

CANAPÉS & BOWL FOOD
RECEPTION



CAMBRIDGE
DINING CO

ELEVATE YOUR CELEBRATION WITH EXPERT CATERING

Working with the most beautiful venues, Cambridge Dining Co. are the leading event caterers, providing a range of delicious reception menus perfect for your launch, celebration, or event.

Designed specifically for the occasion, our canapés and bowl food dishes are freshly prepared by our team of talented chefs and efficiently delivered by our front of house team.

Our event team will guide you through the process of organising your event, timings and selecting your menu and drinks to perfectly suit your guests.





WE CARE ABOUT THE SMALL DETAILS

- Assisted menu selection
- Special diets catered for
- Themed or custom menu portions available
- Tasting available on request
- Dedicated Event Manager throughout process

WHAT IS INCLUDED?

We offer a fully served event solution that covers all of the pre-event consultation and organisation through to delivery including all of the front of house staff, Chefs and catering equipment needed to service the event.

DELIVERING SUSTAINABILITY

At the heart of our catering services is a commitment to sustainability and quality. We collaborate only with trusted food suppliers, ensuring that every ingredient is responsibly sourced. We prioritise minimising waste by composting all food scraps and recycling materials such as glass, plastic, and cardboard. In addition to our sustainability efforts, we pride

ourselves on having a highly skilled, locally based team. Our chefs are professionally trained and bring a wealth of experience to the table, crafting exceptional dishes tailored to your event. Our front-of-house staff is equally dedicated, providing seamless service with a personal touch, ensuring that your celebration is as enjoyable as it is eco-friendly.



OUR CATERING

Our food is freshly prepared on the day of your event and beautifully presented. We are committed to crafting inspiring dishes using fresh, sustainable, and locally sourced ingredients to delight your guests. If you need assistance selecting your menu, our team is ready to offer expert advice and help you create a memorable dining experience.



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CANAPÉS

Edamame & Basil Arancini Smoked Chilli Mayo (v)	Beef Short Rib Croquette Chimichurri	Crispy Duck Gyoza Ponzu Sauce	Beetroot Cured Salmon Orange & Dill Mascarpone	Potted Crab & Avocado Mango & Basil Gel
Smoked Duck Pomegranate & Cranberry Gel	Smoked Shredded Chicken Crostini Tarragon Mayonnaise & Manchego	Mini Yorkshire Pudding Rare Roast Beef & Horseradish	Pressed Ham Hock Terrine Carrot Jam & Pickled Shallots	Teriyaki Beef Tartare Kalonji Seed, Coriander & Wasabi
Lamb Carpaccio Celeriac & Dill	Truffle Pea & Buckwheat Tartlet Toasted Hazelnut (vg)	Patatas Bravas Black Garlic & Picante Pepper (vg)	Smoked Haddock Fishcake Compressed Cucumber & Dill Mayonnaise	Swede Pastrami Pumpnickel, Gherkin & Mustard (vg)
Salt Beef Seeded Rye & Mustard	Mozzarella Polenta Fritter Sun-dried Tomato & Basil (v)	Cured Chalk Stream Trout Kohlrabi Salad & Pumpnickel	Sesame Katsu Chicken Sriracha Mayonnaise	Heritage Tomato Tart Olive Crumb (vg)

BOWL FOOD

Bowl Food is a fun and social way to serve your guests something more substantial, but without the formality of a sit down meal. Our bowl food is served in contemporary small dishes that are easy to eat with just a fork. Our staff circulate the bowls on trays, 'canapés style', serving and collecting empty bowls as you move through each course.

SAVOURY BOWLS

WARM

Confit Chicken Breast Wild Mushroom & Smoked Pumpkin	Roast Sirloin * Savoy Cabbage, Yorkshire Pudding, & Horseradish Mash
Pork Belly Black Pudding Mash, Braised Hispi Cabbage & Toffee Apple Puree	Pork & Herb Sausage Mash, Savoy Cabbage & Gravy
Chicken Curry Fragrant Rice, Aubergine Chutney & Spinach	Tamarind Glazed Aubergine Bulgur Wheat, Spelt Grain, Pomegranate & Crispy Shallots (vg)
Thai Fishcake Carrot, Mouli, Sesame & Coriander	Wild Garlic Pesto Gnocchi, Sun-dried Cherry Tomatoes & Bocconcini (v)
Braised Lamb Shoulder Parmentier Potatoes, Leek, Peas & Lamb Sauce	Marinated Tofu Romesco, Pak Choi & Miso Dressing (vg)
Confit Shredded Duck Heritage Carrots, Mulled Wine & Red Cabbage	Curried Cauliflower & Chickpea Fragrant Rice, Aubergine Chutney & Spinach (vg)

COLD

Sweet Potato Falafel Red Pepper Hummus & Pearl Cous Cous (vg)	Heritage Tomato & Mozzarella Salad Balsamic Glaze (v)
Seared Tuna Poke Bowl Wakame, Brown Rice, Edamame & Togarishi	Fine Bean, Mangetout Salad, Hazelnut & Orange Salad Citrus Dressing (vg)
Roasted Butternut Squash Whipped Tahini & Mixed Grains (vg)	Sweet Potato & Chickpea Salad Sultanas & Coriander (vg)
Confit Salmon Fillet Potato, Spring Onion & Herb Salad	Smoked Duck Salad Watermelon, Orange, Frisée & Dill Mayonnaise
Marinated King Prawns Soy Glazed Noodles, Wakame & Edamame Beans	Smoked Chicken Waldorf Salad Pickled Celery & Walnut Crumb
Peppered Tuna Smashed Cucumber, Sesame & Soy Dressing	Salt Baked Beetroot Whipped Goats' Cheese, Balsamic Reduction & Rocket (v)

SWEET BOWLS

Passionfruit Creme Brûlée Passionfruit Gel, Popping Candy & White Chocolate (v)	Peanut Butter & White Chocolate Cheesecake Banana, Caramel & Lime (v)	Dark Chocolate Delice Honeycomb, Rhubarb & Ginger Biscuit Crumb (v)	Lemon & Lime Posset Passionfruit & Almond Sablé Biscuit (v)
Sticky Toffee Pudding Butterscotch Sauce & Caramel Chantilly Cream (v)	Raspberry Crème Brûlée Raspberries, Lavender & Thyme Shortbread (v)	Coconut Pannacotta Almond Sable Biscuit & Mango Gel (v)	White Chocolate & Vanilla Cheesecake Blueberry, Lime Compote & Strawberries (v)
Dark Chocolate Delice Raspberry, Hazelnut Crumb & Raspberry 'Jam' (vg)	Rhubarb Compote Yoghurt Mousse & Ginger Biscuits (v)	Dark Chocolate Torte Strawberries & Pistachio Crumb (v)	Double Chocolate Brownie Honeycomb & Raspberries (v)



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