




**Queen  
Mary  
Hospitality**


# Welcome

Food, drinks, and service are the key elements for a successful event. At QM Food we are experts in delivering memorable events and experiences.

We can deliver Hospitality across all of our London campuses from refreshment breaks to multi-day conferences, private dining, weddings, cocktail receptions and BBQ's.

We take inspiration from international food trends and industry developments, while maintaining our focus on good great quality, fresh, sustainable and honest food.

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 [qmhospitality@qmul.ac.uk](mailto:qmhospitality@qmul.ac.uk)

 @qm.food

- *Please contact our team on [qmhospitality@qmul.ac.uk](mailto:qmhospitality@qmul.ac.uk) if you'd like more information on the allergens and ingredients used in our recipes.*
- *When booking any catering please inform a member of our team if there are any specific dietary requirements*
- *Hospitality food orders for 50+ guests include a member of the team to serve for up to one hour. Further staffing requirements should be booked in advance, additional charges will apply on an hourly basis for the total hours. (please note this is not applicable to sandwich lunches)*
- *Catering food orders for less than 50 guests will not be serviced as a standard. If service is required, additional charges will apply. This excludes seated dinners, canapes receptions, BBQ's and hot fork buffets. Please contact us at [qmhospitality@qmul.ac.uk](mailto:qmhospitality@qmul.ac.uk) if you have any questions regarding this.*
- *It is the booker's responsibility to ensure adequate furniture is set-up in your venue. If no permanent furniture is available in your chosen space, this should be booked in with the Porters through the IVANTI system.*
- ***There is a minimum spend of £35.00 per order for Mile End, Dept W and Whitechapel campuses. The minimum spend for Robin Brook Centre, Charterhouse Square, Lincoln's Inn or any other campus is £65 per order. This minimum spend is to cover driver costs, ULEZ and Congestion Charge Fees. If you any questions, please contact us on [qmhospitality@qmul.ac.uk](mailto:qmhospitality@qmul.ac.uk). All food calorie information listed is per 100g.***




# Menus / Breakfast

# Breakfast

*Classic breakfast bites*

*Served in either a freshly baked organic baguette or bagels*

*Minimum order quantity is 10*



**Prices are per  
person, per serving**

## **Cold - £3.40 each**

Smoked salmon and cream cheese (230kcal)

Smashed avocado and roasted tomato (VE) (197kcal)

Crispy smoked bacon and free-range egg mayo (77kcal)

## **Hot - £3.40 each**

Smoked back bacon (236kcal)


Herb roasted field mushroom and vegan bacon (VE)(232kcal)

Roasted tomato and cheese omelette (V)(98kcal)

<b>Whole fruit</b> (VE, GF)	£1.10
<b>Fresh cut fruit platter</b> (VE, GF)	£3.00
<b>Two freshly baked mini pastries</b> (V) (113kcal)	£2.20
<b>Selection of breakfast muffins</b> (V) (410kcal)	£1.95
<b>Yoghurt, granola and fruit compote</b> (V) (148kcal)	£2.50
<b>Vegan Yoghurt, fruit compote and seeds</b> (VE, GF)	£2.50

# Breakfast Packages

*Minimum order quantity is 10*



*Prices are per  
person, per serving*

## **Breakfast package 1 - £4.00**

Freshly brewed Twinings tea and Paddy & Scott's coffee still or sparkling water, freshly baked pastries (two per person) (V)

## **Breakfast package 2 - £4.50**

Freshly brewed Twinings tea and Paddy & Scott's coffee still or sparkling water, yoghurt, granola and fruit compote (V)

## **Breakfast package 3 - £5.10**

Freshly brewed Twinings tea and Paddy & Scott's coffee still or sparkling water and a classic breakfast bagel or baguette

# Refreshments

*We are proud to serve Paddy & Scott's coffee, where for every bag of coffee we purchase Paddy and Scott's provide lunch to one child in coffee growing regions who otherwise may go hungry. All our paper cups and lids are compostable, please dispose of them in the correct bins.*

## **Tea and Coffee - £2.20**

*Freshly brewed Paddy & Scott's coffee, selection of Twinings teas and herbal infusions, including plant-based milk*

## **Tea, Coffee and wrapped premium biscuits - £2.75**

*Freshly brewed Paddy & Scott's coffee, selection of Twinings teas and herbal infusions served with an assortment of wrapped biscuits*

