

# PARTY BUFFET/MENU



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University of  
**Kent**

Conferences  
and Events

# PARTY BUFFET/MENU

## Finger buffets

Our buffets are based on one round of sandwiches per person. Please choose one menu per delivery, our chefs are happy to take any dietary requirements into consideration, just let us know in advance.

### The classic buffet one – £11.40 per person

A selection of cut sandwiches and home baked baguettes with chef's choice of filling.

Lime and coriander chicken kebabs

Smoked salmon and cream cheese bagels

Homemade grain mustard sausage rolls

Crudités – carrot, cucumber, peppers, cherry tomatoes and celery (v)

### The classic buffet two – £11.40 per person

A selection of cut sandwiches and home baked baguettes with chef's choice of filling.

Homemade grain mustard sausage rolls

Mini oriental crab cakes with sweet chilli sauce dip

Mini duck and hoisin spring rolls

Indian selection with mango chutney (v)

### The classic buffet three – £11.40 per person

A selection of cut sandwiches and home baked baguettes with chef's choice of filling.

Lime and coriander chicken kebabs

Filo prawns with fresh limes

Mini chicken and bacon pies

Brie and tomato pick-up quiche (v)

### The premium buffet – £18.60 per person

A selection of cut sandwiches and home baked baguettes with chef's choice of filling.

Filo prawns with fresh limes

Thai vegetable dim sum (v)

Southern style chicken goujons with a barbeque dip

Homemade grain mustard sausage rolls

Mini mozzarella balls with cherry tomatoes and basil (v)

Smoked salmon and cream cheese roulade

Fresh fruit platter

Mini dessert selection

## Afternoon tea

### The March hare – £12.00 per person

Traditional finger sandwiches with ham and cucumber, free range egg and cress, Scottish smoked salmon, cheese and tomato

Scones with strawberry jam and clotted cream

Afternoon cake: a selection of lemon drizzle, chocolate, coconut, chocolate brownie, cupcakes, doughnuts and fondant squares

Filter coffee and tea

### The mad hatter – £16.80 per person

A glass of Champagne

Finger sandwiches with ham and cucumber, free range egg and cress and Scottish smoked salmon

Scones with strawberry jam and clotted cream

Afternoon cake: a selection of lemon drizzle, chocolate, coconut, chocolate brownie, cupcakes, doughnuts and fondant squares

Filter coffee and tea



# PARTY BUFFET/MENU

## Hot finger buffet

### Classic – £12.60 per person

Selection of open and closed sandwiches  
Crispy prawn tails with tarragon and lemon  
mayonnaise Cocktail sausages with grain mustard  
mayonnaise  
Mini lamb kofta sticks  
Mini creamed mushroom and Stilton tarts (v)  
A selection of mini chocolate and lemon curd tarts  
Seasonal fruit salad bowl

### Premium – £17.40 per person

Selection of open and closed sandwiches  
Vegetable filo pastry parcels with soy and sesame  
dressing (v)  
Pork and chorizo sausage rolls with brown sauce  
Falafels with a yogurt and mint dip (v)  
Mini chicken and bacon pies  
Crispy prawn tails with tarragon and lemon  
mayonnaise Croissant bread and butter pudding with  
cream  
Mini cheesecake selection  
Seasonal fruit salad bowl

## Sandwiches

Our sandwiches are based on one sandwich per person. If you prefer your sandwich without mayo or dressing, try one of our simply-filled sandwiches.

Simply-filled cut sandwich with white or wholemeal bread (no dressing) *	£3.78
Bloomer sandwich with white or wholemeal bread *	£3.96
Home baked baguette *	£3.96
Selection of Italian breads (ciabatta and focaccia) *	£4.80

## Canapés

A selection of chef's choice canapés;

4 per person	£9.60
8 per person	£12.00
10 per person	£14.40



# PARTY BUFFET/MENU

## Savoury and sweet platters

All of our platters are based on six people sharing and are intended in addition to sandwiches or rolls. If you are unsure of the quantities or are looking for something bespoke, please contact our team who will be happy to advise you.

## Savoury platters

### The vegetarian platter (v) – £17.40

Includes items such as:

Crudités – carrot, cucumber, peppers, cherry tomatoes and celery with a cheese, chive and pesto yogurt dip

Mini mozzarella balls with cherry tomatoes and basil

Mediterranean vegetable bruschetta

Mini vegetable samosas with a mint yogurt dip

Brie and tomato pick-up quiche

Spinach and feta bruschetta

Vegetable pakora and mini onion bhaji with a mango chutney dip

### The meat platter – £21.60

Includes items such as:

Lime and coriander chicken kebabs

Mini pork pies with pickle

Homemade grain mustard sausage rolls

Mini tandoori spiced chicken breast kebabs with a mint yogurt dip

Chicken tikka satay

Mild chicken tikka skewers

Mini duck and hoisin spring rolls

Breaded southern style chicken goujons with a barbeque dip

Mini chicken and bacon pies

Chicken and chorizo skewers

Mini buffet eggs with chutney

### The fish platter – £19.20

Includes items such as:

