



**Fresh
food,
to your
door**



THE
OXFORD
SCIENCE
PARK



Contents

03

Introduction

04

Refreshments

05

Breakfast

06

Working lunch

07

Platters

08

Salads

09

Hot buffet

10

For afters

11

How to order

12

**Cancellation
policy**

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, tap water	
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	
Orange juice - 1 litre = 3 glasses	4.95



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
Bacon, sausage and Quorn finger rolls - two per a portion	£3.90
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 and wraps - 1.5 rounds per portion	
Southern fried chicken bites, mini vegetarian quiche selection*	
Fresh fruit platter	
*Or select 2 items from the platter section - page 7	
Menu C	14.00 - 15.00
Platters - select your platters from page 7	
Packed lunch	8.95
Includes pre-packed sandwich, a packet of crisps, piece of fruit, bottle of mineral water and a bar of chocolate	



Platters

cost
per person

Traditional*

14.00

Selection of sandwiches, handmade scotch eggs & sausage rolls, honey & mustard cocktail sausages, pork pies

Tapas*

14.00

Chorizo & Manchego arancini, garlic, lime & coriander king prawn skewer, peppers stuffed with cream cheese, cheddar & spinach frittatas, marinated mozzarella & cherry tomato skewers

Charcuterie*

14.00

Antipasti meats, assorted fresh olives, sundried tomatoes, artichoke hearts, sliced Manchego, focaccia bread

Japanese*

15.00

Selection of sushi & sashimi, selection of chicken and vegetable gyozas, panko chicken fillets with katsu mayonnaise, edamame beans

Plant Based

14.00

Sandwiches, beetroot falafels, Quorn bites, sweetcorn fritters, onion bhajis

All platters include mineral water

Maximum of 3 platters per order

*Minimum order of 5 portions per platter



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*

8.95

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

Classic Lasagne*

8.95

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*

8.95

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

Beef Stroganoff*

8.95

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

Salmon, Prawn and Spinach Pasta Bake*

8.95

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

Vegetarian Thai Green Curry*

8.95

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

Vegetarian Lasagne*

8.95

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*

8.95

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*

8.95

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

*Minimum order of 10 portions and, a maximum of 2 dishes per order



For afters

	cost per portion
Freshly baked giant chocolate chip cookie	1.25
Chocolate brownie	2.95
Rocky Roads	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, lemon drizzle cake	2.95
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
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.

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.

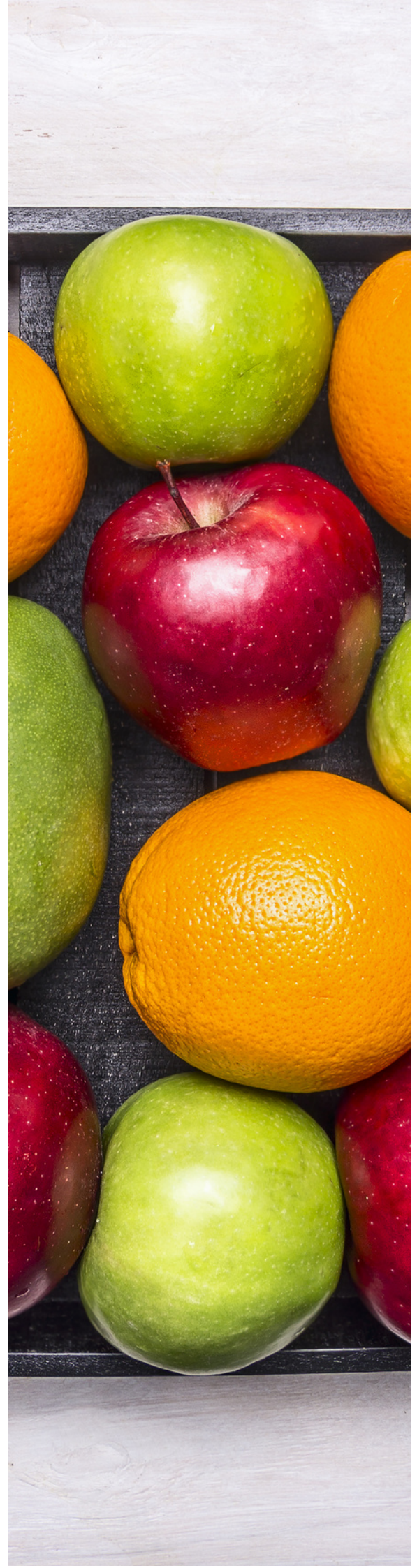
For all other buildings across the Park, there is a minimum order of £20.

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.

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.



Cancellation policy

Non-Occupiers

In the event of cancellation, the following payments are payable:

A.1 Cancellation received 14 days or more before the date of the booking. No charges will be made.

A.2 Cancellation received less than 14 days but more than 5 days before the date of the booking, 50% of the total charge for the catering booking will be due.

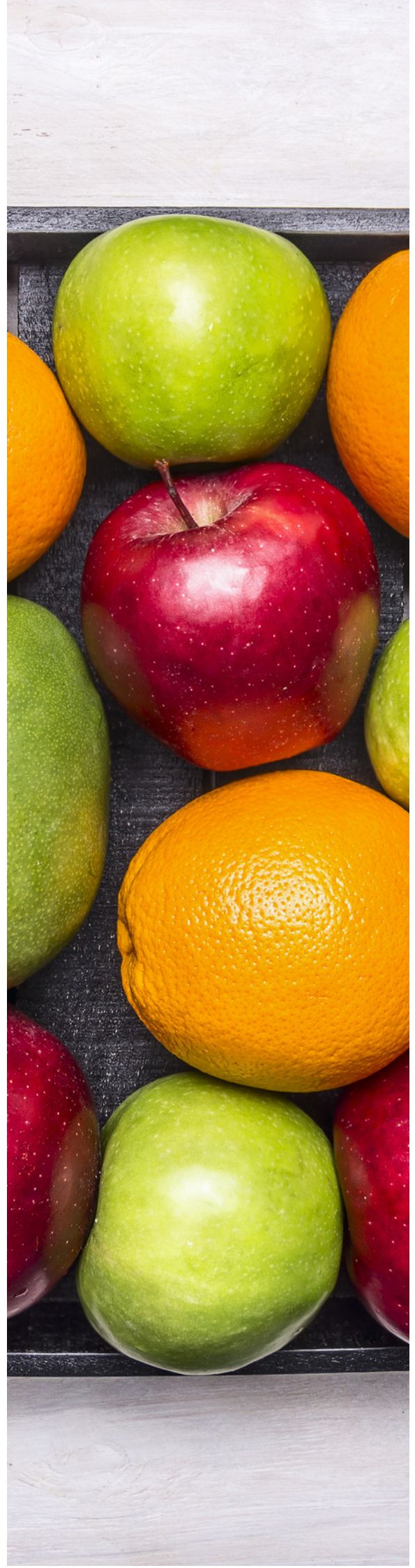
A.3 Cancellation received less than 5 days before the date of the function. 100% of the total charge for the catering booking will be due.

Occupier bookings

In the event of cancellation, the following payments are payable:

B.1 Cancellation received 14 days or more before the date of the function. No charges will be made.

B.2 Cancellation received less than 3 days before the date of the function, 100% of the catering charges will be due.



**Fresh food,
to your
door**

