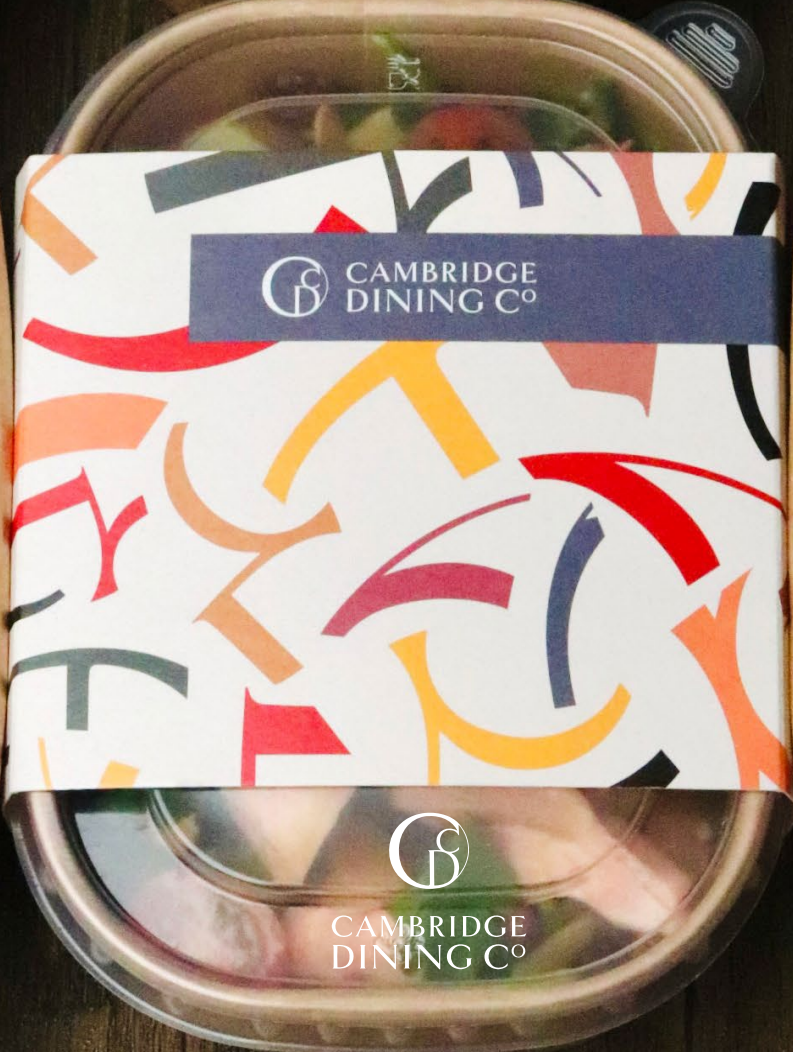


DELIVERING *fine* FOOD
TO YOUR TEAM

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SPECIALIST CATERING DELIVERED TO YOUR WORKPLACE

Cambridge Dining Co. is the leading workplace catering specialist serving Cambridge and the surrounding areas. Whether you're hosting a meeting, planning a team lunch or organising an office event, our delicious, chef-prepared menus are designed to make it memorable.

Created with the workplace in mind, our food is more than just a meal, it's a moment to connect, recharge and inspire. Sustainably prepared and delivered with care, our generous, hearty dishes bring teams together and help fuel creativity throughout the day.



WE CARE ABOUT THE DETAILS

From individually packaged meals to thoughtfully curated seasonal menus, every element is designed with care. Our regularly updated offerings keep things fresh and exciting, giving your team something to look forward to and making office days a little more irresistible.

WHAT IS INCLUDED?

Biodegradable cutlery & napkins with every order.

Full catering for all dietary requirements

Themed and custom menu options available

Add-on desserts & drinks to complete your meal

Special rates for regular weekly or monthly orders

Various contract lengths available.

ORDERING

Email info@cdc.events or call 01223 874 333

Your dedicated account manager will devise menus based on your requirements

Our chefs prepare everything fresh

We deliver straight to your workplace



REGULAR SCHEDULED DINING

We are able to offer workplace catering as part of a regular delivery to your office. Be it twice a week, or several times a month we can create a rolling menu that covers all dietary requirements. Regular deliveries offer great value for money and simplify the ordering process. Please contact us to discuss your requirements in more detail.



