

CONTENTS

Welcome to Deli(very)	4
Breakfast	6
Buffets	8
Light Bites	17
Snacks	17
Sandwiches & Wrap Platters	19
Sandwich Combos	21
Sweet Treats	23
Canapés	25
Hot and Cold Drinks	26
Wine and Beer	27
Further information	28

V = vegetarianVe = veganGF = gluten free

- * Vegan alternative available
- ** Gluten free alternative available



WELCOME TO deli(very)

Elevate your next meeting or event with Deli(very), the delivered catering service provided by Great Food at Leeds at the University of Leeds. Over 65% of our food is prepared with care onsite and can be delivered to your preferred location on campus. Our chefs take pride in creating an enticing range of menus, combining a passion for their craft, with creative flair, to deliver the joy of exceptional food with every order.

At Great Food at Leeds we believe that the best way to deliver delicious food, is to focus on using seasonal, local ingredients, sourced from trusted suppliers and producers wherever possible. This supports our mission to minimise the environmental impact of delivered catering. We are also proud to support Fairtrade.

Our menus are designed to suit all nature of meetings and events. Deli(very) offers a wide selection of catering options, including buffets, sharing platters and canapés – these are just some of the options to choose from. We also provide a range refreshments, including hot and cold drinks, pastries, cakes and savoury light bites. All of our deliveries are provided in compostable boxes. Crockery can be supplied on request and is subject to additional charge.

To place an order please email us with your requirements. Please note that all orders must be placed a minimum of two full working days before they are required, orders after this cannot be guaranteed.

Email: delivery@leeds.ac.uk Telephone: 0113 343 3682

Website: gfal.leeds.ac.uk/delivered-food

Address: University of Leeds, Woodhouse Lane, Leeds LS2 9JT



BREAKFAST

Wedge of honeydew melon, pink grapefruit,

orange and watermelon

Breakfast pastries Chef's selection of mini Danish pastries £2.10 (2 per portion) (V) Plain croissant (V) £2.20 Apricot filled croissant (Ve) £2.20 Plain gluten free croissant (V) (GF) £2.20 Fresh fruit Individual melon and grape pot (Ve) (GF) £2.20 Piece of whole fruit (Ve) (GF) £1.25 Breakfast fruit platter (Ve) (GF) (price shown is per person, minimum order of 5)

Breakfast bars

Super seed granola bar (Ve) (GF)	£2.20
----------------------------------	-------



£2.50



BUFFETS

Minimum order of 5 on all buffets

Buffet 1

£11.95 per head

Brie and cranberry filo parcels (V)

Curried turkey kofta with lemon and coriander dip

Bubble and squeak croquette with roasted onion mayo (Ve)

Spiced parsnip bhajis (Ve) (GF)

Vegetable and pine nut slaw (Ve) (GF)

Buffet 2

£13.95 per head

Selection of handmade sandwiches (V) ** / *

Mature cheddar cheese and pickle pin wheels (V)

Sage and onion coated chicken strips

Sun blushed tomato and rocket pizza slice (Ve)

Winter mixed leaf salad (Ve) (GF)

Quinoa bowl with spiced chickpeas (Ve) (GF)

Mini cake selection ** / *





BUFFETS

Minimum order of 5 on all buffets

Buffet 3

£16.95 per head

Selection of handmade sandwiches (V) ** / *

Luxury pigs in blanket sausage roll

Sweet potato and root vegetable slice (Ve)

Truffle mac and cheese bites (V)

Mini poppadums with curried mayo (Ve) (GF)

Winter mixed leaf salad (Ve) (GF)

Roasted beetroot and potato salad (Ve) (GF)

Tomato and olive pasta salad (Ve) (GF)

Mini sweet treats selection **/*



VEGETARIAN BUFFETS

Minimum order of 5 on all buffets

Vegetarian Buffet 1

£11.95 per head

Truffle mac and cheese bites (V)

Beetroot falafel with minted mayo (Ve) (GF)

Brie and cranberry filo parcels (V)

Hand fried root vegetable crisps (Ve) (GF)

Vegetable and pine nut slaw (Ve) (GF)

Chef's cake selection ** and sliced fresh fruit platter (Ve) (GF)

Vegetarian Buffet 2

£13.95 per head

Selection of vegetarian sandwiches (V) **/*

Brie, spinach and caramelised onion quiche (V)

Mature cheddar cheese and pickle pin wheels (V)

Winter mixed leaf salad (Ve) (GF)

Clementine and feta salad (Ve) (GF)

Quinoa bowl with spiced chickpeas (Ve) (GF)

Mini sweet treats selection ** / *





VEGAN

GLUTEN FREE

Minimum order of 5 on all buffets

Vegan Buffet

£12.95 per head

Selection of vegetarian sandwiches (Ve)

Bubble and squeak croquette with roasted onion mayo (Ve)

Spiced parsnip bhajis (Ve) (GF)

Mini poppadums with curried mayo (Ve) (GF)

Winter mixed leaf salad (Ve) (GF)

Roasted beetroot and potato salad (Ve) (GF)

Mini cake selection ** / *

Sliced fresh fruit platter (Ve) (GF)

Gluten Free Buffet

£13.95 per head

Curried turkey kofta with lemon and coriander dip

Brie, spinach and caramelised onion quiche (V) (GF)

Spiced parsnip bhajis (Ve) (GF)

Beetroot falafel with minted mayo (Ve) (GF)

Winter mixed leaf salad (Ve) (GF)

Roasted beetroot and potato salad (Ve) (GF)

Mini cake selection ** / *







LIGHT BITES

SNACKS

Great additions to any buffets. Minimum order of 5 per item.

