

# Buffets Spring/Summer 2019



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

£12.45

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

£18.20

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

Pea, parma ham and asparagus tart

Duck spring rolls with plum sauce (W)

Pulled chicken with curry mousse

Chilli beef puff (W)

Chicken, chorizo and manchego burger (W)

Spiced lamb meatball (W)

## Fish

Filo prawns with sweet chilli dip (W)

Thai fish cakes with dipping sauce (W)

Cured salmon sushi wrap with avocado

Seared tuna with pickled quails egg

Crayfish and guacamole tart

Spiced smoked haddock arancini (W)

Fish and chip cone

## Vegetarian

Crispy cauliflower with buffalo sauce (W)

Courgette bread with baked ricotta

Red onion tart with melting goat's cheese

Jerk tofu skewer (W)

Vegetable spring rolls (W)

Sundried tomato and mozzarella cheese straws

Sweetcorn, chilli and coriander fritter (W)

## Dessert

Mini chocolate tart with orange jam

Short bread with strawberry and mascarpone

Carrot cake with cream cheese

Chocolate brownie

Lemon curd filled profiterole

Raspberry macaroons

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

Fitz Events Office • Fitzwilliam College • Storey's Way • Cambridge CB3 0DG  
Telephone: 01223 332040 Email: [events.office@fitz.cam.ac.uk](mailto:events.office@fitz.cam.ac.uk)



# Executive Business

## Lunch (max 30 delegates)

£24.95



A selection of fresh meat, fish and vegetarian open sandwiches, doorstep sandwiches and wraps.  
Selection of dips with vegetable crudités and homemade tortilla crisps  
Homemade vegetable crisps

Crispy pork belly with apple gel  
Lamb kofta skewer with tzatsiki  
Cajun salmon with guacamole  
Smoked haddock and pea fish cake  
Squash and roast garlic arancini (V)  
Marinated aubergine with sun-blushed tomato and feta (V)

Fresh fruit platter  
Mini lemon tart with berries  
Macaroons

Served with fresh tea & Fairtrade coffee, orange juice & mineral water.

(W) = warm option

# Seated Hot Buffet

£25.95

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

Spiced Chicken curry with spinach and coconut milk  
Garlic baked chicken with asparagus and pancetta  
Cajun slow cooked brisket  
Beef lasagne  
Hong Kong sweet and sour pork  
Pork and beef meatball with penne pasta  
Pulled lamb shoulder with thyme and mushroom cream sauce

## Fish

Cajun baked salmon with pea guacamole  
Smoked salmon with dill and pasta  
Grilled seabass with fennel and lemon oil  
Open ravioli with seafood and bisque  
Tempura battered fish goujons with sweet chilli noodles  
Battered fish and chips  
Tikka baked hake

## Vegetarian

Cajun spiced roast vegetables with rice and beans  
Sticky Asian style mushroom and vegetables with cashew nuts  
Cauliflower, chickpea and coconut milk curry  
Baked vegetable and Quorn enchiladas  
Spring vegetable, mushroom and goat's cheese open ravioli  
Fried egg noodles with broccoli and toasted seeds  
Lentil chilli stuffed pepper

## Dessert

Strawberry and mascarpone cream mille feuille  
Baked lemon cheesecake with summer berries  
Irish chocolate coffee cake  
Fresh fruit salad  
Greek yogurt with fruit and granola  
Meringue roulade with lemon curd mousse and raspberries  
Chocolate truffle torte

# Seated Cold Buffet

£25.95

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*