



CAMBRIDGE DINING CO

BUFFET

At Cambridge Dining Co., we offer full event management, from venue sourcing and marquee design to entertainment and production. Along with our renowned, sustainably sourced, freshly prepared food, we provide everything you need, no matter the size or style of your event.

Cambridge Dining Co is part of Cambscuisine, which operates highly regarded restaurant establishments in Cambridgeshire including The Cock at Hemingford Grey, The Three Horseshoes at Madingley and The Chophouse, Millworks in Cambridge. Our ethos is to take our restaurant-quality dishes to your event table.

Visit our website www.cdc.events to explore our full range of services.

BUFFET CATERING

A manager to run the catering aspects of your event
Uniformed chefs and waiters for the event

Our contemporary cutlery and modern white china
Tablecloths for all buffet stations

BUFFET OPTIONS

We offer 3 different styles of buffet, it may be that one style is better suited to your event format. Our experienced team can help advise the best option for you. The amount of servery points provided will be dependant on your guest numbers. Your Catering Manager will queue manage the flow of guests on the event day to ensure a swift, smooth guest experience.

FINGER BUFFET

Select From:

Sandwiches & Artisan Rolls
Bites
Desserts

FORK BUFFET

Select From:

Sandwiches & Artisan Rolls
Platters
Salads & Sides
Bites
Desserts

HOT FORK BUFFET

Select From:

Salads & Sides
Hot Buffet
Desserts

DIETARY REQUIREMENTS

We are highly experienced in catering for guests dietary requirements. We either design a slightly different version of the menu you have chosen, or provide an alternative option for them. There is no additional charge for catering for dietary requirements. Key: v - vegetarian, vg - vegan

SANDWICHES & ARTISAN ROLLS

Select Three Options

Egg Mayonnaise

Herb & Mustard Cress (v)

Roast Beef

Horseradish Cream & Rocket

Peppered Pastrami

Emmental, Dijon Aioli & Tomato (v)

Coronation Chicken

Sultanas & Curry Mayonnaise

Tuna Mayonnaise

Spring Onion & Avocado

Honey Roast Gammon Ham

Lettuce, Tomato & Mustard Mayonnaise

Prawn & Crayfish

Marie Rose Sauce & Watercress

Smoked Salmon

Lemon, Baby Leaves & Dill Cream Cheese

Smoked Applewood Cheddar

Rocket & Red Onion Chutney (v) (vg option)

Grilled Courgette & Roasted Pepper

Hummus (vg)

Heritage Tomato & Mozzarella

Pesto & Rocket (v) (vg option)

Vegan Feta

Chargrilled Courgette, Tomato Chutney & Rocket (vg)

PLATTERS

Select Two Options

Antipasti

Coppa Ham, Konnica Salami Sticks, Finocchiona Fennel Salami, Manchego, Pickled Shallots, Cornichons, Rosemary Focaccia, Olives & Rocket

Fish

Smoked Salmon, Mackerel Pâté, Beetroot Cured Salmon, Anchovies, Pickled Vegetables, Saffron Aioli, Rosemary Focaccia, Olives & Rocket

Vegetarian

Falafel, Bocconcini, Chargrilled Vegetables, Feta Stuffed Peppers, Balsamic Onions, Artichokes, Rosemary Focaccia, Olives & Rocket

SALADS & SIDES

Select Three Options

- | | |
|---|--|
| Garlic & Herb Roasted New Potatoes
(Served warm) (vg) | Baby Carrots & Fennel
Sage Oil (Served warm) (v) |
| Cajun Spiced Parmentier Potatoes
Truffle Mayonnaise (Served warm) (v) | Greek Salad
Tomato, Cucumber, Onion, Feta & Olive (v) |
| Red Cabbage Coleslaw
Smoked Paprika (v) | Caesar Salad
Croutons, Anchovy, Baby Gem & Caesar Dressing |
| Asian Vegetable Slaw
Coriander, Chilli & Lime (vg) | Fine Bean & Mangetout Salad
Sun-Dried Tomato & Pesto (vg) |
| Olive & Artichoke Cous Cous
Lemon & Parsley (vg) | Bulgar Wheat & Lentil Salad
Pomegranate & Pumpkin Seeds (vg) |
| Waldorf Salad
Celery, Walnuts, Grapes & Apple (v) | Heritage Tomato & Mozzarella
Olive Crumb & Rocket (v) |
| Orzo Pasta Salad
Olive, Sun-Blushed Tomato & Rocket (vg) | Roasted Pumpkin
Feta, Harissa, Pomegranate & Sage (v) |

