artsekta

OLIVE TREE HOUSE
CATERING MENU

A Global Feast for the Senses

At ArtsEkta, we believe that exceptional food has the power to unite communities and transcend borders. Our five-star rated on-site catering facilities offer a global menu of culinary delights, meticulously crafted to compliment your event. Our skilled community chefs blend international flavours with traditional techniques, creating dishes that invite you to embark on a culinary journey around the world.

Whether you're hosting an intimate gathering, a lively social event, or a professional meeting, our catering service is designed to meet your every need. From tantalising tapas and elegant canapés to sumptuous multi-course meals inspired by diverse culinary traditions, every dish is prepared with passion, precision, and a celebration of global heritage.

Let us bring the flavours of the world to your event, so you can focus on creating memorable experiences. To explore our global menu further and discuss your catering options, please do not hesitate to contact us.

We look forward to crafting a bespoke culinary experience just for you.

LIGHT REFRESHMENTS

Still or Sparkling Water	£2.00pp
Tea / Coffee	£2.50pp
Selection of herbal teas	£3.00pp
Arabic coffee	£3.00pp
Tea, Coffee & Biscuits	£4.50pp
Tea, Coffee & Scones	£6.00pp
Tea, Coffee & Traybakes	£6.00pp
Tea, Coffee & Croissants	£6.00pp
Mint Lemonade	£2.50pp
Mango Lassi	£3.00pp

Granola pots	£6.00pp
Yoghurt pots	£2.50pp
Fresh Fruit Patter (serves 10)	£20.00
Cheese Platter (serves 10)	£25.00
Mezze Platter (serves 10)	£25.00

SANDWICH PLATTERS

Our sandwiches are made using a selection of fillings on artisan bread from a local supplier, please choose one of the following platter options. Available in White, Granary or Gluten Free Bread Options. Traditional sandwich options are also available – please ask when enquiring about booking.

£6.00pp

Masala Sandwich

Spiced potato filling with green chutney, cucumber, and tomato,

Paneer Tikka Sandwich

Grilled paneer marinated in tikka spices, served with onions, tomatoes, and mint chutney on bread.

Chutney Sandwich (v)
Simple yet flavorful, made with a mix of green chutney, cream cheese, and sliced vegetables between slices of bread.

Shawarma Wraps
Thinly sliced marinated chicken wrapped in pita bread with garlic sauce, pickles, and fresh vegetables.

Falafel Pita (v)
Crispy falafel balls stuffed in pita bread with lettuce, tomatoes, and tahini sauce.

Labneh and Cucumber Sandwich (v)
Creamy labneh (strained yogurt) spread on bread with fresh cucumber slices and mint, creating a refreshing sandwich.

Chicken Kofta Sandwich
Spiced ground chicken kofta served in pita with mint yogurt sauce, lettuce, and tomatoes.

Hummus and Roasted Vegetable Sandwich (v)
A hearty sandwich with roasted vegetables spread with hummus on whole grain bread.

We can accommodate all dietary requirements. Allergens are available on request

FINGER FOODS

Mix and match a flavour-packed spread from our global-inspired menu. Traditional finger food options are also available – please ask when enquiring about booking.

Choose any four options for £12.00 per person. (Minimum order: 15 guests)

Chicken Tikka Skewers
Marinated pieces of chicken grilled on skewers, served with mint yogurt sauce.

Vegetable Pakoras (v)
A mix of vegetables like cauliflower, potatoes, and spinach, coated in chickpea flour and fried until crispy. Serve with tamarind chutney.

Aloo Tikki (v)
Spiced potato patties that are shallow-fried and served with tangy chutneys.

Falafel Balls (v)
Deep-fried chickpea balls seasoned with herbs and spices, served with tahini sauce.

Stuffed Grape Leaves (Dolmas) (v)
Grape leaves filled with a mixture of rice, herbs, and spices, served warm with a lemon wedge.

Hummus with Pita Chips (v)
Creamy hummus served warm with crispy pita chips for dipping.

