



# Catering & Hospitality Menu 2018 to 2020



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# Our catering services

Welcome to our food brochure - offering you a diverse range of fresh and local food with refreshing drinks. Whatever your requirements, we are able to cater and deliver for your events.

The menu has been designed for you to have the option of building your very own bespoke buffet to suit your specific requirements, be it a formal seminar or an occasion meeting. The menus start with breakfast and proceed to simple sandwiches all the way through to celebratory drinks.

For any queries, please contact us using the details placed at the footer of the menu. For conference queries please call 01902 321533. Prices are exclusive of VAT and subject to availability.

We are proud to be providing a quality service to our clients that has earned us a fantastic reputation.

We have created a diverse range of food and drink options so that each client is given the best possible choice. We also encourage use of seasonal produce within our offerings. We can cater for a variety of dietary requirements - please specify these when ordering. Additionally, for allergen and intolerance information please advise at the time of booking, detailing the nature of a guest's allergy and we will endeavour to provide a suitable alternative.

As a catering service, we pride ourselves on our commitment to procuring locally-sourced produce and ingredients wherever possible. This has enabled us to reduce our service's carbon footprint and support local and regional businesses across the Midlands. In doing so, we have helped to build and maintain strong links with local suppliers.





## Refreshments

Tea & Coffee (min. 12)	£1.55
Tea, Coffee & Biscuits (min. 12)	£1.85
Orange / Apple Juice (1 Litre - 6 servings)	£3.10
Iced Tea (500ml bottle in various flavours)	£1.60
Filtered Water (1 Litre - 6 servings)	£2.05
Vita Coco Pure	£5.15

# Refreshments & breakfast

Our refreshments and breakfast catering provides a fresh and inviting start to any event or meeting. We offer a wide range of food and drinks for you to select from.

**Full English Breakfast**  
 Min.12 - £7.20  
 Selection of cereals, grilled bacon, pork sausage, fried eggs, baked beans, grilled tomato, toast with preserves, fruit juice, tea & coffee.  
 Dining rooms only.

**Continental Breakfast**  
 Min.12 - £5.15  
 Selection of cereals & milk, assortment of freshly baked pastries, toast with preserve & fruit.  
 Dining rooms only.

**Breakfast Baps**  
 Min.12 - £3.60  
 Start your day/meeting with a breakfast bap.  
 Choice of bacon, sausage or vegetarian sausage served on various rolls with tea & coffee.

**Moma Porridge Individual Pots**  
 Gluten free  
 Min.5 - £2.05

**Bircher Museli Individual Pots**  
 Min.5 - £2.85

**Blueberry Smoothie**  
 Min. 12 - £2.95





# Sweet treats

A sweet treat and an afternoon tea is the perfect accompaniment for your event or meeting.

Our wide variety gives you many delightful options to select from.

**Standard**  
 Min. 5 per selection  
**£2.40**  
 to include; bakewell tart,  
 traditional mini sponge  
 & macaroons

**Premium**  
 Min. 5 per selection  
**£3.50**  
 Handmade finished  
 delicious desserts

Mini Patisserie Assortment (min.5)	£1.65
Scone, Cream & Jam (min.5)	£1.65
Fresh Fruit Pots - Healthy Options (min.5)	£2.75
English Tea time selection of sandwiches, cakes, a cream scone, tea & coffee. (min. 10)	£7.25
Fruit Platter (serves 5)	£15.45



# Build your own lunch

## Step 1

Start building your perfect lunch for your event or meeting by selecting from our platter options. We have a wide range of catering offerings to meet the requirements of you and your guests.



