Welcome to Served to You, the stand catering hospitality service operated by Amadeus here at The NEC. We can help to make the most out of your stand by offering daily hospitality, on stand drinks receptions or even on stand coffee machines to keep you going throughout the day. We also offer specialised catering services for on stand events such as:

- Networking reception
- Product launch
- Press briefing

In order to ensure that I can offer the most efficient planning service possible, please note the following:

- Prices include glassware, crockery, disposables, a dressed buffet/service point and any other items such as napkins and condiments are supplied within the menu item price.  
  Prices are exclusive of VAT
- Menu prices include service staff for a maximum 2 hour period. Any service required in addition to this time is chargeable
- All menus are based on a minimum order of 20 covers
- Final minimum numbers for catering orders are required 10 working days in advance
- All drinks from this package are charged on consumption
- 28 days’ notice is required for bespoke requests, for which there may be a surcharge
One of our objectives is to ensure the highest standards of food safety are achieved. That’s why we have our own in-house food safety team, who are always available to help and offer support.

Where possible, we aim to avoid products containing genetically modified soya, maize, flavourings and additives. However, some food may still contain such ingredients. Please inform us if you have any particular requirements. Some of the menu items may contain nuts, seeds, gluten and other allergens. There may be a risk that traces of these could be in any other dish or food served within the venue.

The English cheeses and mozzarella featured in our menu pack are suitable for vegetarian guests but not vegans. Please contact us if you have a requirement for vegan cheese.

We understand the dangers to those with severe allergies, please contact your Catering Account Manager if you have any special dietary requests such as allergies, gluten free meals or halal requirements within 5 working days of your event.
SAVOURY BITES

SAVOURY BITES – £4.25 PER PERSON
Honey and grain mustard chipolatas
Gouda cheese ovals
Vegetable bites with spicy tomato hummus
All butter cheese straws
Salted mini pretzels
Wasabi peanuts, cashews and smoked almonds
Mango, coriander and mint yoghurt

PREMIUM SAVOURY BITES – £5.25 PER PERSON
Thai chicken satay skewers
Tempura seaweed
Risotto chilli crackers
Focaccia and Parmesan crostini
Antipasti of olives, bocconcini and marinated tomatoes
Salsa mini baguettes
Sweet chilli dipping sauce

Please note:
• A minimum of 20 covers, and subject to seasonal variations
• All menus include waiting staff for a maximum 2 hour period
• Any service required in addition to this time is chargeable @ £17.50 per hour
• Possible surcharge for bespoke requests
CANAPÉS

Ideal as an accompaniment to drinks receptions, networking sessions and product launches

BREAKFAST / BRUNCH CANAPÉS – £8.95 per person
- Smoked salmon, cream cheese on toasted bagel
- Cherry tomato and smoked bacon tartlet
- Mini ham and Gruyère cheese croissants
- Skewered fruits with honey, mint and sesame dressing
- Mini blueberry and chocolate muffins

STANDARD CANAPÉS – £10.55 per person
- Pancetta leek and chive tartlet
- Panko salmon with watercress mayonnaise dip
- Wild mushrooms with cream and tarragon on brioche (v)
- Mini lamb kofta, coriander and mint yoghurt
- Skewered chicken, smoked paprika and honey
- Crab and cod potato cakes
- Chilli and herb marinated bocconcini sun blush tomatoes (v)

PREMIUM CANAPÉS – £13.95 per person
- Parma ham with apricot and ginger chutney on wafer biscuit
- Skewered tiger prawns with garlic, lime and coriander
- Quail egg with asparagus mayonnaise and cress (v)
- Beef bresola with mustard mayonnaise and watercress
- Szechuan pepper roasted duck with sweet chilli
- Deep fried risotto cakes, rocket and parsley (v)
- Tandoori marinated chicken with cucumber and mint sauce
- Smoked trout and asparagus tartlet with dill mayonnaise

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FINGER BUFFET

Ideal as an accompaniment to drinks receptions, networking sessions and product launches

STANDARD –
£15.75 PER PERSON

Platter of premium mixed sandwiches
Spiced lamb kofta with mint tzatziki
Baby mozzarella, cherry tomato and pepper skewer with fresh basil (v)
Smoked salmon and crab parcel with lemon and dill mayonnaise
Pork, apple and leek chipolatas, red onion marmalade
Asparagus, wild mushroom and tarragon tartlet (v)
Panko and sesame salmon fingers with roasted peppers and wasabi mayonnaise

