



COUNTRY CITY

CATERING



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Allergens

- The menus show **allergens** included in the dishes, these will also be listed on the printed labels that will come on the outside of the packaging on the food when it is delivered
- Please make us aware of any allergies and we will make sure there is a meal provided suitable for that individual. However, everything is prepared in a kitchen where all allergens are present.
- We hold records of all ingredients included in all dishes, please ask to see a copy
- All our meat is not suitable for halal however, we can source halal meat so please request if necessary for an individual in your group

Small Print to include: Minimum Order, Order Notice & Delivery Charges

- We require 48 hours notice for new orders and changes to current orders. However, small changes or additions to orders can be considered with 24 hours notice
 - Delivery costs £30 *plus vat*
 - Total minimum order value of £200 *plus delivery & vat.*
- Our drop off catering menus are available for delivery between 7am -7pm Monday – Friday. If you require delivery out of these hours/ days still enquire as it may be possible.
- We require payment in advance for new customers and can work to 30 days payment terms for returning customers
- All lunches can be individually boxed or packaged on platters for sharing – please specify when ordering.

Please note that all cold food is zero vat rated and all hot food is 20% vat rated.

We can consider on occasions bespoke requests - please enquire.

We have competitive discounts available for subscription orders - please enquire.

As well as varied & tailored meal plans

Poke Bowls



Minimum Item order of 5 applies

Chili Tuna

Sushi grade tuna, siracha & soya mayonnaise, sushi rice, pickled chili, avocado, cucumber & sesame

Allergens: fish, egg, soya, mustard, sesame

Citrus Salmon

Diced salmon dressed in a citrus & soya dressing, sticky rice, spaghetti vegetables & roasted peanuts

Allergens: fish, soya, sesame, peanuts

Teriyaki Tofu (Vegan)

Silken tofu marinated in teriyaki sauce and grilled, whole grain rice, red radish, avocado, red cabbage served with cucumber & spring onion

Allergens: soya, sesame

Meat Working Lunch Tray - £8.50 each



Minimum Item order of 5 applies

British Pastrami Gourmet Baguette, Potato Salad & Chicken Skewer *available GF*

Rustic sourdough baguette filled with pastrami, black pepper & mustard mayonnaise & swiss cheese

Served with classic potato salad & chicken satay skewers

Allergens: gluten (wheat), egg, mustard, milk, peanuts, soya, sesame

Lemon Chicken Wrap with Pasta Salad and Root Vegetable Crisps

Grilled lemon chicken, lemon glaze, paprika mayonnaise & baby gem wraps

Served with aubergine & semi dried cherry tomato pasta salad with smoked almond pesto & root vegetable crisps

Allergens: gluten (wheat), egg, mustard, milk, nuts (smoked almond)

Roasted Gammon Focaccia with Orzo & Cocktail Sausages

Soft focaccia bread filled with sliced gammon, coleslaw & Dijon mustard

Served with orzo, olives & red pepper salad and honey & mustard roasted cocktail sausages

Allergens: gluten (wheat), egg, mustard, pork

Pescatarian Working Lunch Tray - £8.50 each

Minimum Item order of 5 applies



Tuna Mayonnaise Baguette with Pasta Salad and Root Vegetable Crisps

Tuna mayonnaise with red onion, capers & lemon and cos lettuce in a crust white baguette

Served with aubergine & semi dried cherry tomato pasta salad with smoked almond pesto & root vegetable crisps

Allergens: gluten (wheat), egg, mustard, milk, nuts (smoked almond), fish

Smoked Salmon Sandwich with Potato Salad and Prawn Skewers £1

supplement per person & available GF

Fresh sliced granary bread with smoked salmon, citrus & harissa cream cheese & watercress

Served with classic potato salad & satay prawn skewers

Allergens: gluten (wheat), egg, mustard, milk, sesame, soya, peanuts, shellfish

Vegetarian/Vegan Working Lunch Tray - £8.50 each

Minimum Item order of 5 applies

Caprese Baguette with Orzo Salad and Beetroot Falafel

Rustic baguette with sliced heritage tomato, buffalo mozzarella, basil pesto and rocket

Served with orzo, olives & red pepper salad and beetroot falafel with tzatziki

Allergens: gluten (wheat), egg, mustard, milk



Grilled Vegetable Focaccia with Spring Couscous and Basil Picos (Vegan)

Soft focaccia bread stuffed with grilled vegetables with tagine spice & rocket

Served with spring couscous salad, basil picos and hummus

Allergens: gluten (wheat), sesame

Rainbow Wrap with Potato Salad and Root Vegetable Crisps (Vegan)

Available gluten free

Tortilla wrap with pickled red cabbage, crushed avocado, red peppers, roasted butternut squash & cos lettuce

Served with potato salad with house dressing and root vegetable crisps

Allergens: gluten (wheat), mustard

Meat & Fish Cold Lunch Boxes - £7.50 each

Minimum Item order of 5 applies

Chicken Bruschetta Salad

sourdough croutons, mozzarella, roast chicken, tomato salsa & baby gem salad with basil pesto

Allergens: gluten (wheat), milk

Roast Salmon & Quinoa Salad

Roast Scottish salmon fillet with white & black quinoa, roasted fennel, courgette & lemon

Allergens: fish

Sesame Grilled Beef Bavette

Rare grilled sliced beef steak with miso sweet potato, red chicory, radish, shallot & chimichurri

Allergens: soya, mustard, sesame

Chargrilled Honey & Harissa Chicken

Chargrilled Honey & Harissa free ranged chicken thigh with roasted pepper, chorizo, orzo & rocket salad

Allergens: gluten. pork



Vegetarian Cold Lunch Boxes - £7.50 each

Minimum Item order of 5 applies

Tofu Budda Bowl (Vegan)

Grilled Tofu with wholegrain rice, sweet corn, avocado, diced peppers & tomato & roast sweet potato

Allergens: sesame, soya

Spiced Beetroot Falafel (Vegan)

Beetroot spiced falafel with fresh mint, homemade hummus & lemon & garlic flat breads with roasted vegetables

Allergens: sesame, gluten

Halloumi, Pomegranate & Rocket

vibrant grilled halloumi, peppery rocket, baby leaf spinach, grilled peach, caramelised walnuts & pomegranite

Allergens: milk, nuts (walnuts)



Desserts - £4 each



Minimum Item order of 5 applies

Lemon Custard Tart

Sweet pastry tart with baked lemon custard served with fresh raspberries

Allergens: gluten, milk, egg

Honey Combe Cheese Cake

Vanilla cheese cake with digestive biscuits base, crunchy honeycomb and fresh blueberries

Allergens: milk, gluten



Chocolate Doughnuts

Trio of freshly baked sugar doughnuts filled with chocolate custard

Allergens: milk, gluten, egg

Elderflower Jelly & Mixed Berries (Vegan)

Elderflower jelly, mixed summer berries & citrus fruit segments

Allergens: N/A

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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