Buffets
Autumn/Winter 2017_2018

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 eat 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 puree (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 cepé puree and truffle (W)

Fish
Smoked salmon and egg on toast with hollandaise
Tempura battered seabass, chips and pea puree (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 breaded bubble and squeak (W)
Squash and garlic arancini (W)
Vegetable and halloumi roll

Desserts
Toffee plantain in filo (W)
Lavender pannacotta with vanilla short bread
Greek yogurt, honey and berries
Strawberry lamingtons
Assorted macaroons

Additional choices may be selected at 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 cheese cake 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 goat’s 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