Delivered Catering
Avenue Campus
2021-2022
Delivered Catering

We are the University’s official catering delivery service, offering quality tasty food conveniently delivered to your choice of venue by our friendly team. Our staff will take every measure to ensure your delivery arrives on time and in pristine condition.

This latest edition offers an extensive and diverse range of fresh food and refreshing drinks. The food range has been designed to meet a variety of formal and informal occasions, from a business meeting to a celebratory drinks reception, and to suit a diverse range of food preferences. However, if you require further guidance or have special dietary requirements please do contact us, we will be delighted to assist.

Service Requirements

The Delivered Catering menu has been designed as a drop-off service. The level of service you require can now be chosen via the online menu.

Service person (per person, per hour) £20.00
Recommended for: conferences, public events, celebrations
We recommend one service person per 50 guests (based on a buffet lunch or refreshment service). Please include start and expected finish times when booking services.

White linen table cloth £6.50
Recommended for: conferences, public events, celebrations

Crockery / glassware hire (price per person) £0.50
Recommended for: conferences, public events, celebrations

Delivery with set up for up to 50 £15.00
Our team will set up your delivery ready for guests to help themselves. Price is not inclusive of crockery or linen. Tables will be required in situ 30 minutes prior to the arrival of the set up team (arrangements to be made by customer).

Delivery with set up for up to 50 –100 £30.00
Our team will set up your delivery ready for guests to help themselves. Price is not inclusive of crockery or linen. Tables will be required in situ 30 minutes prior to the arrival of the set up team (arrangements to be made by customer).
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Continental Breakfast

Pain au chocolate £1.10
Contains: gluten, milk, eggs, soya

Jumbo croissant £1.00
Contains: gluten, milk, eggs

Continental patisserie selection (serves 8) £16.50
Contains: gluten, milk, eggs, soya

Continental sweet and savouries (serves 8) £18.00
Contains: gluten, milk, eggs, soya

Yoghurt & oat blackcurrant and blueberry cluster pot £1.75
Contains: gluten, milk

Thick and creamy layered real raspberry yoghurt £1.75
Contains: milk

Fresh fruit bowl GF £9.50
10 pieces of whole fruit

Individual fruit pot GF £2.00

Hot Breakfast  Available between 8am—11am

Sausage pattie roll £2.50
Contains: gluten, soya, sesame

Bacon roll £2.50
Contains: gluten, sesame

Hash brown, mushroom, vegan cheese muffin £2.50
Contains: gluten, soya, sesame

Minimum order number of 6

Gluten free options available
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Refreshments

Tea & coffee  £1.50
Includes herbal and fruit tea selection

Tea, coffee & biscuits  £2.15
Includes herbal and fruit tea selection

Large bottles of still or sparkling mineral water  £2.50

Freshly squeezed orange juice 1 litre (Serves 5)  £3.95
Sourced from the beautiful village of Headcorn in Kent

Hill Farm apple juice 750ml (Serves 4)  £3.95
Local fresh apple juice from the South Downs National Park
Sandwich Platters

Classic sandwich triangle board—vegetarian selection V (Serves 5) £15.00
Contains: gluten, egg, milk, mustard

Classic sandwich triangle board—meat selection (Serves 5) £15.00
Contains: gluten, egg, milk, mustard

Classic sandwich triangle board—seafood selection (Serves 5) £15.00
Contains: gluten, crustacean, egg, fish

Classic sandwich triangle board—vegan selection Ve (Serves 3) £11.50
Contains: gluten, mustard, sesame, soya

Vegetarian selection of wrap bites V (Serves 5) £21.50
Contains: gluten, egg, milk, mustard, sesame, sulphates

Meat selection of wrap bites (Serves 5) £21.50
Contains: gluten, egg, milk, soya

Selection of filled miniature rolls—vegetarian selection V (Serves 5) £21.00
Contains: gluten, egg, milk, sesame, soya, sulphates

