



DDR Package



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 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.





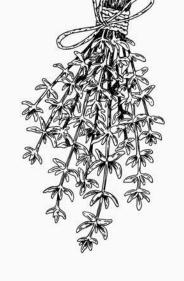
THE SMALL PRINT

- Half DDR Package include 4 hours of service
- Full DDR Package Tier 1 & 2 include 8 hours of service
- Package prices include a cold lunch buffet,

 for hot buffet lunch buffet please enquire
- All dietary requirements can be catered for and labelled clearly.
- No additional linen or furniture is included in the package price –
 please enquire
- Minimum Order 50 pax
- All prices are subject to VAT







HALF DAY DDR

CATERING PACKAGES

To include:

Morning Snack or Afternoon Snack

Lunch

Unlimited Tea & Coffee

Water & Juice









FULL DAY DDR

CATERING PACKAGES

Tier 1

Breakfast

Lunch

Unlimited Tea & Coffee

Water & Juice

Tier 2

Breakfast

Mid-Morning Snack

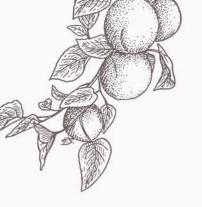
Lunch

Afternoon Snack

Unlimited Tea & Coffee

Water & Juice







All prices are subject to VAT

DAY DELEGATE RATE PRICING

All packages include Country City Catering Staff to deliver, set up, serve food & drink and clear away

Prices are shown with 2 prices:
the first for eco friendly disposable wear &
the second for China & Glassware

HALF DAY DDR

Below 100 guests - £49 / £60

100 + guests - £40 / £50

FULL DAY - TIER 1

Below 100 guests - £53 / £62

100 + guests - \$44 / \$52

FULL DAY - TIER 2

Below 100 guests - £61 / £69

100 + guests - **£51**/ **£60**



Please note that 10% discount is applied to package price when guest numbers are over 250





BREAKFAST

Sliced Seasonal Fruit Platter

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

Surrey Hills Nutfield Dairy Yogurt & Coconut Granola Pots

With seasonal fruit puree

Mini Ham & Cheese Croissants / Mini Cheese & Tomato Croissants









MID-MORNING BREAK

Plant Based Sour Cherry & Oat Cookies Chocolate Rye & Sea Salt Chocolate Chip Cookies

Ginger / Turmeric Shots









LUNCH

Sandwich Option

Sandwich or Wrap Platter, Salad & Finger food

Finger food can be swapped for 3 x items of sushi per person

Followed by

Dessert

Please choose from the menu below







WORKING LUNCH

Please choose up to 4 options

Baguettes & Sandwiches

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

Prawn Cocktail Sandwich

Prawns mixed with Marie rose sauce served with watercress served in sliced brown bread

Coronation Chicken Baguette

Mango & little curried coronation chicken mayonaise with rocket in a crusty seeded baguette

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

Selection of wraps

Grilled Chicken BLT Wrap

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

Rainbow Wrap (vegan)

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





FINGER FOOD

Please choose up to 4 options

Mini Pork Sausage Rolls
Chicken Satay Skewer
Cumberland Pork Scoth Eggs with tomato chutney
Mustard & Honey Cocktail Sausages

Beetroot & Goats Cheese Quiche V Chickpea Scoth Eggs with tomato chutney V Sun-kissed Tomato & Caramelised Onion Pin Wheels V

Vegetable Spring Roll with Sweet Chilli Dip VG Root Vegetable Pakora VG









SALAD

Please choose up to 3 options

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

Please choose up to 2 options

Seasonal Eton Mess

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

Passionfruit & Raspberry Tarts

Sweet short pastry case with baked passionfruit 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

Chocolate Orange Mini Eclairs

Mini Choux buns filled with orange crème patisserie topped with dark chocolate & candied orange

Mini Cherry Jam Doughnuts

Freshly baked doughnuts with a cherry jam filling







AFTERNOON BREAK

Loaf cakes

Please choose up to 3 cake flavours

Lemon Drizzle & Blue Poppy Seed

Banana Honey & Pecan Glaze

Courgette, Lemon & Pistachio

Chocolate

Carrot, Spelt & Cinnamon

Orange Polenta & Basil (Gluten free)

Plant Based Banana Bread







EVENING DRINKS PACKAGE UPGRADE

To Include for up to 2 Hours:

Unlimited bottled beer, wine & soft drinks

Bar & Glassware

Serving Staff



Price Per Head:

€21.50 Per Person Plus VAT



CONTACT DETAILS

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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