

A wooden charcuterie board is the central focus, featuring slices of cured meats, bread, and fresh herbs. Surrounding the board are several bowls: one with dark olives, another with green and black olives, and a third with red tomatoes. The background is softly blurred, showing more bread and a bowl of olives.

**DELICIOUS  
AND  
FRESH**

**DELICIOUS  
AND  
FRESH**



## **WELCOME TO CARDIFF UNIVERSITY'S DELIVERED HOSPITALITY SERVICE**

WE PROVIDE REFRESHMENTS, BUFFETS, LUNCHESES, SNACKS AND  
MUCH MORE TO ANY CARDIFF UNIVERSITY LOCATION.

Our dedicated catering team deliver high quality food which offers fantastic value for money. We only use the best ingredients that have been locally, ethically or sustainably sourced. All prices exclude VAT and are per person, unless otherwise indicated.



**DELICIOUS  
AND  
FRESH**

# **CONTENTS**

**REFRESHMENTS**

Page 4

**CAKES, BAKES AND SWEET TREATS**

Page 5

**BREAKFAST**

Page 7

**READY TO GO SANDWICHES**

Page 8

**LUNCH BAGS AND BUFFETS**

Page 9

**SHARING PLATTERS**

Page 12

**FANCY A LITTLE EXTRA?**

Page 14

**READY TO GO SALAD BOWLS**

Page 15

**DELIVERED HOSPITALITY HOT FORK BUFFETS**

Page 16

**OUR ENVIRONMENTAL,  
ETHICAL AND SOCIAL COMMITMENT**

Page 17

**CUSTOMER INFORMATION**

Page 18



**DELICIOUS  
AND  
FRESH**

## **REFRESHMENTS**

WE PROUDLY SERVE A RANGE OF HOT AND COLD REFRESHMENTS,  
USING FAIRTRADE AND RAINFOREST ALLIANCE PRODUCTS WHEREVER POSSIBLE.

### **FAIRTRADE TEA AND COFFEE £1.25**

Selection of fruit teas

Red berries, lemongrass, ginger and citrus fruit, peppermint, green tea, white tea or elderflower.

### **SOFT DRINKS**

Canned soft drinks **£1.05**

Fairtrade fruit juice (500ml) **£1.65**

Canned mineral water (330ml) **£1.05**

Fruit juice carton: cranberry,  
apple or orange (6 glasses) **£2.90**

### **HEARTSEASE WELSH BOTTLED DRINKS £1.75**

Radnor Hills lies in the old county of Radnorshire in Mid-Wales. In this very under populated area, the water is able to filter naturally through layers of rock to achieve its exceptional taste and purity. As you enjoy your drink you will be consuming one of the natural wonders of Mid-Wales.

Elderflower, blackcurrant crush, raspberry  
lemonade or fiery ginger beer.

### **BRITA VIVREAU PURIFIED WATER**

As part of our commitment to reduce and re-use food and beverage products we have chosen to bottle our own water on site. Our Vivreau water bottling system is helping to save the environment. We provide the best quality water from the most local source.

Still water re-useable bottle  
1 litre **£2.00**

Sparkling water re-useable bottle  
1 litre **£2.00**



**DELICIOUS  
AND  
FRESH**

## **CAKES, BAKES AND SWEET TREATS**

FIND THE PERFECT TREAT FOR EVERY OCCASION FROM OUR DELICIOUS SELECTION OF BAKED GOODS.

### **BISCUITS £0.70**

1 pack containing 2 delectable biscuits, including divinely chocolate chip cookies, butterscotch crunch, chocolate chip shortbread, oat crumbles and Viennese whirls.

### **BARA BRITH £1.10 (1 PER PERSON)**

Farmhouse fruit cake recipe with fruit, tea, spices and a local Welsh marmalade.

### **WELSH CAKES £1.00 (2 PER PERSON)**

Delicious, soft moist griddle cakes crammed with vine fruits.

Welsh cakes and bara brith are produced in Pembrokeshire, West Wales.

