

Buffets

Spring Summer 2020



We are proud of our reputation for excellent catering. Our skilled chefs will help you choose a suitable menu (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

Korean Pork Meatballs

BBQ Turkey Slider

Satay Chicken Skewer

Newmarket Sausage Roll

Duck Spring Rolls with Plum Sauce

Serrano Ham and Pea with a Balsamic Quail's Egg

Duck Liver Parfait with Red Onion Gel

Fish

Caribbean Jerk Fish Skewer

Spiced Crab Cake with a Soy Dipping Sauce

Smoked Salmon and Hollandaise Tart with Chives

Hot Smoked Mackerel with Horseradish

Breaded Prawns with Sweet Chilli Dip

Smoked Haddock Croquette

Squid Ink Arancini

Vegetarian

Macaroni Slider

Crispy Polenta and Halloumi

Baked Ricotta with Aubergine Purée

Goats' Cheese and Beetroot Tart

Vegan

Onion Bhajis

Mixed Bean Kofta

Vegetable Spring Roll

Sweet Potato and Beetroot Fritter

Hummus with Olives and Flat Bread

Falafel

Dessert

Mini Chocolate Brownie with Raspberries (GF)

Mini Victoria Sponge Bites

Mini Custard Tart with Berries

Mini Lemon Meringue Pie (GF)

Finger Fruit

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

Malaysian Chicken Curry
Beef Lasagne
Spicy Pork Meatballs with Couscous
Korean BBQ Fried Chicken Strips
Chilli Beef Stir Fry
Ras El Hanout Baked Lamb with Chickpea Dressing
Pulled Ham with Pommery Mustard Cream and Pasta

Fish

Battered Fish and Chips
Traditional Fish Pie
Baked Mackerel with Green Beans, Olive and Potatoes
Lemon Baked Hake with Fennel Salad
Seafood Paella
Smoked Salmon, Asparagus with Dill Cream and Pasta
Asian Seared Tuna
Mediterranean Fish Stew

Vegetarian

Sri Lankan Chickpea Dhal
Broccoli Katsu Curry
Spiced Bean Enchiladas
Mushroom and Tofu Stir Fry
Pasta with Artichokes, Tomatoes and Olives with Herb Oil Dressing
Vegetable Jambalaya
Falafel

Dessert

Summer Berry and Apple Crumble with Cream
Poached Fruits with Greek Yoghurt
Meringue Nests with Fresh Berries
Fruit Trifles With Toasted Almonds
American Cheesecake with Raspberry Compôte
Chocolate Brownie (GF)

Additional choices may be selected at for 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
Goats' Cheese and Beetroot Filo Tart

Salads

Mixed Green Salad
Red Cabbage Slaw
Penne Pasta, Red Pesto and Rocket Salad
Spiced Rice and Vegetable Salad
Cauliflower Couscous Salad
Mixed Bean Salad
Greek Salad

Desserts

Tiramisu
Custard Tart
Lemon Posset with Blueberries
White Chocolate Mousse with Raspberries
Panna Cotta with Poached Gooseberry (Can Be Made Vegan)
Chocolate Truffle Torte
Eton Mess

Additional choices may be selected at a £6.95 supplement