Conferences & events: we deliver

There’s now just one number to call for all delivered catering at the University of Birmingham:  

**0121 414 8400**

No fuss, no stress: just good food, delivered.

**Contemporary**  
Order the food you really want: healthy options, comforting favourites, street food trends and great choices for a huge range of dietary requirements.

**Easy**  
Choose your menu and give us a call – or ask us to put one together for you.

**Environmentally aware**  
Enjoy ethically, sustainably-sourced food made from fine ingredients.  
These menus have been created to help you make the most of every meeting, coffee break or celebration.

Call us today on **0121 415 8400** or visit [conferences.bham.ac.uk](http://conferences.bham.ac.uk)
Contents

Refreshments 6
Breakfast 7
Sandwiches and wraps 8
Salads 11
Pizzas, packed lunches and soup 12
Value finger buffets 13
Handpicked buffets 14
Finger buffet selector 16
Buffets for special diets 18
Grill 19
Street food 20
Cakes and treats 22

Here’s what to expect

On the day
The team will deliver your catering and tableware in kits, with hot drinks supplied in flasks. They’ll set up your catering – unless you’re in the middle of a meeting, or have asked not be interrupted, when they’ll leave it at the door.

Disposable tableware is provided as standard, including cups for soft drinks, and napkins with food deliveries.

After you’re done
Everything will be collected once your meeting or event has finished: you just need to leave the catering kit outside your meeting room or venue.

We’ll always try to collect on the same day. If it’s a busy time for the team or if meetings are ongoing, collections will be made the following day. Just make sure the kit isn’t moved to another location, so the team can easily find it.

Special extras
If you’d like staff at your catered event, or would prefer to avoid disposable tableware and use crockery instead, just ask. The team can also arrange other finishing touches for you, like tables and marquees. There will be an additional charge for these services.

Call us today to discuss possible menu options – the team will be happy to help.

Conferences & events
1st floor, University Centre, University of Birmingham, Edgbaston
Birmingham, B15 2TT
0121 415 8400
conferences.bham.ac.uk

Prices are exclusive of VAT unless otherwise stated.
Please note that there is a minimum spend of £25 per order. Minimum order numbers apply to some items, too - see inside for details.

Let a member of the team know if you have any food allergies or dietary requirements.

To make a booking, or chat to a member of the team about your event, please call 0121 415 8400

v suitable for vegetarians
vg suitable for vegans
gf gluten free
### Refreshments

#### Hot drinks

<table>
<thead>
<tr>
<th>Description</th>
<th>Cost per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly-brewed tea and coffee</td>
<td>£1.75</td>
</tr>
<tr>
<td>Fairtrade ground coffee and tea served in flasks</td>
<td></td>
</tr>
<tr>
<td>Herbal tea and hot chocolate</td>
<td>£1.75</td>
</tr>
<tr>
<td>Selection of herbal tea infusions, hot chocolate sachets and hot water</td>
<td></td>
</tr>
</tbody>
</table>

#### Why not add?

<table>
<thead>
<tr>
<th>Description</th>
<th>Cost per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Biscuit selection, including gluten-free options</td>
<td>£0.75</td>
</tr>
</tbody>
</table>

#### Cold drinks

<table>
<thead>
<tr>
<th>Description</th>
<th>Cost per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mineral water in a plastic bottle – 1.5 litres</td>
<td>£2.50 per bottle</td>
</tr>
<tr>
<td>A choice of still or sparkling</td>
<td></td>
</tr>
<tr>
<td>Mineral water in a glass bottle – 1 litre</td>
<td>£3.20 per bottle</td>
</tr>
<tr>
<td>A choice of still or sparkling</td>
<td></td>
</tr>
<tr>
<td>Mineral water in a plastic bottle – 500ml</td>
<td>£1.20 per bottle including VAT</td>
</tr>
<tr>
<td>Still</td>
<td></td>
</tr>
<tr>
<td>Orange or apple juice – 1 litre jug</td>
<td>£2.50 per jug including VAT</td>
</tr>
<tr>
<td>Bottled soft drinks – 500ml bottle</td>
<td>£1.60 per bottle including VAT</td>
</tr>
<tr>
<td>Diet Coke, Coke, Sprite and Fanta</td>
<td></td>
</tr>
</tbody>
</table>

### Breakfast

**Served Monday to Friday 7.30 – 9.30am**

#### Cost per person

**Breakfast muffins** minimum order 10
Choose from best back bacon and cheese, grilled pork sausage patty and cheese, or mini egg omelette and cheese *(v)* in an English breakfast muffin. Served with tomato ketchup and brown sauce.