### **MINI DANISH PASTRIES £1.15 (1 PER PERSON)**

An assortment of freshly baked pastries, including maple pecan plaits, custard crowns, apple crowns, cinnamon swirls and raspberry crowns.

### **LITTLE AFTERNOON TEA SELECTION £2.30 (3 PER PERSON)**

Mini Victoria sponge, lemon drizzle and fondant Bakewell.

### **THE HANDMADE CUPCAKE COLLECTION £2.30 (1 PER PERSON)**

**Sicilian lemon cupcake** - a light lemon sponge with a lemon curd filled centre, topped with yellow, lemon icing and candied lemon peel.

**Carrot and mascarpone cupcake** - a moist carrot and walnut sponge, topped with mascarpone cheese icing and grated walnuts.

**Red velvet cupcake** - a red vanilla cake with a slight hint of chocolate, topped with vanilla cream cheese icing and a sprinkling of the red sponge crumb.

**Belgian chocolate cupcake** - a moist chocolate sponge topped with a rich dark Belgian chocolate ganache icing and white chocolate flakes.

**DELICIOUS  
AND  
FRESH**

## **CAKES, BAKES AND SWEET TREATS**

### **TRAY BAKES (1 PER PERSON)**

#### **Lemon, blackcurrant and polenta £1.85**

A moist lemon sponge studded with blackcurrants and finished with a sweet sugar dusting.

#### **Coffee and walnut £2.05**

Moist sponge topped with sweet coffee butter cream icing, generously decorated with crunchy chopped walnuts.

#### **Carrot Cake £1.70**

An American style carrot cake topped with sweet frosting and decorated with walnut pieces.

#### **Chocolate Fudge £1.65**

Dark chocolate fudge brownie smothered in rich chocolate fudge.

#### **White Rocky Road £2.45**

Blend of biscuit pieces, dried apricots, marshmallows, glace cherries, nuts, raisins and cranberries smothered in a white chocolate mix.

### **WE ALSO HAVE A SELECTION OF DELICIOUS GLUTEN FREE CAKES AND VEGAN TARTS**

#### **VEGAN**

#### **Plum and apple (1 slice) £2.35**

A gluten free pastry case with apple and plum fruit filling, topped with demerara sugar and sugared pecans.

#### **Chocolate and coconut (1 slice) £2.50**

Date and mixed nut case filled with a Belgian chocolate and coconut filling finished with a coconut swirl.

#### **Treacle and apple (1 slice) £2.10**

A sweet pastry case filled with a light treacle filling, topped with sweet apple slices and caramelised sugar.

#### **GLUTEN FREE**

#### **Pecan walnut (1 slice) £2.30**

#### **Lemon drizzle (1 slice) £2.05**

#### **Gluten free chocolate cake £2.30**

### **TRAIL BARS £1.10**

Made with 5 natural ingredients  
Apple, seed and nut cacao, carrot cake.

We make snacks inspired by our wild trail, Craig yr Aderyn (Bird Rock), just a stone's throw from our factory in Aberystwyth. Simple outdoor energy fruit and nut bars, (high in fibre), gluten and dairy free, no added sugar, suitable for vegans.

**DELICIOUS  
AND  
FRESH**

## **BREAKFAST**

WE ALL KNOW THAT BREAKFAST IS THE MOST IMPORTANT MEAL OF THE DAY,  
WHY DON'T YOU KICK START YOURS WITH ONE OF OUR FRESHLY PREPARED BREAKFAST BAPS.

