

Service Style Options

Choosing the right format for your shoot, studio day or office lunch

We offer a few different ways to serve food on set, in studio, or in the office, depending on crew size, schedule and space. Below is a quick guide so you can pick what fits, or mix and match.

Drop-off & Individual Lunches

BEST FOR: OFFICES, SMALL CREWS

Boxed or platter lunches delivered ready to serve. Ideal for smaller headcounts, studio bookings, or when a full crew set up isn't practical.

Hot / Mixed Buffet

BEST FOR: LARGER CREW & MEETINGS

Relaxed, self serve style on set, in studio, or in the office. A mix of hot and cold dishes ready to go, built for bigger numbers and flexible timing.

Cold Buffet & Grazing

BEST FOR: OFFICE LUNCHES, STUDIO DAYS

Salads, platters and sharing boards laid out for people to help themselves. Low fuss, flexible timing, and works well when people are eating across a spread out window rather than all at once.

Not sure which style suits your job? Get in touch and we'll talk it through.