



**Welcome** to our hospitality service, delivering refreshments, snacks, lunches and buffets. We cater for all occasions, from breakfast meetings, working lunches to corporate and community celebrations.

Our Executive Chefs have developed a range of exciting new themed menus for our customers to enjoy. All our food is locally and sustainably sourced wherever possible and prepared with care by our onsite teams.

#### **Easy to order**

Our onsite Catering Managers are available to discuss catering requirements further and take orders.

Once in receipt of the completed order form, confirmation is sent via email and a full quotation provided upon request

- Two working days' notice is required for hot beverage orders and 5 working days for all other orders.
- Any bookings placed after this time are agreed and confirmed at the discretion of the catering team.
- Out of hours service is subject to staffing charges.
- All relevant crockery, glassware and service equipment is included in the price.
- Missing or damaged items are charged accordingly.



## Breakfast (For a minimum of 5 people)

### The Planetarium

- Freshly Brewed Fairtrade Coffee & a Selection of Speciality Teas and Infusions
- Freshly Baked Choice of French Pastries

### The Millennium

- Freshly Brewed Fairtrade Coffee & a Selection of Speciality Teas and Infusions
- Freshly Baked Choice of French Pastries
- Refreshing Chilled Orange Juice
- Selection of Whole Seasonal Fruits

### The Full Nelson

- Freshly Brewed Fairtrade Coffee & a Selection of Speciality Teas and Infusions
- Refreshing Chilled Fruit Juices
- Selection of Whole Seasonal Fruits
- Warm Floured Bap loaded with your choice of –
  - }Crispy Back Bacon
  - }Classic Cumberland Sausage
  - }Vegetarian Sausage

### Healthy Pots

- Porridge Pots – Golden Syrup, Apple and Cinnamon or Original
- Home Baked Fresh Yoghurt Pots – Granola, Fruit Compote or Freshly Cut Fruits
- Fresh Fruit Pots – Grape Pots, Duo of Melon or Fruit Salad



## Lunch time meet (For a minimum of 5 people)

### The G.M.T – Greenwich Mean Time

- Freshly Brewed Fairtrade Coffee & a Selection of Speciality Teas and Infusions
- Chilled Bottles of Radnor Hills Water
- Lightly Seasoned Crisps
- Selection of Hand Cut Sandwiches

### The Greenwich Park

- Freshly Brewed Fairtrade Coffee & a Selection of Speciality Teas and Infusions
- Chilled Bottles of Radnor Hills Water
- Refreshing Orange Juice
- Lightly Seasoned Crisps
- Selection of Whole Seasonal Fruits
- Selection of Hand Cut Sandwiches

### The Greenwich Market

- Freshly Brewed Fairtrade Coffee & a Selection of Speciality Teas and Infusions
- Chilled Bottles of Radnor Hills Water
- Refreshing Orange Juice
- Lightly Seasoned Crisps
- Selection of Whole Seasonal Fruits
- Selection of Hand Cut Sandwiches
- Chef's Selection of Buffet Items (4 Items per person)



## Fingers 'n' Thumbs (Minimum order 10 portions per item)

### The Spice Wharf

- Duck Spring Rolls
- Lamb Samosa
- Chicken Fillets 'Piri Piri'
- Miniature Yorkshire Puddings filled with Roast Beef
- Chicken and Chorizo Skewers

### The Docklands

- King Prawn Skewers
- Thai Fish Brochettes
- Tempura King Prawns
- Crab Fishcakes

### The Thames Barrier

- Miniature Falafel
- Vegetable Satay Skewers
- Mixed Vegetable Samosas
- Miniature Spring Rolls
- Crumbed Cream Cheese Jalapenos



## The Grazing Platters (All platters unless stated serve 10 people)

### Plumstead Station

A hand picked choice of British Farmhouse and European Cheeses served with Crackers, Water Biscuits and Fruit Chutney

### Maze Hill Station

A mixture of Mediterranean dishes including Shaved Meats, Marinated Olives, Charred Pitta Bread, Sundried Plum Tomatoes, Feta with Watermelon

### Woolwich Arsenal Station (Serves 5 people)

Selection of hand cut sandwiches catering for both vegetarians and non-vegetarians

### Greenwich Station

Exotic and Tropical cut fruits served alongside a mixture of British seasonal fruit



## Fork & Talk (Minimum order for 10 people)

### The Charlton House

- Chef's choice of cold cut meats
- Goat's Cheese & Tomato Quiche
- Three Seasonal Salads of your choice
- Refreshing Orange Juice
- Chilled Bottles of Radnor Hills Water

### The Queen's House

- Chef's choice of cold cut meats
- Goat's Cheese & Tomato Quiche
- Five Seasonal Salads of your choice
- Refreshing Orange Juice
- Chilled Bottles of Radnor Hills Water
- Selection of Seasonal Fruits

### Sweet Treats

A range of both quintessential British desserts and Continental favourites, including but not limited to:

- Fairtrade Muffins
- Classic Victoria Sponge
- Frosted Carrot Cake
- Rich Chocolate Cake
- Home Baked Cookies



## Canapés

### The Trafalgar (Minimum order 100 pieces)

- Spicy Naan with Smoked Chicken Mousse
- Coriander and Mango
- Smoked Salmon mousse on Madeleine
- King Prawn with Mayonnaise in Tortilla Cup
- Goat's Cheese with Italian Parsley and Sundried Tomato on Feuilleté
- French bread of Mozzarella Sunblushed Tomato and Pesto
- Goat's Cheese with Chives & Red Peppers on Shortbread

### Horatios' (Minimum order of 100 pieces)

- Opera Gateau
- Sable, Passion Fruit Mousse with Candied Lime Zest
- Mini Fresh Fruit Tartelette
- Rhubarb Crème Brulee & Pistachio Dessert Tart
- Rich Chocolate Brownie with Fresh Raspberry's & Cream
- Strawberry Mille Feuille

### The Royal Artillery (Minimum order of 100 pieces)

- Roast Beef with Horseradish on Yorkshire Pudding
- Crispy Duck Salad with Peppers Orange Confit in Tortilla Cup
- Peppered Beef with Beetroot Chutney and Horseradish on Crouton
- Moroccan Marinated Chicken, Dried Apricot & Mango chutney on Naan
- Smoked Duck Roll Bishops Hat on toast
- Cocktail Prawn Salad with Crab Meat on Spinach Tortilla
- Quail Egg Niçoise with Olive Tapenade & Anchovy
- Quail Egg wrapped with Smoked Salmon with Avruga on Toast
- Zucchini & Pine Nut Omelette with Spanish marinated Roast Peppers etc
- Crostini of Pesto with Chargrilled Mozzarella and Grilled Peppers

### The Cutty Sark hot and cold beverages

- Tea & Coffee
- Water
- Chilled fruit juice
- Border biscuits

### The Pickled Nelson

- House Wines
- White Wine
- Red Wine
- Beer
- Meantime London Pale Ale
- Meantime London Lager

If you require a particular wine or beer we will be happy to work with our suppliers to source one that fits your requirements.

### Nibbles

- Salted Peanuts
- Lightly Salted Crisps
- Marinated Olives





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