



UMIC Events



Inspire... Invent... Innovate

Hospitality Brochure



The Catering Academy Team are delighted to provide the catering services on behalf of University of Manchester Incubator Centre.

The following is a guide to our offer, however we will always be happy to discuss your requirements and create bespoke solutions for your events.

Contact: umic@catering-academy.co.uk
Office : 0161 606 7229
Mobile: 07870 864419

Please note:

Unless requested, all diners will receive the same menu, there may be an additional charge for special requests.

Should you have any special dietary requirements, please let us know at the time of booking, or a minimum of 48 hours before the event, so we can cater appropriately.

All items are designed per person (excluding jugs of fruit juice which serve 4 to 5 people and bottles of water per bottle).

A minimum of 48 working hours notice is required for final numbers for small meetings, anything thing over 30 requires 7 working days.

Cancellation will incur a 50% charge for 24 hours notice and 100% on the day.

All working lunches and finger buffets can be delivered to your premises at a pre-arranged time All prices exclude vat which is charged at 20%





Refresh

Tea, Coffee and Herbal Infusions	£1.40
Tea, Coffee and Biscuits	£2.25
Bottled Pure Water (750ml)	£1.95

Something Extra

Add one of the following tasty treats to your Tea & Coffee

Mini Danish	£1.10
Bite Sized Bakes	£1.10
Deep Filled Muffins	£1.50
Selection of Freshly Baked Cookies	£1.10
Freshly Baked Fruit Scone and Butter	£1.10
Fresh Fruit Platter (Per Person)	£1.95



Start the Day

Continental Breakfast

Warm Butter Croissants with Preserve
Selection of Freshly Baked Mini Danish
Fruit Juice
Tea, Coffee and Herbal Infusions

£7.00

Breakfast Bites

A Selection of Bite Size Breakfast Rolls

Bacon/ Sausage Barm
Vegetarian Barm
Fruit Juice
Tea, Coffee and Herbal Infusions

£6.50

All items are subject to availability





Refuel

Working Lunches & Buffets

Simple Lunch £6.50

Chef's selection of meat, fish and vegetarian sandwiches served on bloomer breads, tortilla wraps and baked baguettes (half round each per person)

Selection of Real hand cut crisps

Water and fruit juice

Sandwiches may include:

Chicken slices with Citrus Avocado, Classic Turkey with Cranberry Jam and Light Mayonnaise, Peppered Roast Beef with Mustard Mayonnaise, Poached Salmon with Lemon Dill, Prawns in Eastern Chilli Dressing, Free Range Egg Mayonnaise with Seasoned Rocket, Mature Cheddar Cheese with Chef's Pickle, Pesto Soaked Mozzarella with sun Blushed Tomatoes, Line & Pole Caught Tuna Mayonnaise with sweet Red Onion,

Executive Lunch £11.00

Two extra items from Chef's selection

Premier Lunch £14.95

Add four extra items from the Chef's selection

Chef's Selection (may include)

Vegetable Samosas with Minted Yoghurt (v)
Roast Vegetable Frittata (v, gf)
Roasted Mediterranean Vegetable Kebabs (v, gf)
Tempura Vegetables with Dipping Sauce (v)
Mixed Olives with Feat and Sun Dried Tomatoes (v, gf)
Selection of Quiche & Savoury Tarts
Soy Glazed Farmed Salmon Skewers
Fish Goujons with Tartare
Chefs Fishcakes with Onion Relish
Chicken Goujons with Sweet Chilli Dip
Tandoori Chicken Skewers
Chicken Satay
Hot & Spicy Chicken

all items available separately £1.95 each

All Meat served is Halal

Refuel

Salads minimum 10 persons

Simple Green Leaf Salad
Traditional Crunchy Coleslaw
Diced Beetroot & Mint Couscous Salad
Sundried Tomato & Green Pesto Pasta Salad
Chickpea & Five Bean Salad

£1.95 pp

Hot Fork Buffet

£14.95

Minced Beef Chilli Con Carne, Rice,
Soured Cream, Guacamole & Nachos
Chicken Stroganoff with Rice
Sausage & Mixed Bean Cassoulet
Beef & Apricot Tagine
Curried Butternut Squash & Sweet Potato (v)
Roast Vegetable & Lentil Bolognese (v)
Traditional Lancashire Hot Pot with Red Cabbage
Coconut Chicken Curry
Cottage Pie
Macaroni Cheese Bake (v)
Beef Lasagne
Chicken, Mushroom & Spinach Bake
Slow Braised Pork & Silverskin Onion Stew with Dumplings
Pulled Pork & Boston Beans
Mexican Quinoa Casserole (v)

Chef's Hot Dessert of the Day





Day Delegate Package

A selection of organic tea & Fairtrade coffee served throughout the day

Danish pastries with fresh fruit bowl on arrival

Mid-morning and afternoon biscuits

Sparkling, still water and fruit juice at lunch

Chef's working lunch sandwich selection of meat, fish and vegetarian served on bloomer bread, tortilla wraps and freshly baked baguettes

Served with:

