



Sir William Dunn School of Pathology Hospitality Menu 2013

baxterstorey

@ the
Bridge Cafe



Introduction

Welcome to Baxterstorey where we are committed to consistently delivering the highest standard of Hospitality catering.

Our menus change regularly and are influenced by the seasonality of ingredients to ensure best quality and value.

We would be pleased to discuss any aspect of your catering requirements with you, and if you have any special requests, we will do our utmost to ensure that these are accommodated. In support of this we are always happy to tailor or create a menu to suit your requirements or special occasion.

Booking Procedure

We would ask that you place your booking 24 hours before your event or 72 hours for larger functions to ensure that we can fulfil your requirements to the service standards set.

Please complete our booking form and return to Stephanie at stephanie.hardy@path.ox.ac.uk or path@baxterstorey.com

Should you wish to speak to our Chef Manager for clarification, or to advise of any special requirements, then we are contactable by dialling extension 5525 or (01865 275525)

Our normal service times are between 8:30 am – 3:30 pm but extended hours can be accommodated for but will incur an additional labour cost.

Tariff

All prices quoted are per person unless otherwise stated

Equipment Hire Equipment hire will be charged as required.

Labour

Large events and those outside of normal working hours will incur an additional labour charge. These will be calculated prior to your event.

Beverages and refreshments



Tea & Coffee	£1.10
Selection of Biscuits per person	£0.40
Selection of Home baked Cookies per person	£1.00
Mineral Water (sparkling, still) 1Ltr	£1.80
Chilled Apple, Orange Juice 1Ltr	£2.30
Canned Drinks	0.80

The breakfast basket

Warm Soft Roll filled with the following:

Grilled Gloucestershire Farm Assured Bacon £2.55

Or

Oven Baked Locally made Pork Sausages £2.55

Mini Danish Selection

£1.15 each per person

Assortment of the following:

Croissant

Pain au Chocolate

Cinnamon Swirl

Custard/Apricot Danish



LIGHT BITES

Picnic bag

£6.55

Pre packed sandwich
Packet of Real Crisps
Piece of Fruit
Slice of Cake
Juice Carton

Grazing-box containing

£3.00

Olives
Rice Crackers
Mini Flapjack
Grapes

Ideal for training sessions



Working lunches

Classic working lunch

£5.60 per person

Sandwich Platter
British Hand Cooked Crisps
Fresh Fruit

Finger Buffet

£7.55 per person

A Selection of Mini Sandwiches with your choice of 3 items from the list below:

Mini chicken Kebabs
Classic Quiche Lorraine
Cocktail Sausages in Honey, Mustard & Sesame Seeds
Spicy Vegetable Samosas v
Vegetable spring roll v
Goats Cheese & Red Onion Tart v
Mini Smoked Salmon & Sun blazed Tomato Tartlet
Tiger Prawns with Sweet Chilli Dip



Canapés

£1.75 per Canapé

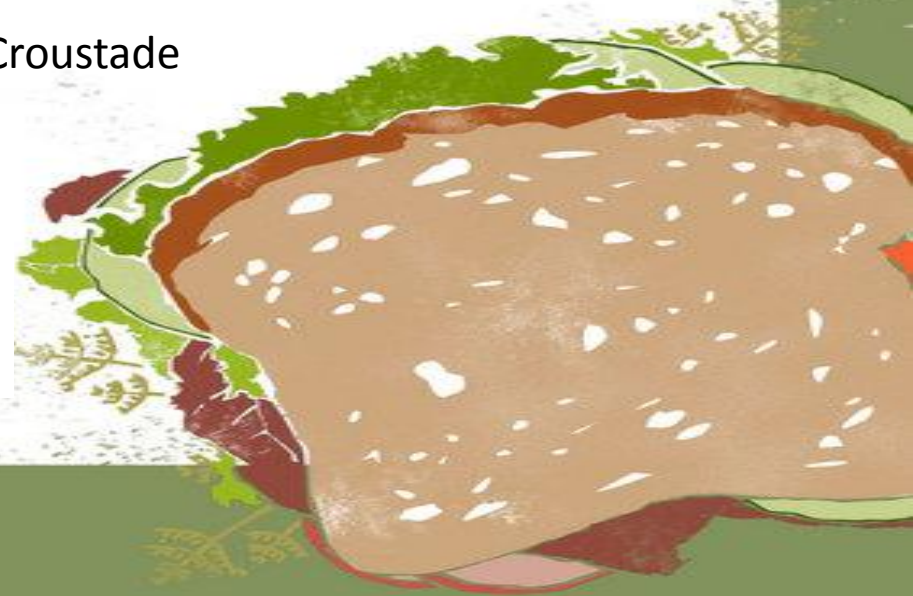
Choose your menu or mix & match

Menu 1

Mascarpone, Gorgonzola & Red Onion Tart
Crispy Duck Pancake with Hoisin Sauce
Prawn Wonton with Sweet Chilli Dip
Coriander & Lime Chicken Kebabs
Mediterranean Vegetable Pizzette

Menu 2

Grilled Goats Cheese & Sundried Tomato Croustade
Cocktail Vegetable Samosas
Sate Chicken with Peanut Sauce
Mini Lamb Kofta Kebab
Smoked Salmon & Cream Cheese Bagels



Something Extra

West country cheese board Served with Crackers, Chutney & Grapes	£4.75 per person
Nibbles & nuts	£2.50 per person
Assorted Cakes	£1.50 each per person
Mini Assorted Cakes	£1.20 per person
Fresh Fruit Platter	£1.20 per person
Whole Cakes	£21.00(average 14 portions)

