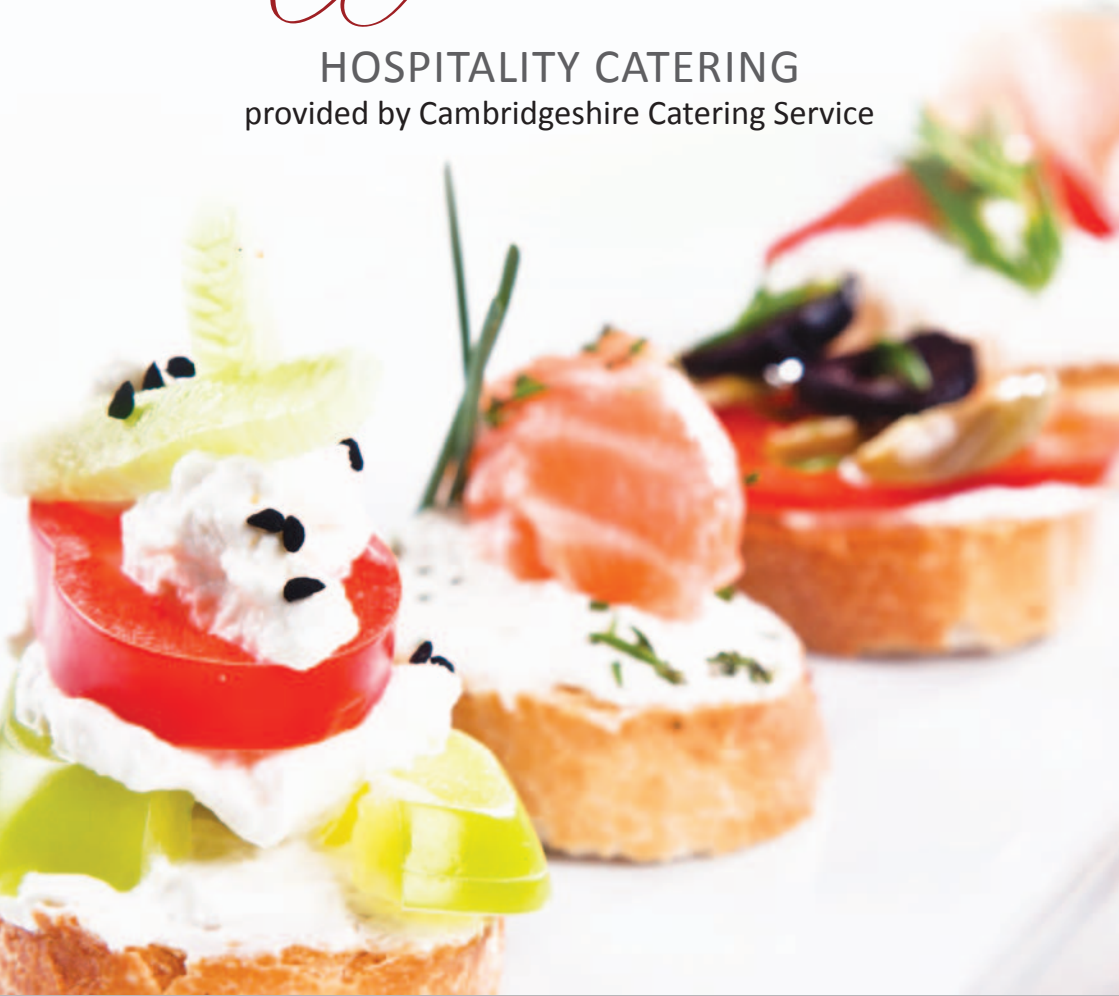




# *Taste of Excellence*

HOSPITALITY CATERING  
provided by Cambridgeshire Catering Service



# Welcome to our *Taste of Excellence Range* where quality counts.

Along with our commitment to serve quality, locally sourced food to schools across Cambridgeshire and our borders, we also offer our 'Taste of Excellence' range. Great food for any occasion, made on site by our dedicated secondary school catering teams.

Whatever the occasion, whether a Teacher Training Day, School Prom or Breakfast Meeting, our on-site Taste of Excellence catering team is available to meet your hospitality requirements.

This brochure is designed to give you a flavour of what we offer from light lunches to three course meals – all delivered to the highest standard and with a selection of menus to suit all budgets. We are able to offer bespoke menus on request and would be more than happy to discuss your individual requirements.

If you would like further information or would like to book a hospitality event then please contact the Chef Manager at your school. Alternatively, contact our Head Office on 01223 703503 or e-mail [rachel.parker@cambridgeshire.gov.uk](mailto:rachel.parker@cambridgeshire.gov.uk) detailing your requirements.

