



COUNTRY CITY
CATERING

THEMED BUFFET MENUS

Country City Catering's bespoke themed buffet lunches are perfect for office catering or events where a kitchen space isn't available. We bring everything on site to fully set up and deliver a complete buffet experience, ensuring your chosen theme is brought to life with fresh, high-quality food and themed seasonal decorations, florals and vegetables.

Each event will be styled around your chosen menu, with bespoke requests welcome to help tailor the offering to your specific requirements and vision.

Please enquire for pricing specific to your event—buffet pricing ranges from **£18–£24 per person**, with additional charges for staffing, transport, and VAT applied separately. Desserts can also be added to your selected menu upon request for an additional charge.





COUNTRY CITY
CATERING

CUISINE THEME: INDIAN

Mains:

Slow Cooked Pork Vindaloo

Chicken Korma

Lentil, Spinach & Potato Curry

Sides:

Garlic & Coriander Naan Breads

Pilaf Rice

Poppadom's

Home Made Onion Bhaji

-

Salad Bar

Indian Cherry Tomato & Cucumber Salad

Indian Roasted Vegetable Salad

-

Condiments

Mango Chutney

Riata Yogurt



COUNTRY CITY
CATERING

CUISINE THEME: SPANISH

Meat Main: Spanish Spiced Free Range Pork Shoulder

Meat Main: Honey & Harissa Grilled Chicken Supreme

Vegetarian/Vegan Main: Spanish Spiced Aubergine Steak

Side: Spanish Baked Tortilla

Side: Potato Bravas

Salad Bar:

Cherry Tomatoes, Parsley

Flaked Almonds

Manchego Cheese

Green Pepper, Cucumber & Baby Gem

Melon & Rocket

Spanish Style Freekeh

Pickled Chillis, Balsamic Onions, Gherkins

Condiments:

Mojo (Avocado Pesto)

Romesco Sauce

Mayoneso (Spanish lemon mayonnaise)





**CUISINE THEME:
GREEK**

Meat Mains: Grilled Greek Chicken Souvlaki Skewer

Meat Mains: Lamb Meatball, Feta & Tomato Bake

Vegetarian Mains: Roasted Halloumi & Aubergine Caponata V

Sides:

Grilled Greek Flat Breads

Roasted Potatoes with Spinach & Chard

Salad Bar VG:

Hummus Platter

Pickled Red Cabbage

Tzatziki Dip

Traditional Greek Salad

Feta

Cherry, Peach, Mint & Tomato Burrata Platter

Crunchy Celery, Cucumber, Herb, Chickpea & Pomegranate Salad



COUNTRY CITY
CATERING

CUSINE THEME: SINGAPOREAN

-Mains

Sticky Chinese Pork Belly
Singapore Spiced Chicken Breast
Sticky Sweet Mushrooms & Cauliflower

Sides:

Singapore Rice Noodles
Steamed Broccoli & Bok Choy
Laska Soup

-

Salad Bar

Wasabi Paste
Prawn Crackers
Pickled Ginger
Soya Dipping Sauce
Crunchy Red Cabbage, Carrot & Coriander Slaw
Soft Boiled Eggs
Spring Onion
Pickled Cucumber Salad
Sriracha Mayonnaise
Asian Prawn, Peanut & Grapefruit Salad



COUNTRY CITY
CATERING

CUISINE THEME: KOREAN

Mains

Korean Crispy Fried Chicken with Korean Sauce

Stir Fried Korean Tempeh with Spinach & Bean Sprouts

Sides:

Korean Fried Rice

Steamed Aubergine with chilli, spring onion

Cold Protein

Miso Roasted Salmon

Soft Boiled Eggs

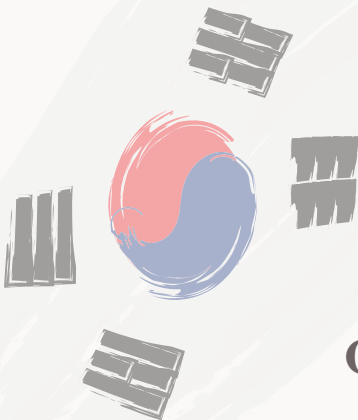
Salad Bar

Spicy Radish Pickle

Pickled Cucumber

Crunchy Green Asian Salad

Korean Gochujang Vinaigrette





COUNTRY CITY
CATERING



CUISINE THEME MEXICAN

Menu

Cheesy Sweet Potato & Beans Quesadilla

-

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 soya

Mexican spiced tofu, black beans & peppers

-

Side: Hard Corn Taco Shells

Side: Mexican Spiced Rice

-

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



CUSINE THEME –
BRITISH PIE

Meat Mains

Cheesy Chicken, Chorizo & Leek Pie

Briased Beef, Ale & Mushroom Pie

Cheese, Carrot & Potato Pie V

–
Sides:

Creamy Chive Mashed Potato

Buttered Peas & Broccoli

Pastry Pie Lids

–
Salads:

Crunchy Pepper Slaw

Roasted Butternut Squash, Courgette & Red Onion

Salad

Seasonal Green Salad





C O U N T R Y C I T Y
C A T E R I N G

CUISINE THEME: MORROCAN

Meat Mains: Chicken Shawarma

Meat Mains: Moroccan Lamb Tagine

Vegetarian Mains: Grilled Halloumi, Pomegranate,
Chickpeas & Moroccan Sauce

Sides:

Grilled Flat Breads

Batata Harra VG (Spicy Lebanese Roasted Potatoes)

Salad Bar VG:

Tabbouleh (parsley & bulgur wheat salad)

Fattoush Salad

Moroccan Spiced Cous Cous

Balela (Lebanese Bean Salad)

Sliced Red Onion, Lettuce, Tomato, Mint

Condiments:

Lebneh

Hummus VG

Mutabal (aubergine dip) VG

CUISINE THEME: SRI LANKAN

Mains:

Chicken Kottu Roti

Sri Lankan Beef Curry

Deviled Sweet & Sour Fish Curry

Dhal Curry

Sides:

Aubergine Moju

Yellow Rice with Lemon Grass

Paratha

Salad Bar

Sambol (Tomato & Onion Salad)

Sri Lankan Carrot Salad with Chilli & Lime

Coconut Green Bean Salad

Sri Lankan Three Bean Salad

Condiments

Pol Sambol (Sri Lankan Coconut Relish)

Coconut Lime Hot Sauce

Pinnapple Relish



COUNTRY CITY
CATERING

CUISINE THEME FRENCH

Meat Main: Roast Provencal Chicken

Meat Main: Beef Bourginon with smoked lardon

Vegetarian/Vegan Main: Roasted Heritage Vegetable 'Coq' Au
Vin

Side: Gratin Dauphinoise

Side: Ratatouille

French Stick & Butter

Smoked Ham & Gruyere Quiche Bites

Mushroom & Gruyere Quiche Bites

Salad Bar:

Cherry Tomatoes,

Soft Boiled Eggs

Kalamata Olives, Cucumber

Pitted Olives, Roasted Beetroot

Broccoli, Baby Gem





COUNTRY CITY
CATERING

CUISINE THEME: THAI

Meat Main: Penang Beef Curry

Meat Main: Thai Green Chicken Curry

Vegetarian & Vegan Main Panang Tofu Curry

* * *

Side: Pad Thai Noodles with Spring Onion, Chilli &
Coriander

Side: Thai Mango & Coconut Sticky Rice

Vegetable Spring Roll & Sweet Chilli Sauce
Chicken Satay Skewers
Spicy Thai Crackers

Salad Bar

Carrot, Courgette, Cucumber, Cherry Tomatoes

Pineapple

Fresh Lime, Red chilli, Basil & Mint

Baby Gem

Soft Boiled Eggs



COUNTRY CITY
CATERING

CUISINE THEME: JEWISH

Meat Main: Pomegranate Braised Beef Brisket
Meat Main: Jewish Chicken Soup with Dumplings
Vegetarian/Vegan Main: Falafel Shish

–
Side: Potato & Celeriac Kugel
Side: Shakshuka
Side: Grilled Focaccia with Za'tar Butter

Salad Bar:

Zesty Israeli Salad
Spicy Bazargan (bulgar wheat salad)
Home made Dill Pickles

Condiments:

Tzatziki
Garlic Mayonnaise
Chipotle Chilli Salsa
Hummus





COUNTRY CITY
CATERING

CUISINE THEME: JAPANESE

Mains:

Teriyaki Roasted Salmon Fillet

Katsu Chicken

Sesame Grilled Aubergine with Bok Choy

Sides:

Miso Soup

Yaki Soba Noodles

Vegan & Gluten Free Noodles Available

Vegetable Gyozas

Salad Bar:

Kimchi

Wakame Seaweed

Tea-Stained Boiled Egg

Pickled Cucumber

Crunchy Daikon & Carrot Salad



COUNTRY CITY
CATERING

CUSINE THEME ITALIAN

Mains

Beef Lasagne with parmesan
Grilled Lamb Shoulder Skewer (Arrosticini)
Wild Mushroom & Truffle Risotto
Vegan risotto available

Sides:

Garlic Bread
Roasted Courgettes & Aubergine
Mozzarella & Tomato Bruschetta

Salad Bar:

Basil Pesto
Selection of Cured Meats
Mixed Leaf Salad
Red Onion
Bitter Leaf & Grilled Stone Fruit Salad

賀
新
年



COUNTRY CITY
CATERING

CUISINE THEME - SOUTH ASIAN

Meat Main Slow Cooked Chinese Spiced Pork Belly

Meat Main - Sweet & Hot Korean Fried Chicken

Vegetarian Main - Summer Vegetable Vegetable Chow
Mein

Sides / Salads

Momos - Vegetable Dumplings with Spicy Sauce

Singapore Egg Fried Rice

Vermicelli Noodles with Crunchy Vegetables

Prawn Crackers

Sweet Sesame Dipping Sauce

Crunchy Asian Salad

Wakame Seaweed Salad

-

Soft Boiled Egg Platter with Spring Onion & Sesame
Seeds

Teriyaki Roasted Salmon Platter



COUNTRY CITY
CATERING

CUISINE THEME : MEDITERRANEAN

Meat Mains: Minty Lamb Meat Ball Tray Bake

Meat Mains: Char Grilled Chicken Shish

Vegetarian Mains: Roasted Halloumi & Aubergine Caponata

Sides:

Garlic Olive Oil Flat Breads

Roasted Mediterranean Vegetables

Lemon Cous Cous

Salad Bar VG:

Tuscan Green Salad

Za'tar Hummus Platter

Feta

Pitta Crisps

Mediterranean Tuna Salad

Blood Orange, Bitter Leaves, Hazelnut & Burrata Salad



COUNTRY CITY
CATERING

CUSINE THEME – CURRIES OF THE WORLD

India:

Sri Lankan: Deviled Sweet & Sour Fish Curry
& Dhal Curry VG

India: Classic Chicken Tikka Masala

Thailand: Penang Beef Curry
& vegetable thai green curry VG

Sides:

Garlic & Coriander Naan Breads

Thai Mango & Coconut Rice

Poppadom's

Home Made Onion Bhaji

–

Salad Bar

Chopped Salad of lettuce, cumber & Onion

Indian Roasted Vegetable Salad

Tea Stained Soya Soft Boiled Egg Platter

–

Condiments

Mango Chutney

Riata Yogurt





CUSINE THEME: TEXAS

Meat Main: Tennessee Short Ribs with a maple & mustard glaze

Meat Main: Southern Fried Buttermilk Chicken

Vegetarian/Vegan Main: Texas BBQ Tofu Strips

-

Side: Cowboy Border Beans

(Pinto beans, black beans, ham hock, garlic, oregano, chilli & lime)

Side: Grilled Corn

Side: Gratinated Macaroni Cheese with Smokey Onions

-

Salad Bar:

Arizona Style Slaw

Tangy Texas Citrus & Tomato Salsa

Grated Cheddar

Jalapeños,

Condiments:

Garlic Mayonnaise

Guacamole

Texas BBQ Sauce





COUNTRY CITY
CATERING



CUISINE THEME :TURKISH

Meat Main: Lamb Kofta

Grilled Tender spiced lamb kofta

Meat Main: Chicken Shish

Chicken breast marinated in yogurt with middle eastern spices

Vegetarian/Vegan Main: Falafel Shish Homemade classic middle eastern falafel bites

Side: Grilled Pitta Bread

Side: Roasted Mediterranean Vegetables

Side: Roasted New Potatoes & Herbs

Salad Bar:

Iceburg, Salad Tomatoes, Pickled Red Cabbage

Sliced Red Onion, Kalamata Olives

Cucumber, Peppers, Parsley & Sumac Dressing

Moroccan Cous Cous

Condiments:

Tzatziki

Garlic Mayonnaise

Chipotle Chilli Salsa

Hummus

Dessert:

Baklava

Citrus Fruit & Coconut Yogurt VG





COUNTRY CITY
CATERING

CUSINE THEME

VIENNA

Meat Main - Viennese Style Schnitzel- Fried Chicken

Meat Main - Austrian Goulash - Rich Traditional Beef Casserole

Vegetarian Main - Käsespätzle - Austrian Style Mac & Cheese

Roasted Root Vegetable Platter

Carrots, parsnips, beet root, celeriac and Baby potatoes

Sides / Salads

Grilled Tender Stem Broccoli

Parsley Butter Potatoes

Würstel - Mini Sausages

Bread Rolls & Butter

Crunchy Green Salad

Austrian Cabbage Salad with Caraway Seeds





COUNTRY CITY
CATERING

BUFFET THEME: RAMEN

Ramen Individual Pots

1 protein per pot:(please pre order quantities)

Roasted Pork Belly

Charred Chicken Breast

Firm Organic Tofu

-

Served in each pot pp:

Soba Noodles

Roasted Oyster Mushrooms

Steamed Shredded Green Cabbage

-

Served on the side in dispensers for help your self

Miso Ramen Broth

-

Toppings Bar - on the side on disposable platters for help
your self

Soft Boiled Eggs

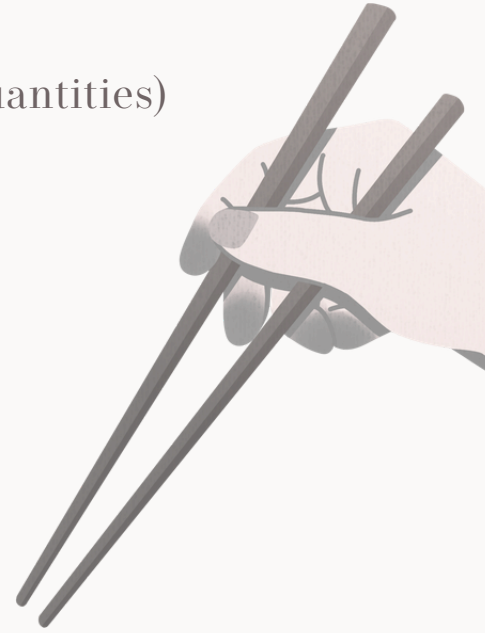
Nori Seaweed

Spring Onion

Coriander

Fresh Lime

Crispy Onion





COUNTRY CITY
CATERING

BUFFET THEME: PASTA

Proteins/Toppings

Roasted Harrisia Chicken Thigh mustard
Garlic King Prawns shellfish
Grilled Bavette Steak
Truffled Sauteed Wild Mushrooms VG

Pastas

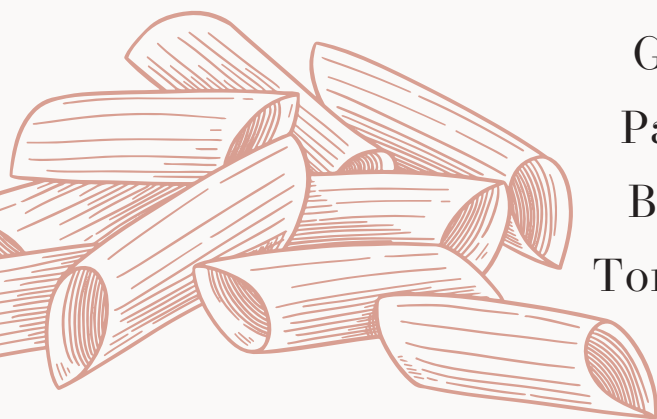
Papadelle
Fusilli Pasta
Gnocchi

Sauces

Roasted Garlic, Tomato & Basil Sauce
Shallot, Tarragon & Parmesan Cream Sauce
Basil & Pine Nut Pesto

Sides Bar / Salad Bar

Garlic Flat Breads
Parmesan Shavings
Buffalo Mozzarella
Tomato & Olive Salsa





COUNTRY CITY
CATERING



BUFFET THEME :GARDEN FEAST

Jack Fruit Taco Bar

Warm Taco Shells, BBQ Shredded Jack Fruit **VG**

Toppings:

Tomato Salsa, Pineapple Salsa, Grated Cheese, **VG**
Avocado Smashed , Fajita Spiced Peppers **VG**
Sour Cream