### Lighten Up

Less than 350 calories

Serves 5 - £15.35

Egg Mayo Light & Lettuce Sandwich  
Tuna Mayo Light & Cucumber Sandwich  
Turkey Salad Sandwich  
Prawn Low Fat Soft Cheese Sandwich

### Salad Bowl

Less than 350 calories

Serves 10 - £21.60

Replace your sandwiches with 3 bowls of salad:  
Green Salad  
Mediterranean Cous Cous Salad  
Tomato & Vegetable Pasta Salad

### Classic Meat

Serves 5 - £16.20 per platter

Various selection of sandwiches to include such choices as:  
Ham & Cheese, Chicken Tikka, Chicken Salad and Turkey Salad.

### Classic Vegetarian

Serves 5 - £15.95 per platter

Various selection of sandwiches to include such choices as:  
Double Egg & Cress, Double Cheese & Chive, Cheddar Ploughmans and Swiss Cheese & Mustard.

### Classic Mixed

Serves 5 - £15.00 per platter

Various selection of sandwiches to include such choices as:  
Cheese Savoury, Tuna Mayo & Sweetcorn, Chicken Tomato & Chilli, Lime & Houmous.

### Halal Mixed Platter

Serves 5 - £14.95 per platter

Various selection of sandwiches to include such choices as:  
Tuna Mayonnaise, Simply Chicken, Cheese & Tomato and Egg Mayo & Cress.

### Gourmet Meat

Serves 5 - £17.90 per platter

Various selection of sandwiches to include such choices as:  
Bacon, Lettuce & Tomato, Coronation Chicken, Chicken Salad Wrap and Ham, Cheese & Mustard Wrap.

### Gourmet Mixed

Serves 5 - £19.50 per platter

Various selection of sandwiches to include such choices as:  
Pulled Pork, Prawn, Mayo & Egg, Hoi Sin Duck Wrap and Houmous Vegetable Wrap.

### Vegan Platter

Serves 5 - £19.50 per platter

Various selection of sandwiches to include such choices as:  
Chilli, Lime, Houmous Crunch, Vegetarian Sausage Onion Chutney, Cajun Mushroom Pepper Houmous and Falafel Crumble.



# Build your own lunch

**Step 2** Continue to build your perfect lunch for your event or meeting by selecting from our buffet options. All items are priced for 1 person. Please choose enough for all guests. Min 5.

## Any item for £2.00

- Duck Spring Roll (3) (served with Plum Dip)
- Quiche Lorraine (Ham & Cheese Quiche)
- Jerk Chicken Skewers (2) (Gluten Free)
- Coronation Chicken Blini (2)
- Tomato Olive Mozzarella Skewer (2) (V) (Gluten Free)
- Indian Selection (V) (Samosa, Onion Bhaji & Veg. Pakora with Mango Chutney)
- Cheese Tomato Rocket Bruschetta (1) (V)
- Veg Satay with Beetroot Relish (2) (V)
- Dim Sum Selection (V) (selection per person Veg cracker, Money Bag, Samosas & Plum Chutney)
- Cream Cheese & Pineapple Blini (2) (V)
- Crudites with Dip (V) (Assorted Vegetables with Guacamole Dip - Gluten Free)
- Beetroot Goats Cheese Filo Tart (2) (V)

## Something special for £2.25

- Smoked Salmon Dill Tart (2)
- Chicken Asparagus Filo Tart (2)
- Chicken Yakatori Skewer (2)
- Salmon Cream Cheese Mini Bagel (2)
- Prawn, Avocado & Lettuce Pitta (1)
- Tuna Dill Mayo Filo Tart (2)
- Prawn & Guacamole Blini (2)
- Rosti Shrimps (2)
- Farmhouse Platter & Relish (selection per person, Sausage Roll, Mini Scotch Egg, Pork Pie)
- Pulled Pork Pitta (1)
- Salmon Fishcakes (3) (served with lemon mayonnaise)

## Special dietary additions for £3.05

- Gluten Free Egg Cress Roll (1) (V)
- Gluten Free Tuna Cucumber Roll (1)
- Gluten Free Ham & Cheese Roll (1)



# Build your own lunch

**Step 3** Complete your lunch with the finishing touches of accompaniments to your lunch. These delicious extras are a must for your event or meeting. Don't forget to look at our cake selection on Page 5 to complete your buffet.



