

CONTENTS

Breakfast	6
Buffets	8 - 14
Afternoon Tea	16
Light Bites & Salads	18
Extras	19
Sandwich Platters	21
Sandwich Combos	23
Sweet Treats	25
Canapés	27
Pizza Menu	28
Hot & Cold Drinks	29
Wines & Beers	30
Further information	31

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. Over 80% 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 also support sustainable and responsibly sourced products.

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

Breakfast pastries

Chef's selection of mini Danish pastries (2 per portion) (V)	£2.65
Plain croissant (V)	£2.30
Plain gluten free croissant (V) (GF)	£2.30
Fruit filled croissant (Ve)	£2.30
Fresh fruit	
Individual melon and grape pot (Ve) (GF)	£2.95
Piece of whole fruit (Ve) (GF)	£1.00
Breakfast fruit platter (Ve) (GF) Wedge of honeydew melon, pink grapefruit, orange and watermelon (price shown is per person, minimum order of 5)	£2.95

Breakfast bars

Super seed granola bar (Ve) (GF) £2.50





BUFFETS

Minimum order of 5 on all buffets.

Buffet 1

£13.95 per person

Beetroot, butternut squash and courgette quiche (V)

Crumb coated vegetable bites (V)

Roast tomato and basil pizza roll (V)

Summer house salad with balsamic dressing (Ve) (GF)

Chef's choice of cake ** / *

Sliced fresh fruit platter (Ve) (GF)

Buffet 2

£15.95 per person

Selection of handmade sandwiches ** / *

Meat, fish, halal, vegetarian, vegan or gluten free options available

Prosciutto, mozzarella and melon skewer with honey drizzle (GF)

Nacho crumbed chicken pieces with garlic and herb dip (GF)

Bang Bang cauliflower pieces (Ve)

Crispy leaf salad with Caesar dressing (V) (GF)

Crunchy summer vegetable salad (Ve) (GF)

Chef's choice of cake ** / *





BUFFETS

Minimum order of 5 on all buffets.

Buffet 3

£18.50 per person

Selection of handmade sandwiches ** / *

Meat, fish, halal, vegetarian, vegan or gluten free options available

Cajun spiced lime and coconut salmon pieces (GF)

Mozzarella, cherry tomato and basil kebab (V) (GF)

Crispy coated chicken strips with BBQ dip

Mini curried vegetable pasty (Ve)

Mixed summer leaf salad with garlic and herb croutons served with a balsamic dressing (Ve)

Egg and new potato salad (V) (GF)

Crunchy summer vegetable salad (Ve) (GF)

Chef's choice of cake ** / *



VEGETARIAN BUFFETS

Minimum order of 5 on all buffets.

Vegetarian Buffet 1

£13.95 per person

Mini cheddar cheese scone with tomato chutney (V)

Goats' cheese and spinach frittata (V) (GF)

Cauliflower and sweet potato pakora (Ve)

Crispy leaf salad with Caesar dressing (V) (GF)

Chef's choice of cake (V) ** / *

Sliced fresh fruit platter (Ve) (GF)

Vegetarian Buffet 2

£15.95 per person

Selection of vegetarian sandwiches (V) **/*

Beetroot, butternut squash and courgette quiche (V)

Mozzarella, cherry tomato and basil kebab (V) (GF)

Green vegetable bhaji (Ve) (GF)

Crispy leaf salad with Caesar dressing (V) (GF)

Egg and new potato salad (V) (GF)

Chef's choice of cake (V) ** / *





VEGAN

GLUTEN FREE

Minimum order of 5 on all buffets.