2 finger food items £15.95 per head with room hire £33.95

4 finger food items £18.95 per head with room hire £36.95

6 finger food items £20.95 per head with room hire £39.95



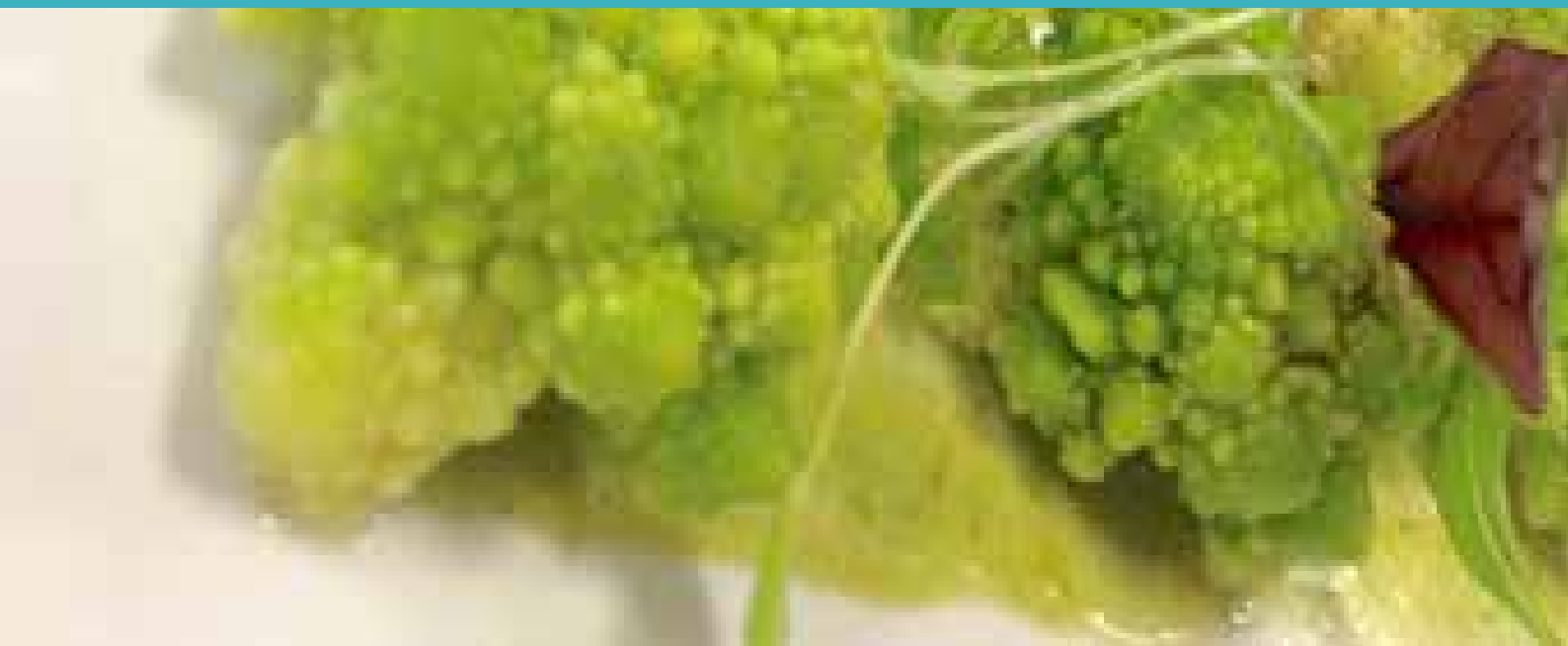


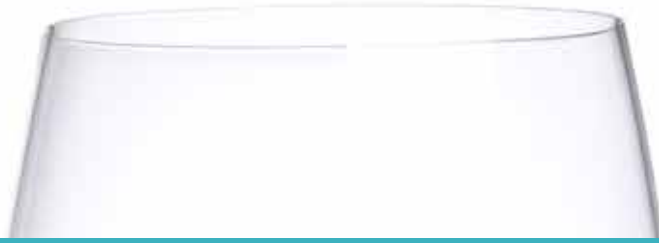
Canape Selection

Chef's Selection of Canapes

5 items	per person	£10.00
8 Items	per person	£16.00
10 items	per person	£18.00

Mini Quiche Selection (v)
Cherry Tomatoes with Cream Cheese & Spinach (v)
Curried Chicken in a Mini Poppadum
Savoury Choux Bun filled with Cream Cheese (v)
Bubble & Squeak cakes with Onion Chutney (v)
Brie & Cranberry Bruschetta (v)
Mini Pinned Vegetarian Samosa (v)
Summer Watermelon & Feta with Basil (v)
Cocktail Stilton & Black Grape (v)
Chicken, Spinach & Red Pepper Pinwheel
Asparagus & Pancetta Roll
Hoi Sin Duck with Spring Onion in a Cucumber Cup
Tuna & Black Olive in a Baby New Potato
Mini Jackets topped with Soured Cream
Savoury Smoked Salmon Scones
Minted Feta & Pomegranate Cucumber Cups
Spanish Roast Vegetable Tortilla (v)
Halloumi with a Roasted Red Pepper Farce





Wine & Beer Selection

Wine and beer is available to compliment your event

Jackalberry Sauvignon Blanc	£12.50 per bottle
Jackalberry Cabernet Sauvignon	£12.50 per bottle
Prosecco	£16.00 per bottle

Subject to a minimum purchase of 6 bottles

Beer is sold by the bottle subject to case size (usually 24 per case)

Peroni	£2.95 per bottle
Budweiser	£2.95 per bottle
Stella	£2.95 per bottle

Alternative wine and beers are available on request, subject to availability and price



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