



TWO DOTS
FOOD FOR ALL



At Two Dots Services

We are your dedicated partners in crafting exceptional events. From corporate lunches and gourmet canapés to dynamic street food pop-ups, our offerings extend to mobile bars, BBQs, and versatile food truck services. Elevate your gatherings with our curated grazing tables, refreshing salad platters, and delectable sandwiches platters. Experience a seamless blend of professionalism and culinary innovation as we bring a spectrum of flavors to your special occasions.





Breakfast

Breakfast Bagel Platters

- Smoked Salmon, Capers, Cucumber, Cream Cheese Lemon & Dill
- Peppered Pastrami, Pickles & Mustard
- Avocado, Chickpea & Radish (VE)
- Mixed Bagel Platters

SERVES	PRICE
12	£40
12	£40
12	£40
24	£82

Breakfast Sliders Platters

- Maple Glazed Bacon & Free Range Egg Frittata
- Mini Cumberland Sausage, Cress & Honey Mustard
- Smashed Avocado, Roasted Tomato & Peppers (VE)
- Brazilian Pao De Queijo, Parma-Ham, Brie & Apricot Jam (GF)

SERVES	PRICE
12	£51
12	£51
12	£48
12	£40

Breakfast Pot Platters

- Greek Yoghurt With Blueberry & Blackcurrant Compote (GF)
- Bircher Muesli, Seasonal Fruit , Coconut Chips, Maple & Tahini (VE)
- Overnight Porridge Oats with Banana, Berries & Honey
- Acai Berries Blended with Banana ,Granola, & Coconut Flakes (VE) (GF)

MINIMUM	PRICE
6	£30
6	£30
6	£30
6	£35

Pastry Platters

- Mini Croissants
- Mini Pain Au Chocolat
- Mini Danish Pastries
- Mini Mixed Pastries Platter (Includes 4xMini Croissant 4x Pain Au Chocolat & 4x Danish Pastry)

SERVES	PRICE
6	£13
6	£13
6	£13
12	£24

Fresh Fruit Platter

- Seasonal Fresh Fruit (GF) (VE)

SERVES	PRICE
10	£40

Fresh Fruit Pots

- Seasonal Fresh Fruit (GF) (VE)

SERVES	PRICE
6	£22.50



Lunch (Sandwiches & Bao Buns)

Sandwich Platters

Portuguese Roast Peri Peri Chicken Ciabatta

With smashed avocado, peri peri mayonnaise, tomato & cos lettuce

Mozzarella, Pesto & Sliced Tomato Focaccia

Fresh Mozzarella, nut free basil pesto, sliced wine tomatoes & rocket salad

Mini New York Sliders Platter

Sliced peppered pastrami, baby gem, Swiss cheese, pickles & mustard mayo

Mini Middle Eastern Sliders Platter (VE)

Chargrilled peppers, aubergines, courgettes, hummus & black olives crumbs

SERVES **PRICE**

12 £78

12 £72

12 £40

12 £38

Bao Buns Platters

Chicken Bao Bun Platter

Crispy fried chicken, thinly sliced red onions, pickled cucumber, sriracha mayo, served in soft bao bun

Pulled Pork Bao Bun Platter

Tender pulled pork with pickled cucumber, coriander, toasted sesame seeds, served in soft bao bun

Tofu Bao Bun Platter

Crispy tofu, crunchy vegetables slaw, topped with vegan sriracha mayo, served in soft bao bun

Mixed Bao Bun Platter

8x Chicken bao bun 8x Pulled pork bao bun, 8 tofu bao bun

SERVES **PRICE**

12 £75

15 £75

15 £70

24 £115



Lunch (Feast Platters)

Meat Platters

Grilled Harissa Chicken Thighs (GF)

24 Hours harissa marinade chicken thighs served with healthy crunchy slaw

Roasted lemon & herbs Chicken Breast (GF)

Roasted lemon & herbs chicken breast served with healthy crunchy slaw

Pulled Lamb Shoulder (GF)

Slow Roasted pulled spiced lamb shoulder served with healthy crunchy slaw

Asian Style Meatball (GF)

Soya-glazed beef meatball Soya-glazed, served with sriracha mayo & Asian slaw

Fish Platter

Glazed Salmon (GF)

Asian style glazed roasted salmon, toasted sesame seeds, lemon & house pickled vegetables

Battered Cornish haddock

Deep Fried Battered haddock fillets served with tangy tartare sauce & lemon wedges

Seabass Fillet (GF)

Pan fried seabass fillet, with lemon & parsley gremolata

Plant- Based Platter

Middle Eastern Salad (GF) (VE)

Roasted aubergine, Falafel, hummus, toasted seeds & pickled cabbage.

