catering for meetings & events
introduction

The University of Stirling, working in partnership with Sodexo, is committed to delivering high quality catering services which meet all your hospitality needs.

Sodexo Head Chef, David Ward has produced bespoke hospitality menus to suit all tastes and budgets. David is committed to ensuring, where possible, that fresh ingredients and local produce are used in all food prepared on campus.

In addition all coffee served is triple certified (Fairtrade, Organic and Rainforest Alliance).

Sodexo’s hospitality team is dedicated to ensuring that all catering is delivered in a timely and professional manner.

Complementing the catering service provided by Sodexo, the University’s Commercial Operations team will, as always, co-ordinate all aspects of your hospitality requirements.

Should you wish to make a booking or discuss any aspects of the hospitality menus or service, please contact Commercial Operations on: ext. 7140 or email: como1@stir.ac.uk.
To help us provide quality services please note the following.

**Hospitality Requests**
All hospitality requests should be made by contacting Commercial Operations, email: como1@stir.ac.uk or telephone: 01786 467140 (ext. 7140 for internal contact).

**Terms & Conditions**
Hospitality requests associated with a conference or an event booking are covered by our conferences and events terms and conditions.

For hospitality requests associated with University Room Bookings, please refer to our frequently asked questions.

**Special Diets**
Special dietary requirements can be accommodated, provided these are advised at the time of booking.

**Additional Information**
Vegetarian options are denoted with (v). Traces of nuts may be found in some of our products.

If you have any allergy concerns please do not hesitate to contact a member of our team.

All of our products are subject to availability and seasonality.

**Prices**
Prices valid until 31st October 2014.

All prices within the hospitality brochure are exclusive of VAT. Where applicable, VAT will be applied at the prevailing rate.

**some notes of guidance**
### tea & coffee break

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Tea &amp; Coffee</strong></td>
<td>Tea, coffee and biscuits</td>
<td>£2.05</td>
</tr>
<tr>
<td><strong>The Traditional</strong></td>
<td>Tea, coffee and biscuits</td>
<td>£2.25</td>
</tr>
<tr>
<td><strong>The Chocolate Dunker</strong></td>
<td>Tea, coffee and chocolate biscuits</td>
<td>£2.35</td>
</tr>
<tr>
<td><strong>The Scottish</strong></td>
<td>Tea, coffee and freshly made shortbread</td>
<td>£2.35</td>
</tr>
<tr>
<td><strong>The Italian</strong></td>
<td>Tea, coffee and biscotti</td>
<td>£2.70</td>
</tr>
<tr>
<td><strong>The Home Comforts</strong></td>
<td>Tea, coffee and freshly baked mini tray bakes</td>
<td>£2.70</td>
</tr>
<tr>
<td><strong>The Americana</strong></td>
<td>Tea, coffee and mini muffin</td>
<td>£2.80</td>
</tr>
<tr>
<td><strong>The Danish</strong></td>
<td>Tea, coffee and freshly baked mini Danish</td>
<td>£2.80</td>
</tr>
<tr>
<td><strong>The Chef’s Choice</strong></td>
<td>Tea and coffee with chef’s daily home baking treat</td>
<td>£2.55</td>
</tr>
<tr>
<td><strong>The Hot Ones</strong></td>
<td>Minimum of 6 persons</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Tea, coffee and hot scrambled egg roll (v)</td>
<td>£3.75</td>
</tr>
<tr>
<td></td>
<td>Tea, coffee and hot sausage roll</td>
<td>£3.95</td>
</tr>
<tr>
<td></td>
<td>Tea, coffee and hot bacon roll</td>
<td>£4.30</td>
</tr>
</tbody>
</table>
beverages

Strathmore Mineral Water
Sparkling or Still
1ltr - suitable for 4 persons
£3.10

Strathmore Mineral Water
Sparkling or Still
500ml - suitable for 1 person
£1.25

Selection of Bottled Chilled Drinks
Diet Coke, Coke, Coke Zero, Fanta Orange, Fanta Lemon - 500ml
£1.85

