



Conference centre menu



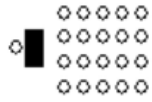



Kudos delivered - Who are we?

We provide a flexible 'delivered in' catering and events service, operating from our new kitchen hub in the heart of London. We deliver to boutique venues across the city and are pleased to be supporting CIPFA in providing quality catering for your specific event. As an established 'delivered in' event and catering company, our clients trust us and, with the ISO 14001, 9001, 18001, 22000 and ROSPA accreditations, we have external recognition for our ability to ensure that all aspects of our business is at a standard that meets and exceeds our clients' requirements.

CIPFA - Who are we?

CIPFA Conference centre can be found on the quiet, but very well-located, Robert Street in the heart of the WC2 area, three minutes walk from Charing Cross Station, four minutes walk from Embankment underground station, and with good connections to Waterloo station, Heathrow and the City airports. CIPFA can host conferences, training courses, seminars, board meetings, formal, informal dinners, lunches, and other functions. Each of the seven conference rooms can be used for a variety of events with different layouts offering splendour as well as flexibility.

Should you wish to book catering for your Conference or Event, please email your order to conference.centre@cipfa.org.uk or contact the team on 0207 543 5600

Room Capacities	Boardroom	Classroom	Theatre Style	U-shape	Break out groups	Cabaret Style
COMMITTEE ROOM 4 29ft x 25ft	 25	 13	 40	 18	 30	 25
COUNCIL CHAMBER 32ft x 27ft	30	24	60	32	40	35
CONFERENCE ROOM 32ft x 21 ft	25	20	50	20	40	30
COMMITTEE ROOM 5 16ft x 17ft	8	-	-	-	-	-
COMMITTEE ROOM G18 19ft x 17ft	12	-	-	-	-	-
COMMITTEE ROOM 210 14ft x 13ft	8	-	-	-	-	-
COMMITTEE ROOM GO9 15ft x 16ft	12	-	-	-	-	-

* The maximum capacity of each room must not be exceeded. If this should happen, people may be refused admission or required to leave.

** We would suggest that for bookings of more than 35 delegates, an additional breakout room, for which there will be a room hire charge, is hired for tea, coffee and lunch.

