



# WEDDING BOUCHER



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@COUNTRYCITYCATERING



# ABOUT US

and what makes us unique



**Country City Catering**, established in 2018, is owned and run by Kate and Lewis—professionally trained chefs who developed their expertise in Michelin-starred kitchens from a young age.

We pride ourselves on meticulous presentation and exceptional flavour, delivering a personalised experience from initial enquiry through to your event.

Based in the Surrey Hills, we cater across London, Surrey, and the surrounding counties.

Our services include corporate catering, canapé receptions, formal dining, private parties, and weddings.

In 2023, **FERMA Farm Shop & Bistro** was created from a passion for outstanding, local, and sustainable produce, alongside a commitment to exceptional service—serving as a hub for food, drink, and the ingredients that inspire our menus.

Newly launched this year, **FERMA Graze** offers a collection of luxury grazing platters, crafted with seasonal ingredients and designed for effortless hosting. Beautifully styled and ready to serve, with local Surrey delivery and extended options available. Refined, seasonal food—beautifully packaged and ready to enjoy.





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# MENU INSPIRATION & SERVICE STYLE

## Canapés & Bowl Food

Delicate hand-crafted canapes made from the finest, carefully sources ingredients.  
Offering a balance of flavor, elegance and artistry in every bite

## Wedding Breakfast

### Feasting Menu

build your menu with our brocken down choice of mains, sides, salads & desserts  
have the menu served buffet style or in the centre of the guests table

### 3 Course Plated

Refined catering served in a traditional style. Menus inspired by the seasons.

### Street Food Style Stands or Buffet

Refined catering served in a traditional style. Menus inspired by the seasons.

## Late Night Food

### Grazing Board

Beautifully decorated Artisan Grazing Boards to be enjoyed by guests all night long,  
all produce from our local farm shop and decorated seasonally

### Pop Up Stands

Late night snacks from gourmet sliders to artisan pizza slices and indulgent sweet treats



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# SAMPLE CANAPE MENU

Canapés are elegant, bite-sized dishes served during drinks receptions or standing events, allowing guests to mingle while enjoying a variety of flavours. Beautifully presented and crafted with seasonal ingredients, they offer a relaxed yet refined way to cater for any occasion

## COLD

### Seared Tuna & Avocado

Seared tuna with soya glaze, orange, apple & avocado

### Beef Fillet & Kimchi

Black rice cracker, fillet tartar & watercress kimchi

### Sweet Potato & Baba Ganoush (VG)

Sweet potato, smokey baba ganoush, pomegranate & mint

## HOT

### Treacle Glazed Pork Belly

Taco, jalapeno sour cream, red pepper salsa

### Wild Mushroom Vol au Vent (V)

Puff pastry, truffle cream, wild mushrooms & Jerusalem artichoke

### Brown Crab & Romesco

Brown crab arancini, parmesan, romesco sauce & sage

## DESSERT

### Black Sesame Mochi

Traditional Japanese sweet mochi balls with toasted black sesame

### Raspberry & Mint Cream Tartlet

Sweet pastry case with raspberry cream, micro mint, rose & caramelised chocolate

### Chocolate Orange Brownies

Chocolate orange brownies with dried orange crispy





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# SAMPLE BOWL FOOD MENU

Bowl food is perfect when you want a more substantial fare than canapés, which allows your guests the convenience of eating standing up whilst mingling. Welcome your guests with an explosion of flavour & precision with our tailored bowl food menus. Recommend 2-3 pp

## HOT

### **Braised Short Rib Pie**

Slow braised beef short rib with gratinated pomme purée

### **Truffle Mushroom Risotto & Sirloin Steak**

BBQ Sirloin Steak, Wild Mushroom Risotto, English Pecorino & Truffle

### **Traditional Dhal VG**

authentic lentil dhal, poppadum, tzatziki coconut yogurt, mango salsa & coriander salad

## COLD

### **Miniature Mezze (Vegan)**

Sweet potato falafel, pistachio soya labneh, tabbouleh, pickled chili & hummus

### **Italian Burrata & Fig Salad**

Burrata, isle of wight tomatoes, figs, mint & avocado

### **Sweet Korean Chicken**

Fried Chicken with a korean sauce, baby gem, lime mayonaise & pickles





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# SEATED DINNER SAMPLE MENU

We pride ourselves on the quality, appearance, and flavour of every dish we create, ensuring your seated dinner is delivered to the highest possible standard. We will work closely with you until we craft the perfect menu, carefully considered and beautifully presented to provide an exceptional dining experience for you and your guests.