Warm Roasted Squash Steaks, Hazelnut Pesto

Grilled Halloumi, Pomegranate, Quinoa & Chickpea Platter

Salads

Moroccan Cous Cous Salad

Globe Artichokes, Fennel & Courgette Salad **VG**

Caprese Salad Platter - Heritage Tomatoes, Balsamic & Mozzarella

Bread Platter

Garlic Naan Breads, Foccacia & Dipping Oils, French Baguette **VG**





COUNTRY CITY
CATERING

BUFFET THEME THE GREEN GRAZING TABLE

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

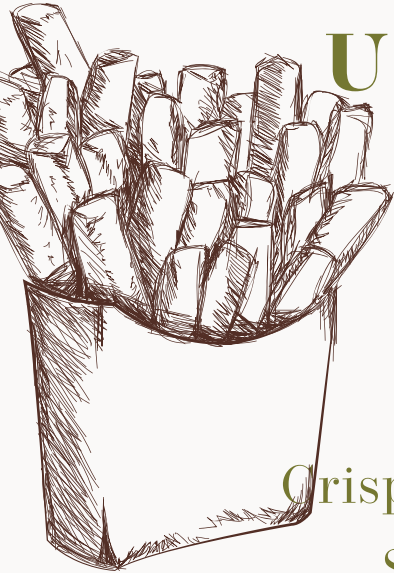
Hummus with zatar & olive oil





COUNTRY CITY
CATERING

BUFFET THEME - ULTIMATE BURGER



Brioche Burger Buns

(GF & VG available)

Choice of Burger Filling:

Angus-Beef Burger

Crispy Buttermilk Chicken with Cajun slaw

Spiced Falafel & Avocado (vegan)

Help you self traditional burger garnish & sauces

Lettuce, Tomato

Crispy Bacon

Burger Sauce, Truffle Mayonnaise

Cajun Coleslaw

Onion Chutney

Gherkins

Sides

Spiced Sweet Potato Wedges

Salads

Green Crunchy Salad

Coselaw with Parsley





COUNTRY CITY
CATERING

BUFFET THEME -BBQ GRILL

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

-
Homemade Wild Garlic Butter

Grilled Sourdough

Condiments

Tomato Ketchup

Truffle Mayonnaise

Salsa Verde





COUNTRY CITY
CATERING

BUFFET THEME WELLNESS

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



COUNTRY CITY
CATERING

BUFFET THEME WIMBELDON INSPIRED PICNIC

Quintessential British Summer Picnic Menu

Mains

Coronation Chicken
Honey & Mustard Cocktail Sausages
Roasted Beef with Horseradish
Roasted Salmon Platter, Golden Raisin & Salsa Verde

Goats Cheese, Red Onion & Tomato Quiches
Falafel Scotch Eggs
Cumberland Sausage Rolls

Sides:

Focaccia Bread with salted butter
Coastal Cheddar Cheese Bites

Salad Bar

Moroccan Cous Cous
Dijon Mustard Potato Salad
Deli Style Coleslaw
Hummus

Dessert

Vegan & Gluten Free Flapjacks
Fruit Scones served with clotted cream & jam
Fresh Strawberries



COUNTRY CITY
CATERING

BUFFET THEME: PLATTERS & SOUP BAR

Platters

Grilled Beef Bavette Steak

served with roasted sweet potato, tahini yogurt, pickled shallot, sunflower seeds & herb salad

Flaked Wild Scottish Roasted Salmon

served with soft boiled yolk enriched eggs, avocado, smoked paprika roasted baby potatoes & pea shoots

Italian Burrata

Italian burrata, roasted grapes, truffle honey & bitter leaves

Salads

Roasted Winter Squash, Heritage Carrot & Smoked Almond Pesto

Waldorf Salad with Creme Fraiche

Radish, Chickpea & Kale Salad with house dressing

Soups

Shredded Free Range Chicken & Root Vegetable Broth

Wild Mushroom Soup

Freshly Baked Country Sourdough, Somerset Salted Butter

Condiment Bar

Oils & Vinegars

Mixed Pitted Olives

Balsamic Semi Dried Tomatoes

Crumbled Feta Cheese





COUNTRY CITY
CATERING

BUFFET THEME HOT BRUNCH

Brunch

Cumberland Sausages
Streaky Smoked Bacon
Fried Eggs

Grilled Sourdough
Home Braised Beans
Grilled Mushrooms

Grilled Cherry Vine Tomatoes

-

Shakshuka with Toasted Foccacia
Zata'ar Yogurt

-

West Sussex Smoked Salmon
Grilled High Weald Dairy Halloumi with Sautéed Spinach
Fresh Lemon
Guacamole

-

American Style Pancakes
Fresh Berries
Local Honey
Coconut Cream

-

Selection of Mini Pastries