Smoked Tofu (GF) (VE)

Grilled smoked tofu, served with slaw & sweet chilli dip

Celeriac Steak (GF) (VE)

Grilled celeriac served with slaw & classic salsa verde

Sides Platter

Mediterranean Couscous Salad (VE)

Fluffy couscous, cucumbers, cherry tomatoes, Kalamata olives, red onion, parsley & crumbled vegan feta cheese

Green Beans & Shallot Onion(GF) (VE)

Sauteed shallot onions, green beans, lemon & toasted seeds

Beetroot Salad (GF) (VE)

Mixed baby beetroots, mixed leaves salad & pomegranate molasses

Baby Potato Salad (GF) (VE)

Herbed steamed baby potato, chopped herbs, onions, mustard & vegan mayonnaise

Caprese Salad (GF) (VE)

Sliced tomatoes, fresh mozzarella cheese, basil leaves, drizzled with balsamic glaze & extra virgin olive oi

SERVES **PRICE**

6 £52

6 £50

6 £55

6 £52

SERVES **PRICE**

6 £52

16 £52

6 £55

SERVES **PRICE**

6 45

6 £45

6 £45

SERVES **PRICE**

6 £40

6 £40

6 £40

6 £40

6 £42



Lunch (Bowls)

Meat

Grilled Harissa Chicken Thighs (GF)

Marinade harissa chicken thighs, served on healthy quinoa salad and crunchy slaw

Middle Eastern Pulled Lamb Shoulder (GF)

Slow roasted lamb shoulder, served with Mediterranean couscous salad & crunchy slaw

Asian Glazed Beef Meatballs (GF)

Glazed Beef meatballs with toasted Sesame seed

Fish

Glazed Salmon (GF)

Asian style glazed roasted salmon, toasted sesame seeds, sticky rice noodles ,lemon & house pickled vegetables

Battered Cornish haddock

Deep Fried Battered haddock fillets served with tangy tartare sauce, steamed rice & lemon wedges

Seabass Fillet (GF)

Pan fried seabass fillet, broccoli, steamed rice with lemon & parsley gremolata

Plant- Based Platter

Middle Eastern Salad (GF) (VE)

Roasted aubergine, Falafel, hummus, toasted seeds & pickled cabbage.

Smoked Tofu (GF) (VE)

Grilled smoked tofu, served with steamed rice, house pickled vegetables & sweet chilli dip

Celeriac Steak (GF) (VE)

Grilled celeriac served with mixed beans salad, kale & classic salsa verde

Sweet Treat

Desserts

Pastel De Natas

Portuguese egg custard tarts with powdered sugar

Brownie (GF)

Double fudge chocolate brownies

Chocolate Chip Cookies

Buttery, chewy delights studded with rich chocolate chips for the perfect sweet treat

Vegan Brazilian Carrot Cake

Carrot cake with a drizzle of chocolate glaze

MINIMUM PRICE

5 £14.50

5 £15.00

5 £14.50

MINIMUM PRICE

5 £14.50

5 £14.50

5 £15.00

MINIMUM PRICE

5 £14.50

5 £14.50

5 £14.50

SERVES PRICE

12 £25

12 £25

12 £22

12 £25

Our team of talented chefs and food designers work tirelessly to make sure we're at the forefront of the industry, serving outstanding canapés.

Bronze Package £20 pp

3 cold Canapés 2 hot Canapés
1 sweet Canapés

Silver Package £35 pp

3 cold canapés
3 hot canapés
1 bowl food
1 sweet canapés

Gold Package £42pp

3 cold canapés 3 hot canapés
2 bowl food
2 sweet canapés



Canapés and Bowl Food

Chilled Canapés

Beef Carpaccio on Crostini

seared beef carpaccio, rocket, parmesan shaves & truffle oil

Gently Smoked Salmon Blinis

Citrus crème fraîche, pickled dill & caviar

Mini Lobster Rolls

Succulent lobster meat tossed in creamy dressing in a buttery brioche roll

Spanish Gazpacho Shots

With Crispy Jamon Serrano

Cheese Balls (GF)

