

Hospitality Menus



Welcome to the University of Hertfordshire Delivered Services Hospitality Menus

You will find many of our standard menus in this document; however please do not hesitate to contact us to discuss your exact requirements.

All prices on this menu are inclusive of VAT at 20%.

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Working Breakfast Menus

Mini Danish Pastries - 2 pastries per person	£2.00
A selection of freshly baked pastries including mini maple pecan plaits, raspberry crowns, custard crowns and apple crowns	
Mini Croissant, Strawberry Jam & Butter - 2 croissants per person	£3.20
Freshly baked and accompanied with jam and butter.	
Granola and Yoghurt with Fruit Compote	£3.00
Individual pots of yoghurt, with a raspberry or blueberry compote and a portion of granola to top.	
Bacon, Sausage or scrambled egg and tomato bap - one per person	£2.70
Large soft bap filled with two rashers of back bacon, sausages or scrambled egg with sliced tomato served with Heinz tomato and HP sauce.	
Tea and Coffee (per person)	£1.20
Freshly brewed Fairtrade coffee with a selection of Fairtrade teas and infusions	
Fresh Juices (per litre)	£3.30
Selection of orange, apple and cranberry juices. Allow 1 litre for 6 guests	
Mineral Water (per litre)	£3.30
Still and Sparkling mineral water. Allow 1 litre per 6 guests	
Cut Fruit Platter (serves 4/6)	£15.55
A selection of seasonal sliced fruits, including melon, pineapple and grapes	
Whole Fruit Bowl (serves 4/6)	£8.35
Apple, Pear, Orange, Banana and Grapes	
Fruit and Vegetable Smoothies (per person)	£3.30
Individual bottles of cold-pressed fruit and vegetables, 100% natural raw ingredients. Choice of Super Red, Orange, Purple, Green or Blue.	

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Buffet Menus

Sandwich Menu 1 £5.40

Selection of sandwiches served with hand cut crisps. One round of sandwiches per person; including 50% vegetarian.

Sandwich Menu 2 £8.30

Selection of sandwiches and speciality breads served with hand cut crisps. One round of sandwiches per person; including 50% vegetarian. A selection of 2 freshly prepared finger food nibbles, one of which will not contain meat or fish.

Sandwich Menu 3 £11.20

Selection of sandwiches and speciality breads served with hand cut crisps. One round of sandwiches per person; including 50% vegetarian. A selection of 4 freshly prepared finger food nibbles, one of which will not contain meat or fish.

Tired of sandwiches? Swap your sandwiches in lunches 2 or 3 for freshly cooked potato wedges with salsa and sour cream

Ploughman's Lunch £7.50

Choice of either Honey Roast Ham or Mature Cheddar Cheese with pickles, salad and crusty bread and butter

Salad Menu 1 £8.10

A light lunch of vegetarian quiche, homemade sausage rolls and mixed leaf salad with coleslaw and crusty bread

Salad Menu 2 £11.70

A more substantial lunch of chargrilled chicken, falafel with a houmous dip, smoked mackerel with horseradish cream and mixed leaf salad with coleslaw, pasta salad and crusty bread

Supplement your lunch by adding additional finger food items, selected by our chefs for an additional £1.80 per person.

A few examples of items prepared by our chefs:

- Char grilled chicken teriyaki.
- Mini beef burgers with tomato salsa.
- Honey and grain mustard cocktail sausage with tomato sauce.
- Thai fish cake with Thai dipping sauce.
- Prawn in filo pastry with Thai dipping sauce..
- Goat cheese and caramelised onion tartlet. V
- Spinach and onion bhajis with curry mayo and coriander. V

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Buffet Platters

Supplement your buffet with a choice from the following platters:

Cocktail Chicken Satay Sticks

24 skewers per platter served with a spicy peanut dip

Mini Vegetable Samosas

24 samosas per platter served with a yoghurt and mint dip

Mini Vegetable Spring Roll

24 rolls per platter served with a sweet chilli sauce

Cut Fruit Platter (serves 4/6)

A selection of seasonal sliced fruits, including melon, pineapple and grapes

Jacket Wedges served with sour cream and salsa dips

serves 6-8

Crudit  Platter – Serves 6-8.

