



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 & ARTISAN ROLLS (PLEASE SELECT 4 OPTIONS)

HONEY ROAST HAM Lettuce, Tomato, Gherkin & Mustard Mayonnaise

CORONATION CHICKEN Sultana & Curry Mayonnaise

TUNA MAYONNAISE

SMOKED SALMON Black Pepper & Lemon Cream Cheese

SMOKED CHEDDAR Rocket, Onion Chutney v

GRILLED AUBERGINE & ROASTED PEPPER Hummus vg

BITES (PLEASE SELECT 4 OPTIONS)

SERVED WARM

DUCK SPRING ROLL

CHORIZO ARANCINI

PORK, MUSTARD & HERB

SAUSAGE ROLL

LAMB APRICOT & ROSEMARY

SCRUMPET

SPICED LAMB KOFTA Cucumber Yoghurt

HONEY & CHILLI CHICKEN STRIPS

MINI CHILLI BEEF SOFT SHELL

TACOS Sour Cream & Cheese

BLUE CHEESE RAREBIT v

VEGETABLE SPRING ROLL v

TRUFFLED MACARONI

CHEESE FRITTERS v

SERVED COLD

SCOTCH EGG & PORK PIE Red Onion
Chutney & Piccalilli

HAM HOCK TERRINE Carrot Jam,
Pickled Shallot

SMOKED MACKEREL Pickled Radish,
Bruschetta

SPICED BEETROOT MUFFINS v

SMOKED CHEDDAR & PESTO
PASTRY ROLLS v

BRIE & CARAMELISED ONION
TARTLET v

AVOCADO SUSHI Nori, Pickled Ginger vg

HERITAGE TOMATO &
MOZZARELLA BRUSCHETTA v

DESSERTS (PLEASE SELECT 2 OPTIONS)

WHITE CHOCOLATE & LEMON CHEESECAKE Raspberries, Candied Orange v

CHOCOLATE & CHERRY MOUSSE Stewed Cherries v

GLAZED LEMON TART Lemon Curd, Raspberries v

STICKY TOFFEE PUDDING Butter Scotch Sauce, Caramel Chantilly (served warm) v

LEMON POSSET Strawberry Gel, White Chocolate Crumb v

PIÑA COLADA MESS: Pineapple, Rum, Coconut, Meringue & Chantilly v