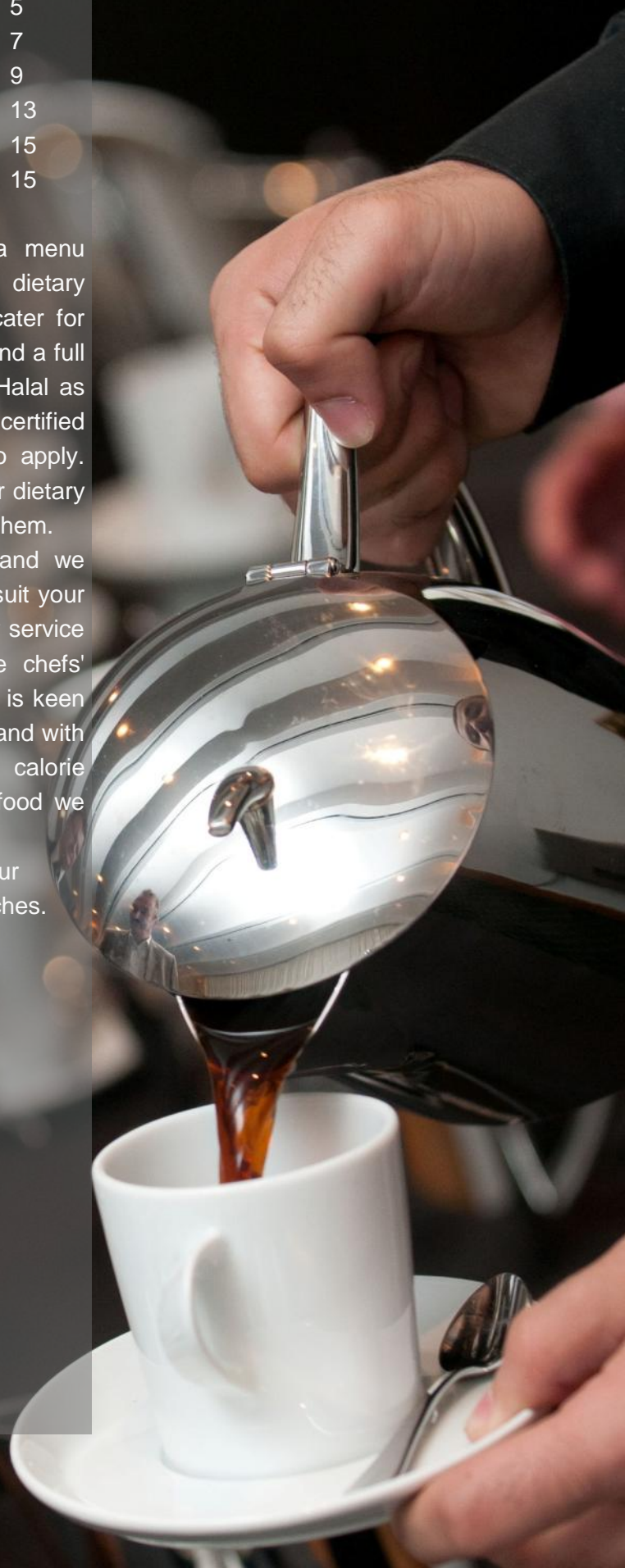
Contents

Breakfast	3
Working lunch menus	5
Additions and salad selection	7
Cold buffet menus	9
Canapés	13
Cold finger menu	15
Sample three course menu	15

We fully understand the need to have a menu selection for our clients who have specific dietary requirements. We proudly offer menus to cater for wheat free, gluten free, dairy free, allergies and a full vegan menu. Our farm assured chicken is Halal as standard and we are also able to supply a certified kosher lunch option. Additional charges do apply. Please let us know if you have any special or dietary requirements and we will endeavour to meet them.

All of the listed menus are suggestions, and we would be delighted to tailor our proposal to suit your exact requirements, please call the customer service team who will be happy to challenge the chefs' creative thinking. The Kudos Delivered team is keen to promote a balanced and healthy lifestyle, and with this in mind we only use low salt, low calorie mayonnaise and non saturated fats in the food we produce for you.

We use the award winning genius bread for our gluten free, wheat free and dairy free sandwiches.



Our granola is made from organic oats, apple juice, dried fruits and a secret blend of 5 seeds roasted with honey - make it a power packed part of your day



Breakfast

Some say it's the most important meal of the day so start it off in style and let Kudos Delivered bring it direct to you!

Mini fruit Danish selection | £3.00 per person (minimum of 6 people)

A selection of fruity, freshly baked mini Danish pastries. Two of these delicious pastries are provided per person

Freshly baked buttery croissant | £2.15 per person (minimum of 6 people)

Why not start the day with our freshly baked to order all butter croissant, flaky on the outside, soft and moist on the inside. What better way to start that early morning meeting. Each croissant is served with strawberry jam and butter. If you fancy being healthy you can replace with our multigrain croissant

Mini breakfast muffin | £4.00 per person (minimum of 6 people)

These mouth-watering bite-sized mini English muffins will kick start your morning. You will receive one mini muffin with Lincolnshire sausage and one with British back bacon and a choice of Heinz tomato ketchup or Daddy's HP sauce (delivered warm in a thermos box)

Vegetarian breakfast muffin | £4.00 per person (minimum of 6 people)

You will receive one mini muffin served with a scrummy mushroom omelette and the other with grilled beef tomato and yellow capsicum with basil pesto (delivered warm in a thermos box)

Fresh fruit platter | £3.25 per person (minimum of 6 people)

Prepared fresh each morning with a selection of seasonal fruit. Lovingly presented - just what you need to get you fruity in the morning!

Breakfast platter 1 | £6.50 per person (minimum of 6 people)

This yummy breakfast platter comes with a selection of your choice of one of our freshly baked mini filled muffin, seasonal fruit platter and our freshly prepared open mini bagels, Don't forgot to tell us your choice from the selection above

Breakfast platter 2 | £6.50 per person (minimum of 6 people)

This healthy and delicious platter comes with freshly baked all butter or multigrain croissants with jam and butter, two mini freshly baked flaky fruit pastries, chefs' home roasted granola with low fat yoghurt and a seasonal fruit skewer

We only use British rapeseed oil for cooking and in all our salad dressings as it contains half the saturated fat of olive oil



Working lunch menus

Choose one of the following working lunch packages

Sandwich platter | £6.80 per person (minimum of 6 people)

A selection of chefs' freshly baked breads and wraps, four pieces equivalent to two rounds per person, all filled with our monthly selection of meat, fish and vegetarian fillings

Bronze lunch | £7.25 per person (minimum of 6 people)

A selection of chefs' freshly baked breads and wraps, four pieces equivalent to two rounds per person, all filled with our monthly selection of meat, fish and vegetarian fillings

Two of our freshly prepared seasonal fruit skewers

Silver lunch | £8.75 per person (minimum of 6 people)

A selection of chefs' freshly baked breads and wraps, four pieces equivalent to two rounds per person, all filled with our monthly selection of meat, fish and vegetarian fillings

Seasonal fresh fruit platter

One of our ten different handmade cakes

Gold lunch | £11.15 per person (minimum of 6 people)

A selection of chefs' freshly baked breads and wraps, four pieces equivalent to two rounds per person, all filled with our monthly selection of meat, fish and vegetarian fillings