## *To Start*

### **Cured Scottish Salmon**

Creme Fraiche Dressing, Pickled celery, Beetroot & Kohlrabi

### **Wagyu Beef Tataki**

Wagyu beef fillet, miso, bonito, plum & watercress kimchi

### **Asparagus & Truffle Hen Egg (V)**

crispy truffled egg, seaweed mayonaise, asparagus & fresh radish

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## *To Follow*

### **Roast Cornish Monkfish,**

Parsley Sauce, Leek & Wild Mushrooms

### **Seared Duck**

Rhubarb ginger pickle, nasu & smoked soya jus

### **Seasonal Squash Arancini (v)**

courgette, sage, kalettes & grace burn cheese

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## *To Finish*

### **Mille-feuille**

Mille- feuille layer with fresh strawberry, elderflower cream patisserie & dark chocolate

### **Cinnamon Bread & Butter**

creme anglaise, Chocolate & Hazelnut ice cream, rhubarb

### **Pavlova**

passionfruit curd diplomate cream, mint, white chocolate  
& seasonal fruit





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# SAMPLE BUFFET MENU

Our buffet menus are designed to offer a balanced and flexible dining experience, typically including 3 mains, 2 sides, 3 salads, and 2 desserts. Each menu can be tailored to suit your preferences, dietary requirements, and the style of your event, ensuring a bespoke selection that reflects your tastes and occasion.

## MAINS

### **Spring Chicken & Romesco**

Lemon & Rosemary Roasted Chicken with Romesco sauce & candied walnuts

### **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

## SIDES

Roasted Potatoes with Lemon & Thyme

Chorizo, Red Pepper & Coriander Orzo Pasta

## SALADS

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

Caesar Salad with Smoked Anchovies & Aged Parmesan

Watermelon Salad with Mint, Feta & Onion Seeds

## DESSERT

Black Berry, Yogurt & Orange Blossom Fool

Chocolate Mouse with sticky apricot & pistachio





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# SAMPLE FEASTING STYLE MEDITERRANEAN MENU

Dishes served to the centre of the tables  
1 dish per 6 people

**Italian Burrata Platter** with Avocado, Fig, Mint & Heritage Tomatoes dressed with chardonnay vinegar & molasses

**Sun-kissed Tomato Focaccia & Rustic Baguette Bread Baskets**

**Spanish Fish Cassoulet with Saffron Aioli**  
monkfish, sea bass cod, prawns & squid with a smoked paprika & chorizo based tomato sauce, cannellini beans and fresh herbs

**Slow Cook Lamb Shoulder Ragu with Pappardelle**  
topped with aged parmesan & basil  
aubergine ragu available for vegetarians

**Lemon, Thyme & Saffron Roasted Potatoes**

**French Vinaigrette Dressed Lolo Rosso Salad**





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# SAMPLE HOT BUFFET 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)





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# STREET FOOD STALLS

If you're looking for a fun and interactive dining experience for your wedding, Country City Catering has extensive experience with street food-style service. This allows your guests to mingle and enjoy a variety of delicious options, all served with a smile. Each stand is beautifully styled to match your wedding theme, with choices ranging from tacos, pizza, and steamed buns to a full hog roast or barbecue. It's a relaxed, engaging way to offer exceptional food while creating a lively and memorable celebration.