Mixed vegetables with a harissa topped houmous dip

Cheese Board – Serves 6-8.

Selected British and Continental Cheeses with Biscuits, celery and grapes

Meat Tapas Board – Serves 6-8.

Selection of cold tapas items including cured hams and sliced meats, cherry tomatoes, roasted vegetables and bread

Fish Tapas Board – Serves 6-8.

Selection of cold tapas items including smoked and cured fish, cherry tomatoes, roasted vegetables and bread

Vegetarian Tapas Board – Serves 6-8.

Selection of cold tapas items including sliced cheeses, stuffed vegetables, falafel, cherry tomatoes, roasted vegetables and bread

Price per platter

£15.55

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Refreshment Breaks

All hot drinks are served in insulated flasks and will keep warm for up to 3 hours.

Tea and Coffee (per person) £1.20

Freshly brewed Fairtrade coffee with a selection of Fairtrade Teas and infusions

Tea and Coffee with wrapped biscuits (per person) £1.80

Freshly brewed Fairtrade coffee with a selection of Fairtrade Teas and infusions

Tea and Coffee with freshly baked cookies (per person) £3.20

Freshly brewed Fairtrade coffee with a selection of Fairtrade Teas and infusions

Tea and Coffee with mini Danish pastries (per person) £3.20

Freshly brewed Fairtrade coffee with a selection of Fairtrade Teas and infusions

Tea and Coffee with sliced cake (per person) £3.20

Freshly brewed Fairtrade coffee with a selection of Fairtrade Teas and infusions

Fresh Cake Selection (per person) £3.20

Daily selection of freshly cut cakes, including victoria sponge, coffee and walnut, rich chocolate and carrot cake

Fresh Juices (per litre) £3.30

Selection of orange, apple and cranberry juices. Allow 1 litre for 6 guests

Mineral Water (per litre) £3.30

Still and Sparkling mineral water. Allow 1 litre per 6 guests

Cut Fruit Platter (serves 4/6) £15.55

Watermelon, Pineapple, Melon, Mango, Kiwi, Strawberries or Grapes

Whole Fruit Bowl (serves 4/6) £8.10

Apple, Pear, Orange, Banana and Grapes

Afternoon Tea (per person) £9.80

Fruit Scones with Cream and jam, finger sandwiches, afternoon cakes, tea, coffee and infusions

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Other Hospitality Services

Hospitality Cards

Hospitality cards are a convenient way to recharge catering supplied at a Food Hertfordshire outlet on campus to a nominated account.

Standard cards can be used in any outlet and will be recharged after the booking.

Other cards can be issued with a total budget that can be spent, or can be restricted to certain outlets or over a set time. For example visiting guests can be issued with a card that allows them to use catering facilities whilst on site, but deactivated after a set date.

Mobile Bars, Barbecues & Hotdogs Stalls

Are all available in most areas of campus on request.

Events and Functions

Catering can be provided for receptions and dinners in many areas of campus.

Hot and Cold Fork Buffets, Bento Boxes and Private Dining

Quotes can be provided for a more substantial lunch.

For further information on adding any of the above services to your booking then please contact the HSV Bookings Team- HSVBookingsTeam@herts.ac.uk

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Booking Guidelines

Invoicing

All prices include VAT at the current rate of 20%.

Time of Bookings

Bookings can be made between 08:45 – 16:45hrs Monday to Friday. Bookings outside of these times will be treated as a special event and an out of hours service charge will be applied.

Minimum Order

Unless otherwise specified orders will be for a minimum of 6 people

Notice Periods

Hirers must confirm numbers for any catering requirements at least 7 days prior to the date of hire.

Any catering orders made less than 7 days prior to the booking may be subject to a late booking charge.

Equipment

All equipment provided must be returned after your event. Any missing items will be charged for

Clearing

Rooms will be cleared approximately 90 minutes to 120 minutes after the booking. If you require a specific time then please note on the booking.