

REFRESHMENTS & CATERING

REFRESHMENTS

Tea / Coffee / Water Tea / Coffee / Water / Biscuits Tea / Coffee / Water / Fruit Juice Tea / Coffee / Water / Biscuits / Fruit Juice Tea / Coffee / Water / Fruit Platter Tea / Coffee / Water / Biscuits / Fruit Platter £1.50 per person per serving £2.00 per person per serving £2.50 per person per serving £3.00 per person per serving £3.50 per person per serving £4.00 per person per serving

NURTURE CATERING

St George's are proud to recommend Nurture Catering, a not-for-profit division of St George's Crypt, for quality buffet style breakfast, lunches, and bespoke dinners.

Nurture Catering is based within St George's Crypt and engages with client trainees to enable them to enter the workplace at their own pace until their confidence and skills are built to a level they feel allows them to gc into mainstream work. They are pastorally supported and mentored by Head Chef, David Pilling, to help fulfil their own potential. In doing this, quality food is served on a daily basis to St George's Centre which in turn funds the costs of trainers and commodities.

As St George's Centre work in partnership with Nurture, we are happy to provide a bespoke service for each customer, therefore if you would like to make any changes to your chosen menu please discuss this directly with our events team as additional charges may apply.

We are happy to cater for dietary requirements but these need to be requested in advance e.g. vegan, gluten free, dairy free, halal etc. No VAT will be added to the prices below.



MENU OPTIONS

#1 SUMPTUOUS SOUP & SANDWICHES

- Choose* from our selection of freshly made soups all served with crusty bread;
 - $^{\circ}$ Low-fat cream of tomato with basil (v)
 - $^{\circ}$ Healthy cream of vegetable (v)
 - $^{\circ}$ Tasty leek and potato (v)
 - Slow-cooked french onion (v)
 - Wild mushroom (v)
- A Selection of freshly made sandwiches

*Groups of 10 people or less will be served the soup of the day (v)

#2 STANDARD SANDWICH BUFFET

- Freshly made sandwiches and wraps on a mixture of breads which will include a selection from our standard fillings;
 - Chicken Piri Piri
 - Roast Ham and Tomato
 - Tuna Crunch
 - ° Cheese and Pickle
 - Egg Mayonnaise
 - ° Roast Beef and Horseradish
 - Roasted Red Pepper, Humous and Spinach
- Crisps (or oven cooked potato wedges on request, min. of 20 people)
- Fresh fruit (v)

#3 PICNIC DELI BUFFET

- Freshly made sandwiches and wraps on a mixture of breads with a selection of our standard fillings
- Miniature quiches and tartlets
- Sausage rolls and cheese and onion rolls (v)
- Vegetarian samosas and spring rolls with a sweet chilli dip (v)
- Variety of fresh homemade salads
- Crisps
- Freshly prepared Fruit/Desserts

#4 If you prefer a GRAB BAG

Individual bags including

- Sandwich
- Drink (Fresh Orange or Apple Juice)
- Piper Crisps
- Flapjack
- Piece of Fruit

£6.00 per person (min. of 10 people)

£6.75 per person (min. of 5 people)

£9-50 per person (min. of 10 people)

£7.75 per person (min. of 5 people)

We can also provide the following upon request.

<u>#5 BREAKFAST BUFFET</u>

- Choose two of our freshly prepared breakfast items;
 - Mixture of bacon and egg sandwiches
 - $^{\circ}$ Butter croissants (v)
 - $^{\circ}$ Delicious danish pastries (v)
 - Cream cheese bagels (v)
 - $^{\circ}$ Yogurts (v)
 - Fresh fruit (v)

#6 AFTERNOON TEA

- Choose two of our freshly prepared afternoon tea items;
 - Freshly baked scones with jam and cream (v)
 - Delicious danish pastries (v)
 - Cup cakes (v)
 - Fresh fruit (v)

£6.00 per person (min. of 5 people)

We can also offer bespoke 2 or 3 course sit down Dinners. Just contact us and we can send you a selection of options.

*Orders for buffets will be invoiced separately direct from Nurture.