Mini smoked salmon and cream cheese bagels

Filo prawns with fresh limes

Thai seafood dim sum selection

Mini prawn cocktail with shredded lettuce and Marie-Rose sauce

Taramasalata and pitta bread

Rollmop herrings with beetroot chutney and sour cream

Mini oriental crab cakes with sweet chilli sauce dip

Smoked salmon and cream cheese roulade

## Sweet platters

### Sweet canapé platter – £21.60

Based on three per person. Includes items such as:

Black forest gateau

Victoria sandwich

Mini bread and butter pudding

### Fruit platter – £21.60

Includes items such as:

Pineapple, melon, orange, apple, pears and grapes

### Mini French pastry platter – £14.40

Based on three per person. Includes items such as:

Coffee and chocolate éclair

Praline and vanilla choux pastry

Chocolate tartlets

Lemon tartlets

## Dietary requirements

We can accommodate many dietary requirements, just let us know in advance of the dinner. If you keep us updated you can give us your final numbers and dietary requirements three full working days prior to your event.

# PARTY BUFFET/MENU

## Drinks

A glass of Chapel Down or prosecco on arrival is always a welcome treat. We have a wide variety of wines on the following page to complement your chosen menu. One of our team will be happy to advise you.

### Soft drinks 500ml bottles

Still or sparkling mineral water	£1.56
Coke, diet coke or lemonade	£1.56
Fairtrade orange or apple juice	£1.80

### One litre jugs

Orange, apple or cranberry	£3.54
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### Ale and lager

Bottled ale 500ml	£3.75
Bottled lager 330ml	£2.95

### Hot drinks

Fairtrade coffee and tea *	£1.62
Fairtrade hot chocolate *	£1.74

### Cash bar

A cash bar can be included for no fee provided the bar take on the night exceeds £250.



# PARTY BUFFET/MENU

## Champagne & sparkling wine

Piper-Heidsieck, Brut, NV 12%	£35.00
Fantinel Extra Dry, Prosecco, Italy, 11.5%	£19.00

## Kentish wine

Chapel Down Rosé Brut, 12%	£35.00
Chapel Down Flint Dry 2014/15, 11%	£21.50
Chapel Down Bacchus 2014/15, 12%	£21.50
Chapel Down Union Red 2014/15, 11.5%	£23.00

## Fairtrade wine

Kleine Zalze Fairtrade Chenin Blanc Sauvignon Blanc 2015/16, South Africa 13%	£14.00
Kleine Zalze Fairtrade Pinotage 2011/15, South Africa 14%	£14.00

## White wines from around the world

Bolla Pinot Grigio delle Venezie, Italy 2013, 12.5%	£16.30
Chablis, Louis Jadot, France 2013, 12.5%	£20.95
Pouilly-Fume, Domaine Jean-Claude Chatelain, France 2011, 12.5%	£20.60
Veramonte Reserva Sauvignon Blanc, Casablanca Valley, Chile 2013, 13.5%	£15.30
Hardy's The Riddle Chardonnay-Semillon, South Eastern Australia 2014, 12.5%	£13.50
Coat Door Sauvignon Blanc-Semillon, Western Australia 2011, 13.5%	£17.00
Chardonnay Langhe, Domini Villa Lanata Italy 2012, 13.5%	£14.50
Kleine Zalze Bush Vines Chenin Blanc, Stellenbosch, South Africa 2014, 13.5%	£14.20
Blackstone Chardonnay, Monterey County, USA 2012, 13.5%	£17.50
San Giorgio Pinot Grigio, Delle Venezie, Italy, 2015, 12%	£13.50

## Rosé wines from around the world

Hardy's The Riddle Shiraz Rosé, South-Eastern Australia 2014, 11.5%	£13.50
Solandia Primitivo Rosato Puglia, Italy, 2009, 13%	£14.50

## Red wines from around the world

Sangiovese di Toscana, Trambusti, Italy, 2011, 13%	£14.50
Mâcon Rouge, Louis Jadot, Burgundy, France 2011, 12.5%	£16.30
Kleine Zalze Cabernet Sauvignon, Coastal Region, South Africa 2011/12, 14%	£15.00
Luis Felipe Edwards Gran Reserva Cabernet Sauvignon, Colchagua Valley, Chile 2012, 14%	£14.95
Château Moulin de Barrail, Bordeaux Superieur, France 2010, 12.5%	£15.80
Red Knot Shiraz, McLaren Vale, Australia 2014, 13.8%	£16.90
Hardy's The Riddle Shiraz-Cabernet, South-Eastern Australia 2013, 13%	£13.50
Côtes du Rhone, Les Abeilles Rouge, Jean-Luc Colombo 2012, France 14%	£15.50
Don Jacoba Rioja Crianza Tinto, Bodegas Corral, Spain 2009, 13.5%	£18.20
JJ Hahn Reginald Shiraz, Barossa Valley, Australia 2009, 14%	£17.50
San Giorgio Montepulciano D'Abruzzo, Italy 2014, 13%	£13.50

## Dessert wine

Torres Moscatel Oro Floralis Catalunya (50cl) Spain, nv 15%	£19.95
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*Wines and vintage are subject to availability.*



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