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.

Please ask about allergen information
(W = Warm, V = suitable for vegetarians)

TEL: (01223) 332040 email: events.office@fitz.cam.ac.uk
Light Business Lunch
£11.95

This a fine selection for a light lunch, ideal for small groups to enjoy during a meeting

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
£17.50

Served with Fresh Tea & Fairtrade Coffee, Orange Juice & Mineral Water.

Served as standing finger food.

A selection of Fresh Meat, Fish and Vegetarian Sandwiches

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

(\(W\)) = warm option

**Meat**
- Duck Spring Rolls (\(W\))
- Ham Hock Croquette with Mustard Gel (\(W\))
- Venison and Pork Meatball (\(W\))
- Chicken Liver Parfait on Brioche with Onion Jam
- Black Pudding and Potato Fritter with Pea Purée (\(W\))
- Chilli Chicken and Mango with Guacamole

**Fish**
- Filo Prawns and a Sweet Chilli Dip (\(W\))
- Spiced Crab and Coriander Tart
- Smoked Mackerel Mousse with Melba Toast
- Smoked Haddock and Chive Tart (\(W\))
- Salmon and Dill Fish Cake (\(W\))

**Vegetarian**
- Sweet Potato and Cumin Cake (\(W\))
- Mature Cheddar Beignets (\(W\))
- Cheese Wafer with Marinated Fennel and Goats Cheese
- Black Olive and Feta Cheese Straw
- Spiced Sweetcorn Fritter (\(W\))
- Spiced Bean and Sweet Potato Croquette (\(W\))

**Dessert**
- Chocolate Brownie
- Carrot Cake with Cream Cheese
- Mango Cheesecake Shot
- Lemon Tart with Orange Marmalade
- Banoffee Pie

Additional choices may be selected at for a £2.40 supplement
Deluxe finger buffet
£24.95

Served with Fresh Tea & Fairtrade Coffee, Orange Juice & Mineral Water.

Served as standing finger food.
A selection of Fresh Meat, Fish and Vegetarian Sandwiches

Plus select a total of 6 items from the options listed below.

(W) = warm option

**Meat**
- Pork and Apple Meat Balls (W)
- Chicken Ballantine with Curry Mousse
- Ham Hock and Piccalilli
- Steak and Chips (W)
- Seared Venison with Cepe Purée and Truffle (W)

**Fish**
- Smoked Salmon and Egg on Toast with Hollandaise
- Tempura Battered Seabass, Chips and Pea Purée (W)
- Monkfish and Pancetta Skewer (W)
- Cured Salmon on a Chive Scone, Cream Cheese and Keta Roe
- Sesame Roasted Tuna with Wasabi and Ginger

**Vegetarian**
- Roast Artichoke and Stilton Tart (W)
- Black Olive Profiterole with Ricotta Mousse
- Panko Breadcr Buttered Bubble and Squeeze (W)
- Squash and Garlic Arancini (W)
- Vegetable and Halloumi Roll

**Desserts**
- Toffee Plantain in Filo (W)
- Lavender Panna Cotta with Vanilla Shortbread
- Greek Yogurt, Honey and Berries
- Strawberry Lamingtons
- Assorted Macaroons

Additional choices may be selected for a £3.50 supplement
Seated Hot Buffet (Min. 30)
£24.95

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**
Thai Spiced Beef
Pulled Honey Glazed Ham Hock with Cherry Tomatoes and Penne Pasta
Coconut and Chicken Curry with Coriander
Newmarket Sausage with Onion Gravy and Cheesy mash
Slow Cooked Lamb Shoulder with Pickled Lemons and Garlic
Beef Chilli Con Carne

**Fish**
Creamy Fish Pie
Roast Salmon with Lentil and Herb Salsa
Crab, Crayfish, Rocket and Pasta with a Bisque Cream
Grilled Seabass with a Roast Squash and Garlic Salad
Battered Fish of the Day
Open Fish Lasagne

**Vegetarian**
Baked Tofu with Niçoise Salad
Cajun Spiced Vegetables and Rice
Szechuan Stir-fried Vegetables
Lentil and Mushroom Lasagne
Roast Squash, Garlic, Cherry Tomato and Pasta in Pesto
Bean and Vegetable Curry

**Dessert**
White Chocolate and Baileys Tiramisu
Glazed Lemon Tart with Citrus Cream
Chocolate Tart with Coffee Cream
Fresh Fruit Salad
Baked Cheesecake with a Berry Compote
Mango Bavarois

Additional choices may be selected at for a £6.95 supplement
Seated cold buffet (Min. 30)
£24.95

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-pasta
- 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 for a £6.95 supplement