WORKPLACE BUFFET CATERING

Our Workplace Catering can also be delivered in a new buffet format, directly to your office. Whether it's a casual lunch or a special team gathering, our buffet options are designed to satisfy everyone's taste buds. With seasonal menus and self-serve presentation, it offers variety, flexibility, and the perfect portions all ideal for casual lunches or team gatherings.



SPECIAL EVENTS

Beyond our everyday workplace catering, we can also create bespoke menus for team meetings, celebrations and seasonal events. Get in touch to tailor something just right for your occasion.





CAMBRIDGE DINING CO

WORKPLACE

Here is a selection of our delicious workplace catering menus, crafted by our talented chefs to bring teams together, boost morale, and nourish creativity. Perfect for meetings, events, or everyday office dining. The wide variety of dishes we lovingly create in-house are designed to be hearty and satisfying, as well as excite and sustain.

HOT POTS

Hoisin Shredded Duck

Chow Mein Style Noodles, Pak Choi & Five Spice Soy Dressing

Chicken Katsu Curry

Fragrant Rice, Aubergine Chutney, Spinach & Black Dahl

Babi Chin Pork Belly

Indonesian Fried Rice, Pak Choi, Soy & Ginger Dressing

Braised Lamb Shoulder Tagine

Aubergine & Herb Cous Cous, Garlic & Mint Yoghurt

Brisket Chilli Con Carne

Peanuts, Lime, Cumin Rice & Coriander Yogurt

Grilled Cajun Butternut Squash

Oyster Mushroom, Kale, Parmentier Potato & Tomato Chutney (vg)

Lentil and Spinach Keftedes

Tomato & Feta Couscous, Dill & Sunflower Seed Tarator

Grilled Lamb Merguez Sausage

Romesco Butterbeans, Courgettes, Spinach & Crispy Breadcrumbs

Oaxacan Stuffed Sweet Potato

Mexican Rice, Sweetcorn, Pumpkin Seeds & Mole Coloradito (vg)

Pollock Piccata

Artichoke Fettuccine, Parsley & Caper Sauce, Burnt Lemon

Lime & Harissa Salmon

Spiced Bulgur Wheat, Beetroot, Squash, Chickpeas & Ranch Dressing

Griddled Celeriac Steak

Red Cabbage, Salt Baked Heritage Carrot, Confit New Potato & Caraway Jus (vg)

COLD POTS

Seared Tuna

Wakame, Brown Rice, Edamame Bean, Carrot, Avocado, Soy & Ginger

Sumac Grilled Chicken

Charred Squash, Lentil & Chickpea, Baby Spinach, Whipped Tahini & Toasted Dukkah

Ginger Yakitori Beef Rump

Asian Wild Rice Salad, Spring Onion, Shredded Cabbage, Miso & Maple Dressing

Smoked Duck Breast

Watermelon & Orange, Ratte Potatoes & Dill Mayonnaise

Lemon & Thyme Grilled Chicken

Kohlrabi & Beetroot Slaw, Crispy Onion, Lemon, Tahini & Coriander Dressing

Hot Smoked Salmon Skagen

New Potato & Fennel Salad, Dill, Chive & Horseradish Dressing

Poached Salmon

Spinach, Kale, Pickled Raisins, Pink Fir Apple Potatoes & Almonds

Cajun Roast Turkey

Minted Tabbouleh, Caramelised Apricots, Aubergine & Tzatziki Dressing

Grilled Tender Stem Broccoli

Lemon, Green Orzo, Peas, Green Beans, Cashes Labneh & Balck Garlic Aioli (vg)

Roast Feta & Peach Salad

Radicchio, Sticky Walnuts, Pomegranate & Orange Vinaigrette (v)

King Prawn Poke Bowl

Sticky Rice, Avocado, Edamame, Cucumber, Pink Ginger, Sesame & Nori Furikake

Aubergine & Soy Glazed Tofu

Glass Noodle Salad, Cucumber Kimchi & White Sesame Seeds (vg)

SPECIALS

For those who are focussing on super healthy options we have two fantastic specials.