Chefs' choice of two cold finger food items from our finger food menu

Seasonal fresh fruit platter

One of our ten different handmade cakes

Platinum lunch | £13.35 per person (minimum of 6 people)

A selection of chefs' freshly baked breads and wraps, four pieces equivalent to two rounds per person, all filled with our monthly selection of meat, fish and vegetarian fillings

Chefs' choice of two cold finger food items from our finger food menu

A bowl of freshly tossed salad from our daily selection (chefs' choice from the selection overleaf)

Seasonal fresh fruit platter

One of our ten different handmade cakes



Additions to your working lunch

Kettle crisps | 65p per person (minimum of 6 people)

Lightly salted, thick, full-flavoured slices of potato with just a sprinkling of sea salt - simple and great tasting

Additional cold finger food items | £1.95 per item (minimum of 6 people)

Please choose from the cold finger food menu on page 19

Crudit  platter | £1.60 per person (minimum of 6 people)

Celery and carrot sticks, pepper strips, flat bread served with guacamole and houmous

Side salad | £2.20 per person (minimum of 6 people)

Please choose from the daily salad selection below

Bowls of salad | £4.35 per person (minimum of 6 people)

Please choose from the daily salad selection below

Cake selection | £2.15 per person (minimum of 6 people)

One of our ten different handmade cakes

Cookies | 90p per person (minimum of 6 people)

Freshly baked triple chocolate chip cookies

Daily salad selection

Platinum lunch option includes chefs' selection from the following choices;

Greek salad of black olives, vine ripened tomatoes, crisp cucumber, feta and sliced red onion with a basil pesto dressing (v)

A mixed leaf salad infused with fresh herbs, dressed with chefs' homemade salad dressing (v)

A fresh lemon, home smoked garlic and fresh coriander couscous salad - a taste of Morocco (v)

Our classic Caesar salad, crunchy cos lettuces, egg, salty anchovy fillets, flakes of Parmesan and crunchy garlic croutons

Salad Ni oise with new potatoes, green beans, vine ripened tomatoes, capers and black olives and French vinaigrette (v)


Nibbles

Best of British cheeses | £5.45 per person

A selection of British cheese accompanied by our homemade tomato chutney, grapes, celery sticks, fine biscuits and butter

Crisps, Nuts and Olives selection | £4.35 per person

A selection of roasted and salted peanuts, olives and kettle crisps.



All our fish is from sustainable sources and MSC accredited where possible. Our salmon and smoked salmon is RSPCA Freedom Food accredited

Cold buffet menu

Buffet menu | £20.85 per person (minimum 6 people)

Choose two main course dishes, two salads and one dessert from the selection below. Includes freshly baked artisan bread and butter

Meat

Carvery platter of British meats; rare roast beef with English mustard and cracked black pepper, oodles of honey roast ham and succulent turkey breast with pickles

Farm Assured char-grilled British chicken breast on a classic crunchy Caesar salad with anchovies, egg and Parmesan

Pulled ham hock with puy lentils and spinach served with proper piccalilli

Fish

Home cured salmon gravadlax with roast beets, rocket and a horseradish crème fraîche

Poached Scottish salmon and cream cheese free range egg frittata

Crayfish and poached salmon platter with chilli mayonnaise, lime and watercress

Vegetarian

Spinach and feta filo pastry parcels with a fresh Mediterranean style tomato salsa

Roasted pear, caramelised red onion and goats' cheese tart

Individual spinach, vine tomato and buffalo mozzarella quichelette

Salads

Greek salad of black olives, vine ripened tomatoes, crisp cucumber, feta and sliced red onion, basil pesto dressing (v)

A mixed leaf salad infused with fresh herbs, dressed with chefs' homemade salad dressing (v)

A fresh lemon, home smoked garlic and fresh coriander couscous salad - a taste of Morocco (v)

Our classic Caesar salad, crunchy cos lettuce, egg, salty anchovy fillets, flakes of Parmesan and crunchy garlic croutons

Salad Niçoise with new potatoes, green beans, vine ripened tomatoes, capers and black olives and French vinaigrette (v)

Desserts

An intense dark chocolate mousse with a black cherry compote and whipped cream

Seasonal crème brûlée, seasonal fruit compote with a smooth velvety vanilla cream and crunchy brûlée topping

Rhubarb and custard cheesecake with a ginger crumble base

Chefs' homemade banoffee pie, banana bread and hazelnut praline

White chocolate and raspberry charlotte, raspberry sauce

Add the best of British cheeses | £5.45 per person

A selection of British cheese accompanied by our homemade tomato chutney, grapes, celery sticks, fine biscuits and butter

