



COUNTRY CITY

CATERING



DDR Catering Packages

DDR Catering Package tier 1

To include:

- Breakfast
- Lunch
- Unlimited Tea & Coffee
- Water & Juice

DDR Catering Package tier 2

To include:

- Breakfast
- Mid – Morning Snack or

Afternoon Snack

- Lunch
- Unlimited Tea & Coffee
- Water & Juice

DDR Catering Package tier 3

To include:

- Breakfast
- Mid – Morning Snack
- Lunch
- Afternoon Snack
- Unlimited Tea & Coffee
- Water Juice

We cater for all dietary requirements please enquire

Please enquire about alternative catering options

Breakfast -

- **Epic Fruit Salad**

Selection of sliced exotic fruit with desiccated coconut

- **Yogurt & Granola Pots**

Honey Greek yogurt with seasonal fruit compote & sour cherry granola

- **Selection of Luxury Pastries**

To include one mini pain au chocolate, croissants & fruit Danish





Mid – Morning Break

- **Individually bottled selection of fruit smoothies made in-house:**

The Green Smoothie

The Purple Smoothie

The Orange Smoothie

The White Smoothie

- **Homemade Biscuits & Cookies to include the following:**

Pecan, Oatmeal & Cranberry Cookie

White Chocolate & Hazelnut Cookies

Chocolate Chip Cookie



Lunch

Please choose 1 of the following options:

Sandwich Option

Sandwich or Wrap Platter & 2 salads

Or

Buffet Option

Please choose the same menu for everyone

Up to 3 Mains (1 to be vegetarian/vegan), 2 Sides, 4 Salads

Followed by

Dessert

Please choose from the menu below



Sandwich Lunches

Freshly Made Sandwiches

Posh Cheddar V

Cheddar, sundried tomatoes, chutney & mustard cress

Line Caught Tuna

Tuna with horseradish mayonaise, capers & sliced cucumber

Chicken & Bacon

Grilled chicken, crispy bacon ,mustard mayo & Iceburg

Roast Beef & Mustard

Roast beef with mustard & watercress

Hummus & Red Pepper

Hummus, grilled red pepper & rocket

Ham & Pickles

Sliced ham with pickles & coleslaw

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Selection of wraps

Mixed beans, avocado & pickled red cabbage (*vegan*)

Grilled lemon chicken, paprika mayonaise & baby gem

Roast beef, wasabi mayonaise, watercress, & caramelised red onion

Smoked mackerel pate, radish, beetroot & pickled chilli

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Lunch Hot Mains

Roasted Salt Marsh Lamb Shoulder

Slow braised salt marsh lamb shoulder served with salsa verde

Soy & Sesame Seatrout

Roast salmon with a soy & sesame glaze

Roast Cod Provençale

Roasted cod served with Provençale tomato & gremolata

Traditional Mixed Seafood Paella *(vegan version available)*

Paella rice the onions, peas, chicken thigh & mixed seafood

Smoked & Roasted Chicken Platter

Roasted whole smoked chicken

Lamb Meatballs

Lamb meat balls an feta, mint & tomato tray bake

Butter Chicken Curry

Our in house made butter chicken curry (mild)

Katsu Chicken – (vegan alternative available)

Breaded chicken breast with a katsu sauce with & bean sprouts

Pumpkin & Sage Risotto (vegan)

Delicia pumpkin purree based risotto with fresh sage

Halloumi & Mediterranean Veg Tray Bake (v)

Grilled Halloumi with roasted courgette, peppers & aubergine

Stuffed Sweet Pepper (V)

Roasted sweet peppers stuffed with smoked mozzarella, tomato & basil v

Roasted Cauliflower Steak (vegan)

Roasted cauliflower steak serve with a truffle pesto



Lunch Cold Mains

Selection Of Cured Meats

Chorizo, Lomo, Fennel Salami & Bresaola with house pickles

Gravadlax

Mulled wine cured salmon topped with mustard & dill served with capers & shallots

Chicken & Ham Terrine

Chicken & ham hock terrine wrapped in Parma ham

Sesame Roast Beef

Sliced roast beef dressed in sesame & black garlic on a bed of green beans

Smoked Mackerel Escabeche

Marinated smoked mackerel fillets dressed with basil, chilli & sourdough croutes

Honey Roasted Gammon

Honey glazed Tamworth Ham

Quiche (V)

Goats Cheese & caramelised red onion

Falafel (Vegan)

Chickpea & mixed bean falafel



Sides

Toasted Couscous

Grilled sweet potato with smoked garlic & herby jewelled tabbouleh

Classic Potato Salad

Jacket Potato *(hot)*

Champ Potato *(hot)*

Pilaf Rice *(hot)*

Braised Puy Lentils *(hot)*

Fregola salad with pomegranate, chilli, coriander & lime

Broccoli, pesto & pine nut pasta salad

Roasted pepper, chorizo & orzo salad

White quinoa, grapefruit & golden beetroot

The image shows two white ceramic bowls filled with fresh, colorful salads. The bowl in the foreground is in sharp focus, showing a mix of green leafy vegetables, sliced white radishes, and other fresh ingredients. The bowl in the background is slightly out of focus, showing a different salad with more varied colors including red and yellow. Both bowls are placed on a rustic wooden surface. The background is a white brick wall.

Salads

Nutbourne tomato salad with black olive, basil & chilli

Cajun Coleslaw

Earthy beetroot, spinach, chickpea & cottage cheese

Crunchy green salad

Broccoli, anchovies dressing & smoked almond pesto

Asian green salad

Poached quince with crispy kale & toasted pine nuts

Beetroot, Carrot & Raisins

Edame & sourdough with a berry vinaigrette



Salads

Watercress, shallot & house dressing

Classic Caesar salad

Sunshine salad of mango, carrot, cucumber, chicory and tomato

Chicory, Pink Grapefruit & Sauce Vierge

Waldorf Salad

Jeweled Roasted Pumpkin & pistachio

Warm roasted root veg salad with smoked almond pesto



Desserts - Cold

Seasonal Eton Mess

Seasonal fruit jelly, compote & fresh fruit with meringue & Chantilly cream served in individual glasses

Lemon Meringue

Sweet pastry, lemon curd & baked meringue

Rocky Road Brownie

Brownie with rolo, marshmallow, sugared hazelnuts & salted caramel sauce

Citrus Fruit Salad

Citrus segments with orange blossom honey yogurt

Cheesecake

Vanilla & clementine cheese cake with a biscuit base & berry compot

Salted Caramel Eclairs

Choux buns filled with salted caramel crème patisserie and topped with milk chocolate

Passion Fruit Meringue Pie (Vegan)

Sweet pastry base with a creamy coconut & passionfruit cream topped with aquafaba meringue

Fruit Sorbet & Candy Floss (Vegan)

Cut exotic fruit, berry sorbet & candy floss

Afternoon Break

- **Loaf cakes** *Please choose cake flavours*

Lemon Drizzle & Blue Poppy Seed

Banana Honey & Pecan Glaze

Blueberry Crumble

Carrot, Walnut & Cream Cheese

Orange Polenta & Basil

Marbled Loaf Cake

- **Selection of Freshly Cut Crudités**

Served with hummus & tzatziki



Contact Details



Country City Catering is 100% committed to recycling!

Please feel free to contact us with any questions you may have regarding your event.
We look forward to hearing from you.

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