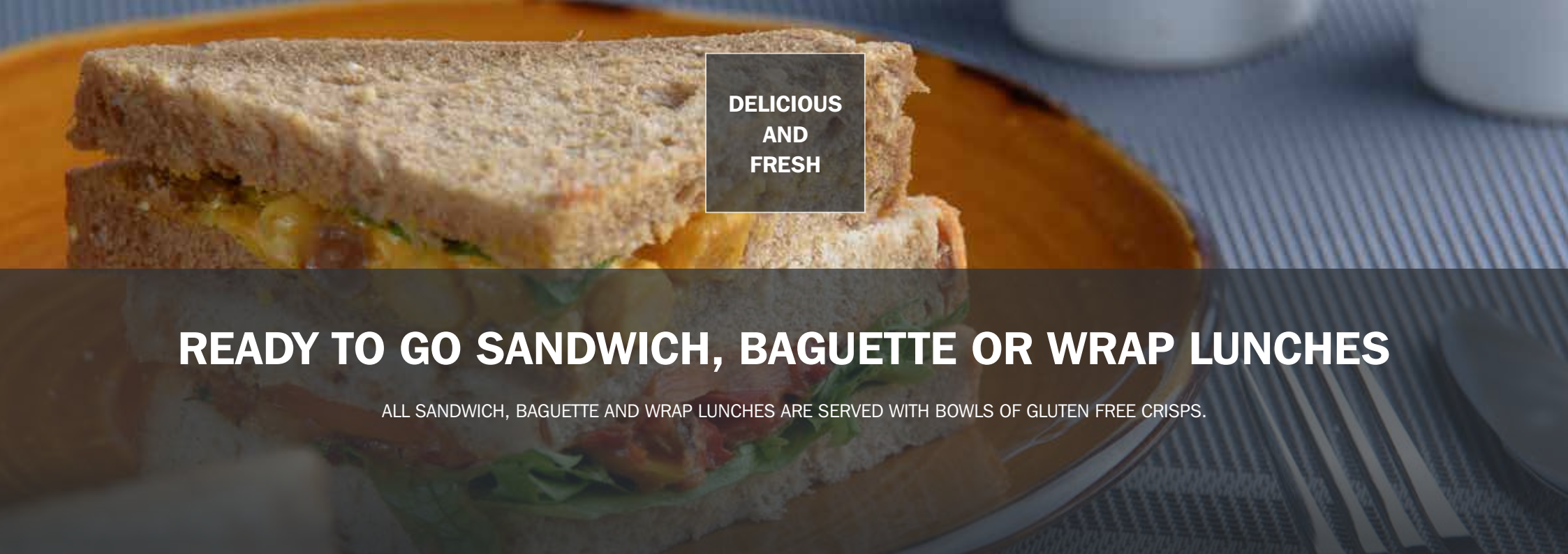
All our breakfast baps are provided with Heinz tomato ketchup  
and HP brown sauce.

Available between 8am and 10am,  
minimum order 10 people.

**Bacon bap £3.00**

**Sausage bap £3.00**

**Quorn vegetarian/vegan sausage bap £3.00**



**DELICIOUS  
AND  
FRESH**

## **READY TO GO SANDWICH, BAGUETTE OR WRAP LUNCHES**

ALL SANDWICH, BAGUETTE AND WRAP LUNCHES ARE SERVED WITH BOWLS OF GLUTEN FREE CRISPS.

### **SANDWICH LUNCH £4.15**

A selection of white and multigrain breads filled with a selection of meat and vegetarian fillings.

### **PREMIUM SANDWICH LUNCH £5.15**

A selection of wholegrain, oatmeal and farmers multi-seeded breads filled with a selection of meat, fish, vegetarian and vegan fillings.

### **BAGUETTE LUNCH £5.15**

Sliced white and brown baguettes filled with a selection of meat and vegetarian fillings.

### **WRAP LUNCH £5.70**

Mini soft wraps filled with a selection of meat and vegetarian fillings.

### **GLUTEN FREE POPPY SEED ROLLS/SANDWICH OPTIONS £5.15**

We have a range of gluten free poppy seed rolls and hand cut sandwiches available.





**DELICIOUS  
AND  
FRESH**

## LUNCH BAGS

OUR PACKED LUNCH MENUS ARE IDEAL FOR SCHOOL VISITS,  
YOUTH GROUPS, FIELD TRIPS OR OTHER EVENTS.

