

Buffets Autumn Winter 2019/20



We are proud of our reputation for excellent catering. Our skilled chefs will help you choose (if required) and will prepare your food to our high standards.

Our friendly and professional service staff will ensure that your event is relaxed and enjoyable. We have several rooms to choose from to suit the size of your group.

Final numbers (and menu choices) for buffets are required 10 working days in advance. The final account is based upon this number unless it has been exceeded.

We can organise buffets in the College gardens (weather permitting), or in a number of different rooms including the auditorium and the Upper Hall (subject to numbers and availability).

All prices are subject to VAT at the current rate.



Light Business Lunch

£12.95

Our Light Lunch is ideal for small groups who wish to enjoy a working lunch.

A Platter of Freshly Filled Homemade White and Brown Bread Sandwiches with a Variety of Meat, Fish and Vegetarian Fillings

A Variety of Mini Savoury Snacks with a Range of Vegetarian Fillings

A Selection of Whole Fruits

Mineral Water and Orange Juice

Fresh Tea and Fairtrade Coffee

Standing Finger Buffet

£18.90

Served with Fresh Tea & Fairtrade Coffee, Orange Juice & Mineral Water.

A Selection of Fresh Meat, Fish and Vegetarian Wraps, Baguettes and Sandwiches.

Plus select a total of 5 items from the options listed below.

(W) = warm option



Meat

Spicy BBQ Turkey Slider
Pork and Black Pudding Meatball
Duck Spring Rolls with Plum Sauce
Ham Hock Terrine with Piccalilli
Beef Chilli and Bean Meatball
Chicken Yakitori

Fish

Filo Prawns with Sweet Chilli Dip
Tuna Filled Jacket Potato
Smoked Haddock and Pea Purée Tart
Thai Fish Cakes with Dipping Sauce
Sesame-Coated Hoi Sin Salmon
Salt and Pepper Squid
Fish and Chip Cone (W)

Vegetarian

Cheesy Jacket Potato with Salsa
Balsamic Tomato with Pesto and Mozzarella
Dauphine Potato with Sour Cream and Chives
Squash and Roast Garlic Arancini Balls
Open Artichoke, Brie and Onion Tart
Bean and Sweet Potato Fritter
Pizza Straws
Squash, Garlic and Goats Cheese Frittata

Dessert

Shortbread with Chilli Mango and Mascarpone
Cherry Bakewell Tart
Strawberry Lamingtons
Carrot Cake with Cream Cheese
Chocolate Brownie
Opera Gateaux
Fruit Kebabs with a Honey and Yoghurt Dip
Millionaire Shortbread
Choux Buns with Chocolate Sauce

Additional choices may be selected at a £2.40 supplement per item

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Seated Hot Buffet

£26.95

Please select: 3 Main Courses (Including Vegetarian) and 1 Dessert
Served with Fresh Tea & Fairtrade Coffee, Orange Juice & Mineral Water.
Please choose either: Hot New Potatoes, Chips or Rice.
All Served with Fresh Vegetables



Meat

Creamy Chicken and Coconut Curry with Spinach
Garlic Baked Chicken with Squash and Pancetta
Thai-Spiced Beef Sirloin with Green Beans
Roast Lamb Shoulder with Garlic & Pickled Lemon and Red Pepper Hummus
Chilli Pork and Bean Stir-Fry
Pork and Beef Meatball with Penne Pasta
Pulled Lamb with Pea and Mint Yogurt Dressing

Fish

Cajun Spiced Prawns and Fish with Rice and Peppers
Flaked Hot Smoked Salmon with Cream and Pasta
Grilled Seabass with Fennel and Lemon Oil
Baked Salmon Fillet with Spiced Lentil Dhal
Tempura Battered Plaice Goujons with Sweet Chilli Noodles
Battered Haddock and Chips
Spiced Salmon with Lentil and Cherry Tomato Salsa

Vegetarian

The Best Mac and Cheese Ever
Artichoke, Fava Bean and Goat's Cheese Tart with Red Pesto
Corn and Chilli Fritter With Lentil and Cherry Tomato Salsa
Sweet Potato, Pepper and Tomato Curry
Vegetable and Bean Lasagne
Vegetables and Pasta with Dill Cream
Vegetable and Quorn Enchiladas
Cajun-Spiced Roast Vegetables with Rice and Beans

Dessert

Treacle Tart with Stem Ginger and Mascarpone Cream
Apple Crumble Slice with Cinnamon, Pecan and Maple Syrup Cream
Chocolate Tart with Chilli Pineapple, Syrup and Cream
Lemon-Baked Cheesecake, Poached Orchard Fruit
Blueberry and Maple Pancakes

Additional choices may be selected at a £6.95 supplement

Seated Cold Buffet

£26.95

Please select: 3 Main Courses 3 Salads and 1 Dessert

Served with Fresh Tea & Fairtrade Coffee, Orange Juice & Mineral Water.

Mixed Green Salad, Tomatoes & Cucumbers



Meat

Chicken Caesar Salad

Pressed Ham Hock Terrine

Selection of Continental Meats and Pâté

Cajun Spiced Chicken Breast

Sliced Thai Beef

Fish

Charred Salmon with Wasabi Pea Dip

Seared and Sliced Tuna Loin

Crayfish, Pepper and Tomato Salad

Baked and Pressed Mackerel Fillet

Vegetarian

Asparagus, Red Onion and Mature Cheddar Tart

Rolled Aubergine and Ricotta

Sweetcorn and Chilli Fritter

Roast Vegetable and Hummus Wrap

Goat's Cheese and Beetroot Filo Tart

Salads

Mixed Green Salad

Penne Pasta, Red Pesto and Rocket

Red Cabbage Slaw

Mixed Bean Salad

Greek Salad

Spiced Rice and Vegetable Salad

Cauliflower Couscous Salad

Desserts

Strawberries and Cream

Carrot Cake with Cream Cheese

Chocolate Brownie

Lemon Curd Filled Profiterole

Baked Lemon Cheesecake with Summer Berries

Irish Chocolate Coffee Cake

*Additional choices may be selected at a
£6.95 supplement*