



EVENTS AT LEYTON ORIENT

East London's most versatile meetings & events venue

STRESS FREE CATERING

Sit back, relax, and let our passionate in-house catering team take care of your event. From mouthwatering appetizers to showstopping main courses, we have a wide range of options to tantalize every taste bud and to suit any occasion. Our menu selections are flexible and tailorable to accommodate for any dietary requirements or needs to take the stress away from your event.



BUFFET MENU

Please pick 7 Buffet options & 3 Sandwich Fillings

£24.95 per person

or

please pick 7 Buffet options

£19.95 per person

Onion Rings (V, DF), BBQ Chicken Wings (GF, DF),
Cajun Spiced Chicken Strips (DF, GF), BBQ Chicken Strips (DF, GF),
Cajun Spiced Prawns (GF, DF), Mini Sausage Rolls (DF),
Mini Sausages & Mustard (DF), Chicken Satay (GF, DF),
Pork Belly Bites with Apple Relish, Fish Finger Baps (DF),
Mini Pizzas (V), Cheese & Sun-blush Tartlets (V),
Goats Cheese & Spinach Tartlets (V), Vegetable Kebab (V, VG, GF, DF),
Spiced Wedges (V, VG, DF, GF), Brie Bites (V),
Crisp Halloumi Sticks (V), Vegetable Samosas (V, VG, DF),
Duck Gyozas (DF), Chicken Gyozas (DF),
Vegetable Gyozas (V, VG, DF), Mini Spring Rolls (V, VG, DF),
Loaded Skins (V, VG), Mozzarella Sticks (V), Mini Burgers,
Honey Mustard Chicken Rolls (DF), Lamb Koftas with Mint Tzatziki (GF),
Bubble & Squeak Cakes with Coriander Pesto & Lime Wedge (V), Pulled Pork Buns (DF),
Chicken Potato Balls, Cheesy Croquettes (V),
Cauliflower Cheese Bites with Nacho Sauce (V), Mini Pies (V),
Salmon Croquettes Mini Quiche (V, VG), Pea & Mint Risotto Balls (V, VG),
Mini Hotdogs, Mini Thai Fishcakes with Sweet Chilli Dip (DF), Tomato Arancini Balls (V, VG)



SANDWICH MENU

Chicken Salad, Ham & Mustard,
Cheese & Tomato (V), Turkey & Cranberry,
Salmon & Cream Cheese, Chicken & Avocado.
Cheese & Pickle (V), Roast Beef & Horseradish,
Roast Beef & Mustard, Coronation Chicken

WRAPS MENU

Chickpeas & Cajun (V, VG), Roasted Veg (V, VG)
Hummus & Red Pepper (V, VG), Cheese & Jalapeño (V)
Tuna, Chilli & Coriander

BAGELS MENU

Hot Salt Beef (Supplement)
Smoked Salmon & Cream Cheese
Cream Cheese & Cucumber (V)

ROLLS MENU

Roast Beef & Horseradish
Ham & Tomato
Cheese & Pickle (V)



THREE COURSE MEAL

£32.50 per person

STARTERS

Please choose one of the following

Chicken Liver Pate served with Warm Ciabatta Bread & Chutney

Duck Gyoza served with a Plum Dipping Sauce & an Asian Salad

Panko Prawns served with Baby Leaf & a Sweet Chilli Sauce +£3

Vegetable Gyoza (Vegan) served with a Plum Dipping Sauce & an Asian Salad

MAINS

Please choose one of the following

Seared Chicken Breast served with Dauphinoise Potatoes, Tender stem Broccoli & Seasonal Vegetable & Thyme Jus

Roast Beef served with Roast Potatoes, Roasted Root Vegetables & Yorkshire Puddings +£2

Roasted Salmon served with Dauphinoise Potatoes, Tender stem Broccoli & Carrots +£2

Chicken & Leek Pie served with Mash Potatoes & Steamed Vegetables

Spinach & Ricotta served with a Tomato Sauce & Rocket Salad

Spinach & Slow Roasted Tomato Gnocchi (Vegan)

