

Delivery Services



INVESTOR IN PEOPLE



University of
Leicester

Introduction

We are delighted to introduce our Delivery Services Brochure.

The selection of menus has been considerably increased to offer a wide range of services anywhere on campus and beyond.

The comprehensive menus are aimed to provide you and your guests with a range of choices, from a quick snack or working lunch, to the pick 'n mix menu which enables you to create your own individual menu.

We are responding to customers requests by making our menus more diet and healthy eating conscious.

All Vegetarian options are marked with a (v)

If you have any special dietary requirements please let us know and we will do our utmost to cater for you.

To order please:

Tel: **0116 252 2212**

Fax: **0116 252 3607**

E-mail: **cateringreservations@le.ac.uk**

Website: **www.le.ac.uk/catering**



Salad Buffet Selection

Create your own salad buffet by choosing 3 main courses and 3 salads

Poached Salmon with Dill and Lemon Mayonnaise

Honey Roast Ham

Roast Breast of Turkey

Roast Loin of Pork with Apple and Plum Chutney

Roast Topside of Beef and Horseradish Cream

Selection of Continental Meats

Chicken and Ham Pie

Char-grilled Peppers with Avocado Pear and Rocket (v)

Leek and Blue Cheese Tartlet (v)

Spanish Quiche (v)

Feta Cheese and Beef Steak Tomatoes (v)

Vegetable Terrine of Carrot, Celeriac and Spinach (v)

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Salad Options

Tomato: ~ Chopped Tomatoes with Onions and French dressing

Tossed Green: ~ Mix of fine leaves

Niçoise: ~ French Beans, Tomato Quarters, Tuna, Olives and Vinaigrette

Mimosa: ~ Orange Segments, Grapes, Bananas, Lettuce Hearts, Cream and Lemon

Italienne: ~ Vegetable Salad with dice of Salami, Anchovies and Mayonnaise Sauce

Waldorf: ~ Dice of Celery, Apples, Walnuts and Mayonnaise

Potato: ~ Diced Potatoes, Onions Herbs and Mayonnaise

Coleslaw: ~ Shredded White Cabbage, Carrot, Onion and Mayonnaise

Rochelle: ~ Celeriac, Pineapple, Apples, Radishes, and Vinaigrette with Nutmeg

Pasta: ~ Rigatoni Pasta, Garlic, Pesto, Black Olives, Peppers and Basil



Vegetarian Buffet Selection

Vegetarian Buffet A

Tomato and Basil Quiche (v)

Tropical Fruit Brochette (v)

Mango and Brie Parcel (v)

Platter of Indian Savouries with Tangy Mango Dip (v)

Selection of Vegetarian Sandwiches (v)

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Vegetarian Buffet B

Spanish Tortilla Bites (v)

Sun Dried Tomato and Pesto Palmiers (v)

Mediterranean Vegetable Brochette with Thai Sweet Chilli Sauce (v)

Selection of Vegetarian Sandwiches (v)

Mini Croissants with Strawberries and Cream Cheese (v)

v = Vegetarian



Gold Buffet Selection

Gold A

Salmon and Dill Tartlet with Lemon Mayonnaise

Tropical Fruit Brochettes (v)

Cherubs on Horseback

Lamb Samosas with Mango Dip

Selection of Hand Made Sandwiches (v)

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Gold B

Turkey and Cranberry Pie

Roasted Vegetable Brochette (v)

Breast of Chicken Tikka with Mango Dip

Rustic Gipfel with Ham and Cream Cheese

Selection of Hand Made Sandwiches (v)

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Gold C

Mozzarella and Cherry Tomato Skewers (v)

Asparagus and Lemon Dip (v)

Honey and Mustard Palmiers (v)

Barquette of Vegetable Concassé with Crème Fraiche and Chives (v)

Selection of Vegetarian Hand Made Sandwiches (v)

v = Vegetarian



Silver Buffet Selection

Silver A

Garlic and Herb Salmon Goujons with Tartare Sauce

Spinach Strudel (v)

