



# COUNTRY CITY CATERING

## Celebration Themed Menus

**Quarter 2 2025**

all our pop ups include on theme  
decorations & buffet serving  
equipment





# LUNCH FEASTING BUFFET THEME – EASTER

## **Mains:**

Roasted Lamb with Salsa Verde & Pomegranate  
Roasted Chicken Legs with Watercress Stuffing  
individual Leek & Globe Artichoke Pies VG

## **Sides:**

Honey Glazed Carrots  
Braised Butter Beans, Kale & Chorizo  
Jersey Royal Roasted Potatoes

## **Salad Bar**

Grilled Asparagus, Balsamic & English Pecorino  
Greek Salad with Feta  
Spring Baby Vegetable Nicoise Salad

## **Dessert**

Mini Egg Brownie Tower  
Hot Cross Bun Doughnuts



**Cost** (minimum order of 60 applies)

£18 pp (plus vat) for buffet

Dessert £6 pp ( zero rated vat)

delivery & collection of equipment & use of buffet equipment & decorations= £125 plus vat

Server required -£133 per server plus vat



# EASTER COCKTAIL PARTY

## Cocktails

### **White Rabbit Cocktail**

amaretto, cream, lemon & vanilla

### **Rhubarb Gin**

tonic, rhubarb, gin & lime

### **Orange Blossom Bellinis**

prosecco, orange blossom & blood orange

## Savoury Snack Buffet

Crispy Lamb Filo Rolls with Feta & Pomegranate

Devilled Eggs V

Hot Smoked Salmon Scotch Eggs

Asparagus Tart Fin V

Garlic, Honey & Thyme Pigs In Blankets

## Sweet Snack Buffet

Cream Egg Brownie Bites

Hot Cross Bun Doughnuts

Easter Themed Biscuits

## Cost Summary

minimum order 60 guests

£38 per person plus vat

includes delivery, collection, equipment hire  
food, drinks ( 2pp)  
drinks & food server  
Glassware & plates



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# MEXICAN LUNCH BUFFET

## THEME: CINCO DE MAYO

**5th May**

### **Menu**

**Cheesy Sweet Potato & Beans Quesadilla**

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**Meat Main: Chicken Fajita**

Mexican spiced chicken thigh with mixed peppers & sauteed onion

**Meat Main: Mexican Shredded Beef**

Slowly roasted & pulled with a citrus spiced sauce

**Vegetarian/Vegan Main: Tofu Fajita**

Mexican spiced tofu, black beans & peppers

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**Side:** Hard Corn Taco Shells

**Side:** Soft Tacos

**Side:** Mexican Spiced Rice

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**Salad:** Mexican Chopped Salad with Sweetcorn, Baby Gem & Cucumber

**Salad:** Tomato Salsa - Picco de Gallo

### **Condiments:**

Sour Cream

Guacamole

Grated Cheese

Jalapenos

Nachos

Vegan Grated Cheese

**Cost** (minimum order of 60 applies)

£18 pp (plus vat) for buffet

delivery & collection of equipment & use of buffet equipment & decorations= £125 plus vat

Server required -£133 per server plus vat



# VEGETARIAN WEEK

19th-25th May  
Platters

**Greek Salad Platter**

Compressed watermelon, grace burn cheese, pickled red onion, peppers, cucumber & olive

**Slow Roasted Smokey Aubergine**

Smokey charred aubergine, tahini yogurt, zesty caramelised hazelnuts & mint

**Roasted Grapes & Italian Burrata**

Italian burrata, roasted grapes, truffle honey & radish salad

**Asparagus Platter**

Poached white asparagus, grilled green asparagus, parmesan & extra virgin olive oil

**Salads**

Cherry, Goats Cheese, Pumpkin Seeds & Balsamic Salad

Avocado, Pine nuts, red pepper, baby corn & mint

Smashed Jersey Royals, soft boiled eggs & pickled radish

**Condiment Bar**

Oils & Vinegars

Mixed Pitted Olives

Balsamic Semi Dried Tomatoes

Crumbled Feta Cheese

Tomato & Rosemary Focaccia

Hummus with zatar & olive oil



**Cost** (minimum order of 60 applies)

£16 pp for buffet (zero rated vat)

delivery & collection of equipment & use of buffet equipment & decorations= £125 plus vat

Server required -£133 per server plus vat



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# INTERNATIONAL BURGER DAY

## 28th May

Build Your Own Burger Experience

### **Brioche Burger Buns**

(GF & VG available)

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### Choice of Burger Filling:

Angus-Beef Burger with Cheese

- Crispy Buttermilk Chicken with Cajun slaw
- Spiced Falafel & Avocado (vegan)

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help you self traditional burger garnish & sauces

lettuce , tomato

crispy bacon

burger sauce , truffle mayonaise

cajun coleslaw

chutney

gherkins

Served with Parmesan & Rosemary Fries

Mixed Leaf Salad

**Cost** (minimum order of 60 applies)

£16 pp (plus vat) for buffet

delivery & collection of equipment & use of buffet equipment & decorations= £125 plus vat