## **Hot Chocolate - £2.20**

## **Luxury Hot Chocolate - £2.95**

*Served with whipped cream and mini marshmallows*

## **Juices by the jug (1litre) - £3.25**

*Orange, apple, cranberry*

## **QM filtered still or sparkling water (1Litre) - £2.10**

## **Hydration station (5litre) - £8.95**

*Still water infused with fruit and herbs, served in a 5-litre dispenser*

*Lemon & Ginger*

*Cucumber & Mint*

*(Serves 25 guests)*



**Vegan & Gluten  
free biscuits can be  
requested**



**Cakes  
bakes  
and treats**



# Cakes, Bakes and Treats

**Selection of mini cakes**, £3.85 - 3 per person (V) (426kcal)

**Selection of mini muffins**, £1.95 - 2 per person (V) (410kcal)

**Salted caramel flapjack**, £2.75 (VE, GF)(223kcal)

**Triple chocolate brownie**, £2.75(VE, GF) (210kcal)

**Mince Pies**, £2.00(VE, GF) (390kcal)

**Afternoon Tea** - £15.00 per person (809kcal)

*Minimum of 20*

*Freshly brewed Paddy & Scott's coffee, selection of Twinings teas and herbal infusions*

*Selection of mini cakes and scones (VE, GF options available)*

*Finger sandwiches (GF and VE, options available)*

**Premium Afternoon Tea** - £22.50 per person (1024kcal)

*Maximum of 30*

*Freshly brewed Paddy & Scott's coffee, selection of Twining's teas and herbal infusions*

*Selection of mini cakes and individual dessert pots (VE & GF, options available)*

*Homemade open sandwiches (VE, GF, options available)*

*Mini scone, jam and clotted cream*

*Please choose 2 Finger Food options from our menu*

*For that special occasion add a glass of Prosecco for £5.50 per person*

# Menus / Lunches



# Health and Wellbeing Lunch

*Choose 2 salads and one protein option for all guests, £13.00 per person  
Choose 3 salads and two protein options for all guests, £16.00 per person  
including bottles of still and sparkling water  
Minimum of 10*

## Salads

Gem wedges, egg, Ceaser dressing,  
gluten free croutons (V, GF)(141kcal)

Quinoa, broccoli, courgette,  
chimichurri and rocket (VE)(252kcal)

Fusilli pasta, roasted Mediterranean  
vegetables, with red pesto dressing  
(VE) (84kcal)

Curried cauliflower, new potato,  
baby spinach, crispy shallot with  
coriander coconut yoghurt (VE)  
(94kcal)

Heritage carrot, farro grain,  
radicchio and golden raisins (VE)  
(130kcal)

Beetroot, pea, lollo rosso, pumpkin  
seeds and tarragon dressing (VE,GF)  
(156kcal)

## Protein

Harissa chicken breast (Halal, GF)  
(119 kcal)

Green pesto salmon (GF) (204kcal)

Pomegranate molasses tempeh  
(VE, GF)(184kcal)

Masala paneer with mango chutney  
(V)(375kcal)

Sweet potato falafel with herby  
hummus (VE, GF)(183kcal)



# Bento Boxes

*An individual lunch delivered to your meeting.*

*Please choose one option for all you guests, vegetarian, vegan, gluten free options will be accommodated within that choice.*

*£14.50 per person, minimum of 10 , maximum of 60*

## **Lebanese Nuzha Box - (267kcal)**

Beet and roast carrot Fattoush salad (VE)

Spinach and kale falafel (VE, GF)

Chargrilled pitta bread (VE)

Tomato, pumpkin seed and chilli dip (VE, GF)

Lemon drizzle cake (V)

## **Plant Power Box - (249kcal)**

Beetroot and dill hummus (VE, GF)

Khobez crackers (VE)

Sweet potato and chickpea bites (VE, GF)

Tofu and carrot larb (VE, GF)

Chocolate brownie (VE, GF)

## **Indian Thali Picnic Box - (300kcal)**

Charred squash aubergine and chickpea salad with green chilli and coriander (VE, GF)

Green tandoori chicken skewer (GF)

Onion Bhaji (VE)

Pickled mango chutney (VE,GF)

Vegan flapjack (VE, GF)

# Working Lunches



## **Traditional Sandwich lunch £10.00**

*Minimum of 6 (286kcal)*

A selection of sandwiches

*(1 round per person)*

Fresh whole fruit bowl

Salted crisps

Fruit juice and water (88kcal)

## **Artisan Sandwich lunch £12.50**

*Minimum of 4 (222kcal)*

Selection of wraps and sandwiches

*(1 round per person)*

Fresh whole fruit bowl

Salted crisps

Fruit juice and water (88kcal)