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## BRITISH CHIPPY

**Meat Main:** Jumbo Sausage

**Fish Main:** Battered Cod

**Vegetarian Main:** Breaded Garlic Mushrooms

**Side:** Chips

**Side:** Mushy Peas

**Side:** Curry Sauce

**Topping Bar:**

Ketchup

Mayonnaise

Tartar Sauce

Pickled Eggs

Fresh Lemon

Malt Vinegar

Sea Salt



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## MEXICAN TACO STATION

**Meat Main:** Spiced Chicken Fajita

**Meat Main:** Mexican Beef Brisket

**Vegetarian Main:** Black Bean & Tofu Fajita

**Side:** Hard Corn Taco

**Side:** Soft Tortilla Wrap

**Topping Bar:**

Sour Cream

Smashed Avocado

Grated Red Leicester Cheese

Tomato Salsa

Pickled Chills

Crispy Onions

Nacho Chips



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## DESSERT STAND

Ice Cream Sundae Station

Vanilla Ice Cream served with your choice of toppings!

Hundreds & Thousands

Fruit Coolie

Chocolate Sauce

Fresh Berries

Roasted Nuts

Chocolate Flake

Brownie Bites

Boozy Cherries

Banana Chips



**Doughnut Wall**

Selection of assorted doughnuts served from a Doughnut wall

vegan doughnuts available

## MEDITERRANEAN ROAST LAMB FLAT BREADS

**Rotisserie Lamb Flat Breads**

Slow Cooked Shredded lamb (whole lamb cooked on site, )

**Served with Medditerain Flat Breads:**

Topping Bar

Tzatziki

Greek salad

Zaatar Hummus

Crunchy Greens

Pickled Red Cabbage

Crumbled Feta Cheese

Pickled Chillis



# FERMA GRAZE

Effortless Entertaining, the FERMA Way

**FERMA GRAZE IS OUR COLLECTION OF BEAUTIFULLY CURATED, LUXURY GRAZING PLATTERS—DESIGNED FOR EFFORTLESS HOSTING. MADE WITH THE FINEST SEASONAL INGREDIENTS, EACH PLATTER COMBINES FRESH PRODUCE, ARTISAN CHEESES, CHARCUTERIE, AND HANDMADE ACCOMPANIMENTS FROM OUR KITCHEN.**

PERFECT FOR BOTH BUSINESS AND HOME, OUR PLATTERS ARRIVE READY TO SERVE, GENEROUSLY STYLED AND MADE FOR SHARING.

BASED IN SURREY, WE DELIVER LOCALLY WITH EXTENDED DELIVERY AVAILABLE FOR LARGER ORDERS.

REFINED, SEASONAL FOOD—BEAUTIFULLY PACKAGED AND READY TO ENJOY.

FARM SHOP & BISTRO

**FERMA**

AT RIPLEY



@FERMAFARMSHOP



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# DRINKS OFFERING

At Country City Catering, we believe drinks are just as important as the food in creating a memorable event, helping to shape the overall guest experience. Our drinks service is delivered with the same care and attention to detail as our catering, offering a curated selection including wines, beers, champagne, cocktails, and soft drinks, all tailored to your occasion.