PREMIUM –
£18.75 PER PERSON

Platter of premium mixed sandwiches
Filo prawns with sweet chilli dipping sauce
Shropshire blue cheese savoury scones with onion chutney (v)
Marinated jalapeno peppers filled with cream cheese and rocket
Black sesame panko crumb chicken with rocket mayonnaise
Teriyaki salmon kebabs with green peppers
Halloumi and vegetable skewers with thyme (v)
Prawn cocktail on gem leaf with brandy and tomato sauce
Smoked ham and Taleggio cheese tartlets

FANCY A DESSERT?

You can substitute any item (except sandwich platters) for one of the following mini dessert options at no additional cost, or add a dessert item for £1.95 per person:
Baked cheesecake with orange syrup
Tiramisu choux buns with white chocolate
Strawberry and Charentais melon skewers balsamic and basil syrup

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Fork Buffet

Ideal as more substantial lunchtime, hospitality solution in between conference sessions

**STANDARD – £17.95 PER PERSON**

- Chicken strips with roast tomato and tarragon sauce
- Stir fried beef and vegetables in plum and ginger sauce
- Paneer cheese and sweet potato curry with coriander and coconut shaving (v)

**~ ACCOMPANIMENTS**

- Buttered carrots, leeks, snow peas, parsley
- Braised long grain rice with olive oil and mixed herbs
- Roasted baby new potatoes, rosemary, olive oil, Halen Môn salt

**~ DESSERTS**

- Individual chocolate and raspberry tart with vanilla cream
- Fresh fruit salad with elderflower syrup and thick cream

**PREMIUM – £19.95 PER PERSON**

- Strips of lamb with smoked paprika sauce and roast peppers with gnocchi
- Braised pork in Somerset cider, roasted apples, chestnut mushroom
- Pumpkin sage and pasta bake spinach and Dolcelatte cheese (v)

**~ ACCOMPANIMENTS**

- Pasta shells with olive oil, roasted fennel and sweet potato (v)
- Steamed new potatoes with tarragon and lemon oil
- Courgettes and peppers with steamed green beans

**~ DESSERTS**

- Coffee tiramisu with biscotti
- Orange bread and butter pudding with sauce Anglaise

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BOWL DELICACIES

Ideal for impressing your guests across a range of tastes; delicately presented and a great talking point.

£19.50 PER PERSON – PLEASE CHOOSE 2 MAIN COURSES AND 1 DESSERT

Cold main courses

- Lemon and thyme chicken with Caesar salad
- Bocconcini with marinated tomato, rocket and basil salad
- Prawn cocktail on gem lettuce with whiskey and tabasco mayonnaise
- Orzo pasta salad with baby spinach, topped with flaked almonds and spring onion (v)

Hot main courses

- Lamb in a smoked paprika sauce with gnocchi and roasted peppers
- Lemon and garlic marinated chicken tikka masala with rice and poppadums
- Pork apple and leek chipolatas with champ potato and onion marmalade
- Risotto of pea and mint, thyme roasted butternut squash, rocket and basil pesto (v)
- Onion bhaji, vegetable samosa, onion pakora with masala raita (v)

Cold desserts

- Eton mess with strawberries, raspberries meringue and strawberry coulis
- Tiramisu choux buns with white chocolate
- Fresh fruit salad with elderflower syrup and vanilla cream
- Chocolate mousse with pistachio crunch and chocolate sauce

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### HOT & COLD DRINKS

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Freshly brewed tea and coffee (cup)</td>
<td>£2.20</td>
</tr>
<tr>
<td>Freshly brewed tea and coffee (flask)</td>
<td>£13.20</td>
</tr>
<tr>
<td>A selection of fruit and herbal infusions and decaffeinated coffee</td>
<td>£2.20</td>
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<tr>
<td>Still and sparkling water (750ml)</td>
<td>£3.75</td>
</tr>
<tr>
<td>Still and sparkling water (500ml)</td>
<td>£1.65</td>
</tr>
<tr>
<td>Assorted fruit juices (1litre)</td>
<td>£4.95</td>
</tr>
<tr>
<td>Innocent fruit smoothies</td>
<td>£2.58</td>
</tr>
<tr>
<td>Naked Smoothies</td>
<td>£2.83</td>
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### FROM THE BAR

