**Hospitality Menu**

**Autumn 2021**

Welcome to Beyond Events, University of Hull. Our mission is to provide a quality and sustainable value for money food and beverage service to all of our customers across the University of Hull campus.

We aim to provide a delivered hospitality service that suits all tastes and dietary requirements.

To guarantee our consistent delivery of a quality service through The University we request that you read our booking terms and conditions on our [Sharepoint page](https://share.hull.ac.uk/Services/CommercialServices/SitePages/Hospitality.aspx) where you can download our order form.

Please place your orders via [hospitality@hull.ac.uk](mailto:hospitality@hull.ac.uk) or by calling (46)6926.

Please note that we require a minimum of 24 hours’ notice when either placing a new booking or amending an existing one. Any bookings or amendments made with less than 24 hours’ notice cannot be guaranteed.

Whilst all reasonable precautions have been taken in the production of our food we cannot guarantee that it is completely allergen free due to it being produced from fresh in our central production kitchen that handles and uses all allergens.

For a comprehensive list of allergens in our menu items please visit [beyond-events.co.uk/allergens](https://www.beyond-events.co.uk/allergens/)

To register your interest in online hospitality booking training days, prior to the launch, please email [beyondevents@hull.ac.uk](mailto:beyondevents@hull.ac.uk) or by calling (46) 6926.

**Set finger buffet menus**

The complete lunchtime solution. Choose from our range of menus, accompanied by a dessert option from the dessert menu selection on the last page.

A £0.30 surcharge applies to any homemade dessert selection and fruit platter selection.

For the benefit of your guests we recommend limiting your serving selection.

A minimum order of 10 applies for set finger buffet menus.

Beverages are not included – please see further down the menu to add to your order.

**Finger buffet 1 £6.60 per person X**

**HOSPIM1**

Selection of Sandwiches (meat/fish/veg)

Homemade Vegetable Quiche

Crudities and Dips

Sausage Rolls

Ready Salted Crisps

Dessert choice

**Finger buffet 2 £6.90 per person XHO**

**SPIM2**

Malted Bloomer Sandwich selection (meat/fish/veg)

Pork Pie and Pickle

Ham and Cheddar Cheese Quiche

Pizza Slice

Chicken Pieces

Dessert of choice

**Finger buffet 3 £6.60 per person XH**

**OSPIM3**

Assorted Wraps (meat/fish/veg)

Cheese and Leek Rolls Olive and Feta Skewers

Selection of Crolines

Vegetable Crisps

Dessert of choice   
(This menu can be made entirely vegetarian on request)

**Finger buffet 4 £6.90 per person XH**

**OSPIM4**

Mini Seeded Rolls (meat/fish/veg)

Cheese and Leek Rolls

Crudities and Dips

Ham and Cheddar Cheese Quiche

Cheese and Onion Crisps

Dessert of choice

**Finger buffet 5 - Suitable for Vegans £6.90 per person XHO**

**SPIM5**

Assorted sandwich selection (Vegan)

Crudities (Vegan)

Ready Salted Crisps

Spring Onion And Chive, New Potato Salad (Vegan)

Dessert: fresh fruit / fruit platter

**Finger buffet 6 - Exclusively gluten free £6.90 per person XHO**

**SPIM6**

Assorted Sandwiches (GF)

Cherry Tomato And Cheese Skewer (GF)

Walkers Lite Ready Salted Crisps (GF)

Marinated Tomato, Mozzarella, Olive And Basil Salad (GF)

