

Feel inspired all day long with these new menus, crafted to help you make the most of every conference, event or meeting.

- High-quality ingredients, sourced from local suppliers whenever that's possible
- Fresh, authentic new options for a wide range of dietary requirements
- Stress-free delivery direct to you on campus

Choose your items and order online at conferences.bham.ac.uk/catering, or call 0121 415 8400.

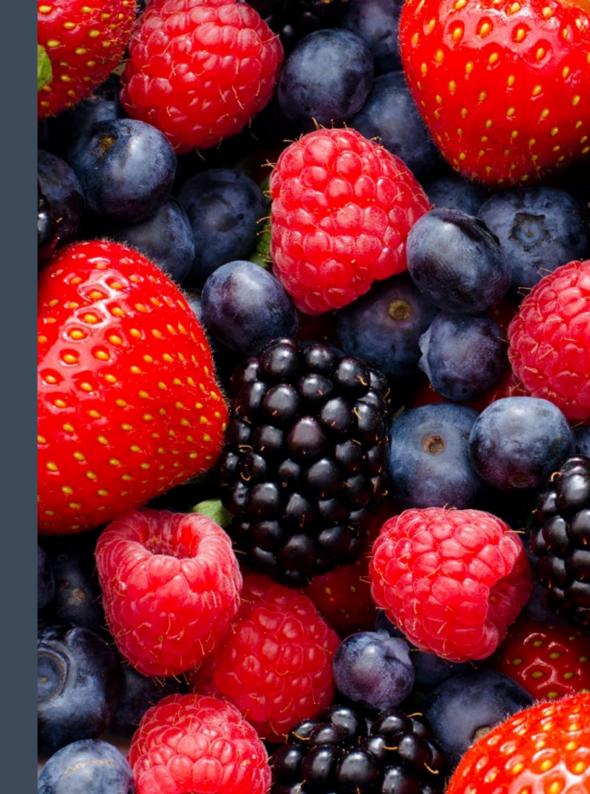
Key

V suitable for vegetarians

Vg suitable for vegans

GF gluten free

DF dairy free



Upgrade your catering

Special event? Professional staff will arrange and serve your delivered catering order at a cost of £15.00 per member of staff per hour, for a minimum of 4 hours (including event setup and clearing away).

Just add this request to the notes when you place your online order.

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Conferences & events 1st floor, University Centre, University of Birmingham, Edgbaston, Birmingham. B15 2TT

food@conferences.bham.ac.uk

Essential information

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.

From time to time, we may need to substitute your selection for alternative items due to availability. If so, we'll let you know. Images in this brochure are examples, and your food may be presented differently.



Refreshments

Stay energised all day long

Served with recyclable cups. All refreshments are delivered and set up by our drivers. Bottled water is inclusive of VAT.

Hot refreshments minimum order 5	per serving
Hot water and a selection of tea bags	£1.75
Freshly-brewed Fairtrade ground coffee	£1.75
Selection of Walkers shortbread (GF) and Border biscuits	£0.75

Princes Gate Natural Mineral Water from Pembrokeshire.

All bottles are made from 51% recycled plastic and are 100% recyclable – including the cap and label.

1.5 litre bottle still or sparkling	£2.50
500ml bottle still or sparkling	£1.20
Orange or apple juice 1 litre	£2.50







Breakfast

Kickstart your morning

Minimum order 4. Croissants and muffins are individually wrapped.

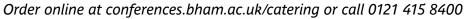
Bakery

Butter croissant, butter and preserves V	£1.50
Blueberry muffin V, GF	£2.25
English muffin with grilled pork sausage patty, melted cheese	£3.00
English muffin with vegan sausage, vegan cheese, tomato chutney Vg	€3.00

Breakfast pots also ideal for snacking

Fresh fruit and berries Vg, GF	£1.20
Greek yoghurt, berry compote and granola V	£1.70









Deli wraps, sandwiches and rolls

Minimum order 4. per serving

Wraps £4.00

Sweet potato falafel, hummus, spinach and coriander with piri-piri dressing Vg, GF

Hoisin duck, cucumber salad

Sandwiches £4.00

Coriander and lime marinated chicken, minted slaw and lettuce on tiger loaf

Wensleydale and carrot chutney on malted bread $\ensuremath{\mathsf{V}}$

Rolls £4.00

Duo of mini rolls filled with egg mayo and savoury cheese $\ensuremath{\mathsf{V}}$

Honey roast ham and Cheddar on whole wheat GF





Treats and mini cakes

A good day's work deserves a treat

Minimum order 4. All individually wrapped.