### STANDARD LUNCH BAG £5.80

Sandwich  
Crisps  
Apple  
Trail bar  
Mineral water

### HEALTHY LUNCH BAG £6.80

Sandwich low fat filling  
Popcorn  
Banana  
Trail bar  
Mineral water

### SCHOOL VISITS BUFFET £5.10

Fresh plain sandwiches (meat and vegetarian)  
Mini stone baked cheese and tomato pizzas (v)  
Cucumber and carrot sticks with tomato and mayo dips  
(v/v+ gf)  
Crisps (v/v+, gf)  
Mini chocolate muffin and fresh fruit

**DELICIOUS  
AND  
FRESH**

**BUFFET 1 £5.95**

Selection of sandwich quarters (meat and vegetarian)  
Chicken tikka kebab with fresh lime  
Vegetable spinach pakoras with mint dip  
Prawn twisters with lemon mayonnaise  
Fresh fruit platter

**BUFFET 2 £6.25**

Selection of sandwich quarters (meat and vegetarian)  
Piri Piri chicken wings with fresh coriander  
and sweet chilli dip  
Mini spinach and feta cheese bruschetta  
BBQ bean and Monterey Jack parcel  
Fresh fruit platter

**BUFFET 3 @ £6.50 PER HEAD**

Welsh ploughman's lunch  
Sliced baguettes and Welsh butter served with  
wedges of Welsh cheddar and sliced ham  
Celery, gherkins, cherry tomatoes and  
Welsh onion marmalade  
Scotch egg halves  
Fresh fruit  
Selection of mini desserts

**BUFFET 4 £6.15**

Sandwich quarters (meat and vegetarian)  
Goat's cheese and red onion tart (v, gf)  
Chicken tikka skewer with a mint and yoghurt dip (gf)  
Crisps (v/v+ gf)  
Fresh fruit

**BUFFET 5 @ 7.20**

Sandwich quarters (meat and vegetarian)  
Smoked haddock fishcake and tartare sauce  
Mini Indian selection with dips  
Brie and sun blushed tomato pickups (v, gf)  
Fresh fruit platter  
Lemon drizzle and chocolate cake

**BUFFET 6 @ £8.80**

Soft filled wraps: chicken fajita, chicken and bacon Caesar,  
falafel and cous-cous, sticky Asian chicken, cheese and  
coleslaw, mozzarella and pesto or egg and spinach.  
Spicy fusion chicken skewer  
Tempura battered prawn and lemon mayonnaise  
Falafel with sweet chilli  
Chocolate brownie  
Fresh fruit platter

**DELICIOUS  
AND  
FRESH**

**Buffet 7 @ £9.80**

Mini smoked salmon bagel  
Mozzarella cherry tomato and olive skewer  
Glazed Welsh sausage  
Mixed bruschetta selection  
Crudites with lemon and coriander hummus / salsa  
(v/v+/gf)  
Fresh fruit platter  
Mini chocolate and lemon tarts

**VEGAN BUFFET @ £7.75**

Sandwich quarters: curried chick pea, spinach and pine nut, falafel with pine nut and kale or marinated carrot and smokey tomato  
Vegetable samosas with mango chutney  
Sweet potato falafels  
Sun blushed tomato and rocket bruschetta  
Crudites with hummus and salsa  
Fresh fruit platter

**HEALTHY BUFFET @ £8.20**

Soft filled wraps: chicken fajita, chicken and bacon Caesar, falafel and cous-cous, sticky Asian chicken, cheese and coleslaw, mozzarella and pesto or egg and spinach.  
Baked falafel and yoghurt dip  
Root vegetable crisps (v/v+/gf)  
Baked chicken skewer (gf)  
Crudites with low fat hummus and salsa (v/ v+/gf)  
Fresh fruit platter (v/gf)

