



CATERING MENU

PLATTERS

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Serves 10 - 15 people

CHEESE \$150

CHEESE & FRUIT \$120

CRUDITE \$80

CHARCUTERIE \$170

SEASONAL SALAD \$80

HUMMUS & GRILLED NAAN \$100

SIDES

Serves 10 people

BUBBLE AND SQUEAK \$50

YUKON GOLD MASH \$50

MINTED MUSHY PEAS \$50

MIXED GREENS \$50

Lemon dressing

ONE SIZE ONLY

JWF SLIDERS \$80 20 sliders per platter

JWF TRUFFLE SLIDERS \$115

20 sliders per platter

SAUSAGE ROLLS \$80

House Made Chorizo Breakfast Sausage, Smoked Garlic Mayo 20 piece per platter

PIGS IN A BLANKET \$75

Dijon Mustard 20 pieces per platter SCOTCH EGGS \$90 20 pieces per platter

BANGERS & MASH \$60

Chipolata Breakfast Sausage 12 pieces per platter

CHICKEN JUBILEE SANDWICH \$90

20 pieces per platter

GOAT CHEESE MARMALADE \$75

20 pieces per platter

Service charge and tax not included in prices. 5% Administration Fee & 8.875% NYC Tax will be added to check.



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PIES

THE FOUNDRY PIES All pies serve 4-5 people and come with Mashed Potatoes

CHICKEN, LEEK PIE & TRUFFLE* \$45 Chicken, Tarragon, Truffle & Leeks

SHEPHERDS PIE \$60 Braised Lamb Leg, Thyme, Root Vegetable, Mashed Potatoes

VEGAN SHEPHERDS PIE \$60 Impossible Plant Based Meat, Mashed Potatoes

COTTAGE PIE \$62 Horseradish, Root Vegetable, Mashed Potatoes

LAMB & ROSEMARY PIE* \$95
Braised Lamb Shoulder, White Wine, Carrots & Rosemary

STEAK & KIDNEY PIE* \$75
Red Wine Braised Beef Brisket, Veal Kidney

CURRIED PORK VINDALOO PIE* \$60
Pork Shoulder, Tomato, Ginger, Garlic.
Moderately spiced with Chipotle and Chili Peppers

STEAK & MUSHROOM PIE* \$67 Red Wine Braised Brisket, White Mushroom

CURRIED CHICKEN & POTATO PIE* \$47
White and Dark Meat, Tomato, Ginger, Garlic,
Tamarind in a southern Indian style curry

* lined with suet pastry dough and topped with rough puff pastry

DESSERTS

BANOFFEE PIE Toffee \$50

Serves 5 people

STICKY TOFFEE PUDDING Vanilla Bean Cream \$50 Serves 5 people

APPLE & BLACKBERRY CRUMBLE Vanilla Bean Cream \$50 Serves 5 people

WARM CHOCOLATE BROWNIE Vanilla Bean Cream \$50 Serves 5 people

MILK CHOCOLATE AND SEA SALT TART Vanilla Bean Cream \$120 Serves 12 people

ADDITIONAL INFORMATION

Delivery & Pick Up: For your convenience thermal bags are available free of charge with \$50 deposit per bag. The deposit is fully refunded when the bags are returned within 24hrs.

Delivery: We use UberEats, you will be charged the round trip price of the UberEats plus 10%

Service charge and tax not included in prices. 5% Administration Fee & 8.875% NYC Tax will be added to check.