Breadsticks and Dips (serves 10)	£20.50
Fruit Platter (serves 5)	£15.45
Tortilla Chips, Guacamole, Sour Cream & Salsa (serves 10)	£20.50
Cheeseboard & Biscuit Selection (serves 10) includes a selection of 5 cheeses, grapes, apples, celery, butter and crackers	£7.00 PP
Continental Meat Platter Selection (serves 10) includes a selection of salami, ham and cheese with a variety of breads	£7.00 PP

**Indian Rice Salad**  
**Serves 10 - £12.35**  
 salad with rich brown/yellow colour dressing, with white rice, sultanas, white onions and cumin seeds

**Bulgar Wheat with Roasted Vegetables**  
**Serves 10 - £14.40**  
 bulgar wheat with diced vegetables in a lightly seasoned dressing with green coriander

**Coleslaw**  
**Serves 10 - £14.60**  
 white cabbage, carrot, onions and spring onions blended with a smooth mayonnaise

**New Potato Salad**  
**Serves 10 - £14.85**  
 new potatoes, in a creamy whole grain mustard mayonnaise, with green chives and black pepper

**Thai Rice Noodle Salad**  
**Serves 10 - £16.70**  
 noodles, red peppers, red onions, carrots and spring onion with coriander

**Mediterranean Pasta with Peppers**  
**Serves 10 - £17.50**  
 fusilli pasta with roasted vegetables in a rich red/orange dressing with basil



# Lunch on the go

Our Lunch On The Go option gives you the convenience of a quick selection of prepared packed lunches. With all our fresh and rich ingredients you can always get that great taste!

## Packed lunches (min 5)

### Sandwiches

with a choice of fillings, crisps, chocolate bar, piece of fruit, bottled water  
£6.70



## Healthy option lunches (min 5)

### Healthy option sandwich

with various fillings complete with snack pot, fruit and bottled water.  
£6.70

### Beetroot & feta salad

complete with snack pot, fruit and bottled water.  
£6.70

### Boxed vegan salad

Aromatic Cauliflower couscous, almonds, pistachio, pomegranate, coriander, mint and a hint of Eastern promise, complete with snack pot, fruit and bottled water.  
£6.70

### Sub 350

Bombay vegetable sub complete with snack pot, fruit and bottled water.  
£6.70

### Tuna & egg protein salad

complete with snack pot, fruit and bottled water.  
£6.70

Less than 350 calories



# Hot fork buffet

Our Hot Fork Buffets are £11.85 per person and provide a strong mix of both traditional and global recipes, for a unique and varied range of options.

Please choose:

- 1 x Main course
- 1 x Vegetarian Main
- 2 x Side dishes

Add an additional side for the main course for £2.50 per person. Minimum 20 required for orders. Hot food can only be served in main dining areas.

Beef dishes	<b>TRADITIONAL:</b> Beef in Ale Casserole with Herb Dumplings	<b>GLOBAL:</b> Beef Stroganoff
Chicken dishes	<b>TRADITIONAL:</b> Coq au Vin (chicken in a red wine sauce)	<b>GLOBAL:</b> Royal Chicken Korma
Lamb dishes	<b>TRADITIONAL:</b> Lamb Steaks Braised in a Port & Redcurrant Sauce	<b>GLOBAL:</b> Moroccan Lamb Tagine
Cumberland pork dishes	<b>TRADITIONAL:</b> Cumberland Sausages Braised in Cider	<b>GLOBAL:</b> Jamaican Jerk Pork Stew
Fish dishes	<b>TRADITIONAL:</b> Tomato & Thyme Baked Cod	<b>GLOBAL:</b> Mediterranean Marinated Salmon
Vegan/Vegetarian dishes	<b>TRADITIONAL:</b> Sweet Potato & White Bean Chilli	<b>GLOBAL:</b> Squash & Chick Pea Curry
Sides	Buttered New Potatoes, Flatbreads, Steamed Vegetables, Braised Rice, Mixed Leaf Salad, Potato Wedges, Garlic Bread Slices, Roast Vegetable Cous Cous.	