Light Bites

£2.25 per item

Brie, spinach and caramelised onion quiche (V) (GF)

Sweet potato and root vegetable slice (Ve)

Mature cheddar cheese and pickle pin wheels (V)

Truffle mac and cheese bites (V)

Brie and cranberry filo parcels (V)

Curried turkey kofta with lemon and coriander dip

Bubble and squeak croquette with roasted onion mayo (Ve)

Luxury pigs in blanket sausage roll

Mini poppadums with curried mayo (Ve) (GF) (for 5 people)	£2.50
Hand fried root vegetable crisps (Ve) (GF) (for 5 people)	£2.50





SANDWICH & WRAP PLATTERS

Great additions to any buffets. Minimum orders apply.

Sandwich platter for 3 people Choose from meat, fish, vegetarian, vegan or gluten free	£11.50
Sandwich platter for 5 people Choose from meat, fish or vegetarian	£17.50
Platter of mini wrap bites for 5 people Choose from meat or vegetarian	£17.50



SANDWICH COMBOS

Sandwich & Cake Combo (per head)

£6.50

Sandwich

Meat, vegetarian, vegan or gluten free options available Cake or piece of fruit

Crisps

For all sandwich orders placed less than two full working days before they are required, our chefs will assemble a selection from the above.

Please let us know any dietary requirements.

Packed lunches

£5.50 each

Sandwich

Meat, vegetarian, vegan or gluten free options available

Crisps or fruit

Bottle of water 500ml or 330ml can of Pepsi Max / 7UP / Tango





SWEET TREATS

Please advise us of any special dietary requirements when you order.

Cakes

Chef's selection of mini cake bites (2 per person) ** / *	£2.20
Chef's selection of loaf cake fingers (2 per person) ** / *	£2.50
Biscuits	
Flapjack	£1.95
Nakd bar (GF)	£1.50
Mini pack of biscuits	£0.95
Caramelised biscuits x 2 (Ve)	£0.95



CANAPÉS

Minimum order of 20

3	items	£8.95	per	person
5	items	£13.95	o pe	r person

Hoisin glazed sticky chicken with cucumber ribbon

Smoked salmon roulade

with cream cheese, chive and walnut crust

Asian crab salsa tartlet with mango gel

Harissa lamb kofta bites with tzatziki dip (GF)

Courgette and pesto arancini with chilli jam (V)

Pecan and cream cheese stuffed Medjool dates (Ve) (GF)

Wild mushroom mousseline on aioli crostini (Ve)

Beetroot and goats' cheese bonbon (V)

Spiced avocado puree filled cherry tomato cups (Ve) (GF)

Gruyere and buttered leek mini quiche (V)

HOT DRINKS

COLD DRINKS

Price per person

Fairtrade coffee	£1.95
Fairtrade tea	£1.95
Herbal and fruit teas	£1.95
Fairtrade coffee and tea with biscuits	£2.95

1L carton of orange juice	£2.40
1L carton of apple juice	£2.40
500ml bottle of water (still/sparkling)	£1.10
1L bottle of water (still/sparkling)	£1.80
Glass of sparkling elderflower	£1.30
Cans of San Pellegrino (lemon, blood orange or grapefruit)	£1.30 each
Assorted cans (Pepsi Max, 7UP free, Tango Orange)	£1.30 each

WINES & BEERS

and raspberry flavours with a pepper spice finish.

White wine Inkosi Sauvignon Blanc South Africa Green fig and fresh lemon aromas that give away to an intensely flavoured fruit driven wine. Red wine Jarrah Wood Shiraz Australia This classic Australian Shiraz is packed with ripe cherry

Sparkling wine Portaceli Cava Brut £22.95 Spain Fresh, fruity, creamy and, at the same time light but with body due to the contact with the lees. Fine texture and very pleasant with notes of almonds and nuts. Bottled drinks Selection of alcoholic and non-alcoholic bottled drinks available on request.

FURTHER INFORMATION

Please make us aware of any special dietary requirements at the time of ordering or at least two full working days ahead of your booked delivery.

Delivery charges apply on all orders (£3.25 per delivery).

Great Food at Leeds fully complies with the new Food Information for Consumers Regulation.

For more information visit **gfal.leeds.ac.uk/delivered-food**

All products are subject to availability. We reserve the right to substitute similar ingredients or items.

Email: delivery@leeds.ac.uk Telephone: 0113 343 3682

Website: gfal.leeds.ac.uk/delivered-food

Address: University of Leeds, Woodhouse Lane, Leeds LS2 9JT