Spiced Chickpeas (v)
Roasted chickpeas with Indian spices and Arabic seasoning, offering a crunchy treat.

Tandoori Chicken Wings
Chicken wings marinated in tandoori spices and grilled, perfect for finger food.

Mini Wraps
Flat bread filled with a mix of Indian curry or Arabic shawarma, rolled up for easy eating.

Baba Ganoush Flat Arabic Bread (v)
Eggplant mezee served with warm flat bread

Satay Skewers
Grilled marinated chicken on skewers, served with a peanut dipping sauce.

Sushi Selection
Assortment of fresh, handcrafted sushi rolls, served with pickled ginger, wasabi and soy sauce

Pair these savory bites with refreshing drinks like **Mint Lemonade, Mango Lassi, or Arabic Coffee** to enhance the experience!

We can accommodate all dietary requirements. Allergens are available on request.

HOT FORK BUFFET

Mix and match a flavour-packed spread from our global-inspired menu. Traditional hot fork buffet options are also available – please ask when enquiring about booking.

Choose any four options for £16.00 per person. (Minimum order: 15 guests)

Butter Chicken
Tender chicken pieces cooked in a rich, creamy tomato sauce

Paneer Butter Masala (v)
Cubes of paneer (cheese) in a buttery, mildly spiced tomato sauce

Biryani
Aromatic basmati rice cooked with spices and marinated meat (chicken, lamb, or vegetables), served with raita (yogurt sauce).

Bombay Potatoes (v)
A flavourful dish of spiced and fresh tomatoes

Chana Masala (v)
Chickpeas cooked in a spicy tomato gravy

Palak Paneer (v)
Spinach and paneer cooked together with spices, a nutritious and flavorful dish.

Chicken Tagine
Slow-cooked chicken on the bone with apricots, almonds, and spices

Chicken Mandi
Spiced chicken and rice dish, traditionally cooked with saffron

Kofta in Tomato Sauce
Spiced meatballs simmered in a rich tomato sauce

Fattoush Salad (v)
A fresh salad with mixed greens, tomatoes, cucumbers, radishes, and crispy pita, drizzled with a tangy dressing.

Mujadara
A hearty dish made of lentils and rice, topped with caramelized onions, served warm.

Szechuan Spicy Noodles (v)
Cold or warm noodles tossed in a spicy Szechuan sauce, garnished with chopped peanuts and scallions.

Pair these dishes with sides like **Raita** (mint and cucumber dipping sauce), **Cous Cous**, **Naan/ Pita Bread** and/or **fresh salad** to enhance the experience!

We can accommodate all dietary requirements. Allergens are available on request.

TIFFIN EXPERIENCE

Take your guests on a no-fuss, full-flavour journey through India's vibrant street food scene — served the traditional way, in iconic stacked metal tiffins. Originally used by Mumbai's legendary dabbawalas to deliver home-cooked meals, these tiered lunchboxes are now reimagined as a fun and authentic way to serve a variety of dishes in one compact, flavourful package.

Each layer reveals a new taste inspired by the roadside stalls of India — from tangy chaats to rich curries and comforting bites. If you're after something unique, interactive, and bursting with character for your event, our Tiffin Experience is the perfect way to serve up something memorable.

£25.00pp. Minimum order of 15.

TO START

Mini Samosa - *golden-fried pastry filled with seasoned potatoes and peas, served with a zingy tamarind dip*

MAIN

Butter roti - *pillowy soft roti brushed with ghee*

Curry of the day – *choose between Butter Chicken, Chana Masala and Paneer Masala*

Steamed rice with tadka dal - *slow-cooked yellow lentils tempered with aromatic spices, garlic, and ghee-roasted cumin and served with fresh rice*

ON THE SIDE

Pickle Plate - *a refreshing trio of raita, green chutney, and house salad with a citrusy twist*

TO FINISH

Mithai Bite of the Day - *rotating sweet treat to end on a high note (think mini laddoo, burfi square, or a surprise fusion dessert)*

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