



C O U N T R Y C I T Y

C A T E R I N G



COUNTRY CITY
CATERING



A little about us

We are a first class, versatile event catering company, taking authentic and honest produce from the widely loved countryside, catering for a wide range of occasions from weddings, corporate events to private dinner parties.

We create an experience, concentrating on the produce we work with, creating perfect menus and giving the food we work with the respect it deserves. Our signature cuisine is seasonally British food with a modern twist.

We have created you a specially developed menu inspired by our training within the industry and by food we simply love to cook.

- ✧ Half DDR Package include 4 hours of service
- ✧ Full DDR Package – Tier 1, 2 & 3 include 8 hours of service
- ✧ Package prices include a cold lunch buffet, for hot buffet lunch buffet please enquire
 - ✧ Packages include 1 x Drinks Station & 1 x Food Station
 - ✧ All dietary requirements can be catered for and labelled clearly.
 - ✧ No additional linen or furniture is included – please enquire
 - ✧ All prices are subject to VAT
 - ✧ Discounts for returning clients are applicable please enquire



Half Day DDR Catering Packages

To include:

- Mid-Morning Break or Afternoon Snack
- Lunch
- Unlimited Tea & Coffee
- Water & Juice

All prices are subject to VAT

Full Day DDR Catering Packages

DDR Catering Package tier 1

To include:

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

DDR Catering Package tier 2

To include:

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

DDR Catering Package tier 3

To include:

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

Breakfast -

- **Sliced Exotic Fruit Platter**

Selection of tropical fruit thinly sliced, served on a platter with fresh berries & passion fruit

- **Greek Yogurt & Granola Pots** *with seasonal fruit puree*



Mid – Morning Break

Luxury Pastries

Selection of freshly baked mini croissants, pain au raisins, pain au chocolate & fruit Danish



A rustic still life featuring a basket of bread, a platter of meats and cheeses, and various condiments. The scene is set on a wooden surface, with a basket of bread in the top left, a platter of meats and cheeses in the center, and various condiments and vegetables scattered around. The lighting is warm and natural, highlighting the textures of the bread and the freshness of the ingredients.

Lunch

Please choose 1 of the following options:

Sandwich Option

Sandwich or Wrap Platter, Salad & 3 x Finger food

Or

Hot Buffet *(additional charge applicable)*

Please request seasonal menu

Followed by

Dessert

Please choose from the menu below



Working Lunch

Freshly Made Sandwiches, Wraps & Pittas

Posh Cheddar V

Cheddar, sundried tomatoes, chutney & mustard cress in a seeded baguette

Caprese Baguettes V

White French baguette with basil pesto, buffalo mozzarella, heritage tomato & rocket

Wasabi Tuna Mayonaise

Tuna with a wasabi mayonnaise & sliced cucumber in sliced granary bread

Citrus Smoked Salmon

Smoked salmon with a citrus crème fraiche & watercress in a sourdough rustic baguette

Pastrami, Swiss Cheese & Mustard

Peppered pastrami, rocket, sliced swiss cheese & Dijon mustard mayonaise

Roasted Gammon Focaccia

Freshly baked focaccia filled with honey roasted gammon, & red cabbage coleslaw

Moroccan Pitta (vegan)

Grilled pitta bread filled with Moroccan spiced hummus, grilled red pepper & rocket

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Selection of wraps

Grilled Chicken BLT Wrap

Grilled chicken breast, truffle mayonnaise, streaky bacon, tomato & lettuce

Rainbow Wrap (vegan)

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



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Finger Food

Please pick 3 items:

Mini Pork Sausage Rolls

Chicken Satay Skewer

Black Pudding Scotch Eggs with tomato chutney

Mustard & Honey Cocktail Sausages

Red Onion & Goats Cheese Quiche V

Chickpea Scotch Eggs with tomato chutney V

Feta & Spinach Samosa VG

Lightly Salted Crisps VG

Pitted Black Olive & Marinated Artichoke Mix VG

Vegetable Spring Roll with Sweet Chilli Dip VG

Aubergine Satay Skewer VG

Root Vegetable Pakora VG



Salads

Isle of Wight tomato, black olive, basil & chilli

Cajun spiced rainbow slaw

Crunchy green salad

Greek Salad

Fennel, radicchio, nectarine & red onion

Asian green salad

Grilled corn, mango, avocado, feta & herbs

Watercress, shallot & house dressing

Classic Caesar salad

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

Watermelon, feta, sesame, black onion seed & mint oil



Desserts



Seasonal Eton Mess

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

Lemon & Raspberry Tarts

Sweet short pastry case with baked lemon custard & fresh raspberries

Salted Caramel Brownie

Fudge brownies with a salted caramel centre

Exotic Fruit Salad (VG)

Selection of sliced exotic fruit with mixed berries & passion fruit

Lemon Cheesecake

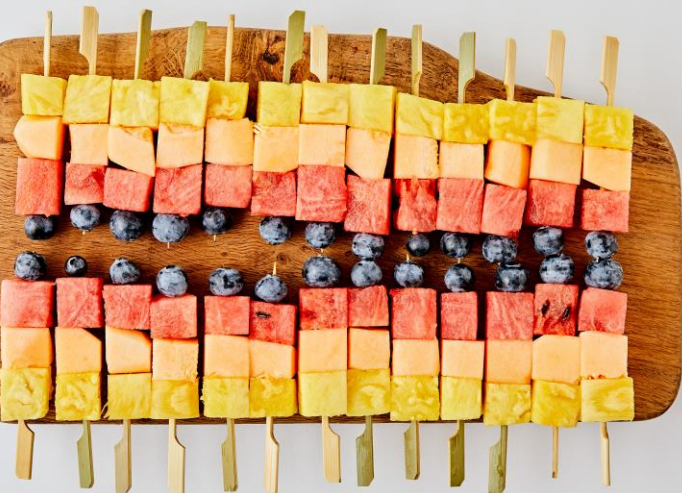
Vanilla cheesecake with lemon curd on a biscuit base & berry compote

Rose & Raspberry Eclair

Large Choux buns filled with raspberry & rose crème patisserie topped with white chocolate & freeze-dried raspberry

Mini Cherry Jam Doughnuts

Freshly baked doughnuts with a cherry jam filling



Afternoon Break

- Loaf cakes *Please choose up to 3 cake flavors*

Lemon Drizzle & Blue Poppy Seed

Banana Honey & Pecan Glaze

Blueberry Crumble

Carrot, Walnut & Cream Cheese

Orange Polenta & Basil (Gluten free)

Vegan Banana Bread

Iced Chocolate



Evening Drinks Package Upgrade

To Include for 2 Hours:

Unlimited bottled beer, wine & soft drinks

Bar & Glassware

Serving Staff

Cloak Room Attendant

Complimentary Bar Snacks



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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