**HALAL FINGER BUFFET @ £7.50**

Selection of sandwiches and wraps  
Chicken tikka skewers with fresh lime and coriander  
Vegetable samosas with sweet chilli  
Coconut coated skewered prawns  
Hummus with vegetable sticks  
Fresh fruit platter of sandwiches and wraps

**HIGH PROTEIN, LOW CARB SALAD POT @ £6.50**

Individual pots made up with fresh salad, pulses and seeds. Choose either chicken tikka, flaked salmon, free range egg and spinach, sweet potato falafel or roast chicken  
Served with red quinoa, sesame crispbread and fresh fruit platter



**DELICIOUS  
AND  
FRESH**

## SHARING PLATTERS

**SERVES APPROXIMATELY 8 PEOPLE**

TASTY FOOD FOR YOUR BREAKFAST MEETING, WORKING LUNCH OR EVENING RECEPTION WITH OUR READY TO SERVE PARTY FOOD ON PLATTERS; THESE HAVE BEEN FRESHLY PREPARED, FOR YOU, ON THE SAME DAY OF DELIVERY.

### **BREAKFAST / BRUNCH PLATTER**

**SERVES 8 £37.10**

Buttered croissants (v)

Sliced ham and cheese (gf)

An assortment of freshly baked pastries including maple pecan plaits, custard crowns, apple crowns, cinnamon swirls and raspberry crowns.

Selection of fresh fruit

### **AFTERNOON TEA PLATTER**

**SERVES 8 £65.95**

Selection of teas

Selection of finger sandwiches

Scones with jam and clotted cream (v)

Selection of mini afternoon tea cakes: mini Victoria sponge, lemon drizzle, coffee and walnut.

Everyone loves afternoon tea but there isn't always the space for the full blown experience. Our delivered afternoon tea will have all the delicious things that you love but without the fuss and formality. We do not want you to miss out so we've designed a selection of cakes and sandwiches to be served simply on platters.

**DELICIOUS  
AND  
FRESH**

**ORIENTAL PLATTER**

SERVES 8 **£61.80**

Chicken satay, peanut dip

Dim sum

Szechuan beef lettuce cups

Duck spring roll

Thai fishcake

Hoisin, chilli and lime soy dipping sauces

Prawn crackers

**WELSH CHEESE PLATTER**

SERVES 8 **£43.80**

Perl Wen (white pearl) organic,  
creamy blue soft cheese

Caerphilly, hard white crumbly cheese

Perl Las (blue pearl) delicate blue taste,  
Harlech, mature Cheddar favoured with  
horseradish and parsley

Grapes and celery

Handmade Welsh chutneys sweet  
and sticky onion marmalade  
and sweet apple chutney

Handcut bread with Welsh butter

**INDIAN PLATTER**

SERVES 8 **£41.20** (v)

Mini vegetable samosas

Mini vegetable and spinach pakoras

Mini onion bhajis

Mini naan breads and mini poppadum

Crisp lettuce and red onion salad

Mango chutney, yoghurt and mint

**MEDITERRANEAN PLATTER**

SERVES 8 **£79.60**

Selection of meats to include salami,  
chorizo and prosciutto

Chargrilled red peppers

Mozzarella balls

Sun blushed tomatoes and olives

Rocket with parmesan shavings

Greek salad

Selection of artisan breads

Profiteroles with chocolate sauce

Fresh fruit platter

**MEXICAN PLATTER**

SERVES 8 **£69.00**

Pulled pork croquettes

Beef tacos

BBQ bean and Monterey jack parcel

Creamy cheese jalapenos

Tortillas chips with guacamole,  
salsa and sour cream

Churros

**DELICIOUS  
AND  
FRESH**

## **FANCY A LITTLE EXTRA?**

OUR RANGE OF COLD SAVOURY AND SWEET BUFFET ITEMS ARE SEASONAL AND STRAIGHT FROM OUR KITCHEN.  
THE RANGE INCLUDES SOME OF OUR CHEF'S FRESH AND EXCITING HOMEMADE SPECIALS.  
THIS MENU OPTION OFFERS YOU THE PERFECT OPPORTUNITY TO ADD ITEMS TO YOUR BUFFET.