£3.00

**Assorted mini Danish pastries** minimum order 10
Selection of traditional and seasonal mini fruit pastries *(v)*

£1.15

**Assorted mini breakfast pastries** minimum order 10
A selection of freshly baked mini croissants, pain au raisin and pain au chocolat *(2 per person) *(v)*

£1.80

**Blueberry croissants (vg)**

£1.50 each

**Instant porridge pots** minimum order 10
Served with berry compote and hot water

£2.00

**Fresh fruit and yoghurt**
Sliced seasonal fruit with thick honey yoghurt dip *(v)* - serves 4
Sliced seasonal fruit with thick honey yoghurt dip *(v)* - serves 10

£7.00 per platter
£12.00 per platter

#### Why not add?

<table>
<thead>
<tr>
<th>Description</th>
<th>Cost per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly-brewed Fairtrade tea and coffee</td>
<td>£1.75</td>
</tr>
</tbody>
</table>

Telephone: 0121 415 8400
Sandwiches and wraps

Please choose your favourite fillings from the options below.

<table>
<thead>
<tr>
<th>Standard options</th>
<th>£3.00 per sandwich</th>
<th>Premium options</th>
<th>£3.75 per sandwich</th>
</tr>
</thead>
<tbody>
<tr>
<td>minimum order 4 sandwiches (16 quarters) or</td>
<td></td>
<td>minimum order 4 sandwiches (16 quarters) or</td>
<td></td>
</tr>
<tr>
<td>6 chunky rolls (12 half rolls, 1 ½ rolls per serving)</td>
<td></td>
<td>6 chunky rolls (12 half rolls, 1 ½ rolls per serving)</td>
<td></td>
</tr>
<tr>
<td>Sliced Wiltshire gammon ham</td>
<td></td>
<td>Rare roast beef, watercress and horseradish</td>
<td></td>
</tr>
<tr>
<td>Roast chicken salad</td>
<td></td>
<td>Sliced pastrami, Swiss cheese and dill pickle</td>
<td></td>
</tr>
<tr>
<td>Roast turkey, stuffing and cranberry</td>
<td></td>
<td>Sliced Wiltshire gammon ham, tomato chutney and salad</td>
<td></td>
</tr>
<tr>
<td>Chicken and sweetcorn mayonnaise</td>
<td></td>
<td>Roast chicken, avocado and bacon</td>
<td></td>
</tr>
<tr>
<td>Tuna mayonnaise and cucumber</td>
<td></td>
<td>B.L.T. (bacon, lettuce and tomato)</td>
<td></td>
</tr>
<tr>
<td>Sliced Cheddar (v)</td>
<td></td>
<td>Prawn and crab mayonnaise</td>
<td></td>
</tr>
<tr>
<td>Sliced Cheddar and pickle (v)</td>
<td></td>
<td>Smoked salmon, rocket and cream cheese</td>
<td></td>
</tr>
<tr>
<td>Chili cheese (v)</td>
<td></td>
<td>Chargrilled Mediterranean vegetables and pesto (v)</td>
<td></td>
</tr>
<tr>
<td>Egg mayonnaise and cress (v)</td>
<td></td>
<td>Mozzarella, tomato and pesto (v)</td>
<td></td>
</tr>
<tr>
<td>Onion bhaji and mango chutney (vg)</td>
<td></td>
<td>Sliced brie and cranberry (v)</td>
<td></td>
</tr>
<tr>
<td>Falafel, spinach and red pepper tahini dressing (vg)</td>
<td></td>
<td>Hummus, spinach and roasted peppers (vg)</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Vegan chorizo and pepper sausage with onion marmalade (vg)</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Vegan cheese, baba ghanoush and sun-dried tomato (vg)</td>
<td></td>
</tr>
</tbody>
</table>
Sandwiches and wraps

Wrap bite platters serves 5 £20.00 per platter

Meat platter
- Chicken fajitas, soured cream, rocket and roasted spiced vegetables
- Roast beef, red onion marmalade, spinach and tomato
- Caesar chicken and lettuce

Vegetarian platter
- Onion pakoras, tikka dressing, spinach, cucumber and mint yoghurt
- Wensleydale cheese and carrot salad
- Mozzarella cheese, basil pesto, tomato and baby leaf salad

Please note:
- Sandwiches are served in a selection of white, wholemeal and granary bread, or chunky soft rolls.
- Turn your sandwich choice into a lighter option, by swapping to assorted wholemeal and white bakery thins.
- Wrap platters provide 20 wrap bites per platter.
- Please give 3 working days’ notice for wrap platters.

