

Buffets Autumn/Winter 2018/19



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 and Sandwiches.

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

(W) = warm option

Meat

Spicy BBQ Turkey Slider (W)

Pork and Black Pudding Meatball (W)

Duck Spring Rolls with Plum Sauce (W)

Ham Hock Terrine with Piccalilli

Beef Chilli and Bean Meatball (W)

Chicken Yakitori

Fish

Filo Prawns with Sweet Chilli Dip

Tuna-Filled Jacket Potato

Smoked Haddock & Pea Purée Tart

Thai Fish Cakes with Dipping Sauce

Sesame-Coated Hoi Sin Salmon

Salt and Pepper Squid

Fish and Chip Cone

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 (VG)

Pizza Straws

Squash, Garlic and Goats Cheese Frittata

Dessert

Shortbread with Chilli, Mango and Mascarpone

Cherry Bakewell Tart

Carrot Cake with Cream Cheese

Chocolate Brownie

Fruit Kebabs

Millionaire Shortbread

Chocolate Choux Buns



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

Fitz Events Office • Fitzwilliam College • Storey's Way • Cambridge CB3 0DG

Executive Business

Lunch (max 30 delegates)

£24.95



A selection of Fresh Meat, Fish and Vegetarian Open Sandwiches, Doorstop 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
Macarons

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

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 Yoghurt Dressing

Fish

Cajun-Spiced Prawns & 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 Goats 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

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

Honey Glazed Ham

Selection of Continental Meats

Chicken Liver Parfait with Onion Marmalade

Chicken, Pancetta and Pistachio Ballantine

Spiced Beef Sirloin

Fish

Cajun Charred Salmon

Crayfish, Avocado, Mango with Coconut and Coriander

Selection of Smoked and Cured Fish

Herb Crusted Tuna with Pea Wasabi

Prawns and Cucumber with Sweet Chilli Mayonnaise

Vegetarian

Herb Scone with Goats Cheese and Red Onion Jam

Melted Mozzarella and Tomato on Focaccia

Open Tart of Squash, Red Onion and Brie

Selection of Anti-pasti

Sun-Dried Tomato, Olive and Feta Cheese Palmier

Pressed Vegetable and Stilton Terrine



Salads

Cajun Five Bean Salad

Red Cabbage Slaw

Curried Potato Salad

Pasta and Pesto with Red Onion and Spinach

Greek Salad

Cauliflower Couscous with Herbs

Quinoa and Vegetable Salad

Roast Vegetable Salad

Desserts

Chocolate Brownie

Carrot Cake with Cream Cheese

Mango Cheesecake Shot

Lemon Tart with Orange Marmalade

Banoffee Pie

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