Brazilian pão de queijo, cheese fondue, black truffle & aged Parmesan cheese

Grilled courgette Mini Tacos (GF)(VE)

With avocado mousse, coriander & amaranth popcorn

Creamy Mozzarella Ball Skewers (GF)

Basil pesto cherry tomato & black olive dust

Hummus Cones (VE)

With crispy cones, creamy hummus, paprika, parsley & olive oil

Hot Canapés

Slow Cooked Pulled Short Ribs

Served in a mini Yorkshire with a horseradish cream

Mini Tomato & Basil Arancini

Mozzarella, tomato & basil arancini served with spicy tomato sauce

Peri Peri Chicken Skewers (GF)

With a lemon & garlic Aioli

Teriyaki Salmon Skewers

With a soy and ginger dipping sauce

Wild Mushroom Tart (VE)

With enoki, truffle oil & sea salt

Bowl Food

Braised Pork Meatballs

With San Marzano tomatoes and flat bread

Grilled Lemon Chicken & Quinoa Bowl(GF)

Harissa chicken, quinoa salad & micro cress

Cornish Haddock and Meantime Beer-

Battered Fish and Chips

Battered fish, triple-cooked chips, pea puree, lemon & tartar sauce

Classic Prawn Cocktail (GF)

Succulent king prawns in with a bloody Mary crème fraîche

Middle Eastern Hummus Bowl(GF)(VE)

with garlic pitta bread, hummus, sumac parsley & extra virgin olive oil (plant-based)

Teriyaki Tofu Thai noodles (VE)

Asian vegetables & bean sprouts

Prime Beef Burger Sliders

Beef burger patties, sharp cheddar cheese & house pickles

Crispy Chicken Bao Buns

With pickled cucumber, coriander, sriracha mayo & crispy onions

Sweet Canapés

Double Chocolate Brownie Bites(GF)

Belgian chocolate brownie with sea salt

Mini Churros

With cinnamon sugar & caramel dipping sauce

Mini Pastel de Natas

Portuguese egg custard tarts with powdered sugar

Assorted Mini Summer Tartlets

Delicate buttery case with fresh seasonal fruits topped with mint

Chocolate-Dipped Strawberries (GF) (VE)

Juicy, ripe strawberries enveloped in a smooth coat of vegan chocolate

Bronze Package **£12.50 pp**

2 mains, 2 sides

Silver Package **£15 pp**

2 mains, 3 sides

Silver Package **£18 pp**

3 mains, 3 sides,
1 sweet treat

Please note the following disclaimer regarding our package options:

Option 1: £200 for up to 100 people.
Includes 3x Staff services throughout the event.
Disposable provided, transport/delivery
Cleaning premises as found.

Option 2: £250 for up to 150 people.
Includes 4x Staff services throughout the event.
Disposable provided, transport/delivery
Cleaning premises as found.



Lunch by 2Dots

Sample Menu

Buffet to be set up and catered by 2Dots team

Mains

Grilled Fraldinha (Bavette)(GF)

Traditional Brazilian cut of tender steak

Peri Peri Chicken Thighs(GF)

24 Hours Marinated Marinated grilled chicken thighs.

Grilled Harissa Cauliflower (VE)(GF)

Served with steamed basmati rice, Brazilian vinaigrette (plant based)

Sides & Salad

Steamed Basmati Rice (VE)(GF)

Fluffy steamed rice

Palmito (Palm Heart) & BabyPotato Salad (VE)(GF)

With Shallot onions and spring onions

Grilled Seasonal Vegetables (VE)(GF)

Broccoli, courgettes, mixed peppers, red onions and salsa verde.

Grilled Ceasar

Grilled baby gem, Croutons, Caesar dressing and Parmesan shaves

*All Served with Brazilian Vinaigrette Salsa

Sweet Treat

Dark Chocolate Brownies(GF)

chocolate fudge brownies

Pastel De Natas

Portuguese custard tart



Crafted with
passion, served
with love.

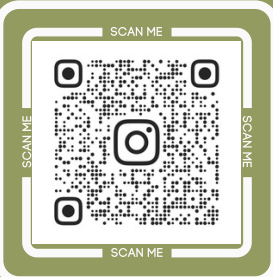
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Street Food | Food Truck | Pop-Ups | Drinks | Catering Events

2024



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