### **STANDARD £1.30 PER PERSON**

Buffet pork pie (1)	Vegetable pakoras (v) (2)
Scotch egg half	Onion bhaji and mango (v/v+) (2)
Pulled pork croquettes (2)	Crudit� and dips (gf, v/v+)
Mini sausage rolls (2)	Sweet potato falafels (v/v+) (2)
Chicken tikka skewer with a mint and yoghurt dip (GF) (1)	Brie and sun blushed tomato pickups (1)
Glazed Welsh sausage (2)	Dim sum with sweet and sour dipping sauce (v) (2)
Spicy fusion skewer (1)	Fish cake (2)
Vegetable samosas (v/v+) (2)	Mini cake and tart selection (2)

*Suitable for (v) Vegetarian, (v+) Vegan, (gf) Gluten Free*

Portion sizes highlighted in brackets



**DELICIOUS  
AND  
FRESH**

## **READY TO GO SALAD BOWLS**

AS A GUIDE WE WILL ALWAYS HAVE THE FOLLOWING AVAILABLE.  
EACH BOWL SERVES 8-10 PEOPLE.

**DELI STYLE COLESLAW £6.20** (v, gf)

Crunchy shredded cabbage and carrot, dressed in low fat mayonnaise and garnished with chives.

**GREEK SALAD £11.20** (v, gf)

Vine tomatoes, cucumber, red onion, live culture olives and barrel aged feta cheese, drizzled with extra virgin olive oil and topped with oregano.

**PESTO PASTA WITH FRESH ROCKET £8.00** (v)

Pasta with basil, pine nuts, parmesan, olive oil and rocket to give it a beautiful fresh flavour.

**MIXED LEAF SALAD £5.70** (v/v+ gf)

Freshly prepared mixed leaves.

**COUS COUS WITH ROAST VEGETABLES £9.10** (v/v+)

Oven roasted mixed peppers, red onions and courgettes flavoured with limes and fresh coriander.

**JEWELLED HARISSA GIANT COUS COUS £9.10** (v/v+)

Giant cous cous with harissa, roasted butternut squash, coriander and pomegranate.

**CHERRY TOMATO, FRESH BASIL LEAVES AND  
MOZZARELLA SALAD £8.80** (v, gf)

Whole cherry tomatoes, drizzled with extra virgin olive oil, basil and mozzarella.

**DELICIOUS  
AND  
FRESH**

## **DELIVERED HOSPITALITY HOT FORK BUFFETS**

£10.50 PER PERSON – THIS PRICE IS EXCLUSIVE OF STAFFING TO SERVE AND CLEAR.  
MINIMUM NUMBERS OF 15.

### **MENU 1**

Chilli con carne with steamed rice, sour cream  
and tortilla chips

Or

Pepper filled with wholegrain rice, mushrooms  
and feta with a chilli tomato sauce

Fresh fruit platter

### **MENU 2**

Chicken chasseur with streaky bacon

Or

Roasted Mediterranean vegetable lasagne  
glazed with mozzarella

Served with new potatoes, mixed salad leaves  
with tomatoes and cucumber, coleslaw.

Fresh fruit platter

### **MENU 3**

Beef meatballs in a ratatouille sauce with  
penne and parmesan

Or

Black bean and sweet potato chilli with steamed rice,  
sour cream and tortilla chips

Fresh fruit platter



**DELICIOUS  
AND  
FRESH**

## **OUR ENVIRONMENTAL, ETHICAL AND SOCIAL COMMITMENT**

CARDIFF UNIVERSITY'S DELIVERED HOSPITALITY TEAM ARE ALWAYS LOOKING FOR NEW WAYS TO IMPROVE OUR ENVIRONMENTAL CREDENTIALS, TO HAVE A POSITIVE IMPACT ON THE SOCIETY WE OPERATE IN AND TO SOURCE OUR FOOD AND DRINK FROM ETHICAL AND SUSTAINABLE SOURCES.

