



EVENTS

Trust us to provide a HELPFUL & KNOWLEDGEABLE SERVICE at a difficult time.

At CDC events, we understand how stressful it can be to organise a funeral. Our discreet and professional team support you by finding a venue and advising on menu options. We are here to give you peace of mind and help make a difficult day a little easier.

Our Funeral package is clearly priced with no hidden extras and includes;

- Uniformed 'Meet & Greeter' to direct guests to the facilities on their arrival
- All staffing (front of house, chefs etc.)
- Dedicated Catering Manager for the duration of your event
- Coffee, tea selection to be available for the duration of the event
- Our buffet menu (see page 2).
- Buffet Table Linen
- Cutlery, Crockery & Glassware
- Removal of all waste on site (if required)

Our funeral package is charged per person. Minimum numbers are 50 guests. Final numbers and payment must be received prior to event.

ADDITIONAL OPTIONS

In addition to our standard buffet we can offer hot meal options, canapes, sparkling wine or Champagne, and wine waiters.

CATERING AND DIETARY REQUIREMENTS

All of our food is fresh and homemade. We prepare the food on the day and then deliver and set up on a clothed buffet table with modern china plates and cutlery. We are experienced in providing dishes for guests with dietary requirements, such as gluten or nut allergies. All food items are labelled and full allergens listed. Alternatively, food can be served 'canapes' style to guests who have a specific allergy or requirement.



EVENTS

BUFFET MENU

SANDWICHES (PLEASE SELECT 4 OPTIONS)

Ham, Tomato, Lettuce, Mustard
Roast Beef, Horseradish, Rocket
Lemon Chicken Mayonnaise, Rocket
Roast Lamb, Spiced Mayonnaise, Coriander, Tomato, Rocket
Braised Ham Hock, Parsley, Apple Chutney
Smoked Salmon, Cream Cheese & Chives
Prawn & Crayfish Cocktail
Tuna, Spring Onion & Avocado
Roasted Mediterranean Vegetable, Hummus
Tomato, Mozzarella & Pesto
Red Pepper Cream Cheese, Cucumber, Rocket
Smoked Cheddar, Red Onion Chutney
Egg Mayo, Mustard Cress

BITES (PLEASE SELECT 4 OPTIONS)

SERVED WARM

Brisket Burger Sliders, Pickles
Pork Sausage Rolls
Curry Puffs
Smoked Haddock Scotch Egg, Herb Mayo
Moroccan Spiced Lamb Kofta, Cucumber Yoghurt
Lamb Samosas
Feta, Leek & Spinach Filo parcel
Vegetable Samosas
Butternut Squash & Sage Arancini
Cheese & Bacon Scone

SERVED COLD

Pork Scotch Eggs, Piccalilli
Crayfish Cocktail, Filo Basket
Goats Cheese Crostini, Sun Blushed Tomato
Smoked Salmon Roulade, Cream Cheese & Chives
Goats Cheese & Caramelised Red Onion Tartlets
Red Pepper, Spinach & Feta Tarts
Cucumber & Avocado Sushi Roll
Asian Vegetable Rice Paper Roll, Soy Chilli Dip
Guacamole, Sun Dried Tomato & Basil Cress Tartlet
Crudities, Hummus, Guacamole, Cream Cheese & Chive

DESSERTS (PLEASE SELECT 2 OPTIONS)

Fresh Fruit Pots with Crème Fraiche
Dark Chocolate Mousse with Cherry, Passion Fruit Curd
& White Chocolate Crumb
Elderflower & Lime Posset with Lemon Meringue,
Elderflower Gel, Lemon Balm & Shortbread Crumb
Blackcurrant & Raspberry Roulade with Strawberries,
Pimms Gel & Vanilla Mascarpone
Vanilla Crème Brûlée with Shortbread Biscuit
White Chocolate Cheese Cake with
White Chocolate Crumb & Orange Gel

Eton Mess with Summer Berries, Meringue,
Chantilly Cream & Fruit Coullis
Glazed Lemon Tart with Raspberries & Lemon Curd
Raspberry & White Chocolate Mousse and Pistachio Tuile
Selection of artisan British cheeses including:
Goat's, Hard, Blue and Soft Cheese served with Apples,
Celery & Grapes, Biscuits & Homemade Chutney
(minimum of 20 guests)