Vegan Buffet

£14.50 per person

Selection of handmade plant-based sandwiches (Ve) **

Indian vegetable fritters (Ve) (GF)

Tomato and pepper bruschetta (Ve)

Bang Bang cauliflower pieces (Ve) (GF)

Summer house salad with balsamic dressing (Ve) (GF)

Mediterranean vegetable potato salad (Ve) (GF)

Chef's choice of plant-based cake (Ve) **

Sliced fresh fruit platter (Ve) (GF)

Gluten Free Buffet

£15.95 per person

Selection of handmade gluten free sandwiches (GF) *

Lemon and coriander poached chicken breast slices (GF)

Goats' cheese and spinach frittata (V) (GF)

Green vegetable bhaji (Ve) (GF)

Summer house salad with balsamic dressing (Ve) (GF)

Crunchy summer vegetable salad (Ve) (GF)

Chef's choice of gluten free cake (GF) *





AFTERNOON TEA

Minimum order of 5 portions. Served with tea and coffee.

Afternoon Tea

£16.50 per person.

Selection of vegetarian finger sandwiches (V) ** / *
Meat, fish, halal, vegetarian, vegan or gluten free options available

Mozzarella, cherry tomato and basil kebab (V) (GF)

Mini scone with jam, butter and clotted cream (V)

Lemon and raspberry posset pot (V) (GF)

Chocolate dipped strawberries (Ve) (GF)



LIGHT BITES & SALADS

£2.50 per item. Great additions to any buffets. Minimum order of 5 per item.

Light Bites

Mini cheddar cheese scone with tomato chutney (V)

Goats' cheese and spinach frittata (V) (GF)

Indian vegetable fritters (Ve) (GF)

Tomato and pepper bruschetta (Ve)

Cajun spiced lime and coconut salmon pieces (GF)

Mozzarella, cherry tomato and basil kebab (V) (GF)

Crispy coated chicken strips with BBQ dip

Mini curried vegetable pasty (Ve)

Beetroot, butternut squash and courgette quiche (V)

Crumb coated vegetable bites (Ve)

Roast tomato and basil pizza roll (V)

Prosciutto, mozzarella and melon skewer with honey drizzle (GF)

Spiced nacho crumbed chicken pieces with garlic and herb dip (GF)

Bang Bang cauliflower pieces (Ve) (GF)

with garile and herb dip (di)

Lemon and coriander poached chicken breast slices (GF)

Salads

Crispy leaf salad with Caesar dressing (V) (GF)

Summer house salad with balsamic dressing (Ve) (GF)

Crunchy summer vegetable salad (Ve) (GF)

Egg and new potato salad (V) (GF)

Mixed summer leaf salad with garlic and herb croutons served with a balsamic dressing (Ve)



EXTRAS

£2.50 per item. Serving for 5 people.

Nibbles

Prawn crackers with sweet chilli dip (GF)

Tortilla chips with guacamole dip (Ve) (GF)

Root vegetable crisps (Ve) (GF)



SANDWICH PLATTERS

Great additions to any buffets. Minimum orders apply.

Sandwich platter for 3 people	£14.50
Gluten free sandwich platter for 3 people	£16.50
Sandwich platter for 5 people	£21.50
Gluten free sandwich platter for 5 people	£24.95

Meat, fish, halal, vegetarian and vegan options available on all sandwich platters.



SANDWICH COMBOS

Sandwich & Cake Combo

£7.95 each

Sandwich

Meat, halal, vegetarian, vegan or gluten free options available Cake or a piece of fruit ** / *

Crisps (Ve) (GF)

Chef's Choice Packed Lunch Bag

£5.95 each

Sandwich

Meat, halal, vegetarian, vegan or gluten free options available Crisps or piece of fruit ** / *

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

Please note that sandwich orders placed **less than two full working days** before they are required cannot always be fulfilled. Where we can fulfill orders, our chefs will assemble a selection from the above. Please let us know any dietary requirements.





SWEET TREATS

Please let us know any dietary requirements.

Cakes	
Chef's selection of cake bites (2 per person) ** / *	£2.45
Doughnuts (V)	
Chef's selection of filled doughnuts (2 per person) Jam, custard and chocolate filled doughnuts	£1.95
Cookies (V)	
Chef's selection of freshly baked cookies (2 per person) White chocolate chunk, milk chocolate chunk and double chocolate cookies	£1.95

Scones (V)	
Scone with butter, strawberry jam and clotted cream	£3.80
Scone with butter, strawberry jam and clotted cream, served with tea or coffee	£4.95
Biscuits	
Flapjack	£2.10
Mini pack of biscuits	£1.05
Nairn's oat bars (V) (GF) *	£1.05





CANAPÉS

Minimum order of 20.

