food and drink

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Imperial College
London
essentials and breakfast

**refreshments**
- fair trade freshly brewed tea and coffee, per cup £1.75
  - with biscuits £2.15
  - with deluxe biscuits £2.45
- apple / orange / cranberry / pineapple juice per litre £2.45
- mango / passionfruit / guava juice per litre £3.00
- still / sparkling mineral water per litre £1.10
- still / sparkling mineral water per litre £2.10
- canned soft drinks £0.80
- innocent smoothies £1.60
- bottled beer from £2.50

**breakfast treats**
- freshly baked mini danish pastry (2) £1.50
- freshly baked mini croissant with butter and jam (2) £1.50
- freshly baked mini croissant and mini danish pastry (2) with butter and jam £1.50

**continental breakfast**
- served 07:30 - 10:30 £7.55
  - enjoy a selection of the items below served with butter, fruit preserves and greek yoghurt:
    - freshly baked mini danish pastry
    - freshly baked mini croissant
    - cold meats
    - sliced cheeses
    - fresh fruit slices
    - fair trade freshly brewed coffee
    - herbal teas
    - fresh orange juice

**snacks**
- fresh fruit £0.60
- healthy geo bar £1.30
- cheese platter for 5 £15.00
- crudité and dips platter for 5 £10.00
- sliced fresh fruit platter for 5 £10.00
- olives (for 6 to 8 people) £4.00
- caramelised red onion mixed nuts (for 6 - 8 people) £2.80
- cheese platter for 5 £15.00
- tortilla chips and salsa (small bowl) £3.00
- tortilla chips and salsa (large bowl) £11.00
- vegetable crisps (small bowl) £3.50
- vegetable crisps (large bowl) £11.50
- chilli rice crackers (for 6 to 8 people) £3.50
- chocolate bars - Mars, Twix, Kit Kat £1.85

**cakes and bakes**
- selection of biscuits £0.70
- selection of deluxe biscuits £1.00
- mini blueberry muffin (2) £1.35
- mini double chocolate muffin (2) £1.35
- caramel shortbread (1) £1.30
- chocolate brownie (1) £1.60
- coconut square (1) £1.30
- mini chocolate doughnut (2) £1.20
- raspberry doughnut (1) £1.30
- fresh scone with clotted cream and jam (1) £2.00
- mini french macaroons (2) £1.50
- homemade chocolate chip cookie (1) £1.30
- homemade white chocolate chip cookie (1) £1.30
- mini patisserie delights (1) £1.80

prices exclude VAT
subject to availability
lunch and afternoon tea

classic and contemporary sandwich platters
5 people (4 quarters each) £12.00
served on assorted fresh breads
choose from: vegetarian | fish | meat | mixed
classic platters offer traditional sandwich fillings
contemporary platters offer more modern options

classic wrap and roll platters
5 rounds (2 halves of a roll and 1 half wrap per person) £12.00
choose from: vegetarian | fish | meat | mixed

deluxe sandwich platters
5 rounds (4 quarters each) £17.00
deep filled and served on assorted fresh breads
choose from: vegetarian | fish | meat | mixed

sushi platters - the healthier alternative
platter for 5 people £14.00
fish platter
5 scottish salmon nigiri | 5 tiger prawn nigiri
10 avocado and salmon california rolls
soy sauce | wasabi | pickled ginger

veggie platter
5 egg nigiri | 5 fried tofu parcels | 10 vegetarian california rolls
(contains red pepper, avocado, lettuce, spring onion)
soy sauce | wasabi | pickled ginger

lunches to go
eat on the go with this bagged lunch
standard lunch £4.55
sandwich, bottle of still water
packet of crisps and a piece of fruit

classic lunch £7.55
deluxe sandwich, bottle of still water
packet of premium crisps, piece of fresh fruit,
jumbo muffin and a chocolate bar

prices exclude VAT
subject to availability

lunch and afternoon tea

afternoon tea - minimum numbers 5
served 11.00 - 20.00 £8.50
impress your guests or just treat yourselves!
afternoon tea is a great alternative to tea, coffee and biscuits in
the afternoon or ideal for a late lunch
» choice of teas - earl grey, english breakfast, fruit teas
» freshly brewed coffee
» selection of sandwiches
» selection of mini cakes - scone, chocolate éclair, lemon drizzle
slice and fruit tartlet

prices exclude VAT
subject to availability
working lunches

minimum numbers 50 - served from 11.00 and includes complimentary water and a piece of fresh seasonal fruit

work through your meeting or enjoy networking with this simple, tasty and filling informal lunch option

pick a platter base and crisp accompaniment and then tailor the rest based on how much you’d like to eat and spend!

platters
» classic sandwich platter
» contemporary sandwich platter
» classic wrap and roll platter
» mixed selection available for 15+

crisp accompaniments
» deluxe tortilla chips with fresh tomato salsa
» luxury vegetable crisps
» finest kettle chips
» prawn crackers with homemade sweet and sour sauce

