



COUNTRY CITY

CATERING



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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 weddings, 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.

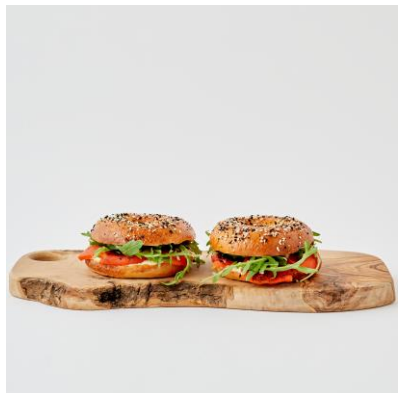
We have created you a specially developed menu inspired by our training within the industry and by food we simply love to cook.

- ☞ We ask for at least 24 hours notice on all orders, however we reserve the right to decline your order if our kitchen is at capacity.
 - ☞ All prices are exclusive of delivery.
- ☞ Delivery charges start at £35 and vary depending on your distance.
 - ☞ The food is driven to you from our kitchen in CR44NA
- ☞ Food can be presented on sharing platters (for buffet style) or boxed individually.
 - ☞ All dietary requirements can be catered for and labelled clearly.
 - ☞ Minimum spend is £250
 - ☞ We have a minimum order value of 5 of each item.
 - ☞ Please enquire about beverages.
 - ☞ All prices are subject to VAT

We have created you 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!

Breakfast Items - £4 Each



Black Rice Pudding **VEGAN**

Black rice cooked in coconut milk with mango, lime & passion fruit

Blackberry Protein Porridge (*Gluten, Nuts, Soy*)

Blended oats, seeds, nuts & quinoa

Selection of Luxury Pastries (*Gluten, Nuts, Dairy, Sulphates*)

To include a selection of apple, pecan & fruit danishes & cinnamon swirls

Granola & Yogurt Pot (*Nuts, Gluten, Sulphates, Dairy*)

A seasonal yogurt pot with honey nut granola & dried fruits

Blueberry Breakfast Muffin (*Gluten, Egg, Dairy*)

Large freshly baked fluffy blueberry muffin

Smoked Salmon Breakfast Bagel (*Fish, Sesame, Gluten, Dairy*)

Seeded bagel with H. Forman smoked salmon, citrus cream cheese & rocket

Hummus & Red Pepper Bagel **VEGAN** (*Sesame, Gluten*)

Seeded bagel with hummus, grilled red pepper & rocket

Cheese On Toast (*Gluten, Dairy*)

Smashed avocado on sourdough toast with Westcombe ricotta & chilli flakes

Epic Fruit Salad **VEGAN**

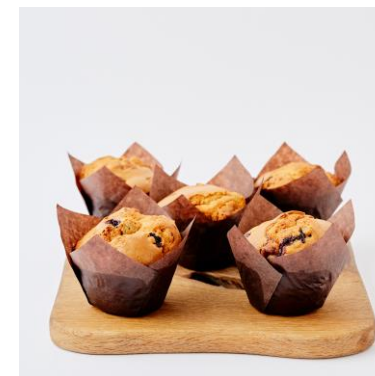
Selection of sliced exotic fruit with desiccated coconut

Warm Breakfast Rolls (*Dairy, Gluten, Egg*)

Sausage, Bacon or Egg served in a crusty bread roll

Vegan Breakfast Roll (*Gluten*)

Corn sausages, roast tomato & roast mushroom served in a crusty bread roll



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Sandwich Lunches



Rustic French Baguettes (please ask if you would prefer sliced bread)

Please choose 2 x flavours per minimum order of 5

Sandwich Menu

Posh Cheddar V (*Egg, Mustard, Dairy, Gluten*)

Cheddar, sundried tomatoes, chutney, mustard cress & mayonaise

Line Caught Tuna (*Fish, Egg, Mustard, Gluten*)

Tuna with horseradish mayonaise, capers & sliced cucumber

Chicken & Bacon (*Egg, Mustard, Gluten*)

Grilled chicken, crispy bacon ,mustard mayo & Iceburg

Ham & Pickles (*Mustard, Egg, Gluten*)

Sliced ham with pickles & coleslaw

Carrot & Almond (*VEGAN*) (*Nuts, Gluten*)

Heritage Carrot Coleslaw, Pickled Turnip, smoked almond pesto & lollo rosso

Mango Beef (*Egg, Mustard, Sulphites, Gluten*)

Roast Beef, Spiced Mayonnaise, Mango & Spinach

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Selection of wraps

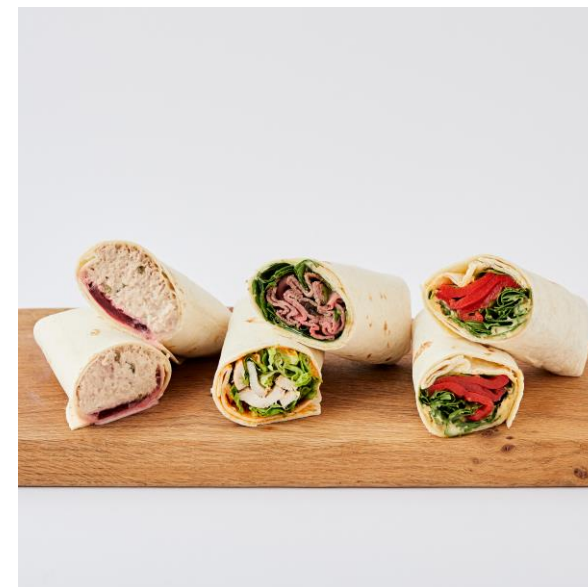
Please choose 2 x flavours per minimum order of 5