Dessert: fresh fruit / fruit platter / chocolate brownie

**Individual Bento Box Buffet Menus**

**Traditional - £7.50\***

Homemade Sandwiches

Baked Sausage or Cheese Roll

Crudities & Dip

Half a Cheese and Tomato Tartlet

Ready Salted Crisps

Sliced Fruit

Choice of One Dessert

**Vegan - £7.95**

Homemade Sandwich

Crudities & Humus Dip

Onion Bhaji & Vegan Yoghurt

Cous Cous Salad

Vegetable crisps

Sliced Fruit

Vegan Cake

**Ploughman’s - £7.95\***

Mature Cheddar Cheese & York Ham

Pork Pie

Free Range Boiled Egg

Pickle & Pickled Onion

Fresh Baked Roll

Sliced Fruit

Choice of One Dessert

**Dessert Choice**

All desserts are made in house

Choose one of the following:

Chocolate Brownie, GF

Flapjack

Vegan Cake

**All the above menus include a selection of speciality teas and coffee.**

*\* Please note Menu 1 & Menu 2 can be completely vegetarian*

**12” Pizzas £7.50**

**Choose from:** Margarita, Peperoni and Vegetarian.

(Pizza can be served as a whole, half or quarter in quarter portions but are sold as whole pizzas. GF and VE options are available on request).

**Salad Pots**

**The Indian salad pot £5.25**

Crispy onion bhaji and vegetable pakora on rice with a minted red onion, cucumber, and tomato salad finished with fresh coriander and cucumber vegan yoghurt (GF, VE).

**The Italian salad pot £5.25**

Roasted pancetta and torn mozzarella on a tomato and olive pasta with fresh basil and olive oil (GF).

**The Middle Eastern salad pot £5.25**

Bulgur wheat tabbouleh with Lebanese flat bread, humus and falafels (DF, VE).

**The Asian Salad £5.25**

Rice noodle, cucumber and spring onion salad with fresh chilli, coriander and sesame dressing topped with char siu pork and sesame seeds (DF).

**American Cobb salad £5.55**

Crispy bacon, roasted chicken, hard boiled eggs and Roquefort cheese on salad greens with tomatoes, cucumber, red onions and red wine vinaigrette.

**Mediterranean salad £5.25**

Cos lettuce with roasted peppers, red onions, vine ripened tomatoes, black olives and crumbled feta cheese with balsamic vinaigrette dressing (GF, V).

**Add a hot drink and dessert portion to any salad for just £2**

**Packed Lunches**

(Can be made to suit all dietary requirements, please when ordering).

**Packed lunch 1 £3.70**

Fresh Homemade sandwich, Walkers crisps, 500ml bottle of Harrogate mineral water.

**Packed lunch 2 £4.75**

Fresh Homemade sandwich, Walkers crisps, bottle of 500ml Harrogate mineral water, cereal bar, and piece of fruit.

**Beverages**

**Coffee and Tea £1.30**

Freshly brewed coffee, tea and a selection of speciality teas.

**Coffee, Tea and Biscuits £1.65**

Freshly brewed coffee, tea, a selection of speciality teas and a selection of

Meredith & Drew Biscuits.

**Spring Water (Still or Sparkling) 95p**

Harrogate 330ml Glass Bottle.

**Orange & Apple Juice £1.50**

Frobisher’s Glass Bottle 250ml.

**Other drinks such as alcohol or canned carbonated drinks can be ordered on request, price on enquiry.**

**Dessert selection**

Our dessert selections make the perfect accompaniment to an afternoon refreshment serving. We recommend limiting your selection to 2 options.

Piece of Fresh Fruit (1) V DF GF £0.45

Mini Homemade Chocolate Brownie (2) V GF NF £1.20

Carrot Cake (2) V £1.20

Mini Cream Cakes (2) V £1.20

Mini Fruit Tartlets (2) V £1.20

Scone (1) V £1.20

Mini Homemade Flapjack (2) V £1.50

Mini Homemade Apple and Cinnamon Crumble Bar (2) V £1.50

Fruit Platter V GF £2.00

**Dietary Requirements/Specific Allergies**

For any dietary requirements not catered for within the hospitality menu our sales staff will be delighted to discuss your individual requirements and help to devise customised menus.

Please take note that, although we can supply food that is free from nuts, we cannot guarantee that any food is prepared in a nut free environment.

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