



**Fresh  
food,  
to your  
door**



THE  
OXFORD  
SCIENCE  
PARK





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# Fresh food, delivered to your office, meeting or conference room

When you're busy working, we can make things a little easier so you don't have to break the flow, by having food and drink delivered straight to your office door, meeting or conference room.

Providing you with a range of freshly prepared dishes and a choice of drinks, we deliver across the Park, straight to you, all freshly prepared from our on-site kitchens.

With a range of suggested menus from which to choose, we can cater to your bespoke needs and requirements, including a range of diets such as vegetarian, vegan, gluten-free and lactose-free.

We also cater for formal dinners, wedding receptions, and birthday celebrations.

In the following pages you will find our sample menus and prices per person, and how to make your booking.

We look forward to serving you.

Julien Such  
Catering & Hospitality Manager  
The Oxford Science Park





# Refreshments

	cost per portion
Mineral water	2.75
Still or sparkling - 75cl = 2 - 3 glasses	
Hot beverages - 1 - 2 cups	2.00
Fairtrade filter coffee, selection of teas and tisanes	
With biscuit selection	2.50
With freshly baked giant cookie	3.25
With indulgent bites - 3 bites per portion	5.75
A selection of macaroons, mini lemon tarts and mini chocolate eclairs	
With chocolate bites - 3 bites per portion	4.75
A selection of mini chocolate brownies, chocolate tiffin and rocky road bites	
Jug of fresh orange juice - 1 litre = 3 glasses	6.50
Jug of tap water with lemon - 1 litre = 3 glasses	1.00





# Breakfast

All breakfasts* come with: Fairtrade filter coffee; a selection of teas and tisanes, and fresh orange juice	cost per portion
Continental breakfast* Mini croissant - one per person, and mini Danish pastries - two per portion	5.00
On the go' breakfast* Finger rolls filled with bacon, fresh butcher's sausages and Quorn sausages - two per portion	6.50
Fruit platter A selection of freshly sliced fruit	2.50
Mini Danish Selection Selection of mini Danishes - two per portion	2.00





# Working lunch

	cost per portion
All lunches include mineral water	
Menu A	7.50
Traditional sandwiches - 1 round per portion and hand cooked crisps - 20g	
Menu B	14.00
A selection of sandwiches, wraps and rolls - 1.5 round per portion	
Southern fried chicken bites, mini vegetarian quiche selection*	
Fresh fruit platter	
*Or select 2 bites from the grazing table section - page 7	
Menu C	14.00
Grazing table - select your grazing table from page 7	
Packed lunch	8.50
Includes pre-packed sandwich, a packet of crisps, piece of fruit, bottle of mineral water and a bar of chocolate	





# Grazing tables

cost  
per person

## Tex Mex\*

14.00

Nacho crisps with dips, mini chicken burritos, bite size beef taco cup, loaded potato skins and churros

## American Diner\*

14.00

Mini posh dogs, sliders, southern fried chicken bites, wedges and giant cookies

## Italian Feast \*

14.00

Anti pasti meats, margarita focaccia pizza, meatball bruschetta, arancini and tiramisu bites

## British Picnic\*

14.00

Selection of sandwiches, scotch egg, sausage roll, mini quiche and chocolate brownie bites

## Veggie Grazer

14.00

Selection of sandwiches, mini quiche, southern fried Quorn bites, margarita focaccia pizza and mini lemon tarts

## Vegan Grazer

14.00

Selection of sandwiches, caprese salad skewer, vegan slider, wedges and chocolate coconut torte

\*Minimum order of 5 portions





# Salads

cost  
per person

## Chicken Caesar

8.50

Chargrilled chicken, baby gem lettuce, thyme scented croutons, soft boiled egg, parmesan shavings, Caesar dressing

## Tuna Nicoise

8.50

Tuna, mixed leaves, tomatoes, black olives, baby new potatoes, green beans, soft boiled egg

## Greek Salad

8.50

Feta cheese, black olives, red onions, cherry tomatoes, cucumber and bell peppers

## Cheese Ploughman's

8.50

Cheddar cheese, crusty bread, pickled onions, mixed salad, apple, soft boiled egg, Branston pickle

## Pasta Salad

8.50

Penne pasta, roasted Mediterranean vegetables, pesto





# Hot buffet

cost  
per person

## Thai Green Chicken Curry\*

8.50

Marinated chicken cooked in an aromatic coconut and green chilli sauce, served with jasmine rice and prawn crackers

## Classic Lasagne\*

8.50

Minced beef ragù layered between sheets of pasta topped with a creamy béchamel sauce and served with garlic bread and side salad

## Chilli Con Carne\*

8.50

Classic chilli con carne topped with sour cream and served with rice and tortilla chips

## Beef Stroganoff\*

8.50

Tender strips of beef in a creamy tarragon and brandy sauce and served with rice

## Salmon, Prawn and Spinach Pasta Bake\*

8.50

Salmon, prawns, spinach bound in a creamy white wine sauce and served with a side salad