Tomato, Courgette and Pesto Canapé (v)

Strawberry and Cream Cheese Croissant (v)

Rustic Selection of Filled Breads (v)

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Silver B

Chicken Skewers with Lemongrass and Ginger

Spinach Puff (v)

Quiche Lorraine

Brie and Grape Croissant (v)

Rustic Selection of Filled Breads (v)

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Silver C

Skewered Lemon Chicken and a Sweet Chilli Dip

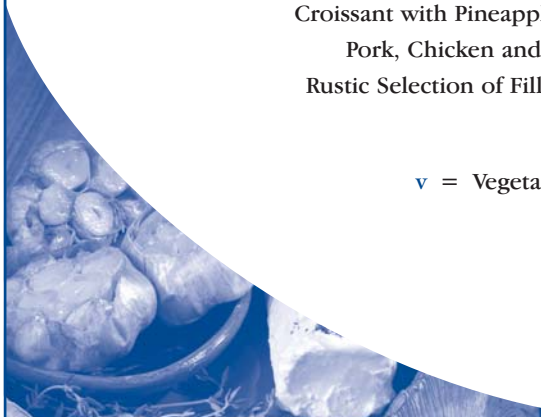
Trio of Cheese Puff (v)

Croissant with Pineapple and Kiwi (v)

Pork, Chicken and Cider Pie

Rustic Selection of Filled Breads (v)

v = Vegetarian



Bronze Buffet Selection

Bronze A

Tortilla Bites (v)

Mango and Brie Parcels (v)

Tomato, Courgette and Pesto Canapé (v)

Chipolata Sausage and Cumberland Dip

Selection of Freshly Cut Sandwiches (v)

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Bronze B

Sausage Roll

Vegetable Croline (v)

Spanish Quiche (v)

Scotch Egg

Selection of Freshly Cut Sandwiches (v)

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Bronze C

Vegetable Samosa and Mango Dip (v)

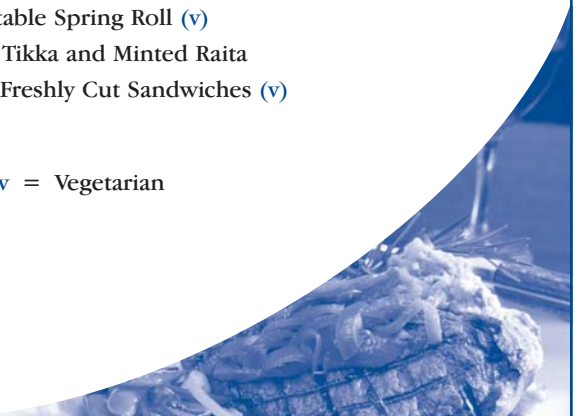
Mini Onion Bhajis (v)

Vegetable Spring Roll (v)

Chicken Tikka and Minted Raita

Selection of Freshly Cut Sandwiches (v)

v = Vegetarian



Healthy Eating Buffet Selection

Healthy A

Skewered Lemon Chicken

Spinach, Smoked Trout and Herbed Cream Roulade

Roast Mediterranean Vegetable Brochette (v)

Selection of Low Calorie Hand Made Sandwiches (v)

Celery and Stilton Cheese Logs with Walnuts (v)

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Healthy B

Skewered Chicken with Thai Sweet Chilli Sauce (v)

Mange-tout Wrapped Prawns

Asparagus, Feta Cheese and Pepper Skewers (v)

Tropical Fruit Brochettes (v)