Sri Lankan Cauliflower & Lentil Dahl

Spicy Potato, Corriander & Bombay Mix (vg)
Served Hot

Californian Superfood Salad

Quinoa, Charred Sweetcorn, Goji Berries, Broccoli, Kale & Guacamole Dressing (vg) Served Cold

CLASSICS

Grilled Chicken Caesar

Romaine Leaves, Parmesan, Sourdough Croutons, & Caesar Dressing

Chicken Ruby

Pilau Rice, Mango Chutney, Lime Pickle & Poppadom Crumb

Tuna Nicoise

Green Beans, Black Olive, Tomato, New Potatoes & Anchovy Dressing

Sausage & Mash

Caramelised Onion Gravy & Broccoli

DRINKS

Select Two Options

Elderflower Presse

250ml

Traditional Lemonade

250ml

Orange & Clementine Juice

250ml

Still Mineral Water

330ml

Cloudy Apple Juice

250ml

Berry Kombucha

250ml

Tropical Kombucha

250ml

Sparkling Mineral Water

330ml

SWEET POTS

Lemon Curd

Feuillettine & Fresh Raspberry (v)

Caramel Poached Pineapple

Coconut & Pistachio Praline (v)

Mango Cheesecake

Mango Ganache & Mojito Gel (v)

Coconut Panna Cotta

Lime & Tropical Fruit Salsa (vg)

Dark Chocolate Mousse

Rhubarb, Ginger & Honeycomb (vg)

Passion Fruit Custard

Passion Fruit Gel & White Chocolate (v)



CAMBRIDGE DINING CO

WORKPLACE BUFFET

If you prefer more of a traditional buffet set up we are very happy to deliver a ready-to-go option for your event. All items come in recyclable disposables with tongs. Simply remove the lid and serve. In addition we provide a printed menu with allergen information and disposable cutlery and napkins. Please select from the menu below, should require any advice on your selection please do not hesitate to contact us.

Select One Meat, One Fish & One Vegetarian

MEAT

- Oak Smoked Duck Breast
- Sumac Grilled Chicken
- Ginger & Soy Beef Yakitori
- Pesto Marinated Chicken
- Honey Glazed Smoked Ham

FISH

- Lime & Harissa Salmon
- Sesame Seared Tuna
- Smoked Salmon & Pickled Fennel
- Smoked Salmon Skagen
- Cajun Prawns & Crayfish

VEGETARIAN

- Teriyaki Oyster Mushrooms (vg)
- Moroccan Spiced Cauliflower (vg)
- Roasted Squash & Feta (v)
- Grilled Marinated Halloumi (v)
- Sweet Potato Falafel & Baba Ghanoush (vg)

All served with homemade bread

SALADS

Select Three Options

Cali Superfood Salad

Red & Black Quinoa, Sweetcorn, Goji Berries & Crispy Kale (vg)

Asian Wild Rice

Spring Onions, Shredded Cabbage & Miso Maple Vinaigrette (vg)

Traditional Panzanella

Beef Tomato, Basil, Crispy Capers, Sourdough Croutons & Anchovies (optional)

Caesar Salad

Romaine Lettuce, Parmesan & Sourdough Croutons (v)

Indian Spiced Charred Squash

Lentil & Chickpea, Baby Spinach, Madras Yoghurt & Dukkah (vg)

Nicoise Salad

Green Beans, Herb New Potatoes, Black Olives, Hard Boiled Egg & Vinaigrette

New Potato & Fennel Salad

Dill, Chive & Horseradish Mayo (vg)

Pak Choi & Carrot Noodle Salad

Cucumber Kimchi & Soy

Radicchio, Sticky Walnuts & Endive Salad

Pomegranate & Orange Dressing (vg)

Kholrabi & Beetroot Slaw

Crispy Onion & Tahini Dressing (vg)

Watermelon & Orange Salad

Ratte Potatoes Salad & Dill Emulsion

Green Leaf Salad

Tomato, Cucumber & Radish

DRINKS

Select Two Options

Elderflower Presse
250ml

Cloudy Apple Juice
250ml

Traditional Lemonade
250ml

Berry Kombucha
250ml

Orange & Clementine Juice
250ml

Tropical Kombucha
250ml

Still Mineral Water
330ml

Sparkling Mineral Water
330ml

SWEET POTS

Select Two Options

Lemon Curd
Feuillettine & Fresh Raspberry (v)

Coconut Panna Cotta
Lime & Tropical Fruit Salsa (vg)

Passion Fruit Custard
Passion Fruit Gel, Popping Candy & White Chocolate (v)

Dark Chocolate Mousse
Rhubarb, Ginger & Honeycomb (vg)

Mango Cheesecake
Mango Ganache & Mojito Gel (v)

Caramel Poached Pineapple
Coconut & Pistachio Praline (v)

Cherry & Chocolate Pot
Morello Cherries & Coffee Mascarpone (v)

Lemon & Lime Posset
Passion Fruit & Maple Syrup Granola (v)



CAMBRIDGE
DINING CO

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✉ info@cdc.events

@ www.cdc.events