Please include a vegetarian option within your choice.
- Vegetarian options are served separately.
- Other fillings will be served separately on request.
- Gluten-free bread is available on request.

Salads

Small salad serves 6 as a side dish £6.00 per bowl
Large salad serves 10 as a side dish £10.00 per bowl

- Couscous, red onion, dried fruit, chilli and coriander (vg)
- Cucumber, vine tomatoes, olives and red onion topped with feta cheese (v, gf)
- Charlotte potatoes, olives, capers, spring onion and coriander in an olive oil dressing (vg, gf)
- Little gem lettuce, Parmesan cheese, Caesar dressing topped with crispy croutons (v, gf)
- Mixed salad, crisp leaves, tomato, cucumber, peppers and red onion (vg, gf)
- Coleslaw (v, gf)
Pizzas, packed lunches and soup

**Cost per person**

**Hot delivered pizzas** minimum order 10, maximum 120
Available Monday to Friday 4.00pm – 8.00pm
please provide 3 working days’ notice
Individual boxed 10” pizzas, delivered to your event hot and ready to eat

<table>
<thead>
<tr>
<th>Item</th>
<th>Cost per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken tikka skewers <em>(gf)</em></td>
<td>£6.50</td>
</tr>
<tr>
<td>Cocktail sausages with wholegrain mustard mayonnaise dip</td>
<td></td>
</tr>
<tr>
<td>Sun-dried tomato and mozzarella parcels <em>(v)</em></td>
<td></td>
</tr>
<tr>
<td>Mini falafels with red pepper tahini dip <em>(vg)</em></td>
<td></td>
</tr>
<tr>
<td>Vegetable crudités with nachos, guacamole and Mexican salsa <em>(v, gf)</em></td>
<td></td>
</tr>
<tr>
<td>Carrot cake slices <em>(v)</em></td>
<td></td>
</tr>
</tbody>
</table>

Served with bowls of crisps *(v)*

**Buffet 1** minimum order 4
Chicken tikka skewers *(gf)*
Cocktail sausages with wholegrain mustard mayonnaise dip
Sun-dried tomato and mozzarella parcels *(v)*
Mini falafels with red pepper tahini dip *(vg)*
Vegetable crudités with nachos, guacamole and Mexican salsa *(v, gf)*
Carrot cake slices *(v)*
Served with bowls of crisps *(v)*

**Buffet 2** minimum order 4
Southern fried chicken fillets with BBQ dip
Smoked salmon and asparagus tarts
Margherita pizza squares drizzled with pesto and olive oil *(v)*
Sweet potato bites *(vg)*
Hummus and tzatziki dips with pitta bread *(v)*
Mini apple doughnuts *(v)*
Served with bowls of crisps *(v)*

**Buffet 3** minimum order 4
Chicken pakoras
Mini Yorkshire puddings filled with beef and horseradish
Mini cheese and chive quiches *(v)*
Mini tofu kebabs, marinated with sweet chilli, ginger and spring onions *(vg)*
Carrot and celery sticks with blue cheese and Thousand Island dips *(v)*
Lemon cake slices *(v)*
Served with bowls of crisps *(v)*

**Buffet 4** minimum order 4
Mini chicken rolls with sweet and sour dip
Mini lamb koftas with pickled cucumber relish and mint yoghurt dip
Vegetable samosas with mint yoghurt dip *(v)*
Tomato and olive bruschetta *(vg)*
Cheese straws with cream cheese and chive dip *(v)*
Flapjack bites *(v)*
Served with bowls of crisps *(v)*

**To ensure the food is enjoyed at its best, please consume it within 2 hours of delivery.**

**Packed lunches: Silver** minimum order 4
Each packed lunch consists of:
An individually-packed sandwich made from a variety of breads. Please choose from the following fillings: ham, egg mayonnaise, cheese or tuna
A packet of Tenacre crisps (suitable for vegan and gluten-free diets)
A bottle of spring water (500ml)
An individually-wrapped cake
An apple

