Delivered Catering Menu

2022-2023
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 be chosen via the online menu.

**White linen table cloth £7.00**
*Recommended for: conferences, public events, celebrations*

**Provision of crockery / glassware (price per person) £0.50**
*Crockery and glassware provided will be suitable for your catering requirements booked. Recommended for: conferences, public events, celebrations*

**Delivery with set up for up to 50 £20.00**
*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 £35.00**
*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).*
Continental Breakfast

**Pain au chocolate** £1.50
Contains: gluten, milk, eggs, soya

**Jumbo croissant** £1.35
Contains: gluten, milk, eggs

**Continental patisserie selection (serves 8)** £18.95
Contains: gluten, milk, eggs, soya

**Fresh fruit bowl GF** £11.00
10 pieces of whole fruit

**Yoghurt & oat blackcurrant and blueberry cluster pot** £2.80
Contains: gluten, milk

**Thick and creamy layered real raspberry yoghurt** £2.80
Contains: milk

**Individual fruit pot GF** £3.00
Refreshments

**Tea & coffee**  £1.60  
Includes herbal and fruit tea selection

**Tea, coffee & biscuits**  £2.35  
Includes herbal and fruit tea selection

**Large bottles of still or sparkling mineral water**  £2.75

**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)**  £4.50
Sandwich Platters

Classic sandwich triangle board—vegetarian selection V (Serves 5)  £19.50
Contains: gluten, egg, milk, mustard

Classic sandwich triangle board—meat selection (Serves 5)  £19.50
Contains: gluten, egg, milk, mustard

Classic sandwich triangle board—seafood selection (Serves 5)  £19.50
Contains: gluten, crustacean, egg, fish

Classic sandwich triangle board—vegan selection Ve (Serves 3)  £13.95
Contains: gluten, mustard, sesame, soya

Vegetarian selection of wrap bites V (Serves 5)  £30.95
Contains: gluten, egg, milk, mustard, sesame, sulphates

Meat selection of wrap bites (Serves 5)  £30.95
Contains: gluten, egg, milk, soya

Selection of gluten free rolls (Serves 3)  £18.50
Contains: egg, fish, milk
Packed Lunches

Vegetarian classic packed lunch bag V £8.95
Contains: sandwich, crisps, fruit, tray bake, bottled water
See individual packaging for allergens

Meat classic packed lunch bag £8.95
Contains: sandwich, crisps, fruit, tray bake, bottled water
See individual packaging for allergens

Vegan classic packed lunch bag Ve £9.95
Contains: sandwich, crisps, fruit, tray bake, bottled water
See individual packaging for allergens

Gluten free classic packed lunch bag £8.95
Contains: roll, crisps, fruit, tray bake, bottled water
See individual packaging for allergens

Salads

Chicken Caesar salad £4.50
Contains: gluten, eggs, milk

Mozzarella & pesto salad V £4.95
Contains: gluten, eggs, soya, milk, mustard

Moroccan mezze salad V £4.95
Contains: gluten, milk, sesame

Prawn Marie Rose pasta salad £4.95
Contains: gluten, fish, egg, crustaceans
Chicago Town Pizza

**Four cheese and tomato** £10.95
Signature tomato sauce, mozzarella, mature cheddar, Monterey Jack and emmental cheese
Contains: gluten, milk

**Loaded pepperoni** £10.95
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** £10.95
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

*Gluten free pizza bases available for a £2.50 supplement*
Canapés

Traditional savoury canapé selection (Serve 10) £44.95
Contains: gluten, egg, fish, crustaceans, milk, mustard, nuts, tree nuts, molluscs

Vegetarian savoury canapé selection V (Serve 10) £49.95
Contains: gluten, eggs, milk, nuts, tree nuts, sesame, soya

Try ‘n’ bite platter Ve (Serves 6) £39.95
Contains: sesame

Crudité platter with hummus Ve (Serves 6) £15.00
Contains: sesame, soya, tree nuts, gluten (may contain celery, peanuts)
Sushi

**Chicken Katsu platter £27.50**
Served with sweet chilli mayonnaise (25 pieces)
Contains: gluten, egg, soya, crustaceans, fish

**Vegan gyoza platter Ve £27.50**
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 £39.95**
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 £39.95**
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)
Sweets

**Doughnuts** (Boston crème, lemon ring, caramel ring) assorted box of 2 £4.50 / 6 £10.95
Contains: gluten, milk, nuts, soya (may contain egg)

**Cupcakes** (red velvet, lemon, chocolate and vanilla) - assorted box of 10 £29.95
Contains: gluten, egg, milk, soya, nuts

**Afternoon tea box** (contains scones, brownies, jam, clotted cream) Serves 10 £55.00
Contains: gluten, milk, egg, soya (may contain: tree nuts, sulphites)

**La Boulangerie tulip muffin** £1.95 (triple chocolate, blueberry crumble, salted caramel)
Contains: gluten, eggs, milk, soya – check individual packaging for full allergen information

**Giant cookies** (wrapped) £1.50 (triple chocolate, chocolate fudge, fruit & nut)
Contains: gluten, milk, soya, nuts, eggs

**Tray Bake’s slices** (caramel shortcake, biscuit tiffin, all butter flapjack) £2.25
Contains: gluten, milk, soya, sulphites (may contain nuts)

**Gluten Free We Love** (apple and elderflower slice vegan, apricot macaroon slice, pecan tart, raspberry and almond tart) £2.25
Contains: egg, sulphites, tree nuts (may contain peanuts)

**Cobbs chocolate brownie** £2.25
Contains: milk, egg
**Snacks**

**Metcalfs popcorn** £1.50 (sea salt, sweet & salty)

**Pipers crisps** £1.50 (cheddar, sea salt, cider vinegar & sea salt)
*Contains: milk — check individual packaging for full allergen information*

**Eat real crisps** £1.95 *(basil & tomato lentil chips, kale veggie straws, sour cream & chive quinoa chips)*

**Merdyth and Drew wrapped biscuits** £0.75
*Contains: gluten, milk, soya*

**Loacker wafer** £1.50 *(hazelnut, vanilla, dark chocolate)*
*Contains: gluten, milk, soya, nuts — check individual packaging for full allergen information*
**Soft Drinks**

- Coke can 330ml  £1.30
- Diet Coke can 330ml  £1.20
- Fanta orange can 330ml  £1.30
- Sprite zero can 330ml  £1.20
- Sparkling elderflower can 250ml  £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 bottle £3.50
Becks Blue 0% 275ml bottle £3
London Pride Ale 330ml bottle £3.50
Magners Cider 330ml bottle £3.50
Bombay Sapphire gin & tonic can £4.50
Pimms & lemonade can £4.50

Funkin cocktails £4.50
*Espresso martini, passionfruit martini, pina colada or strawberry daiquiri*

Il Molo Pinot Grigio, Italy £20
Mack & Collie Sauvignon Blanc, New Zealand £25
Il Molo Merlot, Italy £20
Pinot Noir Vinamar, South America £23
Il Molo Pinot Grigio Blush, Italy £20
Prosecco Tosti, Italy £26
Terms and Conditions

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 must be facilitated with a University Aggresso code. For other methods of payment please contact the catering office.