

A close-up photograph of three bruschetta served on a rustic wooden board. Each bruschetta consists of a slice of toasted bread topped with a vibrant mixture of diced tomatoes, olive oil, and seasonings. They are garnished with fresh green basil leaves and sliced black olives. The background is softly blurred, showing more of the same dish.

# Delivered Catering

2019/20





# Conferences & events: we deliver

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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.

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





## 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 we’ll be happy to help.

## Conferences & events

1st floor, University Centre, University of Birmingham, Edgbaston  
Birmingham, B15 2TT

0121 415 8400  
conferences.bham.ac.uk

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- v** suitable for vegetarians
- vg** suitable for vegans
- gf** gluten free

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**



# Refreshments

Hot drinks	Cost per person
<b>Freshly-brewed tea and coffee</b> Fairtrade ground coffee and tea served in flasks	<b>£1.75</b>
<b>Herbal tea and hot chocolate</b> Selection of herbal tea infusions, hot chocolate sachets and hot water	<b>£1.75</b>
Why not add?	
<b>Biscuit selection, including gluten-free options</b>	<b>£0.75</b>

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



# Breakfast

Served Monday to Friday 7.30 – 9.30am	Cost per person
<b>Breakfast muffins</b> minimum order 10 Choose from best back bacon and cheese, grilled pork sausage patty and cheese, or mini egg omelette and cheese <b>(v)</b> in an English breakfast muffin. Served with tomato ketchup and brown sauce	<b>£3.00</b>
<b>Assorted mini Danish pastries</b> minimum order 10 Selection of traditional and seasonal mini fruit pastries <b>(v)</b>	<b>£1.15</b>
<b>Assorted mini breakfast pastries</b> minimum order 10 A selection of freshly baked mini croissants, pain au raisin and pain au chocolat (2 per person) <b>(v)</b>	<b>£1.80</b>
<b>Blueberry croissants <b>(vg)</b></b>	<b>£1.50</b> each
<b>Instant porridge pots</b> minimum order 10 Served with berry compote and hot water	<b>£2.00</b>
<b>Fresh fruit and yoghurt</b> Sliced seasonal fruit with thick honey yoghurt dip <b>(v)</b> - serves 4 Sliced seasonal fruit with thick honey yoghurt dip <b>(v)</b> serves 10	<b>£7.00</b> per platter <b>£12.00</b> per platter

Why not add?	
<b>Freshly-brewed Fairtrade tea and coffee</b>	<b>£1.75</b>





# Sandwiches and wraps

Please choose your favourite fillings from the options below.

## Standard options

£3.00 per sandwich

minimum order 4 sandwiches (16 quarters) or  
6 chunky rolls (12 half rolls, 1 ½ rolls per serving)

Sliced Wiltshire gammon ham
Roast chicken salad
Roast turkey, stuffing and cranberry
Chicken and sweetcorn mayonnaise
Tuna mayonnaise and cucumber
Sliced Cheddar (v)
Sliced Cheddar and pickle (v)
Chilli cheese (v)
Egg mayonnaise and cress (v)
Onion bhaji and mango chutney (vg)
Falafel, spinach and red pepper tahini dressing (vg)

## Premium options

£3.75 per sandwich

minimum order 4 sandwiches (16 quarters) or  
6 chunky rolls (12 half rolls, 1 ½ rolls per serving)

Rare roast beef, watercress and horseradish
Sliced pastrami, Swiss cheese and dill pickle
Sliced Wiltshire gammon ham, tomato chutney and salad
Roast chicken, avocado and bacon
B.L.T. (bacon, lettuce and tomato)
Prawn and crab mayonnaise
Smoked salmon, rocket and cream cheese
Chargrilled Mediterranean vegetables and pesto (v)
Mozzarella, tomato and pesto (v)
Sliced brie and cranberry (v)
Hummus, spinach and roasted peppers (vg)
Vegan chorizo and pepper sausage with onion marmalade (vg)
Vegan cheese, baba ghanoush and sun-dried tomato (vg)





# Sandwiches and wraps

Wrap bite platters	serves 5	£20.00	per platter
<b>Meat platter</b>			
Chicken fajitas, soured cream, rocket and roasted spiced vegetables			
Roast beef, red onion marmalade, spinach and tomato			
Caesar chicken and lettuce			
<b>Vegetarian platter</b>			
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
<b>Hot delivered pizzas</b> 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	<b>£6.50</b>
Please choose from: Cheese and tomato <b>(v)</b> Pepperoni	Ham and pineapple Mushroom, spinach and tomato <b>(v)</b>
<b>Packed lunches: Silver</b> minimum order 4 Each packed lunch consists of:	<b>£5.00</b>
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	
<b>Packed lunches: Gold</b> minimum order 4 An individually packed sandwich made from a variety of breads and filled with a choice of luxury fillings (options available on request)	<b>£5.50</b>
A packet of Tenacre crisps (suitable for vegan and gluten-free diets) A bottle of spring water (500ml) An individually-wrapped cake or Kit Kat An apple	
<b>Salad</b>	<b>£6.75</b>
A prepared salad box. Please choose from: Ploughman’s, Tex Mex, chicken, tuna salad, Greek feta and olive, or Indian bento box A packet of Tenacre crisps (suitable for vegan and gluten-free diets) A bottle of spring water (500ml) An individually-wrapped cake or Kit Kat An apple	
<b>The soup station</b> minimum order 20 Freshly-prepared chef’s soup of the day <b>(vg, gf)</b> served with mixed crusty rolls	<b>£3.50</b>