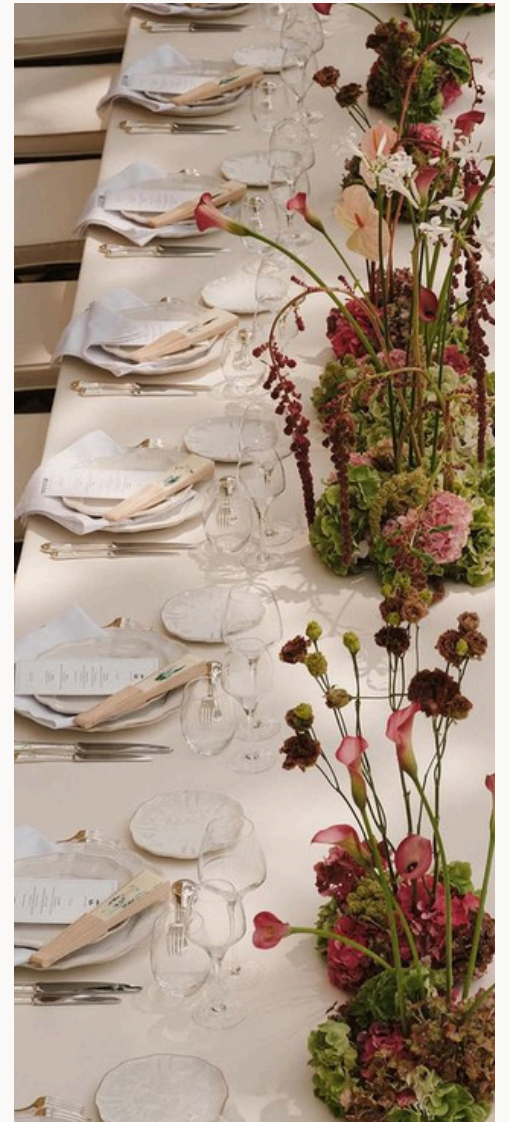
We offer a range of flexible options to suit every event, including unlimited Bronze, Silver, and Gold drinks packages, a fully managed charged bar service where guests purchase their own drinks, and corkage options for client-supplied beverages. For daytime events, we also provide tea and coffee stations with the option to upgrade to a full barista service.

From setup to service, our team manages everything on site to ensure a smooth and professional drinks experience throughout your event.



# TABLE INSPIRATION

We believe your table design is just as important as the food itself. Working closely with you, we bring your vision, colours, and style to life, creating a beautifully curated table scape that becomes a memorable part of your special day.



# TASTINGS



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At Country City Catering, we invite you to experience your wedding menu before the big day with a personalised tasting designed to ensure every detail is just right. It's the perfect opportunity to savour your chosen dishes while we talk through the finer points of your celebration.

Tastings are hosted at our sister venue, Ferma Farm Shop & Bistro, where you can enjoy a relaxed afternoon in the heart of the Surrey Hills. This special experience allows you to see us at our best, ask questions, and feel completely confident in your choices—making the journey to your wedding day as enjoyable and memorable as the day itself.



# EVENTS MANAGING & STAFFING

On your special day, we are dedicated to delivering the highest standard of service, ensuring you and your guests are expertly cared for from start to finish. Our experienced event managers will be on hand throughout the day, seamlessly coordinating every detail so you can relax and enjoy each moment without a worry.



Behind the scenes, our team of Michelin star-trained chefs will be crafting exceptional dishes with precision and passion, bringing your wedding menu to life and creating an unforgettable dining experience for you and your guests.





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# BOOKING TERMS

Please below a summary of our booking terms and conditions. By confirming your event via email, you acknowledge that our booking terms are now in effect.

A deposit of 25% is required at this stage, which is non-refundable in the event of a change or cancellation of the event date. This amount is calculated based on the quoted total at the time of confirmation.

Up to two weeks prior to your event, you may adjust your catering quote, either increasing or decreasing the services, or even cancelling entirely. In the case of a cancellation made more than two weeks before the event date, only the 25% deposit will be due.

All final details or change requests that affect the total quote must be submitted at least two weeks prior to the event date. Cancellations made less than two weeks before the event will incur a charge equal to the full event cost as confirmed.

Please note that we can only accommodate increases in guest numbers and catering/drink requirements within two weeks of your event; decreases cannot be accepted. Flexibility is at our discretion, and we will make every effort to accommodate reasonable requests under the circumstances.

At the time of booking, kindly provide the following information for invoicing purposes:

- Company Name
  - Company Address
  - Booking Contact at the Company
  - Accounts Contact Details
- Purchase Order Number (if required)



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## GET IN TOUCH

We'd love to hear from you! If you have any questions about your event or would like to discuss your ideas, please don't hesitate to get in touch.

CCC Office: 020 8648 4549

Kate Hole – Owner & Director: 07742 195 620

Bethany Hunter – Events Manager & Coordinator

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We look forward to helping make your event truly special!



@countrycitycatering