**Cost per person**

<table>
<thead>
<tr>
<th>Item</th>
<th>Cost per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese and tomato <em>(v)</em></td>
<td>£5.00</td>
</tr>
<tr>
<td>Ham and pineapple</td>
<td></td>
</tr>
<tr>
<td>Pepperoni</td>
<td></td>
</tr>
<tr>
<td>Mushroom, spinach and tomato <em>(v)</em></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Item</th>
<th>Cost per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pizzas, packed lunches and soup</td>
<td></td>
</tr>
</tbody>
</table>

Gluten free and packed lunches suitable for other dietary needs are available: give us a call to find out more

**Telephone: 0121 415 8400**
# Handpicked buffets

## Executive lunch minimum order 4 Suitable for Halal requirements
- Assorted sandwiches made with the chef’s selection of fillings; vegetarian options served separately
- Sesame-crusted salmon skewers with soy and ginger dip
- Pastry cases filled with Coronation chicken
- Mini falafels, red pepper and tahini dip (vg)
- Onion bhajis (vg, gf) and vegetable samosas (v) with raita dip
- Hummus dip with carrot, celery sticks and nachos (vg, gf)

**Cost per person:** £7.75

## Working lunch minimum order 4
- A variety of sandwiches generously filled with our chef’s choice of seasonal meat, fish and vegetarian fillings; vegetarian options served separately
- Southern fried chicken fillets and BBQ sauce dip
- Mini smoked salmon and asparagus quiches
- Hummus and tzatziki dips with pitta bread (v)
- Sliced seasonal fruit platter with yoghurt and honey dip (v)
- Selection of cheeses with biscuits, grapes, celery and chutney (v)

**Cost per person:** £11.50

## Deluxe lunch minimum order 10
- Flaked tuna Niçoise salad (gf)
- Rare roast beef sirloin, rocket and horseradish roulade (gf)
- Cheese, tomato and pepper quiche (v)
- Falafels with red pepper dressing (vg)
- Long grain and wild rice mixed with roasted vegetables and fresh herbs (vg, gf)
- Tomato and cucumber (vg, gf)
- Coleslaw (v, gf)
- Cherry tomatoes and basil (v, gf)
- Green salad leaves and watercress (vg, gf)
- Sliced focaccia (v)
- Selection of chef’s sweets (v)

**Cost per person:** £12.85

## Mediterranean buffet minimum order 4
- Pitta bread with classic hummus and tzatziki dip (vg)
- Mini lamb koftas with mint yoghurt dip
- Pimentos koftas with cream cheese (v)
- Mixed olives, feta and sun-blushed tomatoes (v)
- Vegetarian frittata (v)
- Chargrilled Mediterranean vegetables (vg)
- Selection of cured meats

**Cost per person:** £8.95

## Oriental buffet minimum order 4
- Hoisin duck wraps
- Tofu and kimchi wraps (v)
- Sesame prawn toast
- Chicken yakitori
- Vegetable money bags with soy and ginger dip (vg)
- Crispy breaded king prawns with sweet chilli dip
- Vegetable satay with black bean dip (v)
- Chicken gyoza

**Cost per person:** £8.95

## Indian buffet minimum order 4
- Stone-baked garlic and coriander naan topped with Coronation chicken
- Stone-baked garlic and coriander naan topped with vegetable tikka (vg)
- Chicken tikka skewers
- Vegetable samosas with mint yoghurt dip (vg)
- Onion bhajis with mango chutney (vg)
- Sweet potato bites (vg)
- Vegetable pakoras (vg, gf)
- Tandoori-spiced salmon vol au vents
- Paneer spring rolls (v)

**Cost per person:** £8.95

## Afternoon tea minimum order 10
- Traditional filled finger sandwiches
- Mini fruit scones filled with strawberry preserve and clotted cream (v)
- Mini afternoon cake selection
- Freshly-brewed Fairtrade coffee and tea

**Cost per person:** £7.50

**Gluten-free, vegan and halal alternatives are available:** please ask the team when booking.
**Chicken**

- Chicken tikka skewers (gf)
- Chicken yakitori skewers (gf)
- Lime and coriander chicken kebabs
- Southern fried chicken fillets with BBQ dip
- Chicken pakoras (gf)
- Mini chicken rolls with sweet and sour dip

**Pork**

- Half a Scotch egg
- Melton Mowbray pork pie bites and Branston pickle
- Cocktail sausages with wholegrain mustard mayonnaise dip
- Sausage rolls