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



# Value finger buffets

	Cost per person
<b>Buffet 1</b> minimum order 4 Chicken tikka skewers <b>(gf)</b> Cocktail sausages with wholegrain mustard mayonnaise dip Sun-dried tomato and mozzarella parcels <b>(v)</b> Mini falafels with red pepper tahini dip <b>(vg)</b> Vegetable crudités with nachos, guacamole and Mexican salsa <b>(v, gf)</b> Carrot cake slices <b>(v)</b> Served with bowls of crisps <b>(v)</b>	<b>£5.50</b>
<b>Buffet 2</b> minimum order 4 Southern fried chicken fillets with BBQ dip Smoked salmon and asparagus tarts Margherita pizza squares drizzled with pesto and olive oil <b>(v)</b> Sweet potato bites <b>(vg)</b> Hummus and tzatziki dips with pitta bread <b>(v)</b> Mini apple doughnuts <b>(v)</b> Served with bowls of crisps <b>(v)</b>	<b>£5.50</b>
<b>Buffet 3</b> minimum order 4 Chicken pakoras Mini Yorkshire puddings filled with beef and horseradish Mini cheese and chive quiches <b>(v)</b> Mini tofu kebabs, marinated with sweet chilli, ginger and spring onions <b>(vg)</b> Carrot and celery sticks with blue cheese and Thousand Island dips <b>(v)</b> Lemon cake slices <b>(v)</b> Served with bowls of crisps <b>(v)</b>	<b>£5.50</b>
<b>Buffet 4</b> 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 <b>(v)</b> Tomato and olive bruschetta <b>(vg)</b> Cheese straws with cream cheese and chive dip <b>(v)</b> Flapjack bites <b>(v)</b> Served with bowls of crisps <b>(v)</b>	<b>£5.50</b>

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



# Handpicked buffets

	Cost per person
<b>Executive lunch</b> minimum order 4 <b>Suitable for Halal requirements</b>	<b>£7.75</b>
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 <b>(vg)</b>	
Onion bhajis <b>(vg, gf)</b> and vegetable samosas <b>(v)</b> with raita dip	
Hummus dip with carrot, celery sticks and nachos <b>(vg, gf)</b>	
<b>Working lunch</b> minimum order 4	<b>£11.50</b>
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 <b>(v)</b>	
Sliced seasonal fruit platter with yoghurt and honey dip <b>(v)</b>	
Selection of cheeses with biscuits, grapes, celery and chutney <b>(v)</b>	
<b>Deluxe lunch</b> minimum order 10	<b>£12.85</b>
Flaked tuna Niçoise salad <b>(gf)</b>	
Rare roast beef sirloin, rocket and horseradish roulade <b>(gf)</b>	
Cheese, tomato and pepper quiche <b>(v)</b>	
Falafels with red pepper dressing <b>(vg)</b>	
Long grain and wild rice mixed with roasted vegetables and fresh herbs <b>(vg, gf)</b>	
Tomato and cucumber <b>(vg, gf)</b>	
Coleslaw <b>(v, gf)</b>	
Cherry tomatoes and basil <b>(v, gf)</b>	
Green salad leaves and watercress <b>(vg, gf)</b>	
Sliced focaccia <b>(v)</b>	
Selection of chef's sweets <b>(v)</b>	
<b>The Green Heart</b> minimum order 4 <b>Suitable for vegans</b>	<b>£7.75</b>
Tortilla wrap bites filled with beetroot and rosemary hummus, grated carrot and rocket <b>(vg)</b>	
Vegan cheese and cherry tomato kebabs <b>(vg, gf)</b>	
Artichoke, red onion and mushroom pizza pieces, with scented olive oil <b>(vg)</b>	
Crispy vegan Quorn nuggets with sweet chilli dip <b>(vg)</b>	
Vegan chorizo and red pepper sausages on sticks <b>(vg)</b>	
Sweet potato bites <b>(vg)</b>	
Oaty raspberry bars <b>(vg, gf)</b>	
Fruit kebabs with red berry dip <b>(vg, gf)</b>	



