

# Buffet Menus

## Spring/Summer

### 2023



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.

# Standing Finger Buffet

£21.30

Served with Fresh Tea and Freshly Brewed Coffee, Orange Juice and 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.

Additional choices may be selected at a £2.70 supplement per item



GF - Gluten Friendly (no Gluten containing ingredients). All dishes are prepared in a kitchen that uses all 14 of the reportable allergens.

W - Warm Option

## Meat

Sticky Chicken Wings (W)  
Chicken Gyozas (W)  
Asparagus and Parma Ham  
Chicken Roulade with Curry Mousse  
Duck Spring Roll (W)  
Bacon and Mozzarella Turnover (W)

## Fish

Tempura Battered Goujons (W)  
Smoked Haddock and Mature Cheese Croquettes (W)  
Crab and Sweetcorn Fritter (W)  
Panko-Breaded Prawn (W)  
Smoked Salmon and Cream Cheese Macaron

## Vegetarian/Vegan

Flat Bread with Dips  
Stuffed Courgette with Ricotta Cheese  
Feta Cheese filled Pepper  
Spring Pea Arancini with Wasabi Mayonnaise (W)  
Broccoli and Quails Egg Tart (W)  
Pesto Pinwheels  
Vegetable Samosa (W)  
Beetroot and Goats Cheese  
Mock Sushi Rolls (VG)  
Crispy Buffalo Cauliflower (VG) (W)  
Onion Bhajis (VG) (W)  
Marinated Courgette and Asparagus (VG)  
Artichoke, Feta and Lemon Filo Parcel (VG) (W)  
Chickpea and Chilli with Red Onion Jam (VG) (W)

## Dessert (can be made V/VG on request)

Mini Chocolate Tart  
Carrot & Orange Cake with Cream Cheese Frosting  
Blondie with Raspberry  
Fruit & Seed Granola Bites  
Miniature Scones with Jam & Cream  
Shortbread with Mascarpone & Strawberry Compote

# Seated Hot Buffet

£30.30

Please select: 3 Main Courses (including Vegetarian) and 1 Dessert

Served with Fresh Tea and Freshly Brewed Coffee, Orange Juice and Mineral Water.

Please choose either: Hot New Potatoes, Chips or Rice.

All Served with Fresh Vegetables



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## Meat

Beef & Kimchi Burger  
Chicken, Sweet Potato and Spinach Curry  
Beef Lasagne  
Dirty Mac and Cheese  
Spicy Pork Meatballs with Penne Pasta  
Pulled Ham with Pommery Mustard Cream and Pasta  
Korean BBQ Fried Chicken Strips  
Crispy Chilli Beef Stir Fry with Noodles  
Ras El Hanout Baked Lamb with Chickpea Dressing

## Fish

Battered Fish and Chips  
Smoked Fish and Saffron Cream Penne Pasta with Fresh Herbs  
Tandoori Spiced Salmon  
Traditional Fish Pie  
Baked Mackerel with Green Beans, Olive and Potatoes  
Lemon Baked Fish with Fennel Salad

## Vegetarian/Vegan

Sri Lankan Chickpea Dahl (VG)  
Broccoli Katsu Curry (VG)  
Spiced Bean Enchiladas  
Vegetable Boa Bun (VG)  
Lentil and Mushroom Lasagne  
Mushroom and Noodle Stir Fry  
Roasted Aloo Gobi (VG)  
Pasta with Spring Vegetables and a Saffron Lentil Cream (VG)  
Seitan Kimchi Burger (VG)  
Falafel (VG)

## Dessert (can be made V/VG on request)

Pannacotta with Fruit Compote and Meringue (VG)  
Tiramisu  
White Chocolate Raspberry Mousse  
Pavlovas with Summer Berries  
Lemon Meringue Pie  
Chocolate Millionaires Tart  
Key Lime Pie with Ginger Biscuit Base  
Fruit Platter

*Additional choices may be selected at for a £7.45 supplement*

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# Standing Fork Buffet

£27.50

Please select: 3 Main Courses (including Vegetarian) and 1 Dessert

Served with Fresh Tea and Freshly Brewed Coffee, Orange Juice and Mineral Water.

Please choose either: Hot New Potatoes or Rice. All served with Mixed Vegetables.

All Served with Fresh Vegetables



GF - Gluten Friendly (no Gluten containing ingredients). All dishes are prepared in a kitchen that uses all 14 of the reportable allergens.

## Meat

Confit Duck Leg, Spiced Potato Salad and Hoi-Sin Jus  
Grilled Turkey Breast with Gremolata  
Pulled Gammon with Wholegrain Mustard Mayonnaise  
Pesto Baked Chicken Breast  
Chicken Katsu with Dressing  
Korean Spiced Beef

## Vegetarian/Vegan

Roasted Pepper and Goats Cheese Tart (V)  
Vegetable Gyozas (V)  
Fried Polenta with Red Pesto and Parmesan (V)  
Root Vegetable Terrine (VG)  
Beetroot Falafel (VG)  
Sweet Potato Fritters (VG)  
Crispy Spiced Tofu (VG)

## Fish

Herb-Seared Tuna with Wasabi Mayonnaise  
Thai Spiced Prawns  
Cajun Spiced Fish with Guacamole  
Breaded Cod Cheeks with Chive Mayonnaise

## Dessert (can be made V/VG on request)

Fruit Salad  
Strawberries and Cream  
Lemon Posset with Shortbread Biscuit  
Chocolate Brownie with Cream  
Pineapple Upside Down Pudding  
Poached Fruit with Greek Yoghurt

*Additional choices may be selected at for a £7.45 supplement*