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## *Taste of Excellence* Breakfast Menus

### Continental

Range of Pastries, Croissants with Butter and Jam served with Coffee, Tea and Fruit Juice.

### Winter Warmers

Your choice of Bread Rolls, Muffins or Paninis filled with traditional breakfast items such as Sausages, Bacon, Egg, Mushrooms and Tomato.  
Tea and Coffee.

### Fresh and Fruity

Fruit Platter, Choice of Cereals, Yoghurt, Choice of Fruit Juice.

## Working Lunch Menus

Selection of Sandwiches, Crisps and Fruit Juice  
Selection of Sandwiches, Cakes and Fruit Juice  
Mini Filled Rolls, Crisps, Fruit Platter and Fruit Juice  
Ham or Cheese Ploughman's



# Taste of Excellence

## Buffet Menus

### Tasty Bites

Flat Bread Savouries

Buffalo Wings

Asparagus and Cream Cheese Bites

Vol-au-Vents

Fruit and Cheese Kebabs

Dim Sum

Selection of Cakes

Fruit Juice / Water

### Extra Special

Battered King Prawns

Beef Satay

Selection of Canapés

Mini Savoury Tartlets

Chicken Goujons

Cheese Palmiers

Selection of Cakes

Luxury Fruit Platter

Fruit Juice / Water



# Taste of Excellence

## Carvery Menus

### Cold Carvery Menu

Selection of Sliced Meats

Vegetarian Quiche Selection

Hot New Potatoes

Selection of Six Salads

Homemade Cheesecake

Fresh Fruit Salad

### Hot Carvery Menu

Traditional Roast of your choice served with

Roast Potatoes and Fresh Seasonal Vegetables

Fruit Crumble or Chocolate Fudge Cake with Cream or Custard

## Meeting Menus

Coffee, Tea and selection of Homemade Biscuits

Coffee, Tea and selection of Danishes / Pastries

Coffee, Tea and Mini Cake Selection

Decaffeinated Coffee and Specialty Teas available on request.



# Taste of Excellence

## À la Carte Menus

### Starters

Homemade Soup and Roll (v)  
Pâté and Melba Toast  
Smoked Salmon and Prawn Salad  
Melon and Strawberry Fan  
Stilton and Mushroom Bruschetta

### Main Meals

Sweet and Sour Chicken/Pork/Vegetables served with Rice  
Steak and Mushroom Pie with Creamed Potatoes and Seasonal Vegetables  
Quarter Peri Peri Chicken served with Chips and Salad  
Lasagne served with Garlic Bread and Salad  
Vegetable Lasagne with Garlic Bread and Salad  
Homemade Thai Style Fish Cake with Stir Fry Vegetables and a Thai Dipping Sauce

### Desserts

Tarte au Citron  
Chocolate Fudge Cake  
Sticky Toffee Pudding  
Profiteroles  
Fresh Fruit Salad  
Cheese and Biscuits



## Customer Promise

Cambridgeshire Catering Service is committed to providing the highest level of hospitality services to our customers. To continually improve our service we welcome all suggestions and feedback you have on the hospitality services provided.

### What to expect with our Refreshments:

Hot beverages, freshly brewed, served from flasks allowing two cups per person.  
Hot water provided in flasks to accompany speciality teas and a bowl for waste sachets.  
Fresh milk, sugar and teaspoons will all be provided.  
Biscuits will be presented on a lined plate with 2-3 biscuits per person.  
Mineral water / juice will be served chilled either by the bottle or jug with glasses available.

### Breakfast, Buffet and Meeting Selections

Croissants, scones and pastries will be accompanied by a selection of jam portions. To be served with side plates, napkins and knives.  
Yoghurts will be served chilled with napkin and spoon.  
Fresh fruit to be pre-washed and served in a fruit basket.

### Working Lunch Selection

Sandwich lunches to be served with side plates and napkins.  
Vegetarian and meat selection to be served separately and labelled accordingly.  
Fillings to include vegetarian, meat and seafood options.  
Sandwich platters to be garnished.  
Portion size based on one and a half rounds per person or as instructed.

### Buffet Selection

All buffets will be served with side plates and napkins.  
Fork buffets provided with main or fish plates, fork, knife and napkin.  
Food items will be served on buffet platters. Buffet platters to be labelled.  
Vegetarian options served separately.  
Buffets to be garnished accordingly.

### Carvery Selection

A member of staff can be included in this option to serve if required.  
If there is not a staff requirement then food items will be served on buffet platters with accompanying service utensils.  
Vegetarian options served separately.  
Salt and pepper cruets to be provided.

### À la Carte Selection

An example menu is available and we will endeavour to meet your needs with regards to the menu and service options.



