

Warwick Food and Drink

Buffets (hot or cold)

4 September 2023 – 4 August 2024

Our buffets are available as a hot or cold option for 25 people (or multiples of).

The menus offered come from our central bank of dishes prepared and cooked fresh every day (Mon / Fri).

These buffets are available to staff and common rooms areas only.

These menus are based on dishes being cooked centrally each day. We will confirm your menu for the day of your booking, 1 week before. This supports us in maintaining the offer, working with suppliers and ensuring all products are always available.

We have listed below an example on both a hot and cold option, where diets and allergies need to be catered, we will review the menu and align the dishes where possible or provide alternative options (once diets have been advised).

Prices

- Minimum numbers 25 (multiples of 5 upwards)
- Price will include crockery and cutlery, hot plates and general service equipment
- All bookings will be reviewed as to suitable delivery and service location
- Confirmation is 7 days' notice and Prices are subject to increase

We recommend that service staff are booked for all hot buffets (this will depend on the nature of the event, location etc. and thus will support, set up, service and clear down.)
1 member of staff per 25 is recommended.

Sample Menu selection

Cold Buffet

- Moroccan roasted chickpea and tomato salad (vg)
- Selection of cold meats, pies and quiche
- Tossed salad
- Rainbow salad
- Coleslaw
- Buttered new potatoes
- Bread rolls and butter

Dessert

Available as an extra selection/cost

Hot Buffet

- Greek Briam
- Fajita crusted chicken burger
- Bacon loin steak, grilled plum tomatoes
- 1 potato, rice or pasta dish
- 2 vegetable dishes such as roast pepper and courgette and mangetout with roasted cherry tomatoes
- Bread rolls and butter

Dessert

- Key lime tart
- Selection of cut seasonal fruits