



**QUEEN'S
UNIVERSITY
BELFAST**

**CAMPUS
FOOD AND
DRINK**

Finger Food Menu

Finger buffet option A - Any 3 items and a half round of sandwiches per person
£9.50

Finger buffet option B - Any 4 items and a half round of sandwiches per person
£11.00

Please note the following minimum numbers:
Monday - Friday 0800 - 1500: Minimum of 10 guests
Monday – Friday 1500 onwards & weekends: Minimum of 50 guests

We appreciate your understanding and cooperation. For more information or to book your event, please contact us directly at hospitality@qub.ac.uk

External orders will be subject to VAT at 20%

July 2024



Meat

Honey & mustard pork cocktail
sausages

Potato bread, Ballymaloe relish,
Clonakilty black pudding & quail egg
skewers

Mini crispy chicken & rainbow slaw
burgers

Mini ham & cheese jambon

Cocktail sausage rolls

Mini hotdogs, American mustard

Mini beef burgers with Dubliner
cheddar cheese & tomato relish

Salt & chilli chicken bites

BBQ chicken wings

Mini vol-au-vent with ginger garlic
chilli beef

Southern fried chicken goujons,
Cajun dip

Mini vol-au-vent with chicken tikka
filling

Thai chicken yakitori skewers

Mini vol-au-vent with curried chicken
filling

Seafood

Smoked salmon, pickled cucumber on
stout wheaten bread

Cod goujons, lemon & saffron mayo

Plaice goujons, tartar dip


Baked mini potato filled with salmon
cream cheese & chive

Tempura prawns, chilli dip

Salt & pepper squid chunks, chilli mayo

Pacific lemongrass & chilli prawns

Mini salmon quiche





Vegetarian

- | | |
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| Roast sweet potato & thyme wedges,
chive and crème fraîche dip | Breaded jalapeno cheese peppers |
| Mini Mediterranean vegetable pizzas | Piri-Piri cauliflower bites |
| Mini vegetarian quiche selection | Mini vegetable samosas |
| Baked mini potatoes filled with sun-
ripe vegetable tartar, topped with
Dubliner cheddar cheese | Peppalicious peppers stuffed with
cheese |
| Mini vol-au-vent with mixed vegetable
filling and Applewood cheese | Mini Thai vegetable spring rolls |
| | Mozzarella grissini sticks, chilli dip |
| | Onion bhajis with raita |

Vegan

- | | |
|---|---|
| Roast sweet potato & thyme wedges,
plum dip | Beetroot falafel, chutney & sundried
tomato skewer |
| Vegetable & spinach pakora | Nori seaweed sushi, mango & beetroot
centre, wasabi dressing |
| Roast cherry tomato, olive & teardrop
pepper skewers | Mini Indian selection |
| Avocado chilli fries | Taco spiced roast mini corn on the cob |
| Vegan sausage rolls | Vegetable samosas |





Gluten free

Warm basil tofu, roast courgette & tomato skewers	Roast cherry tomato, olive & teardrop pepper skewer
Melon & Parma ham skewers	Smoked salmon, salsa verdi on gluten free toast
Baked mini potatoes filled with sunripe vegetable tartar & gluten free Applewood cheese	Nori seaweed sushi, mango & beetroot centre, wasabi dressing
Taco spiced roast mini corn on the cob	Gluten free pastry case filled with plum & apple chutney, roast beetroot
Roast sweet potato & thyme wedges, chive crème fraîche dip	Smoked chicken, plum chutney on gluten free toast & poached pear
Beetroot falafel, chutney & semi sundried skewers	Gluten free pastry case with roast mixed vegetables, roast beetroot & teardrop pepper

Halal

Nori seaweed sushi, mango & beetroot centre, wasabi dressing	Vegetable samosas
Plaice goujons, tartar dip	Roast sweet potato & thyme wedges, plum dip
Smoked salmon & pickled cucumber blinis	Sweet potato falafel, chutney & semi sundried tomato skewers
Breaded cod bites, lemon & saffron mayo	Vegetable cup filling with fig chutney, roast beetroot and teardrop pepper
Halal BBQ chicken wings	Taco spiced roast mini corn on the cob
Halal chicken goujons, chilli dip	Vegetable & spinach pakora
Baked mini potatoes filled with sun ripe vegetable tartar	Vegetable cup filled with plum & apple chutney, roast beetroot

