



CANAPÉS

£1.85 per canapé

Meat and fish

- Poached salmon barquettes with caper, basil, lemon & dill
- Spiced prawn crostini
- Locally smoked duck, raspberry red onion and balsamic confit on walnut toast
- Smoked salmon, cream cheese and dill pinwheel croustade
- Mild spiced coconut jerk chicken brochettes
- Asparagus and cured ham twists, aioli
- Pork juniper and herb mini rillettes, raspberry onion & apple compote toasts
- Smoked salmon, pickled ginger sushi rice balls
- *Mini Yorkshire pudding, horseradish cream, red onion marmalade & roast beef fillet
- Banderillas with lemon white anchovy, olives, & croutons
- Shawarma chicken tarts with tahini, mint & pomegranate

Vegetarian

- Poached pear & blue cheese, walnut crostini
- Baby mozzarella, tomato & basil bocconcini
- Goats cheese, butternut squash & fig tarts, red onion marmalade and honey
- Three cheese vegetable terrine, smoked Paprika (Veg)
- Tortilla bites, herb cream cheese, picante cherry pepper

Vegan

- Cucumber cups, mustard coconut curd, radish petals and saffron pollen
- Falafel, butternut and red onion tarts, vegan spiced cheese, maple syrup
- Shawarma cauliflower tarts with tahini, mint & pomegranate
- Herb mushroom pate & roasted red pepper croustades
- Asparagus twists, vegan aioli
- Bruschetta bites with tomato, olive, basil and onion
- Cucumber wasabi sushi with pickled ginger and light soy sauce
- Sun blushed tomato hummus croustades, stuffed olive

Sweet canapés

- Belgian chocolate tart, Cointreau orange zest syrup
- Mini fresh fruit tartlets
- French Macrons
- White and dark chocolate dipped strawberry (seasonal)
- Mini lemon curd meringue pies
- Strawberry and ginger brochettes, dark chocolate
- Dark chocolate cups, blueberry mascarpone

A nice addition to canapés is cheese straws & marinated olives, we suggest ordering for 50% of guests.

*Canapés can be adapted for specific dietary requirements, eg: gluten-free.
Please see booking details for further information and delivery/collection charges.
If you would like front-of-house staff to serve your canapés, please enquire for availability.
Dishes marked with an asterisk containing ruminant meats are unavailable to our university clients (in line with the University's sustainable food policy).

EXCEPTIONAL CATERING FOR EVERY OCCASION

Unit 19 Buckingham Business Park, Anderson Road, Swavesey, Cambridge CB24 4AE
Hoorays Ltd | Registration No. 4185856 | Vat No. 676 6170 06

T: 01954 231 749 E: food@crucialcuisine.co.uk W:crucialcuisine.co.uk



ADDITIONAL ITEMS

All prices per person / item and subject to VAT

Hot drinks

Coffee, tea, herbal infusions	£2.55
Coffee, tea, herbal infusions & biscuit platter	£3.25
Coffee, tea, herbal infusions & mini-Danish pastries	£4.35
Coffee, tea, herbal infusions & cakes	£4.35
Coffee, tea, herbal infusions & croissant, jam & butter	£4.35
Coffee, tea, herbal infusions & fruit scone, clotted cream & jam	£5.25

Cold drinks

Orange / Apple / Cranberry Juice – per serving**	£1.65
Orange / Apple / Cranberry Juice – 850ml**	£5.00
Cloudy apple juice – per serving**	£2.00
Cloudy apple juice – 850ml**	£5.00
Apple / Orange Juice – individual 250ml plastic bottle	£1.65
San Pellegrino - 300ml can	£1.65
Cans of soft drinks 300ml (coke zero, sprite, ginger beer, etc)	£1.65
Bottled water, still & sparkling - 750ml glass bottle	£3.15
Elderflower Presse – 750ml glass bottle	£7.50
White Wine – Torres Vina Sol – 750ml	£15.00
Red Wine – Torres Sangre De Toro - 750ml	£15.00
House Prosecco	£16.50
Bottled Beers – Birra Moretti or similar - 330ml	£3.60
Zero% Bottled Beer – Peroni Nastro Azzurro 0% or similar – 330ml	£3.60
Ales – 300ml cans	£4.00

If you would like specific wines/drinks, please let us know and we can source them for you.

