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Working Lunch

This style is presented and displayed on trendy flats, while guests help themselves, fully self served.

Sandwiches are made fresh on the day of your event. You may choose four of the following fillings:

Egg Mayonnaise with Watercress
Posh Ploughman
Lightly Smoked Ham with Mustard
Chicken Caesar
Mature Cheddar and Salad
Tuna Mayonnaise with Cucumber.

You may choose two fillings for tortilla wraps from the following selection:

Mexican Cheese
Chicken Tikka
Tuna Salsa
Bacon Club.

You may choose three items from the following list.

Chicken Tikka Skewer
Mini Crouque Monsieur
Feta & Pepper Tart
Mini Steak Pie
Quiche Lorraine
Olive & Tomato Focaccia.

Complete your menu with either a fresh fruit bowl or a selection of finger desserts.



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The Delicatessen Concept

This concept is for food to be presented on trendy tableware and for the guests to help themselves.

Breast of Roasted Chicken with Rock Salt and Thyme.
Gala Pie with Tomato Chutney.
Smoked Salmon with Leek Tart.
Sliced Honey Roasted Wiltshire Ham.
Mature double Gloucester.
Beef Bourguignon served with Hot New Potatoes.

Roasted Vegetable and Feta Salad.
Coleslaw with Lime and Coriander.
New Potato with Chive Salad.
Penne Pasta with Olives and Pesto.
Tomato with Red Onion Salad.
Continental Leaf Salad.

Served with Rustic Bread and Butter, Pickles and Condiments.

Profiteroles served with Rich Dark Chocolate sauce or Summer Pudding served with Cream.



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Hot Fork Buffet

This style is served from a hot station, where guests are encouraged to come & choose their main course.

Choose two main courses: with any of the following two side dishes, plus one vegetarian dish to complete your menu:

Braised strips of lamb with a roasted shallot and rosemary sauce.

Breast of farmed chicken stepped in red wine with a smoked bacon and thyme cream jus.

Roasted English pork with a scrumpy cider sauce.

Fillet of Scottish salmon accompanied by a mussel, prawn, tomato and spring onion chowder.

Choose two side dishes:

Buttered new potatoes, colcannon, dauphinoise, crispy roast potatoes.

Braised red cabbage, roasted root vegetables, panache of seasonal vegetables or ratatouille.

Vegetarian choice:

Penne pasta laced with a smoked cheese and chive sauce.

Confit of aubergine filled with wild mushroom and couscous flavoured with coriander & tomato.

Choose one dessert:

Pear and frangipane tart with a vanilla custard.

Tarte au citron with a fresh raspberry coulis.

Chocolate and caramel cheesecake with a passion fruit coulis.



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Hot & Cold Food Station Buffet

This style has a hot & cold combination so that the guests can choose their own main meal.

You may choose two main courses from the following selection:

Spicy beef chilli with vegetable rice
Thai green chicken curry with aromatic rice
Homemade beef lasagne with Italian blue cheese & buttered new potatoes
Classical west coast fish pie with buttered new potatoes with mint

You may choose one vegetarian dish:

Homemade vegetable lasagne topped with Italian cheese and buttered new potatoes
Thai green vegetable curry with aromatic rice
Bubble and squeak with toasted pine nuts with blue cheese

Choose two salads:

Tomato and red onion salad
Coleslaw with coriander & lime
Cucumber & mint
Couscous with salsa
Crispy green salad or continental leaf

Choose one bread option:

Mini Garlic and Herb Naan
Garlic Bread Slice
French Bread
Herb Focaccia
Ciabatta

Complete your menu with a dessert:

Dark chocolate torte with a passion fruit coulis
Tiramisu slice with a coffee sauce
Strawberry trifle raspberry coulis



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Plated Concept

This concept is an individual main course and requires the delegates to be seated.

Breast of Chicken roasted in Rock Salt and Thyme served with a Basil Mayonnaise.
New Potato Salad with Chives.
Cucumber and Mint Salad.
Tomato and Basil Salad.
Couscous with Salsa Sauce.
Rustic Bread Roll selection with Butter.

Chefs dessert of the day is included



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Rolling Concept Buffet

This style is to last over a longer period of time. Guests are served the hot elements of the meal and then select from the deli bar to complete their meal. This style requires guests to be seated.

Breast of Chicken marinated in Cajun Spices served in a Roasted Tomato Sauce finished with Basil.

OR

Roasted Fillet of Scottish Salmon accompanied by a Mussel and Prawn Chowder laced with Shallots and Dill.
Hot Buttered New Potatoes with Fresh Mint.

Deli Bar

Coleslaw with Lime and Coriander.
Mexican Bean Salad.
Waldorf Salad
Beetroot and Onion Salad.
Mediterranean Pasta Salad.
Rustic Bread and Butter.

Chefs dessert of the day is included.



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Crew Menu

Please choose one option from each of the following to create your crew menu for the day:

Main Course:

Homemade pork and leek sausages with onion and sage gravy
Steak and ale pie
Deep fried chip shop battered cod with tartar sauce
Homemade beef lasagne topped with a cheddar cheese sauce
Chicken tikka masala finished with fresh coriander

Lighter Option:

Roasted pork loin chop with a sweet and sour sauce
Cajun style chicken leg with a chilli dipping sauce
Salmon and broccoli fishcakes with a hollandaise sauce
Tuna tomato and pasta bake flavoured with basil
Stir fried chicken and oriental vegetables with a soy dressing

Vegetarian Option:

Homemade vegetable lasagne topped with a cheese sauce
Vegetable and paneer curry finished with coriander
Buffalo mozzarella and cherry tomato pizza
Thai vegetable and herb cakes with a chilli dipping sauce
Macaroni pasta in a cheese sauce with crispy topping

The main courses will be accompanied by a selection of suitable vegetables, two seasonal salads and either potato, rice, or a pasta dish.

The main course and lighter option are made in equal quantities unless requested by the client to do otherwise and ten percent of the food produced on the day will be vegetarian.

Two puddings selected by our Head Chef



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Extra Food and Drink For Your Event

Bacon rolls:
Sausage rolls:
Egg rolls:
Danish pastry:
Fresh fruit:
Fruit juice:
Tea & coffee available all day:
Tea & coffee per session:
Voss mineral water (sparkling or still):
Mineral water (sparkling or still):
Cookies:
Cake:
Chocolate bars:
Crisps:

Crew food

Cereal and toast:
Bacon roll:
Sausage roll:
Packed lunch:
Hot lunch:
All day tea & coffee:



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creative cuisine!

daintily drizzled or big and beefy. choose from our favourite menus or challenge our chefs' creativity to match the theme of your event. **whatever you decide, you can be sure that it will be creative cuisine.**

Please feel free to contact me on **01525 408325** if you would like some bespoke menus designing for the event.