#### Beer & Cider

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Heineken (330ml) 5.0%abv</td>
<td>£3.58</td>
</tr>
<tr>
<td>Birra Moretti (330ml) 4.6%abv</td>
<td>£3.83</td>
</tr>
<tr>
<td>Sol (330ml) 4.5%abv</td>
<td>£3.58</td>
</tr>
<tr>
<td>Guinness can (440ml) 4.1%abv</td>
<td>£3.83</td>
</tr>
<tr>
<td>Bulmers Original Cider (568ml) 4.5%abv</td>
<td>£4.13</td>
</tr>
<tr>
<td>Bulmers Red Berries &amp; Lime (568ml) 4.0%abv</td>
<td>£4.13</td>
</tr>
<tr>
<td>Peaky Blinder Pale Ale (500ml) 4.3%abv</td>
<td>£3.96</td>
</tr>
<tr>
<td>Peaky Blinder Black IPA (500ml) 4.4%abv</td>
<td>£3.96</td>
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</tbody>
</table>

#### Wine

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Pink Lama Merlot (750ml) 12%abv</td>
<td>£15.42</td>
</tr>
<tr>
<td>Pink Lama Sauvignon Blanc (750ml) 12%abv</td>
<td>£15.42</td>
</tr>
<tr>
<td>Pink Lama Rosé (750ml) 13%abv</td>
<td>£15.42</td>
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</tbody>
</table>

### Fizz

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Terra Serena Prosecco (750ml) 11%abv</td>
<td>£22.71</td>
</tr>
<tr>
<td>Laurent Perrier La Cuvée Brut (750ml) 12%abv</td>
<td>£47.50</td>
</tr>
</tbody>
</table>

A full wine list and drinks packages are available on request.

**Hospitality staff £17.50 per hour**

Please note there is a minimum labour charge of £70 (4 hours) and £17.50 per hour thereafter for any additional waiting staff requirements.
ADDITIONAL FOOD SELECTION

BISCUITS, PASTRIES, BREAKFAST ROLLS AND SUNDRIES

- Traditional assorted biscuits: £1.00
- American style baked cookies: £2.08
- Assorted large Danish pastries: £2.08
- Large blueberry or chocolate muffins: £2.08
- Cocktail Danish pastries and mini muffins: £2.50
- Grilled bacon or sausage muffin: £3.25
- Egg muffin: £3.25
- Grilled Bacon and tomato ciabatta: £4.25
- Gloucester sausage with apple chutney ciabatta: £4.25
- Chestnut mushroom and brie ciabatta: £4.25

FRUIT SELECTION

- Seasonal fresh fruit bowl (10 pieces of fruit): £7.10
- Sliced seasonal fresh fruit platter (x10 portion): £13.80

AFTERNOON TEA SELECTION

- Homemade fruit scones with jam and clotted cream: £3.29 each
- Selection of wrapped cakes: £1.92 each
- Selection of afternoon cakes: £2.95 per person (Served as a platter of mini afternoon treats)
  - Homemade open scones with jam and clotted cream
  - Lemon drizzle
  - Chocolate brownie
  - Butter flapjacks
  - Caramel shortbread

SAVOURY SELECTION

- Premium sandwich platter (mixed): £37.50
- Premium sandwich platter (vegetarian): £37.50
- Deli sandwich platter - mixed: £46.70
- Deli sandwich platter - vegetarian

SAVOURY BUFFET SELECTION

- Platters available priced from £19.50 (10 portions)
- Ask your Key Account Manager for further menu details
- Menu example: Chicken skewers with sweet chilli dressing

SALAD BOWL SELECTION

- Fresh deli salads available priced from £22.50 (10 portions)
- Ask your Key Account Manager for further menu details
- Menu example: Mixed salad leaves with cucumber, peppers, tomatoes and house dressing

AMERICAN STYLE DONUT PLATTERS

- Order each flavour by the dozen
- Minimum order 3 x dozen
- Classic: £17.50 per dozen
  - Glazed ring
  - Milk chocolate covered ring
  - Raspberry jam filled
- Premium: £25.00 per dozen
  - Boston crème filled
  - S’mores filled
  - Lemon meringue pie
  - Pineapple & coconut