Selection of Low Calorie Hand Made Sandwiches (v)

v = Vegetarian



Pick 'N Mix Menu

Create Your Own Menu from the List Below

Selection of Freshly Cut Assorted Sandwiches (v)
Selection of Hand Made Sandwiches (v)
Spanish Quiche (v)
Pork and Chicken Cider Pie
Scotch Egg
Pizza Slice (v)
Chipolata Sausage and Cumberland Dip
Sausage Roll
Mango and Brie Parcel (v)
Tortilla Chips and Salsa (v)
Vegetable Spring Roll (v)
Vegetable Samosa (v)
Onion Bhaji (v)
Lamb Samosa with Mango Dip
Crudités with Dip (v)
Spinach Strudel (v)
Strawberry and Cream Cheese Croissant (v)
Brie and Grape Croissant (v)
Chicken Skewers with Lemongrass and Ginger
Garlic and Herb Salmon Goujons with Sauce Tartare
Trio of Cheese Puff (v)
Garlic and Herb Straws (v)
Tropical Fruit Brochettes (v)
Cherubs on Horseback
Nuts Crisps and Nibbles (v)

Fresh Fruit Salad
Fresh Fruit Platter
Cheese and Biscuits
Profiteroles with Chocolate Sauce
Chocolate Fudge Gateau
Mandarin Cheesecake
Strawberry and Champagne Roulade
Lemon and Lime Syllabub
Tarte aux Pommes
Toffee Lumpy Bumpy
Homemade Cakes and Pastries

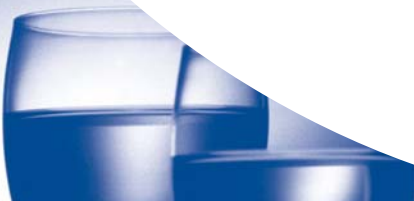
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Additional Information

Buffet Storage Recommendations

These recommendations will help to ensure that your delivered service reaches you and your guests in perfect condition.

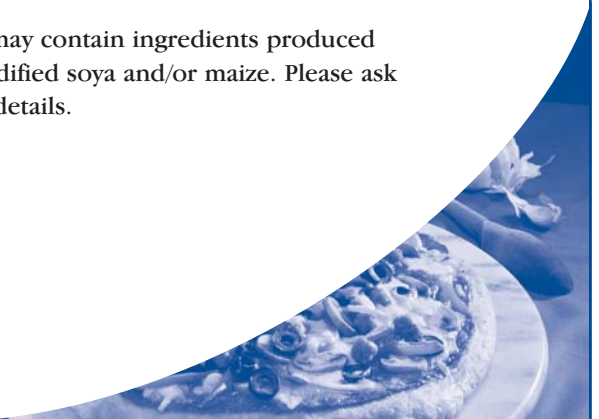
1. When your food has been delivered, store it carefully away from direct sunlight or other heat sources such as radiators and draughts.
2. If at all possible, ensure that fresh cream products are kept apart from strong flavoured foods.
3. Be careful not to arrange your food too close to a radiator.
4. Keep your food covered until it is required, to ensure its freshness.
5. Finally, remember that food deteriorates when left out at room temperature for long periods and we recommend that you consume your meal within 2 hours of receipt.
6. All returnable items will be collected. Please advise us if you have a preferred time for collection. Please ensure that all items for collection are together and in one place. A charge will be made if service equipment is not available for collection after your event.



Additional Information

Booking Notes

1. All bookings can be made via the catering offices in the Charles Wilson Building.
Tel: **0116 252 2212**
Fax: **0116 252 3607**
E-mail: **cateringreservations@le.ac.uk**
2. Upon written confirmation of booking, a relevant charge code is required.
3. Final numbers are required 36 hours in advance (excluding weekends and Bank Holidays).
4. Delivered times are normally between 8.30am & 5.00pm. An additional cost may be incurred for deliveries before or after those times.
5. We strongly recommend that a single choice of buffet is made for each event. This allows all of your guests to enjoy the full range of dishes. You are welcome to extend your buffet from the Pick 'n Mix Menu.
6. Some of our foods may contain ingredients produced from genetically modified soya and/or maize. Please ask the staff for further details.



Whatever the Occasion

We provide the right environment, warm hospitality and top quality, value for money catering.

- Seminars
- Conferences
- Wedding Receptions
- Birthday Parties
- Dinner Dances
- Concerts

Our purpose-built function rooms offer a range of facilities to cater for any number from 5 to 300, whatever the occasion.

University of Leicester Catering Services
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Website: <http://www.le.ac.uk/catering/>



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