**Beef and lamb**

- Lamb kibbehs with Middle Eastern hot sauce
- Mini Yorkshire puddings filled with beef and horseradish
- Mini lamb koftas with pickled cucumber relish and mint yoghurt dip

**Fish and seafood**

- Smoked salmon and asparagus tarts
- Smoked salmon and crab parcels
- Crispy breaded prawns
- Sesame prawn toast
- Prawn cocktail skewers with Marie Rose dip (gf)
- Crayfish and dill choux buns

**Vegetarian dishes (v)**

- Vegetable samosas with mint yoghurt dip
- BBQ bean and Monterey Jack parcels
- Sun-dried tomato and mozzarella parcels
- Mini cheese and chive quiches
- Margherita pizza squares drizzled with pesto and olive oil
- Three cheese and chive muffins
- Mini savoury croissants

**Vegan dishes (vg)**

- Beetroot and rosemary hummus pots with carrot and cucumber sticks (gf)
- Onion bhajis with mango chutney (gf)
- Vegetable pakoras (gf)
- Sweet potato bites
- Mini falafels with red pepper tahini dip
- Mini tofu kebabs, marinated with sweet chilli, ginger and spring onions (gf)
- Tomato and olive bruschetta

**Bits and dips**

- Carrot and celery sticks with blue cheese and Thousand Island dips (v)
- Hummus and tzatziki dips with pitta bread (v)
- Vegetable crudités with nachos, guacamole and Mexican salsa (v, gf)
- Cheese straws with cream cheese and chive dip (v)

**Sweet treats**

- Carrot cake slices (v)
- Lemon cake slices (v)
- Flapjack bites (v)
- Brownie bites (v)
- Mini chocolate éclairs (v)
- Mini apple doughnuts (v)
- Selection of mini afternoon cakes add £0.50 per person
  - Lemon tart (v) | Walnut loaf cake (v) | Chocolate opera | Fruit triangle

£1.00 per item (minimum 4 items)
Served with bowls of crisps

To ensure you have something for everyone, we recommend that you order at least one vegetarian dish when making a booking.

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Finger buffet selector

Telephone: 0121 415 8400
Buffets for special diets

Vegan finger buffet
£7.00
Tortilla wraps filled with vegan chorizo and pepper sausage with onion marmalade
Beetroot falafels with red pepper and tahini dip (gf)
Greek stuffed vine leaves (gf)
Cherry tomato, red onion, olive and mango kebabs with pesto dressing (gf)
Crispy vegetable crudites and Mexican salsa dip
Pieces of finger fruit with red berry dip (gf)

Gluten-free finger buffet
£7.00
Gluten-free rolls filled with sliced turkey and salad
Pineapple and Cheddar cheese pieces on sticks (v)
Celery and carrot sticks with guacamole dip (vg)
Crispy gluten-free savoury crackers topped with smoked salmon and lime or marinated vegetables (v)
Mini mozzarella and cherry tomato kebabs with pesto dressing (v)
Cranberry and pecan flapjacks (v)

Dairy/lactose-free finger buffet
£7.00
Tortilla wraps filled with sliced turkey breast and mango, in a light tarragon dressing (gf)
Mini vegetable samosas and onion chutney (v)
Crispy vegetable crudites and Mexican salsa dip (vg)
Melon wrapped in maple-cured ham
Prawns with chopped peppers in an iceberg lettuce parcel
Pieces of finger fruit with red berry dip (vg, gf)

Plated salad
£7.00
An individual plated salad with your choice of roast beef, roast turkey, sliced ham, poached salmon or grated Cheddar, served with mixed vegetable rice and an individual pot of light dressing
Pieces of finger fruit with red berry dip (gf, vg)

Kosher meals
£7.00
A hot sealed kosher meal (vegetarian main course only) delivered to your event, with disposable cutlery

Grill

Minimum spend £500 for food only
Available May – September. Please talk to a member of the team for further outdoor dining options.
If you require vegetarian or vegan options, please talk to a member of the team when placing your order.

100% beef burger in a brioche bun (Halal available on request)
100% plant 0% cow burger in a brioche bun (vg)
Accompanied by sliced Cheddar cheese, fried onion, burger relish, tomato ketchup and mayonnaise

Why not add?

