

COL Hotbox Catering

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Ian Kluth formally at Chefs on Location

Operating now from our new state of the art unique base kitchen in West London.

Ian Kluth and his dedicated team are supplying a hotboxed catering service, delivered to your chosen location in London and the Home Counties.

Operating within the new COVID regulations we endeavour to take your catering requirements and make them work for you in a way where you will have absolutely no worries at all.

Ian has been a location chef since 1985 and has a wealth of knowledge within the catering side of the industry. There's nothing he hasn't been asked for, seen or done in 35 years!

With many people nowadays having differing dietary requirements we pride ourselves on our vast knowledge of these.

Our carbon footprint is also a very high priority of ours. We strive to use all local suppliers, sustainable produce and biodegradable disposables.

We offer packages for all crew sizes and budgets.

Supplying catering to all Commercials, Fashion shoots, Stills shoots, Idents, Music Promos, TV shoots and Feature films.



Services and Prices

Price Per head: from £30, based on a minimum crew of 30.

Based on the COVID regulations given by the APA with minimal contact between people we supply all meals, cutlery and condiments separately in Vegware biodegradable/ sturdy foil disposables. All plastic pots are biodegradable also.



All meals are supplied with biodegradable plates and bowls to give the option to take out of the travel container and eat off a plate.



Breakfast consists of a selection of:

Granola and berry pots, Fresh fruit salad pots, Smoked Salmon and Avocado pots, Vegan Avocado Smash with sourdough bread, Porridge pots (some flavoured). Overnight Oats with nuts, berries and maple syrup.

A fresh fruit basket of apples, oranges, bananas and pears. Soft fruits in the summer months.





Hot breakfast:

A selection of brioche and vegan baps freshly prepared and filled with back bacon, free range farmers pork sausages and vegan plant-based sausages.

Hot breakfast boxes with scrambled egg, back bacon, farmers sausage, chestnut mushrooms and grilled vine tomatoes.

Hot fresh Pastries.



Lunch consists of:

3 hot choices, 1 meat, 1 fish and 1 vegan.

These are served in individual sturdy foil containers accompanied by the potato, rice or pasta that goes with them. Fresh hot vegetables are served into separate individual containers thus keeping the two apart and piping hot until handed out to crew.

Assorted salad pots, cheese pots and cold dessert pots.



Some examples of lunch menus we recommend that are popular, hold well, stay piping hot and present well are:

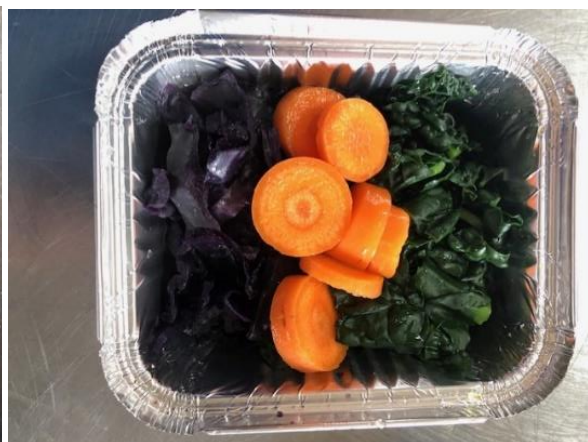
Meat.

Slow Roasted Free Range Lamb in garlic and pepper on minted Couscous.

Thai Red Curry with Free Range Chicken and Hom Mali Rice.

Angus Beef Lasagne Verdi Al Forno with Parmesan Shavings.

Asian Noodles with Red Pork, Choi, vegetables, Oyster sauce, lime and coriander.





Fish.

Oven Baked Salmon Fillet with a Pesto Glaze on Cavatelli pasta.
Cornish Fisherman's Pie with a Rustic Rocket and Scallion Mash Topping.
Seafood Linguine with Tomato and garlic sauce with Parmesan shavings.
Seared Tuna medallion with a warm Mango and Sweet Chilli Salsa.



Vegan.

Chick Pea and Spinach Balti with Lemon Basmati Rice.
Portobello Mushroom stuffed with Peppers, Borlotti beans and Vegan Cheese.

Puy Lentil and Root Vegetable Cottage Pie with a Sweet Potato and Leek Mash topping.
Vegan Spaghetti with Free from Sun dried tomato Pesto, Squash and Black Kale.



Afternoon tea would be an individually boxed freshly prepared sandwich/wrap and a cake pot/
cut fruit pot/ chocolate bar.

All dietary requirements catered for given notice.