Mixed beans, avocado & pickled red cabbage *VEGAN* (*Gluten*)

Grilled lemon chicken, paprika mayonaise & baby gem (*Egg, Mustard, Gluten*)

Roast beef, wasabi mayonaise, watercress, & caramelised red onion (*Egg, Mustard, Gluten*)

Smoked mackerel pate, radish, beetroot & pickled chilli (*Fish, Dairy, Mustard, Gluten*)



£4.50 per person (Add a salad for £2 pp extra)

Sandwich Lunch with Finger Food

Sandwich Lunch with an additional 3 finger food per person:

Sample Menu:

Cold:

Country City Sausage Roll (*Gluten, Egg, Dairy, Sulfites*)

Tamworth pork & apricot sausage, rolled in puff pastry & baked

Cheese & Marmite Sausage Roll V (*Gluten, Dairy, Egg*)

Somerset Westcombe cheddar & marmite rolled in puff pastry and baked

Black Pudding Scotch Eggs (*Gluten, Egg*)

Soft boiled quails egg coated in homemade black pudding & breadcrumbs

Spiced Chickpea Scotch Egg V (*Egg*)

Soft boiled quails egg coated in chickpeas, mixed beans, spices, harissa, coriander & breadcrumbs

Quiche Bites (*Gluten, Egg, Dairy*)

Caramelized red onion jam with goat's cheese in a short crust case.

Selection of Freshly Cut Crudités with a red pepper hummus dip **VEGAN** (*Sesame*)

Hot:

Wild Mushroom Arancini V (*Gluten, Egg, Dairy*)

Wild mushroom risotto finished with Lincolnshire poacher cheese, coated in breadcrumbs

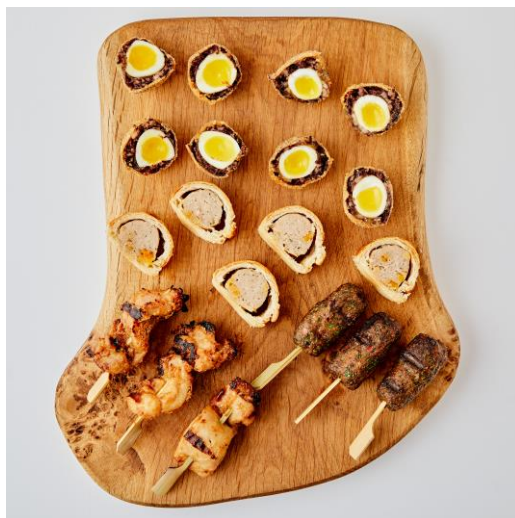
Chicken Satay Yakatori Skewers (*Soya, Gluten, Peanut*)

Chicken thigh marinated in peanut butter & Asian flavours, skewered and grilled

Cumberland Cocktail Sausages (*Mustard, Gluten*)

Vegetable Spring Roll **VEGAN** (*Gluten*)

Homemade vegetable spring rolls with sweet chilli dip



£8 per person

Lunch/Dinner Menu

Hot or Cold Lunch Boxes

With a side salad of choice

£8 per person

All dietary requirements are available upon request

Hot Lunch Boxes

Chicken Fajita wrap with cheddar, sour cream, avocado & tomato salsa *gluten, dairy*

Chicken korma with basmati rice, fresh chilli, coriander, yogurt & cashew nuts *dairy, nuts*

Roast Lamb Shoulder with salsa verde & roast Mediterranean vegetables *mustard*

BBQ Meat Box – pork sausages, herbed lamb fillet, citrus chicken thigh & devilled butted corn *dairy*

Steak & Ale Pie with real meat gravy & champ mashed potato *gluten, dairy*

Sesame & soya glazed salmon with egg fried rice *soya, sesame fish, egg*

Garlic king prawns with cherry tomato & basil linguini with shaved parmesan *fish, egg, gluten*

Portobello mushrooms stuffed with quinoa, black beans & vegan feta with spiced cauliflower cous
cous & pomegranate (VG)

Vegan grilled halloumi with sweet potato & herby jewelled tabbouleh (VG) *gluten*

Roast butternut squash stuffed with sage, bread crumbs, pinenuts and goats cheese served with
roast new potatoes & herb dressing (V) *nuts, glutens dairy*

Mixed Bean Fajita Wrap with cheddar, sour cream, avocado & tomato salsa (V) *gluten, dairy*