	Cost per person
<b>Mediterranean buffet</b> minimum order 4	<b>£8.95</b>
Pitta bread with classic hummus and tzatziki dip <b>(vg)</b>	
Mini lamb koftas with mint yoghurt dip	
Pimentos stuffed with cream cheese <b>(v)</b>	
Mixed olives, feta and sun-blushed tomatoes <b>(v)</b>	
Vegetarian frittata <b>(v)</b>	
Chargrilled Mediterranean vegetables <b>(vg)</b>	
Selection of cured meats	
<b>Oriental buffet</b> minimum order 4	<b>£8.95</b>
Hoisin duck wraps	
Tofu and kimchi wraps <b>(v)</b>	
Sesame prawn toast	
Chicken yakitori	
Vegetable money bags with soy and ginger dip <b>(vg)</b>	
Crispy breaded king prawns with sweet chilli dip	
Vegetable satay with black bean dip <b>(v)</b>	
Chicken gyoza	
<b>Indian buffet</b> minimum order 4	<b>£8.95</b>
Stone-baked garlic and coriander naan topped with Coronation chicken	
Stone-baked garlic and coriander naan topped with vegetable tikka <b>(vg)</b>	
Chicken tikka skewers	
Vegetable samosas with mint yoghurt dip <b>(v)</b>	
Onion bhajis with mango chutney <b>(vg)</b>	
Sweet potato bites <b>(vg)</b>	
Vegetable pakoras <b>(vg, gf)</b>	
Tandoori-spiced salmon vol au vents	
Paneer spring rolls <b>(v)</b>	
<b>Afternoon tea</b> minimum order 10	<b>£7.50</b>
Traditional filled finger sandwiches	
Mini fruit scones filled with strawberry preserve and clotted cream <b>(v)</b>	
Mini afternoon cake selection	
Freshly-brewed Fairtrade coffee and tea	

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





# Finger buffet selector

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

## 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

## Beef and lamb

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

## Pork

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

## 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



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

## 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

## Bits and dips

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

## 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

## 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





# Buffets for special diets

	Cost per person
<b>Vegan finger buffet</b> 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 crudités and Mexican salsa dip Pieces of finger fruit with red berry dip (gf)	£7.00
<b>Gluten-free finger buffet</b> 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) Crisp 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)	£7.00
<b>Dairy/lactose-free finger buffet</b> Tortilla wraps filled with sliced turkey breast and mango, in a light tarragon dressing (gf) Mini vegetable samosas and onion chutney (v) Crispy vegetable crudités 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)	£7.00
<b>Plated salad</b> 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)	£7.00
<b>Kosher meals</b> A hot sealed kosher meal (vegetarian main course only) delivered to your event, with disposable cutlery	£7.00



# Grill

	Cost per person
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. <b>100% beef burger in a brioche bun (Halal available on request)</b> <b>100% plant 0% cow burger in a brioche bun (vg)</b> <b>Accompanied by sliced Cheddar cheese, fried onion, burger relish, tomato ketchup and mayonnaise</b>	£3.50

Why not add?	
Shredded iceberg, sliced tomatoes, sliced red onion and coleslaw	£1.00
Halloumi cheese, aubergine, courgette and pepper skewers with smoked garlic oil dressing (v)	£2.50
Mediterranean vegetable and falafel skewers flavoured with rose-petal harissa (vg)	£2.50
Giant hot dog in a crispy baguette	£2.50
Marinated grilled chicken skewers: choose either tandoori, Mediterranean or piri piri spices (Halal, gf)	£2.50
One of the Street Food options	£4.00





# Street Food



	Cost per person
Selection of two Street Food items	£9.00
Selection of three Street Food items	£12.00
Additional one item	£4.00

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

## European

- Lamb kofta kebab**  
in a soft pitta bread with pickled red cabbage, mint, coriander and spiced yoghurt
- Bratwurst sausage**  
The German classic, cooked with onions, served in a crisp baguette with curry sauce and German mustard
- Patatas Bravas (vg)**  
Crispy potato topped with spicy tomato sauce, vegan aioli and fresh herbs

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

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



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

Whole homemade cakes	Cost per cake
<b>Dark chocolate truffle gateau (v)</b> serves 10	<b>£15.00</b>
<b>Carrot cake (v)</b> serves 10	<b>£15.00</b>
<b>New York-style cheesecake (v)</b> serves 12	<b>£19.50</b>
<b>White chocolate and raspberry torte</b> serves 12	<b>£26.00</b>
<b>Victoria sponge (v)</b> serves 10	<b>£15.00</b>

Why not add?	
<b>Freshly-brewed Fairtrade tea and coffee</b>	<b>£1.75</b> per person
<b>Cheese platter</b> serves 10	<b>£33.00</b> per platter



# Good food, in every sense

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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

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## Conferences & events

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Birmingham, Edgbaston  
Birmingham, B15 2TT

0121 415 8400

[conferences.bham.ac.uk](http://conferences.bham.ac.uk)