<table>
<thead>
<tr>
<th>Item</th>
<th>Cost per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shredded iceberg, sliced tomatoes, sliced red onion and coleslaw</td>
<td>£1.00</td>
</tr>
<tr>
<td>Halloumi cheese, aubergine, courgette and pepper skewers with smoked garlic oil dressing (v)</td>
<td>£2.50</td>
</tr>
<tr>
<td>Mediterranean vegetable and falafel skewers flavoured with rose-petal harissa (vg)</td>
<td>£2.50</td>
</tr>
<tr>
<td>Giant hot dog in a crispy baguette</td>
<td>£2.50</td>
</tr>
<tr>
<td>Marinated grilled chicken skewers: choose either tandoori, Mediterranean or piri piri spices (Halal, gf)</td>
<td>£2.50</td>
</tr>
<tr>
<td>One of the Street Food options</td>
<td>£4.00</td>
</tr>
</tbody>
</table>
Street Food

<table>
<thead>
<tr>
<th>Selection of two Street Food items</th>
<th>£9.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of three Street Food items</td>
<td>£12.00</td>
</tr>
<tr>
<td>Additional one item</td>
<td>£4.00</td>
</tr>
</tbody>
</table>

Please choose from the menu options below. We recommend that you choose at least one vegetarian option.

Why not try our taster menu?
Choose 5 smaller sized dishes (including 2 vegetarian options) from the options below, so that everyone has a taste of each dish.

£15.50

British

Slow-cooked pulled pork shoulder
on a sourdough bun with sage and onion stuffing and apple sauce

Pork sausage and pease pudding bap
Three succulent sausages on a sourdough bap with pease pudding

Asian and Middle Eastern

Satay chicken burger
Marinated chicken fillet on a brioche bun topped with shredded cucumber and pickled red cabbage

Indian wrap
Succulent marinated chicken or Bombay potato (vg) with crisp salad, tamarind and raita wrapped in a flour tortilla, delicately spiced with cumin, turmeric and fenugreek

Sri Lankan curry
Chicken curry or pumpkin curry (v) topped with carrot, cucumber, coriander, shaved coconut with a hint of green chillies, served with flat-bread

Shawarma
Marinated chicken or pea and mint falafel (vg) topped with hummus, grated carrot and pickled cucumber and beetroot wrapped in khobez bread

North American

BBQed chicken drumsticks (gf)
Three drumsticks served with coleslaw

Pulled beef chilli (gf)
Flavoured with our own special blend of spices, served with nachos, guacamole and sour cream

Five bean chilli (gf, vg without the cream) served with nachos, guacamole and sour cream

Slow-cooked BBQ pulled pork in hot Boston beans served in a brioche bun

Caribbean

Jerk-marinated chicken
with rice and peas and slaw

Brown stew vegetables (vg)
with rice and peas and slaw
### Cakes and treats

#### Platters

<table>
<thead>
<tr>
<th>Description</th>
<th>Cost per platter</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini assorted filled doughnut platter 20 pieces; serves 10</td>
<td>£23.00</td>
</tr>
<tr>
<td>Choose from jam, chocolate or caramel (v) or have a mixed platter</td>
<td></td>
</tr>
<tr>
<td>Assorted macaron platter 16 pieces; serves 8</td>
<td>£20.00</td>
</tr>
<tr>
<td>Vanilla, raspberry, chocolate, blueberry</td>
<td></td>
</tr>
<tr>
<td>Mini choux bun platter 16 pieces; serves 8</td>
<td>£20.00</td>
</tr>
<tr>
<td>Blackcurrant and vanilla, double raspberry, nutty caramel and vanilla, double chocolate, mango and passion fruit, pistachio and chocolate</td>
<td></td>
</tr>
<tr>
<td>Afternoon mini cake platter 16 pieces; serves 8</td>
<td>£20.00</td>
</tr>
<tr>
<td>A selection of mini cakes: 4 lemon tart (v), 4 opera, 4 white chocolate and fruit triangles and 4 banana and walnut (v)</td>
<td></td>
</tr>
<tr>
<td>Gluten-free afternoon tea selection (finger and fork) each platter contains 5 items: raspberry Pavlova, orange polenta cake, strawberry macaron, white chocolate panna cotta, blueberry and white chocolate cheesecake</td>
<td>£9.80</td>
</tr>
</tbody>
</table>