Cold Lunch Boxes

Grilled Tuna Steak, sushi rice, pickled vegetables, avocado & edame beans *fish, soya, sesame*

Beetroot cured gravadlax with fregola, pomegranite & lime *fish, gluten*

Seasame roasted beef bavette with crunchy vegetable glass noodles & wakame seaweed
sesame, soya

Chargrilled Honey & Harissa Chicken with roasted pepper, chorizo & orzo salad *gluten, pork*

Chicken Bruschetta - *sourdough, mozzarella, roast chicken, tomato & basil pesto* *gluten, dairy, nuts*

Spiced Falafel with fresh mint, homemade hummus & lemon & mint flat breads (VG)
sesame, gluten

Asparagus & roast cherry tomato tart with balsamic onions & new potatoes (VG) *gluten*

Salads



Plum vine tomato salad with black olive, basil & chilli

Cajun Coleslaw (*Mustard, Egg*)

Crunchy green salad (*Mustard*)

Broccoli, anchovies dressing & smoked almond pesto (*Fish, Nuts, Dairy, Mustard*)

Asian green salad (*Sesame*)

Watercress, shallot & house dressing (*Mustard*)

Classic Caesar salad (*Gluten, Dairy, Egg, Mustard, Fish*)

Barbequed asparagus, Parma ham & balsamic reduction

Sunshine salad of mango, carrot, cucumber, chicory and tomato (*Mustard*)

Watermelon, feta, sesame, black onion seed & mint oil (*Dairy, Sesame*)

Avocado, mango, red onion, sweetcorn & feta (*Dairy*)

Roast heritage carrots with cumin seeds, mange tout & citrus dressing

Dessert Pots – Cold - £4 each

Seasonal Eton Mess (*Egg, Dairy*)

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

Rhubarb Custard Tart (*Gluten, Egg, Dairy*)

Sweet pastry case with baked custard and poached rhubarb

Set Milk Chocolate Mousse (*Dairy, Sulphates*)

Set Jivara chocolate mousse infused with rum served with caramelized banana

Rocky Road Brownie (*Egg, Gluten, Dairy*)

Brownie with rolo, marshmallow, digestive biscuit & white chocolate

Honeycomb Cheesecake (*Dairy, Gluten*)

Vanilla cheesecake with a biscuit base & honeycomb

Homemade Jam Doughnut (*Gluten, Egg, Dairy*)

Large sugared doughnut filled with seasonal jam

Chia Seed & Mango Pudding **VEGAN** (*Soya*)

Chia seeds soaked in soya milk served with mango purree

Tropical Fruit Salad **VEGAN**

Mixed tropical fruit in a light fruit juice



Dessert Pots – Hot - £4 each

Country City Bread & Butter Puddings *(Gluten, Dairy, Egg)*

Brioche rolled with orange marmalade & crème patisserie soaked in custard & baked

Rice Pudding *(Nuts)*

Vanilla rice pudding with rhubarb jam and crushed hazelnuts

Hot Chocolate Pudding *(Gluten, Dairy, Egg)*

Hot chocolate pudding with pouring cream

Apple Crumble *(Gluten, Dairy)*

Bramley apple compote topped with an oat crumble and baked

Mini Finger food Dessert - £4 per person

Please choose 3 items



- Mini Banoffee Pie (*Gluten, Egg, Dairy*)
- Mini Lemon Meringue Pie (*Gluten, Egg, Dairy*)
- Mini Salted Caramel Eclairs (*Gluten, Egg, Dairy*)
 - Mini Brownie Bites (*Gluten, Egg, Dairy*)
 - Mini Berry Pavlovas (*Gluten, Egg, Dairy*)
 - Exotic Fruit Skewers **VEGAN**
 - Mini Passion Fruit Meringues **VEGAN**
- Fruit & Nut Flapjack (*Gluten, Nuts, Sulphates*)



Loaf Cakes - £3 per slice

All of our cakes are freshly baked in house by our chefs, can be delivered whole or portioned



- ☞ Lemon Drizzle & Blue Poppy Seed (*Gluten, Dairy, Egg*)
- ☞ Banana Honey & Pecan Glaze (*Gluten, Dairy, Egg, Nuts*)
- ☞ Blueberry Crumble (*Gluten, Egg, Dairy*)
- ☞ Carrot, Walnut & Cream Cheese (*Gluten, Egg, Dairy, Nuts*)
- ☞ Banana Bread (VEGAN) (*Gluten*)
- ☞ Iced Chocolate (*Gluten, Egg, Dairy*)
- ☞ Orange Polenta Cake (*Gluten free & Vegan*)

Biscuits & Cookies

Large Cookies - £2.50 each

Reverse Chocolate Chip (Gluten, Egg, Dairy)

Jammy Dodger (Gluten, Egg, Dairy)

Chocolate Chip (Gluten, Egg, Dairy)

White Chocolate & Hazelnut (Gluten, Egg, Dairy, Nuts)

Oatmeal & Pecan (Gluten, Egg, Dairy, Nuts)



Contact Details

Country City Catering is 100% committed to recycling!



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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