



CAMBRIDGE
DINING C^o

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 providing dishes for guests with dietary requirements, such as gluten or nut allergies. All our dishes are labelled with allergens.

We can also provide an alternative dish for guests with specific dietary requirements which will be served to them separately. There is no additional charge for catering for dietary requirements.

SANDWICHES & ARTISAN ROLLS		PLATTERS	
Select Three Options		Select Two Options	
Egg Mayonnaise Herb & Mustard Cress (v)	Prawn & Crayfish Marie Rose Sauce & Watercress	Antipasti Coppa Ham, Konnica Salami Sticks, Finocchiona Fennel Salami, Manchego, Pickled Shallots, Cornichons, Rosemary Focaccia, Olives & Rocket	
Roast Pork Apple Sauce & Rocket	Smoked Salmon Lemon & Dill Cream Cheese	Fish Smoked Salmon, Mackerel Pâté, Beetroot Cured Salmon, Anchovies, Pickled Vegetables, Saffron Aioli, Rosemary Focaccia, Olives & Rocket	
Chorizo Emmental Cheese & Dijon Aioli	Smoked Applewood Cheddar Rocket & Red Onion Chutney (vg)	Vegetarian Artichokes & Roasted Peppers, Bocconcini, Smoked Applewood Cheddar, Balsamic Onions, Hummus, Rosemary Focaccia, Olives & Rocket	
Coronation Chicken Sultana & Curry Mayonnaise	Grilled Courgette & Roast Pepper Hummus (vg)		
Tuna Mayonnaise Spring Onion & Avocado	Heritage Tomato & Mozzarella Pesto (v) (vg option)		
Honey Roast Ham Lettuce, Tomato & Mustard Mayonnaise	Vegan Feta Chargrilled Courgette, Tomato Chutney & Rocket (vg)		
SALADS & SIDES		BITES	
Select Three Options		Select Three Options	
Radicchio, Walnuts & Endive Pomegranate & Orange Dressing (vg)	Indian Spiced Charred Squash Lentil, Chickpea, Baby Spinach, Madras Yoghurt & Dukkha (vg)	Pork & Herb Sausage Roll Mustard Mayonnaise	Scotch Egg Piccalilli
New Potato & Fennel Salad Dill, Chive & Horseradish Mayo (vg)	Watermelon & Orange Salad Ratte Potatoes Salad & Dill Emulsion	Honey & Chilli Chicken Sriracha Mayonnaise	Traditional Pork Pie Red Onion Chutney
Cali Superfood Salad Red &Black Quinoa, Sweetcorn, Goji Berries & Crispy Kale (vg)	Caesar Salad Romaine Lettuce, Parmesan & Sourdough Croutons (v)	Chicken Adana Tahini Yoghurt	Harissa Hummus Crudites & Flatbread (vg)
Kholrabi & Beetroot Slaw Crispy Onion & Tahini Dressing (vg)	Green Leaf Salad Tomato, Cucumber & Radish	Chickpea Falafel Mango Chutney (vg)	Smoked Salmon Paté Pickled Cucumber & Crispbread
Asian Wild Rice Spring Onions, Shredded Cabbage & Miso Maple Vinaigrette (vg)	Traditional Panzanella Beef Tomato, Basil, Crispy Capers, Sourdough, Croutons & Anchovies	Marinated Halloumi Tahini Yoghurt (v)	Ham Hock Terrine Carrot Jam & Pickled Shallots
Greek Salad Tomato, Cucumber, Onion, Feta & Olive (v)	Nicoise Salad Green Beans, Herb New Potato, Olives, Boiled Egg & Vinaigrette	Pork Belly Sesame, Soy & Coriander	Salmon Gravadlax Herb Crème Fraîche
Pak Choi & Carrot Noodle Salad Cucumber Kimchi & Soy	Heritage Tomato & Mozzarella Olive Crumb & Rocket (v)	Vegetable Spring Roll Tomato Chutney (vg)	Avodado Sushi Nori & Pickled Ginger (vg)
		Lemon & Herb Prawns Saffron Aioli	Goats’ Cheese Tartlet Quince Jelly (v)
		Fish Goujons Tarragon Aioli	Smoked Cheese Tartlet Red Onion Chutney (v)
		Spiced Red Onion & Sweetcorn ‘Bhaji’ Chilli Jam (vg)	Heritage Tomato & Mozzarella Bruschetta Basil Cress (v)
HOT FORK BUFFET		DESSERTS	
Select Two Options		Select Two Options	
Lemon & Herb Chicken Gremolata	Harissa Spiced Cod Saffron & Sultanas	Lemon Tart Raspberry Gel & Raspberries	Coconut Pannacotta Popcorn, Pineapple & Lime Salsa (vg)
Herb Porchetta Fennel & Sage	Cajun Salmon Lime Yoghurt	Passionfruit Creme Brûlée Passionfruit Gel, Popping Candy & White Chocolate	Dark Chocolate Delice Honeycomb, Rhubarb & Ginger Biscuit Crumb (vg)
Glazed Pork Belly Soy, Sesame & Coriander	Chargrilled Squash Harissa Pesto & Paprika (vg)	Mango Cheesecake White Chocolate & Mojito Gel	Lemon & Lime Posset Maple Syrup Granola
Miso Butter Hake Ginger, Lemongrass & Chilli	Marinated Maple & Cajun Chicken Parsley	Yorkshire Parkin Honey & Cider Sauce Pear & Ginger Compote	Caramel Poached Pineapple Coconut Yoghurt & Pistachio Praline (vg)
Aubergine Imam Bayildi Tomato, Shallot & Oregano (vg)	Honey & Mustard Glazed Gammon Gherkin Mayonnaise	Lemon Curd Feuilletine & Fresh Raspberry	Cherry & Chocolate Pot Morello Cherries & Coffee Mascapone
Sticky Tofu Cucumber, Spring Onion & Sesame (vg)	Sweet Potato Falafel Red Pepper Hummus, Spiced Couscous & Yogurt Dressing (vg)		