



Buffet Menus Spring/Summer 2025

(1st April-30th September)

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 on offer to best 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 Foyer and the Upper Halls (subject to numbers and availability).

All prices are subject to VAT at the current rate.

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

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Standing Finger Buffet

£23.95

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

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

Additional choices may be selected at a £3.15 supplement per item.

Served with Tea and Fairtrade Coffee, Orange Juice and Mineral Water.

GF - Gluten Friendly (no Gluten containing ingredients)

W - Warm Option

All dishes are prepared in a kitchen that uses all 14 of the reportable allergens.

Vegetarian

Pea & Mint Croquettes (W)

Cream Cheese Filled Pepper (GF)

Stilton & Caramelised Red Onion Tart

Bruschetta with Whipped Feta

Wild Mushroom and Roasted Garlic Arancini Balls
(W)

Vegan

Hummus with Olives and Flat Bread

Vegetable Samosa (W)

Rainbow Falafel

Aloo Tikki with Tamarind Sauce (GF) (W)

Onion Bhaji (GF) (W)

Fish

Tempura Battered Goujons (W)

Smoked Haddock and Mature Cheddar Croquettes
(W)

Chilli and Mango Panko Breaded Prawns (W)

Smoked Salmon and Cream Cheese

Tuna Filled Mini Jacket Potato (GF)

Meat

Chicken Gyozas (W)

Sticky Chicken Fillets (GF) (W)

Asparagus and Parma Ham (GF)

Shredded Duck, Crouton and Hoisin Glaze

Chicken Roulade with Curry Mousse (GF)

Dessert

Chocolate Brownie (GF)

Fruity Flapjack (VG)

Carrot Cake with Orange Cream Cheese

Lemon Drizzle Cake with Lemon Icing

Miniature Scones with Jam and Cream

Fresh Fruit Platter (GF) (VG)



Fork Buffet

£34.10

Please select:

3 Main Courses (including Vegetarian)

All Served with a Selection of Vegetables

Please choose 1 Dessert

Served with Tea and Fairtrade Coffee, Orange Juice and Mineral Water

Additional choices may be selected at for a £8.25 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.

Vegetarian

Mac and Cheese with BBQ Beans

Lentil and Vegetable Lasagne with Garlic Bread

Vegetable Enchiladas with Rice and Beans

Fish

Cajun Spiced Prawns and Fish with Rice and Peppers
(GF)

Seabass with Vegetable Salad and New Potatoes (GF)

Battered Fish and Chips

Lemon Baked Fish with Fennel Salad and Crushed
Herb Potatoes (GF)

Vegan

Sri-Lankan Chickpea Dhal with Rice and Flatbread
(GF)

Roasted Aloo Gobi with Pilau Rice (GF)

Crispy Korean BBQ Tofu with Noodles

Meat

Crispy Chilli Beef with Egg Fried Rice (GF)

Korean BBQ Fried Chicken Strips with Rice

Beef Lasagne with Garlic Bread

Sticky Pork Ribeye Steak with Fries

Dessert

Warm Chocolate Brownie with Chantilly Cream (GF)

Key Lime Verrine with Ginger Biscuit Crumb

Baked Cheesecake with Summer Berries

Lemon Meringue Pie

Panna Cotta, Fruit Compôte and Toasted Coconut (GF &
VG)