** Juices are delivered in glass bottles, which are to be returned to be washed & reused.

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Snacks & sweet treats

Kettle chips (individual 40g bag)	£1.00
Chocolate bars	£1.25
Cereal bars	£1.20
Trail mix pots	£2.25
Muffins (Lemon & white chocolate. Blueberry. Banana & toffee. Double chocolate)	£2.40
Cakes (Cardamom, pistachio, & almond chocolate brownie. Carrot cake with cream cheese frosting. Ginger cake) other cakes are available, please enquire for details.	£1.75
Fruit scone, jam & clotted cream	£2.70
French Macarons (2pp)	£2.40
Jammy Doughnuts	£1.45

Not seeing the snacks that you want? Please get in touch & we'll do our best to provide them for you.

Breakfast

Bacon / sausage breakfast baguette. With ketchup & HP sauce	£6.25
Vegan / vegetarian breakfast baguette. With ketchup or HP sauce	£6.25
Open topped bagels with smoked salmon, cream cheese & dill	£2.30
Open topped bagels with cucumber, sun-blushed tomatoes & coconut curd (vegan)	£2.30
Yoghurts, mixed nuts, runny honey, dried fruits	£3.50
Yoghurts – Strawberry, plain, vegan	£1.55
Granola, with milk & soya milk	£1.75
Croissant, jam & butter	£1.80
Mini Danish pastries (1pp)	£1.80
Pastéis de nata (Portuguese custard tart) (1pp)	£2.15
Muffins (Lemon & white chocolate. Blueberry. Banana & toffee. Double chocolate)	£2.40
Cereal bars	£1.20
Fruit platter	£2.10
Fruit brochette	£2.10
Fruit bowl (Whole fruits. Apples, banana's, clementines, plum's etc)	£2.10
Cut fruit pots	£2.10

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Savouries

Marinated olives (pp)	£1.50
Cheese straws (pp)	£1.50
Handmade canapes (each)	£1.85
Cheese board (pp)	£6.50
Charcuterie board (pp)	£6.50
Handmade sausage rolls (each)	£1.25

Not seeing the snacks that you want? Please get in touch & we'll do our best to provide them for you.

Sundries

White table linen (70 x 108 suitable for trestle table)	£10.50
Black table linen (70 x 108 suitable for trestle table)	£11.50
Trestle table hire	£6.00
Wine glasses hire (case of 24)	£7.20
High ball glass hire (case of 35)	£10.50
Champagne flute hire (case of 35)	£10.50
Bar equipment: drinks trays, ice buckets & tong's, measures, corkscrews etc	enquire

Front of house staff

Staff on site Monday – Friday	£23.00 per hour (Minimum of 2 hours charged)
Staff on site Saturday & Sunday	£30.00 per hour (Minimum of 2 hours charged)
Staff on site Public Holidays	£35.00 per hour (Minimum of 2 hours charged)

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BOOKING DETAILS

How to book

Please email food@crucialcuisine.co.uk with details of your requirements; we will respond with availability and then work through the details with you. Alternatively, please do call us to discuss the details of your booking 01954231749.

Once we have agreed on the details of your booking with you, we can then provide you with a formal quote. To confirm your booking, please do this in writing via email.

For hot food, please order 2 weeks in advance.

Last minute bookings

For last-minute bookings (less than 48 hours' notice) and bookings placed on a Friday for Monday delivery: Please email all details to us and also call us to discuss your requirements. We will do our best to accommodate last-minute bookings.

Adjustments to orders and cancellations

Should you need to make any small adjustments to your order, please note that the final deadline is 48 hours before your booking, and we will do our best to accommodate. After this time any changes, additions and cancellations will be charged for in full.

Dietary requirements

For guests with allergies and specific dietary requirements (e.g. nut allergy, gluten-free, etc.) our chefs will prepare and plate these guests' food separately.

We can accommodate specific dietary requirements and faith-based diets, with the exception of kosher food. Please note, *dishes marked with an asterisk containing ruminant meats are unavailable to our university clients (in line with the University's sustainable food policy).

Food safety

In line with the Food Standards Agency food safety guidelines, the following time frames should be adhered to by our clients:

- Cold food should be consumed within 4 hours of delivery.
- Hot food should be consumed within 2 hours of delivery.