£12.50 per person (3 items) / £17.50 per person (5 items)

Pesto and whipped feta mini tarts (Ve)

Homemade falafel and pea hummus (Ve) (GF)

Rosemary, sea salt and grilled courgette bites (V)

Goats' cheese bites with sundried tomato and chive (V) (GF)

Smoked salmon mousse on steamed new potato and salmon roe (GF)

Prawn and avocado blinis

Smoked trout on rye croûte

Ham hock terrine en croûte with piccalilli

PIZZA MENU

12" pizzas served as 8 slices. The minimum order is five items, with an additional delivery charge.

Margherita pizza (V) (GF) Traditional thin and crispy tomato base with cheese	£11.95
Stuffed crust four cheese (V) Tomato sauce stuffed crust pizza base topped with tomato sauce, mozzarella, mature cheddar, Monterey Jack and Emmental cheese	£11.95
Stuffed crust pepperoni Tomato sauce stuffed crust pizza base topped with tomato sauce, mozzarella, and slices of pork and beef pepperoni	£11.95
Stuffed crust chicken and bacon Tomato sauce stuffed crust pizza base topped with tomato sauce, a blend of mozzarella and mature cheddar cheese, roast chicken and streaky bacon	£11.95

Stuffed crust Memphis BBQ pulled pork BBQ sauce stuffed crust pizza base topped with mozzarella, seasoned pulled pork, sweet corn and fried onions	£13.95
Stuffed crust sticky BBQ jackfruit (Ve) 9" 6 slices Tomato sauce stuffed crust pizza base topped with BBQ sauce, dairy free mozzarella alternative, BBQ seasoned jackfruit, red and green peppers and red onion	£9.95
Garlic tear and share dough balls (V) Baked pizza dough filled with three cheese, sour cream and garlic, topped with herbs and Pecorino cheese	£8.95

HOT DRINKS

COLD DRINKS

Price per person.

Coffee (Rainforest Alliance certified)	£2.45
Tea	£2.45
Herbal and fruit teas	£2.45
Coffee and tea with biscuits	£3.25

1L carton of orange juice	£2.65
1L carton of apple juice	£2.65
500ml bottle of water (still/sparkling)	£1.30
750ml Thirsty Planet glass bottle of water (still/sparkling) Thirsty Planet guarantees a donation to Pump Aid with every bottle sold.	£2.75
Assorted cans (Pepsi Max, 7UP free, Tango Orange)	£1.40 each
Glass of sparkling elderflower	£1.45 each
Cans of San Pellegrino (lemon, blood orange or grapefruit)	£1.50 each



WINES & BEERS

Prices are per bottle

White wine

House white wine £17.95 Sauvignon Blanc – South Africa Green fig and fresh lemon aromas that give away to an intensely flavoured fruit driven wine.

Red wine

House red wine £17.95

Shiraz – Australia

This classic Australian Shiraz is packed with ripe cherry and raspberry flavours with a pepper spice finish.

Sparkling wine

House sparkling wine £29.95
Prosecco – Italy
The delicious aromas of apple and pear melt into a smooth and fresh wine on the palate.

Bottle drinks

Price per bottle.

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Peroni (330ml)	£4.75
Birra Morreti (330ml)	£4.75
Peroni 0.0% (330ml)	£3.75

Locally brewed Kirkstall beers are available upon request, please ask for details. Minimum order restrictions apply to Kirkstall beers, availability will depend on local supply.



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 (£5 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**

To see our full terms and conditions, please visit gfal.leeds.ac.uk/terms-conditions-of-booking

All products are subject to availability.

We reserve the right to substitute similar ingredients or items.

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