DESSERTS

Please choose one of the following

Crème Brulee served with Vanilla Shortbread

Lemon Tart served with Lemon Curd, White Chocolate Soil & Berries

Chocolate Brownie served with Vanilla Ice Cream & Chocolate Sauce

Vanilla Cheesecake

Chocolate Torte (Vegan)



Please notify any dietary requirements including vegetarians two weeks prior to your event

HOT FORK BUFFET

£28.95 per person

MAINS

Choose three main meal options

Homemade Lasagne, Salad & Coleslaw

Fish Pie & Roasted Veg

Chicken Curry, Samosa, Naan & Rice

Chilli Con Carne & Rice

Steak & Ale Pie, Chips & Green Vegetables

Shepherd's Pie & Green Vegetables

Jacket Potato & Filling (2 choices from Cheese, Beans, Tuna, Coleslaw) served with Salad

Wild Mushroom Gnocchi (V)

Chimichurri Cauliflower Steaks, Roast Potatoes & Vegetables (V)

Vegetable Lasagne, Salad & Coleslaw (V)

3 Bean Chilli & Rice (V)

Vegetable Curry, Samosa, Naan & Rice (V)

SALADS

Choose three salad, vegetables or sides options

Coleslaw (onion, mayonnaise, horseradish (opt) carrot, cabbage, parsley, S&P)

New potato salad (red onion, mayonnaise, spring onion, parsley, S&P)

Cous cous (couscous, carrot onion, orange, lemon zest olive oil, coriander, olive oil, S&P)

Greek salad (cucumber, tomato oregano, olive oil, feta, green pepper, black olive, red onion

Niçoise salad (green beans, new potato, black olives, lemon, olive oil, (Boiled egg opt) cherry tomato, parsley, S&P)

Caesars salad, romaine lettuce, parmesan Caesar dressing, (Boiled egg opt) chives, bacon opt, croutons

Pasta salad, roasted peppers, red onion, garlic, herbs, cherry toms

Mixed leaf

Tomato mozzarella, ripped basil, basil oil



VEGETABLES

Steamed broccoli.
Cauliflower cheese
Green beans
Char grilled Mediterranean vegetables.
Peas & Carrots
Honey Carrots
Honey & thyme parsnips
Buttered sugar snaps

SIDES

Thyme roasted new pot
Buttered new potato.
Jackets
Seasoned wedges
Dauphinoise
Sauté potato
Plain Rice
Creamy mash



DESSERTS

Please choose two

Chocolate brownie,

Lemon tart

Lemon meringue

Chocolate tart

Carrot cake

Cheesecake (raspberry, strawberry, lemon, blueberry, vanilla)

Lemon drizzle cake

Bakewell tart

Fruit platter

Scone (plain or fruit) filled with jam and clotted cream

Eaton mess

Pannacotta, vanilla

Crème brulee (need dishes if we do this)

Cheese plate, biscuits chutney & accompaniments



AFTERNOON TEA

£24.95 per person

Glass of Prosecco on arrival included £30 per person

Please choose 4 Finger sandwiches

Egg & Cress

Ham & Mustard

Smoked Salmon & Dill

Cream Cheese & Cucumber

Cheese & Tomato

CONFECTIONERY

Scones with Clotted Cream & Strawberry Jam

Lemon Drizzle Cake

Fruit Cake

Carrot Cake

Macaroons

DRINKS

Tea & Coffee



FINGER BUFFET

£24.95 per person

Glass of Prosecco on arrival included £30 per person

Please choose 4 Finger sandwiches

Egg & Cress

Ham & Mustard

Smoked Salmon & Dill

Cream Cheese & Cucumber

Cheese & Tomato

LIGHT BITES

BBQ chicken wings

Chicken goujons garlic mayo

Sausage rolls

Arancini cheese & red pepper, sweet chilli dip

Assorted mini cakes

DRINKS

Tea & Coffee



DIETRY REQUIREMENTS

Please inform us of any dietaries or allergies, as the options picked will need to be adapted to these requests.

V-Vegetarian VG-Vegan DF-Dairy Free GF-Gluten Free



LEYTON ORIENT FC CONFERENCE & EVENTS

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