## Vegetarian Thai Green Curry\*

8.50

Sweet potato, aubergine and green beans cooked in an aromatic coconut and green chilli sauce served with jasmine rice and prawn crackers

## Vegetarian Lasagne\*

8.50

Minced Quorn ragù layered between sheets of pasta topped with a creamy béchamel sauce and served with garlic bread and side salad

## Chilli Con Quorn\*

8.50

Classic chilli made with Quorn, tomatoes, kidney beans, chilli, cumin and garlic topped with sour cream and served with rice and tortilla chips

## Mushroom Stroganoff\*

8.50

Chestnut and closed cup mushrooms in a creamy tarragon and brandy sauce and served with rice

\*Minimum order of 10 portions





# For afters

	cost per portion
Freshly baked giant chocolate chip cookie	1.25
Chocolate brownie	2.95
Indulgent bites - 3 bites per portion Macaroons, mini lemon tarts, mini chocolate eclairs	3.95
Chocolate bites - 3 bites per portion Mini chocolate brownies, mini chocolate tiffin and rocky road bites	2.95
Cake of the day - 1 slice per portion A choice from the following: chocolate fudge cake, Victoria sponge, carrot cake	3.50
Tiramisu Coffee flavoured dessert made with finger biscuits and mascarpone cheese	3.25
Chocolate and coconut torte A date and mixed nut case filled with a Belgium chocolate and coconut filled	2.85
Churros - 3 per a portion Fried choux pastry coated in cinnamon sugar	3.25
Fruit platter - selection of freshly sliced fruit	2.50



# How to place your order

## **Booking is really easy**

For breakfasts, refreshments and working lunches, please order up to 48 hours before the event. We will however, endeavour to accommodate late booking.

Orders are placed through The Magdalen Centre's reception.

## **To place an order**

Simply make your food selection. Then let us know: the delivery address, time required and number of people, and simply email: [info@oxfordsp.com](mailto:info@oxfordsp.com).

On receipt of your order, you will be sent an acknowledgement.

## **Free delivery**

We deliver anywhere within the Park.

For orders to The Magdalen Centre and The Sadler Building, delivery is free of charge and there is no minimum order value.

For all other buildings across the Park, there is a minimum order of £20.

## **Equipment**

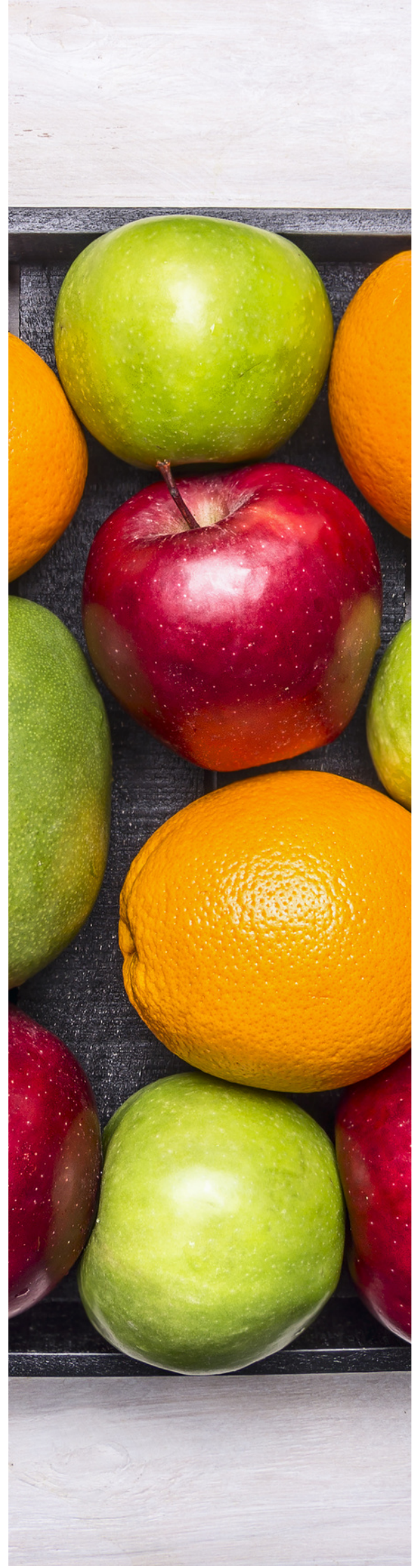
Glasses, crockery and cutlery can be provided with deliveries in The Magdalen Centre and The Sadler Building. Please request when placing your order. All broken, damaged, lost and/or missing items will be charged at the current replacement cost.

## **Cancellation policy**

Please note, orders cancelled within 48 hours of the event maybe charged.

To discuss any individual requirements, just call: 01865 784 000.

Then relax knowing your food and drinks are being prepared for delivery, and then enjoy.





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