# Working Lunches

## **Luxury Sandwich lunch £18.50**

*Minimum of 4 (222kcal)*

A selection of sandwiches

*(1 round per person)*

Fresh whole fruit bowl


Salted crisps

Fruit Juice and water (88kcal)

Selection of mini cakes

*(2 cakes per person)*

Please choose 2 Finger Food options from our menu



**Add a chocolate  
bar for £0.95**

## **'Grab and Go' bags £8.45**

*Minimum of 6 (286kcal)*

Pre-packed sandwich

*(meat, fish, vegan, vegetarian or gluten free)*

Piece of fresh whole fruit

Bag of crisps

Can of water

# Sushi Platters

## Sushi Platters

*Serves 6 guests, 4 pieces per portion  
Minimum order quantity of 3 platters*

### **Vegetarian Sharing Platter** - £40.00, 24 pieces (192kcal)

*Egg and fried tofu nigiris  
spicy tofu and veggie California rolls.  
Includes wasabi, soy sauce, ginger, sweet chilli soy and crunchy fried onions.*

### **Fish Sharing Platter** - £40.00, 28 pieces (187kcal)

*Prawn, salmon & smoked salmon nigiris  
salmon & avocado and chicken katsu rolls.  
Includes wasabi, soy sauce, ginger, sweet chilli mayo and crunchy fried onion.*

### **Vegan Sharing Platter** - £38.00, 25 pieces (191kcal)

*Carrot & burdock and spicy tofu rolls  
Pumpkin and roasted red pepper nigiris.  
Includes soy sauce, wasabi and ginger*



# Menus / Buffets



# Finger Buffet

*Choose 6 item - £12.00 per person*

*Choose 8 items - £16.00 per person*

*Minimum of 10 - Choose one menu for all your guests*

## **Fish**

Crispy king prawns with sweet chilli dip (50kcal)

Sesame miso glazed salmon and pickled radish (GF) (168kcal)

Smoked salmon, cream cheese and chive pinwheel (115kcal)

## **Meat**

Hoisin duck spring roll (137kcal)

Pesto chicken skewer (GF) (136kcal)

Korean BBQ chicken skewer (70kcal)

## **Vegetarian - Vegan**

Mini vegetable samosa with mango chutney (VE)(86kcal)

Spicy onion & carrot pakora with coconut mint yoghurt (VE)(122kcal)

Sweet potato falafel with vegan dill yoghurt (VE,GF)(113kcal)

Vegetable gyoza with soy dip (VE)(110kcal)


## **Dessert**

Mini dessert pot selection (V)(180kcal)

*(Including chocolate ganache, tiramisu, lemon meringue, raspberry mousse)*

Blackberry crumble slice (VE, GF)(223kcal)

Chocolate brownie (VE, GF)(210kcal)



*Choose one  
menu for all  
your guests*

# Hot Fork Buffet

*Choose one menu for all your guests  
Special dietary requirements will be catered for  
£ 18.00 per person, minimum of 20 apply*

## **Menu A - (192kcal)**

Mongolian beef (GF)

Sweet chilli salmon (GF)

Mongolian tofu and green peppers (VE, GF)

Vermicelli noodle stir fry (VE, GF)

Asian pickled slaw (VE, GF)

Prawn crackers (GF)

## **Menu B - (198kcal)**

Braised shoulder of lamb tagine (GF)

Sumac spiced seabass (GF)

Vegetable tagine (VE, GF)

Lemon and coriander couscous (VE)

Roasted aubergine, labneh, pomegranate, avocado, salad leaf (V, GF)

Toasted flatbread (VE)

## **Menu C - (134kcal)**

Griddled harissa chicken thighs (GF)

Hickory smoked harissa sea bream (GF)

Stuffed pepper and halloumi (V, GF)

Bulghur, wild rice, pomegranate and soft herbs (VE)

Aubergine, red onion, peppers, rocket, sumac dressing (V, GF)


Charred flatbread (VE)



# Menus / Sharing Boards

# Sharing Boards

*Each platter serves 6 persons*



Perfect for a  
standing  
reception

## **Kent Cheeseboard** - £31.50 (326kcal)

*Ashmore Farmhouse, Canterbury Cobble, Chaucer's, Kelly's and Kentish Blue cheese with fruit chutney, celery, and crackers*

## **Charcuterie Platter** - £26.00 (212kcal)

*A range of sliced deli meats, fresh baked organic baguette and mixed olives*

## **Vegan Mezze Platter** - £24.50 (192kcal)

*Selection of mixed olives, vegan feta, roasted peppers and courgette, fresh baked organic baguette, beetroot and dill hummus, spinach and kale falafel and tomato chilli dip*