# Desserts

The Desserts are £2.50 per person as part of a two-course meal with your Hot Fork Buffet selections. These delicious and sweet desserts provide a great option for the end of a meal.

## Lemon Cheesecake

New York vanilla cheesecake recipe but the only tweak is the gluten-free base.

## Chocolate Delight

Gluten free dessert of rich creamy trio layers of dark chocolate, milk and white chocolate.

## Profiteroles

Choux pastry filled with vanilla cream topped with dark chocolate sauce.

## White Chocolate & Raspberry Tartlet

An irresistible mouthful of chocolate and fresh raspberries.

## Chef's choice of the day

Leave it to us





# Barbecues

£10.80  
(min.50)

Our Barbecue offer uses a rich range of ingredients, with varied options for you to choose from.

Prices listed are per person. Please notify us of any dietary requirements and we will try to accommodate where possible.

## PRIME STEAK BURGER

Handmade with 6oz of prime steak mince.

OR

## VEGETARIAN BURGER

Mixed vegetable quarter pounder burger. (V)

.....  
Burgers are served in an artisan bun with onion & Emmental cheese.

## LOCAL HAND-MADE RED TRACTOR PORK & HERB SAUSAGE

OR

## RED ONION & ROSEMARY SAUSAGE (V)

.....  
Served in a hot dog bun.

**PAN ROASTED BABY POTATOES WITH FRESH ROSEMARY  
CHUNKY COLESLAW & GREEN LEAF SALAD  
RELISHES & CONDIMENTS**

**Dessert Jars with a choice of:**

**CARAMEL APPLE CRUMBLE OR MANGO & RASPBERRY  
MOUSSE OR IRISH CREAM LIQUEUR CHEESECAKE**

## Additional Barbecue Items (min. 50)

**LEMON INFUSED COUS COUS £1.55**

**TOMATO AND VEGETABLE PASTA SALAD £1.55**

**GREEK VEGETABLE KEBABS (V) £2.55**

**BBQ PEPPER, PINEAPPLE CHICKEN SKEWER £2.55**

**PIRI PIRI SAUSAGES HALAL £2.55**

**PORTABELLA MUSHROOM WITH FETA CHEESE & HOUMOUS £2.55**

**SALMON FILLET WITH A SOY AND BROWN SUGAR MARINADE £3.10**



# Dinner menu

The Dinner Menu provides **Two Courses for £25.75** and **Three Courses for £31.00 per person.**

The perfect choice of starters, mains and desserts for any dinners that you wish to host - please choose one from each category below. All main courses are served with fondant potatoes and vegetables.

## Starters

Caesar salad with smoked chicken  
Caramelised onion & goat's cheese tart  
Confit duck & blackberry terrine, micro herbs, blackberry dressing  
Smoked salmon & beetroot gravlax mousse  
Ham hock & pea terrine, piccalilli & microherbs  
Roasted tomato, basil & Cheshire cheesecake & tomato vinaigrette  
Ribbons of melon, mixed berries raspberry vinaigrette  
Smoked duck breast. Citrus salad, cherry dressing  
Wild mushroom soup with truffle oil

## Main Course

Slow roast beef with red wine jus  
Pan seared salmon with tomato and bean fricassee  
Roasted tenderloin of pork wrapped in pancetta with port wine sauce  
Spicy Jerk-style chicken served on coconut rice and peas  
Roast loin of cod herb crust lemon butter sauce  
Grilled Sirloin with baked cherry tomatoes and herb stuffed mushroom (add a sauce; creamy peppercorn, Chasseur, Bearnaise - £1.50 extra)  
Corn-fed chicken baked shallots wild mushrooms, rich sauce  
Roast pork belly, cider reduction, apple jelly  
Roasted butternut squash, warm spiced lentil salad (V)  
Aubergine and mozzarella stack tomato and basil sauce. (V)  
Wexford Cheddar cheese tart with walnut oil dressing. (V)  
Leek fondue tart served with mushroom sauce (V)

