



COUNTRY CITY  
CATERING



# DDR Package

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PREPARED BY KATE FRANKLIN

@COUNTRYCITYCATERING

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# A LITTLE ABOUT US

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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.



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# THE SMALL PRINT

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- **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





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# HALF DAY DDR

## CATERING PACKAGES

**To include:**

Morning Snack  
or Afternoon Snack

Sandwich Lunch

Unlimited Tea & Coffee

Water & Juice





# FULL DAY DDR

## CATERING PACKAGES

### **Tier 1**

Breakfast

Sandwich Lunch

Unlimited Tea &  
Coffee

Water & Juice

### **Tier 2**

Breakfast

Mid-Morning Snack

Sandwich Lunch

Afternoon Snack

Unlimited Tea & Coffee

Water & Juice





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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 - £52 / £63**

**100 + guests - £43 / £53**

### FULL DAY - TIER 1

**Below 100 guests - £56 / £65**

**100 + guests - £47 / £55**

### FULL DAY - TIER 2

**Below 100 guests - £64 / £72**

**100 + guests - £54 / £63**



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



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# BREAKFAST

## Breakfast Menu

### **Sliced Seasonal Fruit Platter**

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

### **Luxury Morning Pastry Pastry Selection**

### **Honey Greek Yogurt, Fruit & Granola Pots**

Choose an additional 3 items from the below Menu to your breakfast menu to elevate the spread

additional £6 per person





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# ADDITIONAL BREAKFAST OPTIONS

**Coconut Muesli Pots with Grapefruit & Dried Apricot (VG)**

**Croissants filled with cheese, prosciutto & rocket**  
**Croissants filled with tomato & gruyere cheese (V)**

**Freshly Baked Blueberry Muffins with Almond**  
**Ginger Cookies (GF)**

**Beetroot, Drift Wood & Roasted Tomato Quiche Bites V**

**Cumberland Sausage Roll Bites**

**Date & Banana Bread VG**

**Warm Filled Brioche Roll Sliders**  
to include cumberland sausage &/or bacon

**Ricotta, Sun Kissed Tomato, Avocado & Rocket Bagel**





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# MID-MORNING BREAK

**Plant Based Fruit & Nut Flapjack**

**Red Velvet Cookie**

# AFTERNOON BREAK

## Cakes

Selection of the following cakes

**Carrot & Walnut**

**Lemon Drizzle**

**Vegan Pistachio Loaf**

**GF Orange and Polenta Cake**

**Plant Based Banana Bread**





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# SANDWICH BUFFET

**to include:**

choose up to

4 options of Sandwich or Wrap Platter,

2 Salads

4 Finger food





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# BAGUETTES & SANDWICHES

Please choose up to 4 options

## Baguettes & Sandwiches

### **Cheddar & Pickle Baguette V**

Mature Somerset Cheddar, apple & onion chutney, mustard cress & sun kissed tomatoes

### **Tuna Mayonaise Baguette**

Zesty tuna mayonaise with sliced cucumber served in a seeded baguette

### **Weald Smokery Salmon & Horseradish**

local smoked salmon, horseradish creme fraiche, pickles & rocket

### **Roast Beef & Curry Mayonaise**

Roast Beef, curried mango mayonaise, raisins and mixed leaf

### **Chicken Caprese Focaccia**

Roast Chicken, pesto, tomato, mozzarella & rocket served in foccacia

### **Prosciutto & Brie Ciabatta**

Italian cured ham, sussex brie, cranberry relish and nectarine with balsamic glaze

### **Chickpea Spread & Grilled Vegetable Foccacia VG**

House Chickpea Spread, grilled courgette, artichoke & baby leaf spinach

### **Tomato Feta Baguette V**

Tomato pesto, feta, rocket, red bell pepper & avocado baguette

## Selection of wraps

### **Avocado & Grilled Chicken Wrap**

Grilled chicken breast, smashed avocado, streaky bacon, sun-kissed tomato & romaine lettuce

### **Halloumi Greek Wrap V**

Halloumi cheese, olives, tomatoes, cucumber, pickled red onion & tzatziki yogurt  
Vegan version available swapping halloumi for falafel





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# FINGER FOOD

Please choose up to 4 options

Mini Cumberland Pork Sausage Rolls

Scotch Eggs with piccalilli

Sweet Korean Fried Chicken Skewers with Lime & Cucumber

Mustard & Honey Cocktail Sausages

Teriyaki & Orange Salmon Skewers

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Roasted Pumpkin, Feta & Tomato Quiches V

