

odyssey

AT YOUR OFFICE



Your office deserves better than ordinary catering.

At Odyssey Dining, we believe every meeting, presentation, celebration, and client interaction is an opportunity to make a lasting impression. Food is never just food—it is a reflection of your company, your standards, and the experience you create for the people who matter most.

Led by Jordan Bailey, whose Michelin-starred experience and renowned attention to detail have shaped some of the finest dining experiences in the world, we bring restaurant-quality hospitality directly into your workplace.

How to order with Odyssey at your Office

Our catering is designed for groups and teams, we serve your orders in platter-style, sharing boxes.

All you do is select the number of servings you want against our Breakfast, Sandwich, Salad or Sweet packages (or ask us for a recommendation) and we'll deliver straight to your workplace.

BREAKFAST & BRUNCH

Odyssey Breakfast **£20pp**

Selection of sweet and plain pastries. Organic natural yogurt, with seasonal compote, almond and honey granola. Freshly sliced seasonal and exotic fruit with mixed berries.

Odyssey Brunch **£30pp**

Crushed avocado toast with peanut, sesame, and chili rayu, with feta and micro coriander. Oak smoked salmon served on a rye bread, with capers, lemon, chive cream cheese and dill. A selection of cured artisan meats and glazed ham.

Juice Selection **£10pp**

Selection of cold-pressed green detox juice, red berry smoothie and tropical fruit smoothie.

SANDWICHES

Signature Selection **£25pp**

Free-range chicken breast hot-smoked over English oak wood, with slices of aged red Leicester, smoked onion mayonnaise, semi-dried tomato relish and baby gem lettuce to finish.

Smoked Salmon with cream cheese and chive sweet cucumber chutney and crisp baby gem lettuce.

Meat-free Selection **£20pp**

Roasted vegetable dressed in wild rocket and almond pesto with Mrs Bell's feta-style cheese, fresh spinach, and finished with a red pepper and slow-cooked tomato spread.

Mature cheddar cheese with whole grain mustard, pickled cucumber, crisp lettuce and Kewpie mayonnaise.

Cornish Lobster Roll Platter **£40pp**

Succulent lobster meat mixed with mayonnaise and celery, complemented by crisp baby gem lettuce, pickled cucumber, smoked paprika, and fresh springonions served in a toasted brioche bun, with a side of Tabasco and fresh lime.

SALADS

Signature Selection

£30pp

Grilled chicken caesar salad with baby gem lettuce, maple-cured streaky bacon, 24-month parmesan, soft-boiled quails egg, herbed croutons, roasted chicken skin and the classic Caesar dressing.

Seared teriyaki-marinated salmon with green kale, crunchy toasted nuts and seeds, sprouting broccoli, edamame beans, Mrs. Bell's feta cheese, fresh sprouts and finished with a pomegranate and yuzu ponzu.

Jumbo prawn cocktail grilled jumbo prawn with a spicy Marie rose sauce, chopped iceberg lettuce, smoked paprika, preserved lemon and spring onion.

Add focaccia

£5pp

Freshly baked green olive focaccia

SWEET

Afternoon Tea

£20pp

Freshly baked scones served with luxurious Cornish clotted cream and sweet strawberry jam.

Meat-free Selection

£25pp

Burrata & heirloom tomato salad with grilled peaches, almond and rocket pesto, micro basil, and a 5-year old barrel aged raspberry balsamic vinegar.

Harrogate blue Waldorf salad baby gem lettuce topped with crunchy celery, green apple, and red grapes, tossed in a creamy Greek yogurt dressing, finished with caramelised walnuts and Harrogate Blue.

Greek salad with Mrs. Bells feta cheese, cucumber, thinly sliced red onion, greek olives, cherry tomatoes and baby spinach with an oregano infused olive oil dressing

Petit Four & Chocolate Bon Bons

£20pp

An assortment of handmade cakes, handcrafted selection of artisanal chocolate bonbons. Served with fresh fruits and berries.

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