## **Dessert Platter** - £24.50 (472kcal)

*Macarons, triple chocolate brownies (ve,gf), salted caramel flapjacks (ve,gf), dessert pots*

## **Halal Meat Platter** - £28.00 (224kcal)

*Lemon and thyme chicken, turkey breast, halal pepperoni slices, roasted peppers, olives, freshly baked organic baguette, and a tomato red pepper dressing*

# Menus / Canapés



# Canapés

*Minimum number of 20*

## **Option 1** - £13.50 (239kcal)

*Cold canapes*

Chimichurri chicken, tomato salsa, red pepper, tapioca cracker

Seared tuna taco, avocado puree, wasabi mayo, siracha dressing, coriander cress

Heritage tomato bruschetta, burrata, gluten free toast (V, GF)

Whipped vegan feta, artichoke, pepper puree canape shell with herb oil (VE)

## **Option 2** - £15.50 (599kcal)

*Cold canapes*

Chimichurri chicken, tomato salsa, red pepper tapioca cracker

Seared tuna taco, avocado puree, wasabi mayo, siracha dressing, coriander cress

Heritage tomato bruschetta, burrata, gluten free toast (V, GF)

Rare roast beef, red pepper tapioca, truffle and horseradish cream, rocket cress GF)

Whipped vegan feta, artichoke, pepper puree canape shell with herb oil (VE)

Smoked maple salmon, beetroot cup, lemon and lime crème fraiche, caviar

# Canapés

*Minimum of 20*

## **Option 3 - £16.00 (301kcal)**

*Hot and cold canapes*

### **Hot**

Ox cheek croquet, smoked pepper puree (GF)

Wild mushroom arancini with truffle mayo (VE,GF)

### **Cold**

Seared tuna taco, avocado puree, wasabi mayo, siracha dressing, coriander cress

Heritage tomato bruschetta, burrata, gluten free toast (V,GF)

## **Option 4 - £19.00 (451kcal)**

*Hot and cold canapes*

### **Hot**

Ox cheek croquet, smoked pepper puree (GF)

Thai green curry prawn, pomegranate, crispy onion (GF)

Wild mushroom arancini with truffle mayo (VE,GF)

### **Cold**

Seared tuna taco, avocado puree, wasabi mayo, siracha dressing, coriander cress

Heritage tomato bruschetta, burrata, gluten free toast (V,GF)

Chimichurri chicken, tomato salsa, red pepper tapioca cracker

# Menus / Bowl Food





# Bowl Food

*Please choose 4 bowls from the menu below  
£30.00 per person, maximum number of 400  
Available in areas on campus that have access to hot prep and service space*

## **Cold**

Butterscotch miso salmon, radish slaw,  
potato and edamame salad (GF) (87kcal)

Chipotle, orange and cumin chicken,  
black bean tomato rice salad, avocado  
purée (GF) (162kcal)

Bang bang roasted broccoli, vegetable  
noodle salad, pickled chilli (VE) (48kcal)

## **Hot**

Gruyere and Sharps Cheddar  
macaroni with shallot and thyme  
crumb (V) (71kcal)

Crispy prawn, herby crushed  
potato, steamed spinach served  
with tartare sauce (105kcal)

Piri piri chicken, tomato and  
sweetcorn rice, crushed macho  
peas (GF) (126kcal)



# Sustainable Menu / Green Mary

# Green Mary Low Waste Menu

*Chef's choice menu served for vegetarian, vegan, and gluten free diets.  
To reduce food waste we will be using all parts of the vegetable/fruit. This style  
of cooking reduces food waste helping us send less to composting or landfill.  
We work solely with a wonky produce supplier for these menus that rescue food  
from markets deemed ugly or going to waste. Dishes are in season.  
Minimum order of 20*

## Finger Food - £8.50

Broccoli and Stilton puff pastry tart (V)  
Cauliflower wings with siracha mayo (VE,GF)  
Beetroot falafel with coconut yoghurt dip (VE,GF)  
VFC strips with hickory smoked BBQ (VE)

## Hot Fork Buffet - £18.00

Vegetable tagine (VE,GF)  
Pulled jackfruit and butter bean stew (VE,GF)  
Tabouleh (VE)  
Tzatziki (GF)  
Ezme salad (VE,GF)

## Canapes - £16.00

### Cold

Whipped vegan feta, artichoke,  
pepper puree canape shell with  
herb oil (VE)

Ratatouille spoons (VE)

### Hot

Leek and cheddar arancini  
served with pea purée (V)

Red lentil fritter with sumac  
yoghurt (VE,GF)

**Queen  
Mary  
Hospitality  
Venues**