Vegetable Spring Roll with Sweet Chilli Dip VG

Tomato, Basil, Gordel Olive & Pickle Skewer VG

Fresh Seasonal Crudite Platter with Moroccan Hummus VG

Middle Eastern Spinach Falafel with Vegan Romesco Sauce VG

Manchego Cheese & Quince Skewers V





# SALADS

Italian Burrata Platter with Avocado, Heritage Tomato,  
Mint & Honey Balsamic

Red Cabbage Coleslaw with Parsley

Crunchy Green Salad with celery, cucumber & fennel (VG)

Charred Tender Stem Broccoli With Confit Hazelnuts &  
Crispy Sage (VG)

Caesar Salad with Smoked Anchovies & Aged Parmesan

Classic Greek Salad with Feta

Asian Salad with wakami seaweed & soya dressing VG

Cauliflower Waldorf Salad with Mustard Creme Fraiche

Tataziki Salad with Greek Yogurt, Pomegrante & Grape





## DESSERTS

**UPGRADE TO INCLUDE DESSERT**  
**£6 per person**

Feasting Style Seasonal Pavlova

Spiced Plum & Marzipan Tart with Creme  
Fraiche

Lemon Curd Cheese Cake Pots

Black Berry, Yogurt & Orange Blossom Fool

Chocolate Mouse with sticky apricot &  
pistachio

Vegan Chocolate Tart with Cherry (VG)





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# HOT BUFFET MENUS

## How it works

4 Mains

2 Sides

3 Salads



**UPGRADE YOUR PACKAGE TO  
INCLUDE HOT LUNCH  
BUFFET For additional £8 pp**

We have created specially developed menus to choose from inspired by our training within the industry and by food we simply love to cook.



We hope you see  
something you like!





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## MAINS

### **Spiced Pork Belly with Rhubarb**

Slow roasted west sussex pork belly with spiced rhubarb relish and ginger

### **Roasted Lamb Shoulder & Orange** with orange, fennel & Moroccan Hummus

### **Roast Salmon Puttanesca**

Coriander, garlic, lemon & maple glazed salmon with anchovies, and olive, basil salsa

### **Spring Chicken & Romesco**

Lemon & Rosemary Roasted Chicken with Romesco sauce & candied walnuts

### **Prawn Saganaki**

Greek dish of King Prawns Grilled with a fragrant tomato sauce, feta & fresh herbs

### **Surrey Farm Roast Beef**

Roasted surrey farm beef topside with tamarind, dates, coriander & slow roasted shallot

### **Honey Roasted Gammon Platter**

Honey & mustard glazed west sussex free ranged gammon with sticky painnapple & fresh cucumber

### **Smoked Trout**

Weald Smokey trout, citrus creme fraiche & candy heritage beetroot

### **Roasted Beetroot, Sun-kissed Tomatoes & Driftwood Tart V**

savoury custard tarts with sun kissed tomato, heritage beets, roasted onion & driftwood cheese.

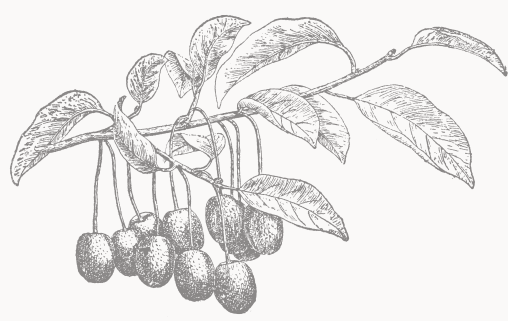
### **Zaatar Roasted Carrot Fondant VG**

heritage carrots roasted with za'tar spice and topped with crunchy pumpkin seeds & tahini pesto

### **Silken Tofu with Marmalade Dressing VG**

Grilled silken tofu, seville marmalade dressing, salted peanuts & sesame seeds





## SIDES

Moroccan Spiced Quinoa with  
Cranberry & Apricot (VG)

Roasted Potatoes with Lemon & Thyme (VG)

Chorizo, Red Pepper & Coriander Orzo Pasta

Roasted Sweet Potato with Sriracha Butter &  
Pickled Onions

Spiced Rice with Pepper, Corn & Coriander  
(VG)

Sunkissed Tomato Focaccia Tray with  
Hummus Dip (VG)





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# EVENING DRINKS PACKAGE UPGRADE

**To Include for up to 2 Hours:**

Unlimited bottled beer, wine & soft drinks

Bar & Glassware

Serving Staff



**Price Per Head:**

**£25 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.

CCC Office: 02086484549

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