

Crucial Cuisine



EXCEPTIONAL CATERING FOR EVERY OCCASION

Crucial Cuisine

Based in Cambridgeshire, we are one of the most well established caterers in the County.

With over 28 years of experience delivering and catering for a wide spectrum of events, we can organise private dinners, business lunches, corporate events, weddings and elaborate balls amongst many others.

Our experienced and professional team will ensure that your event runs seamlessly, so that you can relax and enjoy the day. Our talented chefs are always ready to create a bespoke menu, to perfectly fit you and your event.



T: 01954 231 749

E: food@crucialcuisine.co.uk

W: www.crucialcuisine.co.uk

Delivered and assisted Serve Hot Lunches

£11.85pp

Lemon and Thyme chicken breast

Served with Roasted vegetables, Parmentier potatoes and a Greek Salad

Trio of Locally made sausage and mash

Cumberland, Toulouse and Old Smokey Sausages, served on either cheese or classic mash (we bring both) and your choice of either thyme and balsamic roasted vegetables or Steamed Carrots and peas
Served with a rich red onion gravy, Mustards, Horseradish and ketchups

Wrap it up, three different fillings, three different wraps to include

Falafel Wraps

Roasted Sweet Potato with Portobello Mushrooms, Caramelised Onion and Pesto

Chicken Fajita wrap

Accompanied with a Summer Rice salad / Tomato olive and feta salad / Mixed Garden salad

Brochette Bar, served with salads and a selection of speciality breads

Rosemary pesto lamb brochettes

Lemon pepper chicken Brochettes

Peppered beef fillet Brochettes

Alternative vegetarian brochettes / haloumi and roasted vegetable, Apricot and harissa veggie kofta, Mushroom, red onion, ginger and soya

Baked Gnocchi, Pancetta and cheddar, v butternut squash and rocket and cheddar

Served with mozzarella and sundried tomato arancini balls and salad selection and sour dough garlic and herb wedges

Hot salad bar

Build your own salad then have it topped with any of the following Hot foods

Striped Parmesan, lemon chicken

Thyme and Balsamic Roasted vegetables

Crispy Beef

Selection of dressings, oils vinegars and Artisan breads

Multi MAC

Mac and Cheese but not how you know it!

Italian Mac – 4 cheese, diced tomato, basil pesto, wild rocket and shaved Parmesan

Spanish Mac – 4 cheese, sautéed chorizo, wild rocket and parmesan

Swedish Mac - 4 cheese, meatballs, wild Rocket, Parmesan and cranberry

Accompanied with a selection of salads and corn bread slices

Smokey BBQ pulled Pork Baguettes

Served with a Street Slaw and Parmentier potato and garden salad

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Tandoori spiced pork tenderloin

Parmentier potato
Braised red Cabbage
Carrot batons with passion fruit butter

Thai Green Chicken and Thai red Vegetable Curry

Served with steamed Rice, Prawn Crackers and an Asian noodle and vegetable salad

Enchiladas

Spiced beef, Jerk chicken or Vegetable Enchiladas
Mixed vegetable and bean Rice salad
Mixed garden salad
Tortilla chips, sour cream, salsa, Guacamole

Hot tapas Selection

Flambéed chorizo, radish and chicken
Slow cooked Pork belly bites with Rosemary and Clove
Beef and Pork Meatballs in a rich tomato Sauce

Potatas Bravas with a spicy Brava sauce
Corn bread and Olive bread
Potato, Garlic and spring Onion salad

Stuffed Roasted Chicken Thighs

Spinach, Goats cheese and almond stuffed chicken thighs
Parsley, Thyme, lemon sage and garlic stuffed Chicken thighs
Served on a bed of savoury Vegetable rice

Accompanied with
Green bean, cannellini bean and onion salad

Tomato and basil sauce
Creamy white wine and mushroom sauce

Chicken Arrabiata

Grilled chicken breast
Rich Arrabiata sauce of tomato, garlic, olive and capers
Panzanella salad

Served with a wild Rocket and Parmesan Salad
Rosemary and rock salt Focaccia

Guiso de Pollo Con Chorizo

Slow cooked chicken pieces, chorizo sausage radish and red pepper in a Rich rioja and tomato sauce
Fine beans in Olive oil, sea salt and pepper
Served on a bed Lemon herb cous cous withy chunks of Granary bread.

Classic Fish Pie

Creamy Smokey and white fish pie, served under a blanket of fluffy mash
Accompanied with petit pois and carrots

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The Kitchen, Unit 19 Buckingway Business Park, Anderson Road, Swavesey, Cambridge CB24 4AE

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Beef Carbonnade

Beef Red wine and vegetable stew
Served with parmesan potato gratin
Thyme and Balsamic roasted vegetables

BBQ bacon chicken Cheese lunch

Chicken breast, smoked Monterrey jack, Smoked streaky bacon
Topped with a Jack Daniels BBQ sauce

Served with Herbed Parmentier Potato
Cajon Slaw
Mixed Green salad

From the dessert table

Add and additional £3.85 pp

Trio of Mini desserts - Choice three of the following mini desserts – Wed bring all three for each guest

Chocolate pots with candid nuts
Lemon Posset Pots, raspberry Coulis
Panettone white chocolate and marmalade bites, Cointreau mascarpone and candid peel
Almond, Cardamom and Pistachio brownie bites, white chocolate drizzle (gluten free)
Lime and Ginger mouse with Ginger and dark chocolate Crumb
Champagne raspberry jellies
Pimm's Fruit jellies

Full sized individual desserts Add £3.95 pp

Blueberry and vanilla Cambridge burnt cream, shortbread fingers

Baked vanilla cheesecake, Summer fruit compote

Tart au Citron, raspberry compote and white chocolate shavings

Salted caramel Mousse Candid pecans and chocolate digestive thins

Tiramisu with amoretti Biscuits

Messed up Mess – Guests choice of Oreo Eton Mess or traditional fruit Eton mess, topped with white and dark chocolate shards

Bakewell tarts, topped with Fanned poached pear, served with spiced mascarpone

Banoffee Pie, Chantilly cream and salted caramel

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Outline quote

Item	Quant	Price	Total
		Net	0.00
		Vat	
		Total	

Notes

Set Up and service staff from £16.50 per hour (Minimum of 2 hours) – We'll advise how many would be suitable based on the number of guests. Generally, for events up to 100 guests 2 to 3 staff is sufficient for timely service

CC to provide all palm leaf plates, Bio ware cutlery, Service tables, table linen and service equipment

Please advise if you would prefer porcelain and stainless bead pattern cutlery

Parking required for one vehicle on site throughout the event

Service staff to arrive approach 30 – 40 minutes prior to service to set up ready.

Guests welcome to take seconds and we provide microwaveable take away containers for those that require them – note that responsibility for the correct storage, temperature control etc of all foods out of our control is taken by the individual

Desserts can be left for consumption later in the day

Separate dishes to match as closely provided for guests with specific dietary requirements

Final numbers to be given a minimum of 4 days in advance

Last minute cancellations (less than 48 hours will be charged for at full rate – less any on site staff costs)

Full allergen information provided at each serving

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