#### Individual cakes and treats

<table>
<thead>
<tr>
<th>Description</th>
<th>Cost per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gluten-free muffins (vg, gf)</td>
<td>£2.00</td>
</tr>
<tr>
<td>Gluten-free milk chocolate brownie or cranberry and pecan flapjack (vg, gf)</td>
<td>£1.25</td>
</tr>
<tr>
<td>Oaty raspberry bars (vg)</td>
<td>£2.00</td>
</tr>
<tr>
<td>Carrot cake (vg)</td>
<td>£2.00</td>
</tr>
<tr>
<td>Apple and plum tart (vg, gf)</td>
<td>£2.00</td>
</tr>
<tr>
<td>Chocolate and coconut torte (vg, gf)</td>
<td>£2.00</td>
</tr>
<tr>
<td>Treacle and apple tart (vg)</td>
<td>£2.00</td>
</tr>
<tr>
<td>Mini chocolate and orange loaf cakes (vg)</td>
<td>£1.60</td>
</tr>
</tbody>
</table>

#### Other sweet treats minimum order 4

<table>
<thead>
<tr>
<th>Description</th>
<th>Cost per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted mini Danish pastries (v)</td>
<td>£1.15</td>
</tr>
<tr>
<td>Iced doughnuts (v)</td>
<td>£1.10</td>
</tr>
<tr>
<td>Flapjacks or chocolate brownie squares (v)</td>
<td>£1.40</td>
</tr>
<tr>
<td>Millionaire’s shortbread (v)</td>
<td>£1.55</td>
</tr>
<tr>
<td>Red velvet cake bites</td>
<td>£1.50</td>
</tr>
<tr>
<td>Mini Battenberg bites</td>
<td>£1.50</td>
</tr>
<tr>
<td>Assorted cupcakes (dark chocolate, Sicilian lemon, sea-salted caramel)</td>
<td>£1.85</td>
</tr>
<tr>
<td>Mini lemon drizzle loaf cakes</td>
<td>£1.60</td>
</tr>
<tr>
<td>Mini fruit scones filled with jam and whipped cream (v)</td>
<td>£1.25</td>
</tr>
<tr>
<td>Homemade mini strawberry tarts</td>
<td>£1.80</td>
</tr>
<tr>
<td>Homemade mini chocolate tarts</td>
<td>£1.80</td>
</tr>
<tr>
<td>Mixed mini muffins (v)</td>
<td>£1.15</td>
</tr>
<tr>
<td>Fresh strawberries and cream (v, gf)</td>
<td>POA</td>
</tr>
<tr>
<td>Sliced seasonal fruit with thick honey yoghurt dip (v, gf) serves 4</td>
<td>£7.00 per platter</td>
</tr>
<tr>
<td>Sliced seasonal fruit with thick honey yoghurt dip (v, gf) serves 10</td>
<td>£12.00 per platter</td>
</tr>
</tbody>
</table>

#### Whole homemade cakes

<table>
<thead>
<tr>
<th>Description</th>
<th>Cost per cake</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dark chocolate truffle gateau (v) serves 10</td>
<td>£15.00</td>
</tr>
<tr>
<td>Carrot cake (v) serves 10</td>
<td>£15.00</td>
</tr>
<tr>
<td>New York-style cheesecake (v) serves 12</td>
<td>£19.50</td>
</tr>
<tr>
<td>White chocolate and raspberry torte serves 12</td>
<td>£26.00</td>
</tr>
<tr>
<td>Victoria sponge (v) serves 10</td>
<td>£15.00</td>
</tr>
</tbody>
</table>

#### Why not add?

<table>
<thead>
<tr>
<th>Description</th>
<th>Cost per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly-brewed Fairtrade tea and coffee</td>
<td>£1.75</td>
</tr>
<tr>
<td>Cheese platter serves 10</td>
<td>£33.00</td>
</tr>
</tbody>
</table>
Good food, in every sense

You care about the environment. We do too, which is why we strive to operate as ethically and sustainably as possible.

Some of the things we do to care for our environment include:

• Maintaining Fairtrade status since 2003
• Meeting sustainability standards for fresh and frozen fish, as set by the Marine Stewardship Council
• Using British free range eggs, earning us a Good Egg Award
• Using British meat which is credited up to and above the Red Tractor status
• Ensuring our fresh milk and the majority of our British cheeses are Red Tractor status
• Re-using platters to avoid waste. Please remember to hand these back to our delivery team, or return them via an equipment amnesty
• Buying fruit and vegetables from local suppliers and using British seasonal produce where possible

Conferences & events

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conferences.bham.ac.uk