The nature of our hospitality is that all our food and drink has to be fully packaged to ensure it is kept safe from contamination. However, we do everything possible to ensure that we minimise the environmental impact. For example, all of our paper cups and boxes are compostable and we re-use our service platters.

We continually strive to ensure we are making the most of local suppliers. We are committed to buying and using fresh, seasonal produce.

We only use free range eggs which means that our eggs are laid by Welsh free range hens which are free to roam the Welsh countryside.

All of our meat is Red Tractor as minimum standard. We only use fish from sustainable sources – those accredited by the Marine Stewardship Council. We work with the Soil Association, Food for Life Catering Mark and Sustainable Restaurants. These awards provide an independent guarantee that what is on your menu is freshly prepared, free from undesirable additives and better for animal welfare.

All of our tea and coffee is Fairtrade, supporting farmers and workers in the developing world through better prices, decent working conditions, local sustainability and fair terms of trade.

As part of our commitment to reduce and re-use food and beverage products we have chosen to bottle our own water on site. Our BRITA/Vivreau water bottling system is helping save the environment. We will provide the best quality water from the most local source, eliminating the need for costly and polluting transportation and packaging.

The installation of our table water bottling system with re-usable glass bottles for pure chilled still and sparkling drinking water, has an immediate and dramatic impact on our carbon footprint.



**DELICIOUS  
AND  
FRESH**

## **CUSTOMER INFORMATION**

### **UNIVERSITY CATERING EQUIPMENT**

- All catering equipment delivered with your booking remains the property of University Catering. Any damage to items or the non-return of items after the booking will be charged at the full replacement cost.
- Once you have finished with your catering items, please pack these up in the delivery boxes provided and leave outside the room for collection.
- It is not the responsibility of the University Catering team to pack away delivered items. This service is only included if staffing has been booked.
- If items are not packed away, then it will impact on those using the meeting room after you and will incur a charge of 25% of the cost of your booking, up to the amount of £25.00.
- If the person who places the order is not present at the event, please ensure that somebody from the attending group is aware that all items need to be packed up.

### **ROOM BOOKING FOR CATERING**

- It is the responsibility of the customer to book the room and check that the room being used is 1 in which catering is permitted and that there is adequate space to lay out the delivery.
- Please ensure tables are available for the delivery.
- If catering is not permitted in the room, it is the policy of University Catering that the team will not set it up and an alternative location will need to be found.
- Where possible, it is advisable to book a separate room for lunch deliveries to minimise disruption to your meeting.

### **FOOD SAFETY**

When your food has been delivered, store it carefully away from direct sunlight or heat sources, such as radiators. If at all possible, ensure that fresh cream products are kept apart from strong flavoured foods. Keep your food covered until it is required to ensure its freshness.

Food deteriorates when left out at room temperature for long periods. We advise that you consume your meal within 1 hour of receipt. Food should not be consumed after 3 hours for food safety reasons.

University Catering at Cardiff University uses nominated suppliers for all its food products and therefore we cannot accept responsibility for any food items purchased outside and consumed on campus. In accordance with the Food Safety Act, customers are strongly recommended not to undertake the preparation of food themselves.

### **AVAILABILITY AND PRICING**

- Menus are subject to change according to the availability of products. The University Catering team will contact you if any changes need to be made to your catering order.
- All prices are exclusive of VAT with the exception of alcohol.

**CARDIFF**  
UNIVERSITY

PRIFYSGOL  
**CAERDYDD**

**DELICIOUS  
AND  
FRESH**

**CARDIFF UNIVERSITY  
DELIVERED HOSPITALITY SERVICE**

Conference and Events Team

✉ [catering@cardiff.ac.uk](mailto:catering@cardiff.ac.uk)

+44 (0)29 2087 4027 / +44 (0)29 2087 6612

[www.cardiff.ac.uk/business/facilities/catering](http://www.cardiff.ac.uk/business/facilities/catering)