## Desserts

Baked chocolate fondant, chocolate sauce  
Yoghurt and raspberry pannacotta and mango and chocolate mousse  
Raspberry cranachan, raspberry pearls  
White chocolate and peach melba pave  
Tropical fruit platter  
Lemon and ginger cheesecake mango coulis  
Chocolate torte with Seville orange centre  
Lime and Elderflower yoghurt Bavaois  
White chocolate mousse in a dark chocolate cup





# Canapés & wine list

Our Canapés come in a seasonal variety of both meat and vegetarian options. All orders are for minimum 50.

Please speak to Catering Managers for a full choice. Our full wine list is available from the Catering Managers for your event. Please contact us for full details.

## Canapés

4 Savoury canapés	£4.95 per person
Canapés & red/white wine	£8.10 per person
Premium cake selection Handmade finished delicious desserts	£3.50 per person



## Wines

	From:
White wine of the month	£15.00
Red wine of the month	£15.00
Prosecco Deor Frizzante	£19.95





# Awards & accreditations

The University of Wolverhampton is committed to meeting the catering needs of all its students, staff and visitors. As quality, nutritional value and sustainability of food are high-profile topics, the University now conducts the following key practices:

## Animal Welfare

All of our eggs are free range. We currently hold a Good Egg Award. All fresh meat used in our kitchens is required to meet the Red Tractor standard and is from a local butcher, so is of British Origin. We source our milk from a local dairy and Telford Innovation Campus uses only organic milk.

## Fruit & Vegetables

As far as possible we source produce from as locally as possible. Seasonal produce is used throughout our menus to help keep our prices as reasonable as possible.

## MSC Fish

In March 2014 The University of Wolverhampton received Marine Stewardship Council Certification for all fish products which meet higher standards of fishing with a particular focus on marine conservation & sustainable fishing. This certification process ensures that MSC fish and seafood is traced all the way back to the fisherman.

## Fairtrade

The University of Wolverhampton is a Fairtrade accredited university with all our sugar, coffee and tea being Fairtrade as well as large range of other products such as biscuits, cakes and bananas.

## Reducing Waste

Telford Innovation Campus are currently leading the way in recycling. We currently recycle paper, card, tetra paks, oil, food waste, plastic bottles, cans and even used coffee grounds!

Did you know the catering outlets across all our campuses are award winning? Check out some of their achievements below!

## City Campus

### Wolverhampton Healthy City Award

The Healthy City Award was introduced in Wolverhampton to award those organisations that were promoting a healthy lifestyle and creating a healthy environment for staff and members of the community.



## Telford Campus

### Food for Life Bronze Award

- Meals contain no undesirable food additives or hydrogenated fats
- 75% of dishes are freshly prepared
- Meat is from farms which satisfy UK welfare standards
- Marine Stewardship Council Certified Fish - MSC-labelled seafood comes from, and can be traced back to, a sustainable fishery.
- Eggs are from cage-free hens
- Menus are seasonal
- Training is provided for all catering staff
- No GM ingredients are used
- Footprint Awards Highly Commended 2016 - for sustainability and responsible business practice in the foodservice sector.

### Catering for Life Silver award

Telford Innovation Campus received The Food for Life Catering Mark, administered by the Soil Association, which recognises excellent practice, rewarding commitment to independent standards of ethical and environmentally sustainable food sourcing, and providing freshly-prepared, healthy meals. The silver standard criteria includes no undesirable additives or trans fats and at least 75% of dishes are freshly prepared from unprocessed and includes the use of organic milk.