



FITZWILLIAM COLLEGE
UNIVERSITY OF CAMBRIDGE

Buffets Spring/Summer 2017

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



FITZWILLIAM COLLEGE
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Light Business Lunch
£11.30

*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
£16.85

*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

- BBQ turkey burger with smoked cheddar (W)
- Cajun breaded chicken with tomato salsa (W)
- Spiced lamb skewer with tzatziki (W)
- Spanish chorizo and pork wrap (W)
- Teriyaki rare beef (W)
- Indian spiced chicken samosa (W)
- Duck spring roll with plum sauce (W)

Fish

- Seabass skewers with paprika mayonnaise (W)
- Spiced crab spoon
- Smoked salmon and cream cheese on focaccia
- Tuna with pea guacamole
- Cajun baked salmon (W)
- Lemon and pepper crayfish in a filo basket
- Sesame seared tuna with pickled ginger



Vegetarian

Vegetable mock sushi roll with dipping sauce
Vegetable samosa (W)
Goats cheese filled pepper
Piri piri chickpea chips (W)
Sun blushed tomato, olive and feta palmiere
Vegetable spring rolls (W)
Mini onion bhaji (W)

Dessert

Chocolate and toffee bakewell tart
Strawberry lamingtons
Chocolate tart with marmalade
Egg custard tart
Chocolate dipped honeycomb
Glazed fruit tart
Chocolate brownie
Lemon tart

Additional choices may be selected at for a £2.95 supplement



Deluxe finger buffet
£23.30

*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 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



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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 £2.95 supplement



Seated Hot Buffet

£26.45

Min. 30

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

Herb and spiced sliced pork loin
Coconut and chicken curry with coriander
Beef Lasagne
Beef and pork meatball with tomato and mascarpone sauce
Hot and sour pork belly
Corn fed chicken with pesto
Newmarket sausage with onion gravy
Beef chilli with guacamole and sour cream
Hoi sin duck stir fry

Fish

Seared tuna with a warm nicoise salad
Fish pie with creamed potato
Smoked salmon and dill with pasta
Pesto baked salmon
Battered Cod and chips with tartare sauce



Vegetarian

Wild mushroom and penne pasta with cream and truffles
Gnocchi with roasted tomato and basil sauce
Thai green vegetable curry
Creamy vegetable and coconut curry with coriander
Sweet and sour vegetable stir fry with egg noodles
Vegetable chilli, guacamole and sour cream
Vegetable tagine with apricots and almonds

Dessert

Banoffee pie
Chocolate brownie with mascarpone cream
Tiramisu
Mango lassi
Greek yogurt with berries, honey and oats

Additional choices may be selected at for a £6.95 supplement



Seated cold buffet

£26.45

Min. 30

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

Selection of continental meats
Pulled ham hock terrine with piccalilli
Spiced chicken and pistachio terrine
Thai spiced beef
Chicken Cesar salad

Fish

Selection of smoked salmon and cured fish
Herb and lemon seared tuna
Miso baked salmon
Smoked haddock and rarebit tart
Sushi with dipping sauce

Vegetarian

Courgette, ricotta & pepper roulade
Roasted vegetable tart
Baked squash and goats cheese quiche
Roasted vegetable terrine with red pepper houmous
Sun blushed tomato, basil and courgette frittata



Salads

Roasted red pepper and spinach pasta salad
Classic coleslaw
Potato, pea and chive salad
Cauliflower couscous with herbs and red onion
Greek salad
Mixed bean salad

Desserts

Strawberries and cream
Homemade scones raspberry jam & clotted cream
Chocolate brownie with whipped cream
Lemon posset and berries
White chocolate and cherry tiramisu

Additional choices may be selected at for a £6.95 supplement