

Flexible
Affordable
Central

Hospitality Menu 2011-2012





Beverages

Teas and Coffees

Freshly brewed Fairtrade filter coffee/ tea / herbal and fruit tea	£1.40
Freshly brewed Fairtrade filter coffee/ tea / herbal and fruit tea and biscuits	£1.70
Still and sparkling mineral water (litre)	£1.80
Freshly squeezed orange juice (litre)	£6.00
Freshly squeezed orange juice (250ml)	£1.75
Fruit juice: orange, tropical, apple (litre)	£2.75
Sweet iced tea with ginger (jug)	£5.50
Non alcoholic mojito with lime (jug)	£5.50
Carafe of water	£0.75

Working Breakfast

£5.50

Mini Danish pastries and croissants
Selection of fresh fruit
Freshly squeezed orange juice (250ml)
Tea and coffee

Sweet Treats

Mini Danish selection	£1.20
Croissant	£1.20
Pain au chocolat	£1.20
Muffins	£1.20
Banana cake	£1.20
Mixed fruit cake	£1.20
Mini petits fours	£0.80
Fresh fruit	£0.95

Wines

House wine	£10.00
Viño de la Posadas Torrontes (Fairtrade) (white Mendoza, Argentina)	£12.00
Viño de la Posadas Merlot (Fairtrade) (red Mendoza, Argentina)	£12.00

A complete wine, beer and special drinks list can be obtained upon request.

Daily Packages

Package 1

£9.20

Tea and coffee and biscuits on arrival or at mid-morning
Simply Sandwich Lunch
Tea and coffee and biscuits at mid-afternoon

Package 2

£13.50

Tea and coffee and mini Danish selection on arrival or at mid-morning
Healthy Sandwich Lunch
Tea and coffee and a slice of cake at mid-afternoon

Package 3 (minimum of 20 people)

£14.50

Tea and coffee and mini Danish selection on arrival or at mid-morning
Finger Foods Buffet with a choice of 10 items
Tea and coffee and a slice of cake at mid-afternoon

Package 4 (minimum of 20 people)

£14.00

Tea and coffee and biscuits on arrival
Reception with a selection of 8 Finger Foods Buffet items or Tapas and Meze Menu 1
House wine (2 glasses per person)

Package 5

£18.50

Tea and coffee and mini Danish selection on arrival or at mid-morning
Gourmet Lunch
Tea and coffee and a slice of cake at mid-afternoon

LSBU's catering team is happy to assist with any special menu requests and / or dietary requirements. Please contact us to discuss your catering needs.



Salad Lunches

Simply Sandwich Lunch £6.00

Selection of meat and vegetarian sandwiches
Crisps with dip
Fruit
Tea, coffee, carafes of water, apple and orange juice

Healthy Sandwich Lunch £8.95

Selection of meat and vegetarian sandwiches
Low fat crisps
Fresh healthy salad
Vegetable crudités with dips
Fresh fruit platter
Tea, coffee, carafes of water, apple and orange juice

Gourmet Lunch £14.95

Selection of premium gourmet meat and vegetarian rolls and wraps
Mini bagels with smoked salmon and lemon pepper dressing
Hummus with pita bread basket
Potato crisps
Vegetable crudités
Fresh fruit platter
Mini cheesecakes
Fairtrade individual chocolate bars
Tea, coffee, carafes of water, apple and orange juice



Finger Foods Buffet

Minimum 20 people

8 items £9.25

10 items £11.25

12 items £13.25

(Suitable for both meals and for receptions.)

Please order half hot and half cold items. Please note that beverages are not included in the buffet price.

Cold Items

Smoked salmon mini bagel
Vegetable crudités with dips
Mini frittata bites
Sushi
Blinis with salami
Hummus and pitta bread basket (V)
Mozzerella, tomato and olive skewer
Smoked salmon canapés
Marinated roast salmon skewers
Party quiches
Smoked salmon blinis
French canapé selection
Wrap selection
Selection of meat and vegetarian sandwiches

Hot Items

Chilli chicken
Crab cake with sweet chilli dip
Chicken piri-piri
Mini quiche selection
Lamb kebab with maple syrup
King prawn rolls
Vegetable saté (V)
Thai ginger prawns
Mini shepherds pie
Mini honey glazed sausages with sesame seeds
Crostini piccolo (V)
Roast vegetable brochettes (V)
Sweet chilli mini sausages
Mini bacon and Aberdeen Angus beef cheeseburgers
Mini Yorkshire pudding with beef and horseradish

Sweets

Fresh sliced fruit platter
Brownies
Banana cake
Mini petits fours
French macaroons

Hot Fork Buffet

Minimum 20 people

£16.95

- 1 Meat or fish main dish option
- 1 Vegetarian option
- 2 Hot side dishes
- 2 Cold side dishes
- 1 Dessert
- Fairtrade coffee and tea, juice and carafes of water

Meat Main Dishes

- Barnsley lamb cutlets
- Grilled lemon salmon
- Grilled tarragon chicken
- Thai red chicken curry
- Haddock with parsley butter
- Farmhouse beef casserole
- Indonesian grilled tuna steaks
- Jamaican style curried chicken

Vegetarian Main Dishes

- Cuban Santiago stuffed peppers (V)
- Stir fried Singapore noodles and vegetables (V)
- Sweet potato, pepper and spinach bake (V)
- Gorgonzola ravioli (V)

Hot Side Dishes

- Roasted potatoes with mustard, lemon and thyme
- Steamed new potatoes
- Coconut rice
- Jollof West African style rice
- Mixed vegetable medley

Cold Side Dishes

- Roasted vegetables with mango salsa
- Mixed leaves salad
- Satay vegetable salad
- Potato salad
- Summer cous-cous salad with yoghurt dressing
- Traditional coleslaw with low fat mayonnaise

Desserts

- Peach melba torte
- Banoffee Pie
- Chocolate profiteroles
- Fresh sliced fruit platter

Tapas and Meze

Minimum 20 people

Tapas and Meze Menu 1

£9.25

- 2 pieces jalapeño peppers with cheese (V)
- Chorizo bites
- Cracked pepper potato skins with yoghurt dip (V)
- Sweet pepper tapenade (V)
- Dakos (bruschetta with chopped tomato, onion, feta cheese and herbs from Crete) (V)
- Patatas bravas (V)
- 2 pieces battered chilli squid
- Hummus & pitta bread (V)

Tapas and Meze Menu 2

£9.35

- 2 pieces calamari fritos
- Paketakia (pastry case topped with minced beef and chive & cheddar mash)
- Greek kalamata olives (V)
- Patates banjaristes
- Stuffed vine leaves (V)
- Peppers stuffed with cream cheese (V)
- Taramosalata and pitta bread
- Paprika cheese bruschetta (V)



Contacts

Conference Services

Email: conferences@lsbu.ac.uk
Tel: 0207 815 7000

Internal LSBU Hospitality

Email: catering@lsbu.ac.uk

V = Vegetarian

Prices do not include VAT (applicable for external clients only)