Add a seasonal fruit platter | £3.25 per person

Seasonal fresh fruit platter



Canapés

Why not impress your guests and serve them our mouth-watering handcrafted canapés at your next party, our selections are listed below. Please note all our canapés are designed to be served cold

Meat

Air dried ham on a croûte with rocket, mascarpone and Parmesan curls
Vietnamese style beef wraps with courgette, spinach, coriander and mint, dipping sauce
Little baskets of shredded confit duck with pear and pomegranate
Potted pork toast with homemade piccalilli
Spicy egg mayonnaise and chorizo crostini

Fish

Asian Gravadlax on toast with chilli crème fraîche
Dill Scone topped with smoked salmon, cream cheese and capers
Smoked haddock mousse tartlet with grain mustard and dill
Whipped salt cod on toast with black olive tapenade
Anchovy and olive pastry straws

Vegetarian

Mini savoury scones with Roquefort and spiced pears
Lemon, mozzarella & basil pesto on a paprika spiked biscuit
Pumpkin bread with creamy goat's cheese and red onion jam
Aubergine caviar with lemon and garlic on crisp bread
Black olive puff pastry palmiers

£2.15 per item (minimum total 60 canapés)

All plated on white china to impress your guests



Cold finger food menu

Meat

Smooth chicken liver pate with apple and sultana chutney on toasted brioche
Mini pork pies with pickles
Chicken Casear salad cup with egg and anchovy
Baguettine with duck parfait and confit of orange
Devils on horseback (prunes wrapped in smoked bacon)

Fish

Thai style poached salmon kebab with a fresh coriander relish
Mini sourdough blinis with crème fraîche , home cured salmon and beetroot relish
Choux buns filled with spiced Jamaican prawns and chilli jam
Hot smoked salmon with salsa verde on oat cakes
Whiskey cured kipper pate on rye

Vegetarian

Sun blushed tomato & baby mozzarella pizzette
Pressed Mediterranean vegetable & pesto focaccia
Sweet pepper & spiced potato frittata
Stilton mousse with fig chutney and rocket on blinis
Spicy nann with chickpeas, coriander and mango

£1.95 per item (minimum 10 of each item)

All our meat is sourced from farms in the UK. Our chicken is Farm Assured and Red Tractor Approved



Sample three course menu (winter shown below)

To take advantage of the best local produce our menus change seasonally;

SPRING - March, April and May

SUMMER - June, July and August

AUTUMN - September, October, November

WINTER - December, January and February

Three course menu | £46.75 per person (minimum 25 people)

Starter

Gravadlax and brown shrimp, accompanied with chive crème fresh and rocket salad

Pink pepper corn and tangerine glazed salmon, accompanied with a cucumber and dill salad

Chicken and wild mushroom terrine, served with spiced apple chutney

Warm red onion and goats' cheese tarttin with a honey dressing (v)

Main course

Breast of British chicken wrapped in pancetta and thyme, served with bread sauce and pan jus, roasted tomatoes and kale with honey roast potatoes

Slow cooked shoulder of Devon Down lamb with a reform sauce, creamy dauphinoise potatoes with garlic and rosemary and sautéed broccoli

Grilled Angus beef rump steak cooked pink and served with a rich casserole of caramelised baby onions, pickled wild mushrooms and salsify, cocotte potatoes and wilted spinach

Goats' cheese, sweet potato and butternut squash gratin (v)

Dessert

Treacle tart, served warm with Madagascan vanilla ice cream

Dark chocolate and white chocolate marbled tart, toffee sauce

Marzipan, lemon and almond trifle with a whipped sabayon cream and crushed amaretti

English apple croustade with dried fruits and an Armagnac scented custard

Coffee and petit fours

Testimonials

Thank you all so much for all your efforts on tonight's dinner, the food and service were first class. The staff were superb and Nick was great, the whole event ran perfectly.

Michelle Merrett | Royal College of Pathologists

A thank you to you and your team for such a tremendous effort in delivering our buffet for us today. The quality was excellent and the quantity far exceeded our expectation.

Lyn Anscombe | Connect Plus Services

Thank you so much for organising our breakfast this morning at such short notice, I know you were very busy so please thank David and the kitchen for me for squeezing us in it was very much appreciated.

Sam Merrifield | Morgan Law

Thank you so much for catering our event last night. The food was all eaten and the staff were really professional so a good evening was had by all.

Michelle Smith | Breast Cancer Care

I would like to take this opportunity to thank you and your associates for the great food and service at Wood Street Police station for our remembrance day event. Everything ran smoothly and a good time was had by all.

Lt Col PD Rogers | The Parachute Regiment



Kudos Delivered, 13 Bishopsgate, London EC2N 3BA

Call +44 (0)20 7628 4959 or Email orders@kudosdelivered.co.uk

www.kudosdelivered.co.uk