+1 item £7.50 per person
+2 items £9.50 per person
+3 items £11.50 per person
+4 items £12.50 per person

hot items
meat
» sweet chilli chicken yakitori (2)
» cocktail sausage rolls (2)
» authentic lamb samosa with sweet mango dipping sauce (1)

fish
» tempura king prawns with sweet chilli dipping sauce (2)
» thai fish cakes with sweet chilli dipping sauce (2)
» roasted salmon skewers with honey dipping sauce
» breaded baby scallops with a sweet curry dipping sauce

vegetarian
» mozzarella cheese sticks with sweet chilli dipping sauce (1)
» vegetable spring rolls with hoisin dipping sauce (2)

cold items
meat
» mini scotch egg (1)
» mini melton mowbray pork pie (1)
» quiche lorraine (1)

fish
» mini smoked salmon blinis with cream cheese (2)
» selection of fish sushi (2)

vegetarian
» selection of vegetarian sushi (2)
» selection of English cheeses with grapes, pickle and biscuits
» crisp vegetable crudites with garlic mayonnaise and hummus
» bell peppers stuffed with cream cheese (2)
» red onion, mushroom and mascarpone quiche (1)

sweet
» fresh fruit platter with yoghurt dip (1)
» salted caramel chocolate bites (1)
» mini rainbow macaroons (2)
» mini carrot cake (1)
» mini fruit tart (1)
» mini blueberry muffin (1)
» mini chocolate muffin (1)

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fork buffets

minimum numbers 25
mix and match hot and cold items with this delicious buffet which is
delivered and served by our staff from chafing dishes. requires cutlery
to eat so best ordered if there’ll be plenty of seating available. these
menus are served with a selection of fresh bread rolls and butter

please choose 2 main course items, 3 salad or vegetable items, 1 potato/rice/bread item
and 1 dessert

hot main courses
» moroccan spiced lamb meat balls in a fruity tomato sauce
» beef lasagne topped with mozzarella cheese and oregano
» indian spiced chicken curry with coriander and mini poppadoms
» cajun salmon fillet, tomato salsa and avocado slices
» mediterranean seafood paella with black olives
» mushroom ravioli in wild mushroom sauce (v)
» coconut vegetable curry with sweet potato and chick peas (v)
» quorn chilli con carne with grilled vegetables (v)

cold main courses
» beef marinated in garlic and thyme with horseradish sauce
» honey roast ham with mild mustard pickle
» wild boar pâté en croute with damson jelly
» highland smoked salmon mousse with cucumber pickle
» curried salmon steak with cucumber and yoghurt dressing
» goats cheese and red onion tart (v)
» red pepper parfait with goats cheese and aubergine (v)

salads and vegetables
» fresh steamed vegetable medley
» chargrilled vegetables
» apple and red cabbage coleslaw
» mixed leaf salad
» potato, red onion and parsley salad
» pomegranate, feta cheese, cucumber and mint salad
» penne pasta salad with ratatouille vegetables
» cannellini bean salad with roasted onions and sun blush tomatoes
» roasted butternut squash salad

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subject to availability
evening entertaining

afternoon / evening reception selection
minimum numbers 60 - served from 14.30

tasty finger food which is more substantial than canapés but not quite a full meal making it ideal for standing networking events and receptions

make 6 choices, number in brackets indicates how many items per person £12.00

hot options
» spicy breaded crab cakes with sweet chilli dipping sauce (2)
» tempura battered prawn skewer with sweet chilli dipping sauce (2)
» honey glazed mini kent korker sausages with grainy mustard dipping sauce (2)
» chicken tikka split sticks with yoghurt and cucumber dipping sauce (2)
» crispy oriental duck spring rolls with hoisin dipping sauce (2)
» mini yorkshire pudding filled with horseradish cream and roast beef (2)
» breaded brie with cranberry dipping sauce (2)(v)
» mini Indian delights with mango dipping sauce (2)(v)

cold options
» smoked salmon and asparagus tart (1)
» mini smoked salmon blini with cream cheese (2)
» southern fried chicken strips with smokey bbq dipping sauce (2)
» mini vine tomato and fresh basil tart (1)(v)
» cream cheese stuffed bell peppers (2)(v)

canapés - minimum numbers 10
add some glamour and sophistication to your event with these exquisite bite size morsels. perfect if you want extra special nibbles at your drinks reception or if you want to enhance your formal dinner experience by having them served before the meal

4 each £10.50
5 each £11.50
6 each £13.50

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pizza - minimum order of 8 pizzas £8.00 per pizza

pizza must be ordered at least two days in advance

authentic thin based crispy 10.5” pizzas, choose from:
» classic margherita
» spicy pepperoni
» chilli tuna

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