Server required -£133 per server plus vat





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# NATIONAL BBQ WEEK

26th May – 1st June

## Mains

Honey, Ginger & Chipotle Chicken Thigh

Apple & Wild Boar Sausages

Surrey Farm Sirloin Steaks, Chimmicurri

Butterflied Sardines

Courgette & Halloumi Skewer V

## Sides

Dijon Mustard Mayonnaise Potato & Spring Pea Salad

Charred Asparagus, Balsamic

Grilled Corn with Devilled Butter

## Salad Bar

Charred Tenderstem Broccoli Caesar Salad

Cajun Spiced Coleslaw

Red Baby Gem Salad VG

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Homemade Wild Garlic Butter

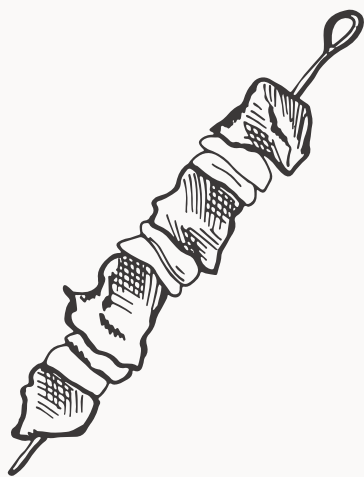
Grilled Sourdough

## Condiments

Tomato Ketchup

Truffle Mayonnaise

Salsa Verde



**Cost** (minimum order of 60 applies)

£18 pp (plus vat) for buffet

delivery & collection of equipment & use of buffet equipment & decorations= £125 plus vat

Server required -£133 per server plus vat



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# PRIDE MONTH MAY



Celebrate with Beautiful, Fresh, Colourful, Seasonal Lunch Platters

## **Sliced Cold Meats**

mixed sliced cured meats (serano ham, coppa, bresaola, salamo, chorizo)  
with pickles & preserves

**Taste the Rainbow Platter** Mediterranean Vegetables, Mozzarella, Sun Kissed Tomatoes, Herbs,  
Red Onion

**Caribbean Inspired Cobb Salad** Salmon, plantain chips, mango, coconut dressing, avocado, red  
cabbage

## **Colour Pop Spring Crudités Platter**

Colourful spring crudites platter with red pepper hummus

## **Bread Platter & Dips**

Fresh bread selection of baguette, foccacia, sourdough & salted butter portions  
Olive oil & Balsamic dipping oils

## **Salad Bar**

Soft Boiled Eggs with smoked paprika  
Crunchy Green Salad Bar  
Blackberry, Peach & Tomato Salad

## **Sweet Platters**

Rainbow Exotic Fruit Platter

Pride Colours Iced Cupcakes

**Cost** (minimum order of 60 applies)

£18 pp (zero rated vat) for buffet ( savoury & sweet)

delivery & collection of equipment & use of buffet equipment & decorations= £125 plus vat

Server required -£133 per server plus vat





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# GLOBAL WELLNESS DAY

## 14th June

### Build Your Own Buddha Bowl

#### **Proteins:**

Grilled Beef Bavette Steak  
Shredded Herb Fed Organic Chicken  
Flaked Roasted Scottish Salmon, Sushi Grade Tuna  
Organic Tofu , Edamame Beans

#### **Carbs**

Trio Colour Quinoa  
Freekeh  
Sushi Rice  
Smashed Miso Sweet Potato

#### **Toppings**

Avocado , Chickpeas, Grated Carrot  
Mixed Seeds, Tomato Salsa, Sliced Peppers  
Mango & Pineapple Salsa, Pickled Cucumber, Radish

#### **Dressings**

Tumeric & Tahini Sauce  
Soya, Lime Dressing , House Dressing  
Shiracha Chilli Mayonaise

### Juice Shot Bar

Cucumber, Mint & Ginger  
Turmeric Shots  
Watermelon, Peach & Plum Shots

**Cost** (minimum order of 60 applies)

£20 pp (zero rated vat) for buffet

delivery & collection of equipment & use of buffet equipment & decorations= £125 plus vat

Server required -£133 per server plus vat





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# START OF WIMBLEDON

## 30th June

Celebrate with a Quintessential British Summer Picnic Menu

### Mains

Coronation Chicken

Honey & Mustard Cocktail Sausages

Roasted Beef with Horseradish

Roasted Salmon Platter, Golden Raisin & Salsa Verde

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Goats Cheese, Red Onion & Tomato Quiches

Falafel Scotch Eggs

Cumberland Sausage Rolls

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### Sides:

Focaccia Bread with salted butter

Coastal Cheddar Cheese Bites

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### Salad Bar

Moroccan Cous Cous

Dijon Mustard Potato Salad

Deli Style Coleslaw

Hummus

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### Dessert

Vegan & Gluten Free Flapjacks

Fruit Scones served with clotted cream & jam

Fresh Strawberries

**Cost** (minimum order of 60 applies)

£18 pp (zero rated vat) for buffet

delivery & collection of equipment & use of buffet equipment & decorations= £125 plus vat

Server required -£133 per server plus vat