey and soy dipping sauce

Little baskets of shredded confit duck with pear and pomegranate

Pulled ham hock on toast with homemade piccalilli and pea shoot cress

Fish

Thai style poached salmon kebab with a fresh coriander relish

Mini sourdough blinis with crème fraîche , home cured salmon and beetroot relish

Choux buns filled with spiced Jamaican prawns and chilli jam

Asian gravadlax on toast with chilli crème fraîche

Dill Scone topped with smoked salmon, cream cheese and capers

Vegetarian

Sun blushed tomato & baby mozzarella pizzette

Pressed Mediterranean vegetable & pesto focaccia

Sweet pepper & spiced potato frittata

Lemon, mozzarella & basil pesto on a paprika spiked biscuit

Aubergine caviar with lemon and garlic on crisp bread

£1.75 per item (minimum 10 of each item)

All our meat is sourced from farms in the UK. Our chicken is Farm Assured and Red Tractor Approved



Sample three course menu (winter shown below)

To take advantage of the best local produce our menus change seasonally;

SPRING - March, April and May

SUMMER - June, July and August

AUTUMN - September, October, November

WINTER - December, January and February

Three course menu | £42.50 per person (minimum 25 people)

Starter

Gravadlax and brown shrimp, accompanied with chive crème fresh and rocket salad

Pink pepper corn and tangerine glazed salmon, accompanied with a cucumber and dill salad

Chicken and wild mushroom terrine, served with spiced apple chutney

Warm red onion and goats; cheese tart tin with a honey dressing (v)

Main course

Breast of British chicken wrapped in pancetta and thyme, served with bread sauce and pan jus, roasted tomatoes and kale with honey roast potatoes

Slow cooked shoulder of Devon Down lamb with a reform sauce, creamy dauphinoise potatoes with garlic and rosemary and sautéed broccoli

Grilled Angus beef rump steak cooked pink and served with a rich casserole of caramelised baby onions, pickled wild mushrooms and salsify, cocotte potatoes and wilted spinach

Goats' cheese, sweet potato and butternut squash gratin (v)

Dessert

Treacle tart, served warm with Madagascan vanilla ice cream

Dark chocolate and white chocolate marbled tart, toffee sauce

Marzipan, lemon and almond trifle with a whipped sabayon cream and crushed amaretti

English apple croustade with dried fruits and an Armagnac scented custard

Coffee and petit fours



Drinks

Drinks (cold)

Sparkling/still mineral water (1ltr)	£2.50 each
Orange, apple, pineapple juice (1ltr)	£2.85 each
Canned drinks (Pepsi, Tango Orange, Sprite)	£1.50 each
Becks (275ml)	£3.75 each
Budweiser (330ml)	£3.95 each

Ice

Bag of ice (4kg)	£4.00 per bag
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Drinks (hot)

Continental roast coffee and traditional English tea served with milk and sugar	£2.25 per person
Continental roast coffee and traditional English tea served with milk and sugar and homemade cookies	£3.05 per person
Continental roast coffee and traditional English tea served with milk and sugar and homemade cakes	£4.20 per person
Continental roast coffee and traditional English tea served with milk and sugar chilled orange juice and mineral water	£4.05 per person
Continental roast coffee and traditional English tea served with milk and sugar chilled orange juice, mineral water and homemade cookies	£4.85 per person
Continental roast coffee and traditional English tea served with milk and sugar chilled orange juice, mineral water and homemade cakes	£6.00 per person

Sweet things

Our pastry chefs' crumbly freshly baked to order cookies	80p per person
Our pastry chefs' wonderful selection of homemade cakes	£1.95 per person

“ I would like to take this opportunity to thank you and your associates for the great food and service...everything ran smoothly and a good time was had by all ”



How to order

Simply follow the steps below:

- Send your order to us directly at orders@kudosdelivered.co.uk
- Don't forget to tell us your delivery date, delivery window of one hour, the time your function commences as well as the delivery location and contact details for the day
- You will receive a confirmation response within two hours from our dedicated customer service team. If you have not received this within two hours please phone the office to ensure we have received your order
- Regrettably no orders can be taken via the telephone

Our terms and conditions

- All working and sandwich lunches require 48 hours notice
- Any orders for canapé, finger food, fork buffets or dinner menus require seventy-two hours notice to ensure that we are able to meet your specific requirements
- Cut off time for all ordering is 12 noon. Orders received after this time will fall into the next day period. Please be aware that this also includes orders received after 12 noon on a Friday requiring delivery for Monday
- Please give the appropriate notice period for your menu for cancellations. We will only accept written cancellation notices. Failure to do so may result in the full price being charged
- A fuel surcharge may be added to your invoice, this is calculated by postcode and you will be informed of any such charge at the time of your quote. A list of the postcodes and charges is available on request
- There is a minimum order amount of £300 pounds for all ad hoc events
- To guarantee your weekend delivery a weekend surcharge of £60 will be added to your invoice
- Our office hours are 8.30am - 5.30pm Monday to Friday, please contact us between these times should you wish to speak directly to a member of our team
- Kudos Delivered 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 Delivered which may cause the event to be interrupted or cancelled
- No liability is accepted for loss, damage or consequential loss, except to the extent required by law caused by Kudos Delivered's failure to perform its obligations (whether that failure is due to negligence on the part of Kudos Delivered its officers, employees or due to other causes), but nothing herein shall exclude Kudos Delivered's obligation to pay compensation for death or personal injury as required by law
- Any complaints must be received by Kudos Delivered in writing not more than forty-eight working hours following the event to the Managing Director, 13 Bishopsgate, City of London, Greater London EC2N 3BA

Payment

- VAT is applicable for all quoted prices at the statutory rate. All prices are quoted excluding VAT
- Our customer service team will contact you regarding payment. Credit terms can be arranged. This will take approximately ten days and will need you to complete our credit application and return to us for approval
- Our terms of business are fourteen days from the date of invoice. Kudos Delivered reserves the right to charge two percent above the RBS base rate on all overdue invoices
- If you do not hold credit terms with us you will be asked for payment before your delivery is made
- We accept all major credit cards. Please note a four percent surcharge will be added to all credit card payments
- We will also accept cleared funds via BACS or CHAPS or a cleared cheque

Testimonials

Thank you all so much for all your efforts on tonight's dinner, the food and service were first class. The staff were superb and Nick was great, the whole event ran perfectly.

Michelle Merrett | Royal College of Pathologists

A thank you to you and your team for such a tremendous effort in delivering our buffet for us today. The quality was excellent and the quantity far exceeded our expectation.

Lyn Anscombe | Connect Plus Services

Thank you so much for organising our breakfast this morning at such short notice, I know you were very busy so please thank David and the kitchen for me for squeezing us in it was very much appreciated.

Sam Merrifield | Morgan Law

Thank you so much for catering our event last night. The food was all eaten and the staff were really professional so a good evening was had by all.

Michelle Smith | Breast Cancer Care

I would like to take this opportunity to thank you and your associates for the great food and service at Wood Street Police station for our remembrance day event. Everything ran smoothly and a good time was had by all.

Lt Col PD Rogers | The Parachute Regiment



Kudos Delivered, 13 Bishopsgate, London EC2N 3BA

Call +44 (0)20 7628 4959 or Email orders@kudosdelivered.co.uk

www.kudosdelivered.co.uk