Selection of filled miniature rolls—meat selection (Serves 5) £21.00
Contains: gluten, egg, soya, sulphates

Selection of filled miniature rolls—fish selection (Serves 5) £21.00
Contains: gluten, crustacean, egg, fish, soya

Selection of petite pains —vegetarian selection V (Serves 6) £23.50
Contains: gluten, egg, milk, sesame, soya

Selection of petite pains —meat selection (Serves 6) £23.50
Contains: gluten, egg, milk, mustard, sesame, soya

Selection of gluten free rolls (Serves 3) £13.50
Contains: egg, fish, milk
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Packed Lunches

Vegetarian classic packed lunch bag £7.25
Contains: sandwich, crisps, fruit, tray bake, bottled water
See individual packaging for allergens

Meat classic packed lunch bag £7.25
Contains: sandwich, crisps, fruit, tray bake, bottled water
See individual packaging for allergens

Vegan classic packed lunch bag Ve £7.25
Contains: sandwich, crisps, fruit, tray bake, bottled water
See individual packaging for allergens

Gluten free classic packed lunch bag V £7.25
Contains: roll, crisps, fruit, tray bake, bottled water
See individual packaging for allergens

Salads

Chicken Caesar salad £3.75
Contains: gluten, eggs, milk

Mozzarella & pesto salad Ve £3.75
Contains: gluten, eggs, soya, milk, mustard

Moroccan mezze salad Ve No mayo £3.75
Contains: gluten, milk, sesame
Chicago Town Pizza

Four cheese and tomato £9.00
Signature tomato sauce, mozzarella, mature cheddar, Monterey Jack and emmental cheese
Contains: gluten, milk

Loaded pepperoni £9.00
Tomato sauce stuffed crust pizza base topped with tomato sauce, mozzarella and slices of pork and beef pepperoni
Contains: gluten, milk

Vegan barbeque jackfruit Ve £9.00
Tomato sauce stuffed crust pizza base topped with BBQ sauce, dairy free mozzarella alternative, BBQ seasoned jackfruit, red and green peppers and red onion
Contains: gluten

Pizza buffet option one £7.95 per person
Chicago town pizza selection (based on half a pizza per person)
Bronte giant cookies (triple chocolate, chocolate fudge, fruity oat)
Selection of bottled drinks
Minimum order number 10

Pizza buffet option two £10.95 per person
Chicago Town pizza selection (based on half a pizza per person)
Chicken tenders with a barbeque sauce
Peri Peri potato wedges Ve
Selection of giant cookies and doughnuts
Selection of bottled drinks
Minimum order number 10
Canapés

Traditional savoury canapé selection (Serve 10) £39.95
Contains: gluten, egg, fish, crustaceans, milk, mustard, nuts, tree nuts, molluscs

Vegetarian savoury canapé selection V (Serve 10) £39.95
Contains: gluten, eggs, milk, nuts, tree nuts, sesame, soya

Crudité platter with hummus Ve (Serves 6) £15.00
Contains: sesame

Sushi

Chicken Katsu platter £21.00
Served with sweet chilli mayonnaise (25 pieces)
Contains: gluten, egg, soya, crustaceans, fish

Vegan gyoza platter Ve £21.00
Served with a sweet chilli soy sauce (25 pieces)
Contains: gluten, soya, nuts, soya, sesame, peanuts (made in premises where crustaceans and fish are present)

Vegetarian sharing platter V £29.95
Egg and fried tofu nigiris with spicy tofu and vege California rolls (24 pieces)
Includes wasabi, soy sauce, ginger, sweet chilli soy and crunchy fried onion.
Contains: gluten, sesame, soya, egg

Vegan selection platter Ve £27.95
Carrot and burdock and spicy tofu rolls with pumpkin and roasted red pepper nigiris (25 pieces) Includes soy sauce, wasabi and ginger.
Contains: gluten, soya, sesame (made in premises where crustaceans and fish are present)