BITES

Select Three Options

- | | |
|--|---|
| Warm | Cold |
| Pork & Herb Sausage Roll
Mustard Mayonnaise | Scotch Egg
Piccalilli |
| Honey & Chilli Chicken
Sriracha Mayonnaise | Traditional Pork Pie
Red Onion Chutney |
| Spiced Lamb Kofta
Tahini Yoghurt | Harissa Hummus
Crudites & Flatbread (vg) |
| Chickpea Falafel
Mango Chutney (vg) | Smoked Salmon Paté
Pickled Cucumber & Crispbread |
| Marinated Halloumi
Tahini Yoghurt (v) | Ham Hock Terrine
Carrot Jam & Pickled Shallots |
| Pork Belly
Sesame, Soy & Coriander | Salmon Gravavlax
Herb Crème Fraîche |
| Vegetable Spring Roll
Tomato Chutney (vg) | Avocado Sushi
Nori & Pickled Ginger (vg) |
| Lemon & Herb Prawns
Saffron Aioli | Smoked Cheese Tartlet
Red Onion Chutney (v) |
| Fish Goujons
Tarragon Aioli | Goats' Cheese Tartlet
Quince Jelly (v) |
| Spiced Red Onion & Sweetcorn 'Bhaji'
Chilli Jam (vg) | Heritage Tomato & Mozzarella Bruschetta
Basil Cress (v) |

HOT FORK BUFFET

Select Two Options

- | | |
|---|--|
| Lemon & Herb Chicken
Gremolata | Harissa Spiced Cod
Saffron & Sultanas |
| Herb Porchetta
Fennel & Sage | Cajun Salmon
Lime Yoghurt |
| Glazed Pork Belly
Soy, Sesame & Coriander | Miso Butter Hake
Ginger, Lemongrass & Chilli |
| Marinated Maple & Cajun Chicken
Parsley | Chargrilled Squash
Harissa Pesto & Paprika (vg) |
| Aubergine Imam Bayildi
Tomato, Shallot & Oregano (vg) | Roast Sirloin of Beef *
Horseradish |
| Sticky Tofu
Cucumber, Spring Onion & Sesame Oil Dressing (vg) | Sweet Potato & Feta Parcel
Roasted Peppers & Courgette (v) (vg option) |
| Pulled Lamb Shoulder
Pomegranate & Mint | Honey & Mustard Glazed Gammon
Cherkin Mayonnaise |

DESSERTS

Select Two Options

- | | |
|---|--|
| Passion Fruit Crème Brulée
Popping Candy & White Chocolate (v) | Dark Chocolate Torte
Strawberries & Pistachio Crumb (vg) |
| Glazed Lemon Tart
Raspberry, Meringue & Lavender (v) | Coconut Pannacotta
Pineapple & Lime Salsa & Salted Popcorn (vg) |
| White Chocolate & Vanilla Cheesecake
Blueberry, Lime Compote & Strawberries (v) | Lemon & Lime Posset
Almond Sable Biscuit & Mango Gel (v) |
| Sticky Toffee Pudding
Ginger Crumb, Butterscotch & Caramel Cream (v) | Yuzu, Matcha & Passion Fruit Terrine
Miso Caramel & Hazelnut (v) |
| Peanut Butter & White Chocolate Cheesecake
Banana, Caramel & Lime (v) | Rhubarb Compote
Yoghurt Mousse & Ginger Biscuit Crumb (v) |
| Dark Chocolate Delice
Honeycomb, Rhubarb & Ginger (vg) | Raspberry Crème Brûlée
Vanilla Shortbread & Raspberries (v) |