Orange, Apple, Cranberry, Pineapple or Grapefruit Juice Jug
1ltr - suitable for 4 persons
£4.35

Freshly Made Chef’s Seasonal Drink
1ltr - suitable for 4 persons
£5.15

wine &
wine reception

Wines
For a full selection from our cellar, please ask for a copy of our wine list

Wine Receptions
Wine and nibbles
£5.15

Canapé receptions available on request
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sandwich platter for 4

Simply Delicious
- Dolphin friendly tuna and low fat mayonnaise
- Mild cheddar and vine tomato (v)
- Ham
- Turkey
- £11.05

Old Time Favourites
- Savoury cheese with spring onion and chive (v)
- Mustard cress and egg (v)
- Plain sliced roast chicken
- Ham and vine tomato
- £11.05

Vegetarian
- New Orleans BBQ vegetables wrap (v)
- Cajun coleslaw with sweet bell peppers, guacamole on wholemeal baguette (v)
- Hummus with roasted vegetables and baby spinach (v)
- Cranberry, Brie and rocket on a mini roll (v)
- £12.80

Chef’s Choice
- Our chef will create a seasonal selection of sandwiches to surprise and delight you
- Chef’s Choice can be produced entirely vegetarian or gluten-free on request
- £13.45

Add in soup (v) to any of our sandwich platters
- £1.65 per person
sandwich platter for 5

Taste of Scotland
Scottish roast beef with caramelised onions and horseradish mayonnaise on a mini roll
Roasted chicken and streaky bacon with low fat mayonnaise, lettuce and tomato
Lockerbie cheddar and Branston pickle (v)
Shaved smoked ham and free range egg salad on muffin
Borders turkey with grilled Ayrshire bacon with baby gem and low fat mayonnaise
£16.65

Taste of Europe
Chicken Caesar wrap with freshly grated grana padano parmesan
Sliced French brie and cranberry with rocket (v)
Sliced free range egg salad with baby spinach on whole meal (v)
Italian peppered beef with buffalo mozzarella, roma tomato and nut free basil pesto on focaccia
Ham and coleslaw mini roll
£16.65

Mini Roll Platter
British chicken salad
Free-range egg mayonnaise and cress (v)
Dolphin friendly tuna with low fat mayonnaise and cucumber
Savoury cheese with spring onion and chive (v)
Ham and tomato chutney
£16.65

Chef’s Choice
Our chef will create a seasonal selection of sandwiches to surprise and delight you
Chef’s Choice can be produced entirely vegetarian or gluten-free on request
£16.65

Add in soup (v) to any of our sandwich platters
£1.65 per person
working lunch

Working Lunch A
Selection of freshly prepared sandwiches:
• Plain sliced roast chicken
• Savoury cheese with spring onion and chive (v)
• Ham and vine tomato
Fresh fruit
Orange juice and mineral water
Tea and coffee
£7.40 per person

Working Lunch B
Selection of freshly prepared sandwiches:
• Egg and grilled Ayrshire bacon salad
• Dolphin friendly tuna with low fat mayonnaise
• Borders turkey, cranberry, Brie and rocket
Fresh fruit
Orange juice and mineral water
Tea and coffee
£7.40 per person

Working Lunch C
Chicken tikka in floured tortilla
Ham and tomato chutney in a mini roll
Cranberry, Brie and rocket on pretzel roll (v)
Italian chicken pasta salad with grated grana padano
Fresh fruit
Orange juice and mineral water
Tea and coffee
£10.05 per person

Chef’s Choice
Our chefs will create a seasonal selection of sandwiches, salads and other delicacies
Includes a selection of fresh seasonal fruit
Served with tea, coffee, mineral water and a surprise seasonal drink
Chef’s Choice can be produced entirely vegetarian or gluten-free on request
£9.05 per person

Add in soup (v) to any of our working lunches
£1.65 per person
chef’s choice bento box

Why not let us surprise and delight you and your guests with our Chef’s Choice Bento Box selection... offering tantalising flavours from around the world!