Fish sharing platter £29.95
Prawn, salmon and smoked salmon nigiris with salmon and avocado and chicken katsu rolls (25 pieces) Includes wasabi, soy sauce, ginger, sweet chilli mayonnaise and crunchy fried onion.
Contains: gluten, sesame, fish, soya, crustaceans, egg
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Buffet Selector

Minimum order number of 10

Inclusive of the following:
Premium sandwich selection
*Contains: gluten, egg, milk, soya, sulphites, mustard, sesame, crustaceans, fish*
Lightly salted crisps

AND

Choose two, three or four of the following:
Salmon and avocado sushi rolls
*Contains: gluten, sesame, fish, egg, soya*
Hand raised pork pie
*Contains: gluten, milk, soya (may contain nuts)*
Vegetarian California sushi rolls V
*Contains: Gluten, sesame, egg*
Indian pakoras, samosas and bhajis with a tamarind dip Ve
*Contains: gluten, celery, mustard, soya (may contain sesame)*
Peppered steak mini pies
*Contains: Gluten, fish, egg (may contain nuts)*
Chicken and mushroom mini pies
*Contains: gluten, milk, egg (may contain nuts)*
Sweet potato, spinach and goats cheese mini pies V
*Contains: gluten, milk, egg, mustard (may contain nuts)*
Pea and mint falafel with chilli jam
Chicken tenders with a barbeque sauce
*Contains: gluten, celery (may contain milk)*
Cod goujons with a home made tartar sauce
*Contains: gluten, fish, egg, mustard*
Cobbs chocolate brownie
*Contains: egg, milk, soya (may contain nuts)*
Doughnuts (Boston crème, lemon ring, caramel ring)
*Contains: gluten, milk, nuts, soya (may contain egg)*
Cupcakes (red velvet, lemon, chocolate and vanilla)
*Contains: gluten, egg, milk, soya, nuts*

Price per person—based on two sweet or savoury items: £10.50
Price per person—based on three sweet or savoury items: £11.95
Price per person—based on four sweet or savoury items: £13.95
Sweets

Doughnuts (Boston crème, lemon ring, caramel ring) assorted box of 2 £3.00 / 6 £8.00
Contains: gluten, milk, nuts, soya (may contain egg)

Cupcakes (red velvet, lemon, chocolate and vanilla) - assorted box of 10 £15.00
Contains: gluten, egg, milk, soya, nuts

La Boulangerie tulip muffin £1.25 (triple chocolate, blueberry crumble, salted caramel)
Contains: gluten, eggs, milk, soya — check individual packaging for full allergen information

Giant cookies (wrapped) £0.80 (triple chocolate, chocolate fudge, fruit & nut)
Contains: gluten, milk, soya, nuts, eggs

Tray Bake’s slices (caramel shortcake, biscuit tiffin, all butter flapjack) £1.75
Contains: gluten, milk, soya, sulphites (may contain nuts)

We Love (apple and elderflower slice, apricot macaroon slice) £1.75
Contains: egg, sulphites (may contain tree nuts and peanuts)

Cobbs chocolate brownie £1.50
Contains: milk, egg

Snacks

Metcalf’s popcorn £1.25 (sea salt, sweet & salty)

Pipers crisps £1.25 (cheddar, sea salt, cider vinegar & sea salt)
Contains: milk — check individual packaging for full allergen information

Eat real crisps £1.60 (basil & tomato lentil chips, kale veggie straws, sour cream & chive quinoa chips)

Merdyth and Drew wrapped biscuits £0.65
Contains: gluten, milk, soya

Loacker wafer £1.10 (hazelnut, vanilla, dark chocolate)
Contains: gluten, milk, soya, nuts — check individual packaging for full allergen information
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Soft Drinks

Coke 500ml £1.85
Diet Coke 500ml £1.75
Fanta orange 500ml £1.85
Sprite zero 500ml £1.75
Juiceburst orange 500ml £1.60
Juiceburst apple 500ml £1.60
New Forest mineral water 500ml £1.30 (Still or sparkling)

