

CATERING MENU

We are really pleased to let you know that our range of delicious food and seriously good coffee is available for catering! Have a look at the breakfast and lunch menus and give it a try. Questions? Get in touch with our General Manager, Maria on maria@curatorscoffee.com.

ALL PRICES ARE PER PERSON

EVENTS MENU

BUFFET £7.50 (min 12)

Roast pepper and feta frittata

Puff pastry sausage rolls w/ mustard mayo

Spinach and goat's cheese filo parcels

Harissa roast chicken thighs

Hot smoked salmon portions Selection of sandwiches Selection of salads

PREMIUM BUFFET £12 (min 12)

Asparagus wrapped in San Daniele ham Roast beef and horseradish on mini Yorkshire puddings Duck parfait toasts with watercress Taleggio and roast red pepper tartlets Selection of sandwiches Selection of salads Homemade madelaines

CANAPE £11 (min 12)

Grilled aubergine skewers with mozzarella and slow roasted tomatoes Smoked salmon blinis Coffee-marinated chicken skewers Wild garlic and pea mini muffins
Purple sprouting broccoli wrapped in speck
Goat's curd and caramelised onion cups

NIBBLES £3.50 (min 6)

Spiced nuts

Hummus and crisp bread

Marinated olives

Cheese board

(Somerset brie, Quicke's Cheddar, Cashel Blue)

PREMIUM NIBBLES £5 (min 6)

Spiced nuts

Hummus and crisp bread

Marinated olives

Cheese board

(Somerset brie, Quicke's Cheddar, Cashel Blue)

Cured meat Board

(Milano Salame, San Daniele ham, Bresaola)

BREAKFAST MENU

HEALTHY BREAKFAST £3

Bircher muesli

Greek yoghurt and granola

BREAKFAST SELECTION £3

Pastries

Greek yoghurt and granola

Bircher muesli

Fruit

PREMIUM BREAKFAST SELECTION £6 (min 10)

Pastries

Greek yoghurt and granola

Bircher muesli

Fruit

Brioche slider with either;

- Crispy bacon, chive cream cheese, house tomato chutney
- Smoked salmon, lemon mayo
- Tarragon mushrooms, poached quail egg

PASTRIES £2 EACH

Croissant

Almond croissant

Pain au raisin

Pain au chocolat

LUNCH MENU

LUNCH BUFFET £7.20 (min 6)

Selection of sandwiches

Selection of salads

Frittata

Protein

Sandwich and salad £6.20 Selection of sandwiches £5

CAKE MENU

Chocolate chip almond brownie £2.50

Carrot cake £3

Banana bread £2.50

Raw vegan truffle £1.50

Orange polenta £3

Selection of cookies or mini cakes £1.50

Lemon and poppy seed £3

Victoria sponge with fruit compote £3

Berry crumble sponge £2.50

Matcha and white choc cookie £2.50

Curators cookie £2

Whole cakes £22

AFTERNOON TEA £3.50

Coffee/Tea

Selection of cookies/mini cakes

BESPOKE

Can't find what you're after, or planning something special?

We're happy to work with you on a bespoke menu tailored to your needs, whether it's a gluten-free buffet for 50, a sit-down meal for 5, or a birthday cake big enough to share with the whole office; we're happy for your off-menu enquiries.

Are you a Level 39 member? Please ask about the discounts we offer.

TERMS AND CONDITIONS:

- 1. All payments need to be made in full a minimum of 48 Hours before the event.
- 2. A 50% deposit will be taken at the time of booking for parties of 10 or more.
- Cancellation policy; 48 hours prior to event for parties 15 people or less,
 7 days prior to event 15 people or more.
- 4. The persons name on the catering document is responsible for ensuring payment is processed 48 hours before.
- 5. Any changes to the order must be made 48 hours in advance.

CURATORS COFFEE

Level39, One Canada Square London, E14 5AB

maria@curatorscoffee.com

DRINKS MENU

COFFEE / TEA

Filter coffee £1.60 Tea £1.60

COLD DRINKS

Fountain of Youth Coconut Water £3.50

Belu Bottled Water Still/Sparkling £1.20

Karma Cola £2.50

Karma Lemonade £2.50

Karma Gingerella £2.50

Orange/Apple Juice Jug £6

BREWED

Portobello Pilsner £3 Kernal Pale Ale £3.50 Kernal Table Beer £2.50

WHITE WINE

Les Anges Sauvignon Blanc, Loire, 2015 £10

Macon Prisse, Cave de Prisse, Burgundy, 2014 £15

Vinho Verde, Quinta da Raza, Portugal, 2015 £12

RED WINE

Le Chemins de Felines, Languedoc, 2014 £10

La Massa, Tuscany, Italy 2012 £18

Chinon, Bruno Sourdais 2013 £15