Bento Boxes are an ideal way to ensure that you enjoy a tasty working lunch with the minimum amount of disruption to your meeting

Our chef will provide a selection of sandwiches and add a variety of delicious accompaniments

Chef’s Choice Bento Boxes can be produced entirely vegetarian or gluten-free on request

Served with mineral water, tea and coffee

Available in 2 sizes:

**Bento Box 4 Compartments**
A new addition to our range of Bento Boxes offering delegates a nice and easy working lunch option

£8.70 per person

**Bento Box 5 Compartments**
Ever popular, traditional box for a complete dining experience

£10.30 per person
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finger buffets

Finger Buffet A
Selection of freshly made sandwiches on a variety of breads with vegetarian options
Indian style chicken skewers and poppadoms served with mango chutney and raita
Baked vine tomato and caramelised onion tart (v)
Fragrant scented couscous with chickpea purée in hand made filo basket (v)
Fresh fruit basket
Tea, coffee and mineral water
£10.65 per person

Finger Buffet B
Selection of freshly made sandwiches on a variety of breads with vegetarian options
Hand made sausage and chutney turnover
Mini chicken skewer platter (Tex Mex, sweet chilli, tikka) with dipping sauce
Classic Italian tomato bruschetta (v)
Baked smoked ham and cheddar cheese tart
Fresh fruit basket
Tea, coffee and mineral water
£10.65 per person

Finger Buffet C
Selection of freshly made sandwiches on a variety of breads with vegetarian options
Mexican chicken with avocado, salsa and sour cream
Smoked salmon and broccoli tart
Sea salted ciabatta crouton with onion marmalade and goat's cheese fondant (v)
Asian slaw with sweet chilli sauce topped with hoisin pork
Prawn cocktail in a hand made filo basket
Mini cream filled cornetto
Tea, coffee and mineral water
£11.80 per person

Chef’s Choice
Our chefs will create a seasonal selection of sandwiches, salads and other delicacies
Served with tea, coffee, mineral water and a surprise seasonal drink
Chef’s Choice can be produced entirely vegetarian or gluten-free on request
£13.05 per person

Add in soup (v) to any of our finger buffets
£1.65 per person
Fork buffets are served with tea, coffee, mineral water, a surprise seasonal drink and a selection of fresh seasonal fruit.

Based on minimum number of 10 persons
£14.50 per person

Choose 3 from the following options

- Peppered beef on tomato and red onion salad (cold)
- Sliced roasted lemon and thyme chicken (cold)
- Honey roast Ayrshire ham (cold)
- Traditional chicken korma served with scented rice and accompaniments (hot)
- Cottage pie served with seasonal vegetables (hot)
- Lasagne served with garlic bread (hot)
- Mexican style chilli con carne served with accompaniments (hot)
- Poached Scottish salmon with lemon and chive low fat mayonnaise (cold)

Vegetarian and gluten-free options available on request.

Choose 4 from the following options

- Greek salad with marinated feta cheese (v)
- Couscous salad with cucumber, red onion, spring onion with parsley, mint and lemon (v)
- Thai noodle salad with sesame and soya dressing (v)
- Penne pasta with spiced tomato and basil sauce with cherry tomatoes and red onion (v)
- Provençal vegetable salad with balsamic dressing (v)
- Caesar salad with ciabatta croutons and grated parmesan
- New potato salad with cracked black pepper, chives and sour cream (v)

Choose 2 from the following options

- Fresh fruit salad with vanilla whipped cream
- Selection of cheeses with cheese biscuits and seasonal fruit chutney
- Selection of mini tray bakes
- Selection of whole fruit