All food is wrapped in cling film/foil, and appropriate serving utensils are provided.

All food is clearly labelled with declarable allergens and menu descriptions.

Due to the nature of some self-serve delivered food events, there is a high probability that guests themselves introduce allergenic cross contamination (eg using the same tongs to handle more than one type of food). As a result, the allergenic information provided may only be accurate at the time of delivery, and Crucial Cuisine can take no responsibility for any allergenic cross-contamination that may occur after our staff has left.

Once food has been delivered, it is the client's responsibility to ensure the safety of the food.

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BOOKING DETAILS

Canapes

Canapes are presented on porcelain / stainless steel / wood buffet ware.

All food has labels detailing allergens and menu descriptions.

Cocktail napkins will be provided.

Our canapes are delivered in heavy-duty stacking trays. Canape items will be collected the next working day after your event, between 8:30 and 17:00, or when we are next delivering to your premises. Should you wish for the items to be collected on the same day, please enquire about availability (collection charges will apply).

Drinks receptions

Cold drinks for drinks receptions will be chilled down prior to delivery and then transported in insulated cool boxes.

If drinks have been arranged 'on consumption', the client will not be charged for drinks that are returned post-event, so long as the drinks are unopened and the labels intact.

Please note, juices are not available on a consumption basis.

We can provide glass hire, see the sundries section for costs. Breakages will be charged for.

The cool boxes, glasses & remaining drinks will be collected the next working day after your event, between 8:30 and 17:00, or when we are next delivering to your premises. Should you wish for the items to be collected on the same day or at a specific time/date, please enquire about availability.

For drinks receptions on a consumption basis, there is a standard handling/restocking charge of £25+vat.

Delivery and collection charges apply for drinks receptions.

If you wish to return empty bottles/cans for us to recycle, there is a minimum charge of £10 +vat.

Staffing

If you would like front-of-house staff to help set-up your catering, serve guests and pack down, please do enquire with us for availability.

Front-of-house staff can be booked for a minimum of 2 hours.

Please note, travel time will be included in front-of-house staff costs.

Delivery details & charges

£9.50 delivery charge to Cambridge, Monday – Friday, 08.30 - 17.00.

£14.50 delivery charge to Cambridge, Monday to Friday outside of 08.30 - 17.00.

£20.00 delivery charge to Cambridge on Saturday, Sunday and public holidays.

Deliveries will be within a half-hour window whenever possible.

Delivery charges to locations outside our regular delivery routes will be calculated accordingly.

The above charges will apply if you wish for catering items to be collected at a specific time/date.

Pricing and payments

Prices in this pack are valid for events taking place 1 April 2025 – 31 March 2026.

All prices are subject to VAT.

Payment terms are 30 days.

University clients should provide a PO number in advance of the booking.

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SUSTAINABILITY

“Sustainability is never achieved it is an ongoing endeavour to research, promote and improve”

How we are trying to reduce our carbon footprint and promote more sustainable practices within our business:

LED Lights – all 258 Lightbulbs and fittings at our offices, kitchens and warehouses have been replaced with LED in our continued effort to minimise power consumption and lower our carbon footprint.

Off-grid refrigeration - 68 solar panels on our kitchen roof provide all of our annual power consumption for our fridges, freezers and office electricals, and it keeps our water piping hot.

Food waste – all our vegetable food waste is collected and composted.

Keep it local – by using local suppliers and produce we keep our food miles to a minimum. Especially good locally grown Strawberries in the Summer months. Herbs, pea shoots and micro greens sprouted and raised on the windowsill.

To date, we've never come across East Anglian coffee or bananas! But you can be assured as many of the products we use from afar all carry the fair-trade stamp.

Peddle power, not petrol power – apart from our delivery vehicles, you won't find many of our staff asking for parking spaces, just somewhere to lock the bike. For those who live a little further afield, we share vehicles when on-site at events.

Repair, not replace – we've invested in some of the most reliable, energy-efficient pieces of equipment on the market and have ongoing maintenance programmes to keep them in tip-top condition. When new equipment is sourced, we look at some of the most energy-efficient options available



We are delighted that the University of Cambridge has renewed our status as an [approved supplier](#) for 2024 – 2027



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