Alcoholic drinks

Peroni 330ml 5.1% £3.70
Becks Blue 275ml 0% £2.65
Pinot Grigio, Il Molo 2017, Italy 12% £20.10
Sauvignon Blanc, Mack & Collie 2017, New Zealand 13% £23.30
Merlot, Viñamar 2017, Chile 13% £20.10
Pinot Noir, Viñamar 2017, Chile 13% £23.30
Prosecco Tosti 11% £24.30
1. **Booking information:** Emergency bookings (less than two working days notice) can be requested via the catering office but acceptance will be at the discretion of the Catering Services team. All orders must be booked directly with Catering Services, we will not guarantee an order if it is placed by or received by a third party. On confirmation a booking reference number will be generated and issued. Please ensure you have to hand the booking reference number if you need to make contact with our bookings team. Product descriptions and suggested servings are approximate.

2. **Minimum spend:** Please note there is a minimum spend of £15 for all delivered catering bookings.

3. **Delivery:** Please ensure that the room is accessible to the delivery team and sufficient tables are provided so the delivery team can unpack your order. In the event the room is not accessible, the unpacked delivery will be placed outside of the room. Catering Services does not accept liability for any catering items that may have gone missing once delivered, therefore please ensure you specify a secure location for delivery and ideally take receipt of your order.

4. **Storage and safe handling:** All food items are designed to be served at ambient temperature. Please be advised that all fresh delivered products have been designed to be consumed within 2 hours of delivery. Catering Services will not be liable for quality or food safety outside of this timeframe. Please ensure you read the ingredients label on the food packaging to identify any allergenic foods that may cause food intolerances or in more rare and severe cases an anaphylaxis reaction which will require immediate medical assistance. Should you have any doubt, please avoid handling or consuming any products that are not clearly labelled and seek further advice from the Catering Services team. Please note: because many of the food items listed are prepared in multi-food preparation facilities, we are not able to guarantee our products are trace free of any allergen to include NUTS. Thermos flasks contain hot liquid, so in order to reduce the risk of scalding, please take precaution when opening or pouring from the flasks, and place them on a secure and level surface.

5. **Collection:** Please help us to be environmentally friendly by depositing all of your food waste in the caddy box supplied and ensure all containers and utilised service ware is placed back into the large delivery box, we will do the rest! We shall endeavour to collect your utilised items on the day of delivery, but if this is not possible or we are experiencing a high number of catering requests, collections will be made the following day by 9am. Accordingly please ensure the containers are left outside of the room for collection and not moved to another location.

6. **Cancellation:** If you need to cancel or amend your booking, you must give a minimum of two working days notice (excluding weekends and bank holidays) prior to the time of the confirmed delivery. If your order or selected items are not cancelled within two working days, Catering Services reserves the right to apply charges for all cancelled items at the listed price. To cancel please contact Catering Services at food@soton.ac.uk.

7. **Loss or breakages:** Clients are responsible for any loss or damage to equipment provided. A replacement charge will be incurred (at retail value) for any items not available for collection.

8. **Sale & provision of alcohol:** You must be 18 years or over to order and receive alcohol from our delivery service. You must not supply your delivered alcohol to any persons under the age of 18. All deliveries containing alcohol must be received and signed for. On receipt, if you do not look over the age of 21, we may ask you for proof of age. The sale and provision of alcohol is always authorised by a Designated Premises Supervisor (DPS) as per the conditions of all Premises Licences. We ensure that the provision of alcoholic beverages for consumption on or off the premises (University campus) is undertaken in a professional and responsible manner with high standards of due diligence. In order to support licensing compliance and to ensure the smooth running of events, we recommend that events with 50 guests or more or any booking requiring alcohol are supervised/staffed by the University’s catering team. The University’s catering team are the provider of trained and qualified staff that satisfy the licensing requirement for campus activities involving alcohol.

9. **Payment:** Payment can be facilitated with a University Aggresso code. All other payment methods must be made in full at the time of booking. VAT- all items are VAT exempt.