£1.25 per serving

Classic Sicilian lemon tart

Dark chocolate and orange loaf Vg

Mini Battenberg

Chocolate brownie V





Picnic lunch

Level up your packed lunch

Minimum order 4.

£6.50 per person

Choice of sandwiches:

- Tortilla wrap with sweet potato falafel, hummus, spinach and coriander with piri-piri dressing Vg, GF
- Tortilla wrap with Hoisin duck, cucumber salad
- Coriander and lime marinated chicken, minted slaw and lettuce on tiger loaf
- Wensleydale and carrot chutney on malted bread V
- Duo of mini rolls filled with egg mayo and savoury cheese V
- Honey roast ham and Cheddar on whole-wheat roll GF

Burt's sea salt crisps Vg, GF

Spring water bottle

Nak'd lemon drizzle bar Vg, GF

Fresh fruit





Fresh market salad box Packed full of nutrition

Minimum order 4.

£9.50 per person

Seasonal garden greens, cherry tomatoes, pickled vegetables, roast butternut squash and toasted pumpkin seeds, topped with:

- Asian-spiced chicken, tamari dressing Ha
- · Chermoula-grilled tuna, harissa dressing
- Vegan feta cheese, sunblushed tomatoes, balsamic dressing Vg

Burt's sea salt crisps Vg, GF

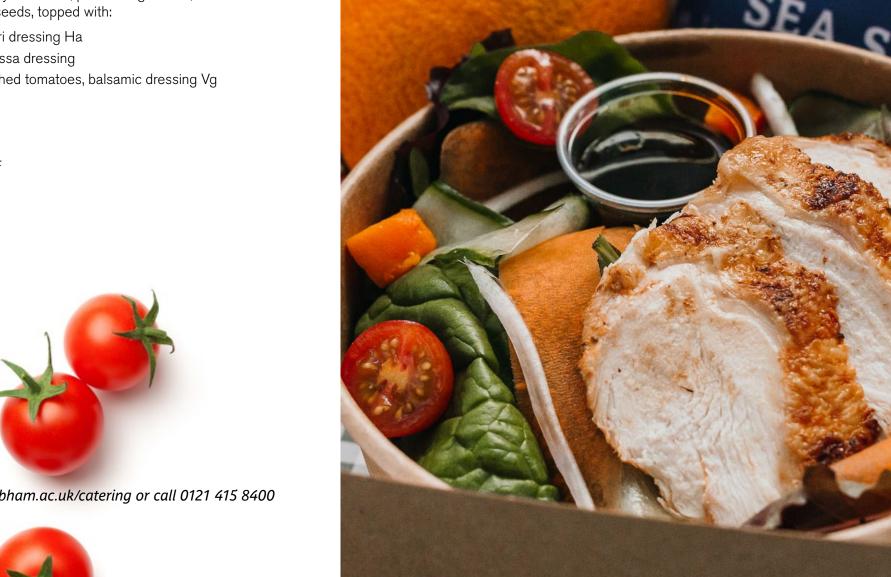
Spring water bottle

Nak'd lemon drizzle bar Vg, GF

Fresh fruit



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HAND

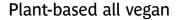
Finger buffet in a box

Simple, safe and delicious

Minimum order 4.

£9.50 per person

Each box includes 500ml still mineral water, disposable cutlery and condiments.



Beetroot and rosemary hummus wrap bites with a carrot and rocket salad Vg

Cheese and balsamic cherry tomato skewers Vg, GF

Vegetable samosa and mango chutney Vg

Artichoke, red onion and mushroom mini pizza, herb oil Vg

Pea and mint falafel with red pepper and tahini dip Vg

Oaty raspberry bars Vg, GF

Mediterranean

Pitta bread, classic hummus and tzatziki dips V

Mini lamb kofta or spiced vegetable kofta (Vg) with mint yoghurt

Pimentos stuffed with cream cheese V, GF

Mixed olives, vegan feta and sun-blushed tomatoes Vg, GF

Free-range egg frittata V, GF

Greek baklava, contains nuts V



Oriental

Hoisin duck or tofu and kimchi (Vg) wrap

Sesame prawn toast or vegetable spring roll (V), sweet chilli sauce

Chicken yakitori or vegetable gyoza (Vg)

Crispy vegetable moneybags with soy and ginger dip Vg

Avocado, red pepper and wasabi nori roll Vg

Nak'd cocoa orange bar Vg, GF

English Farmhouse

Mature farmhouse Cheddar and tomato chutney on multi-grain bloomer V

Mini cheese and chive quiche V

Beaumont Hill Farm free-range pork sausage roll

Beaumont Hill Farm free-range pork pie

Asparagus bundle and Hollandaise V, GF

Mini fruit scone, cream and strawberry jam V



