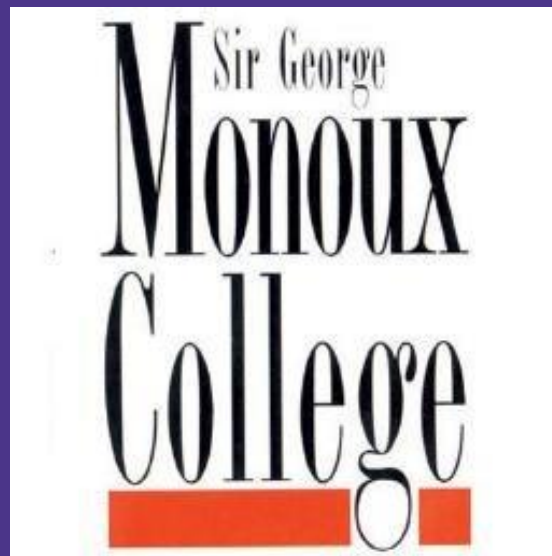

Hospitality Menu

2014



Introduction

abm catering have been providing catering services to students and staff at Sir George Monoux College for over 7 years.

This brochure gives you examples of our hospitality services. The menus are by no means all we provide but offer a basis from which we can discuss further options should you require.

Your abm catering team are passionate about making each and every eating experience a memorable one. Regardless of the size or type of function, we source the freshest ingredients to create exciting, contemporary menus within budget

If you have any queries or special requirements please contact catering team

Anything that we have not included, please feel free to ask and we will do our best to provide it for you – buffets can be tailored to suit your specific requirements.

Get in touch...

Gay Sparks – Catering Manager

Tel: 0208 527 6530 ext. 3420

Or

Email: gay@george-monoux.ac.uk

Breakfast & Beverages

Coffee & tea	£1.35
Coffee, tea and assorted biscuits	£1.70
Freshly ground coffee, milky hot chocolate, tea and assorted biscuits	£3.25
Freshly ground coffee, tea and assorted warm Danish or muffins	£4.50
Freshly ground coffee, tea and bacon or sausage sandwiches	£6.50
Chilled fruit juice [1ltr]	£3.00
Chilled mineral water [1ltr]	£2.50
Fruit platter [per person]	£2.60

Note: All weekend hospitality orders are not inclusive of labour charges

Sandwich Lunches

Working lunch A

1 ½ rounds of freshly cut granary & white bread sandwiches
garnished with handcooked potato chips
Tea & coffee £6.00

Working lunch B

1 ½ rounds of freshly cut granary & white bread sandwiches
garnished with handcooked potato chips
Fresh fruit platter or cake selection
Tea & coffee £8.50

Working lunch C

1 ½ rounds of freshly cut granary & white bread sandwiches
garnished with handcooked potato chips
Cake selection
Fresh fruit platter
Tea & coffee £10.00

Working lunch D

Sandwiches served on a selection of breads
Nachos garnished with melted cheese, tomato salsa & soured
cream
Honey and sesame roasted pork sausages
Roasted vegetable quiche
Fresh fruit platter
Cheese board
Tea & coffee £12.50

Note: All weekend hospitality orders are not inclusive of labour charges

Buffet Packages

Finger Buffet A

1 round of freshly cut granary & white bread sandwiches
Quiche of your choice
Chicken goujons served with a garlic mayo dip
Cherry tomato and mozzarella skewers
Vegetable spring rolls
Selection of mini patisserie

£10.00

Finger Buffet B

Selection of filled speciality rolls
Smoked salmon & cream cheese bagel bites
Filo wrapped prawns
Mediterranean vegetable quiche
Garlic crostini topped with vine tomato and shaved parmesan
Chicken wings of fire
Continental cheese and biscuit plate served with grapes

£13.50

Canapé & Sushi Packages

Please contact us to discuss requirements. Per person

From £22.00

Note: All weekend hospitality orders are not inclusive of labour charges

Dining Packages

To start

Pea, mint and spring onion soup served with parmesan biscuits [v]

Cream of wild mushroom soup served with crusty bread [v]

Chicken liver pate with ryebread and balsamic dressing

Five spiced whitebait

Tarramasalata served with black olives and pitta bread [v]

Main course

Beef bourguignon served with mustard mash, green beans and baby carrots

Pan-fried salmon served with parmesan baby potatoes, rocket salad and beetroot

Jerk chicken served with rice and peas and homemade coleslaw

Carvery counter – your choice of roast chicken, beef, lamb or turkey with all the trimmings

Wild mushroom tartlets served with Dauphinoise potatoes and braised leeks [v]

Mediterranean stuffed peppers served with cous cous and homemade coleslaw [v]

Dining Packages cont.

To finish

Apple crumble served with custard

Strawberry cheesecake served with cream

Cherry pie served with cream or custard

Profiteroles

Tea & coffee served with after dinner mints

2 courses £21.00

3 courses £28.50

Continental cheese and biscuit plate served with grapes £7.00pp

We are more than happy to discuss individual requirements and tailor catering services to suit your function

Wine, Beer & Spirits – please contact us to discuss your requirements

Note: All weekend hospitality orders are not inclusive of labour charges