



## **Crucial Cuisine Lunch Price List**

Prices for orders up until April 2025

### **Finger foods**

#### **£7.35 Simple lunch**

4 types of Finger Sandwich/sliced baguettes/sliced Sub rolls  
Sweet  
Fresh Cut Fruits

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#### **Brown Bag lunches £11.05 per person**

Your choice of filled brioche baguette

Ham salad and chutney  
Chicken bacon avocado and mayo  
Smoked Salmon, Cream cheese, dill and Rocket  
Roasted vegetables cream cheese, sun blushed tomato and Oregano

Individual packet of salted kettle chips  
Apple or Orange juice 250ml Bottle  
Fruit salad pot  
2 sweet treats

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#### **£11.05 Per Person**

4 Types of finger sandwich  
4 savouries  
Sweet  
\*\*\*\*\*

#### **£12.25 Per Person**

4 Types of finger sandwich  
5 savouries  
Fresh Cut Fruit  
1 sweet  
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# Crucial Cuisine

## £13.50 Per Person

5 Types of finger sandwich  
6 savouries  
Fresh Cut Fruits  
1 sweet

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## £17.80

5 types of finger sandwich  
9 savouries  
Fruit platter and 2 sweets

Separate Gluten free meals add £1.20 per person

## **Fork Meals £16.95 Per Person**

### **Meat Ploughman's**

Individual Pork Pies

Cut Scotch Egg

Sliced Baked Ham

Sliced Cheddar and Brie

Potato Salad

Coleslaw

Mixed Leaf

Pickled Onions

Farmhouse Pate

Fruit scone, clotted cream and strawberry preserve

Fruits

### **Vegetarian Ploughman's**

Individual Butternut, Spinach and Goats Cheese Pies

Asparagus and west Country Cheddar Tarts

Vegetarian Scotch Eggs

Sliced Cheddar and Brie

Potato Slaw

Coleslaw

Mixed Leaf

Pickled Onions

Mushroom Pate

Fruit scone, clotted cream and strawberry preserve

Cut fresh fruits or Fruit Salad



**Cold Cut Mezze Meal**

Cured Meats

Smoked salmon, dill and calvados

Cheeses

Coleslaw

Green Bean, Cannellini beans and onion Salad

Bulgur Wheat, Cucumber, Tomato and Feta Salad

Cut fresh fruits or Fruit Salad

Sweet Treat – Two per person

**Vegetarian Fork meal**

Grilled Peppers, Courgettes and Aubergine

Grilled Asparagus Tips

Roasted Vegetable Quiche

Cheeses

Goats Cheese, Butternut and red onion marmalade tarts with lavender honey

Coleslaw

Green Bean, Cannellini beans and onion Salad

Bulgur Wheat, Cucumber, Tomato and Feta Salad

Fresh Fruit (Brochette or Fruit Salad), Sweet Treat – Two per person

*All the above options served with mixed Olives, Artisan Breads and butter*



**Classic Fork Meal**

Chargrilled Chicken Breast with olive oil and herb

Crucial Baked Ham

Smoked Salmon, Dill and Calvados

Toasted Ciabatta Bruschetta wedges

Classic Caesar Salad

Five Bean Mexican spiced pasta salad

Mozzarella, Tomato and Basil Salad

Fresh Fruit (Platter or Fruit Salad),

Sweet Treat – Two per person

*All the above options served with mixed Olives, Artisan Breads and butter*

*Separate offerings can be provided for guests with specific dietary requirements*

*All fork buffet menus are subject to change and chefs' choice on salads – If your feeding the same guests over a number of days our team will vary the menus each day to avoid repetition*

## Refreshments Price List

Freshly Brewed Coffee or Selected Speciality Tea	£2.45
Coffee, Tea and Biscuit platters	£3.10
Coffee, Tea and Croissant with Jam and Butter	£4.20
Coffee, Tea and Danish Pastries	£4.20
Coffee, Tea and Fruit Scone with Clotted Cream & Jam	£5.10
Mini Danish	£1.75
Crucial made sweet Treats (1pp)	£1.65
Sweet Muffins	£2.05
Fruit salad Pot / Cut fruit platter / Fruit Brochette per person	£2.00
Individual Bags of kettle chips	£0.90
Marinated Olives ( pp)	£1.50
Cheese Straws (pp)	£1.50
Handmade canapes (each)	£1.80
Bacon/Sausage Baps/ Veggie baps	£6.00
Open Topped bagels	£2.20
Yogurt	£1.45
Granola Bowls	£1.65
Beers 330ml Moretti or similar	£3.45
Wines – Torres Vina Sol / Torres	£14.50
Bottled Water 750ml	£3.00
Orange / Apple and cranberry Juice per glass	£1.55
Apple / Orange juice individual Bottles 250ml	£1.55
Elderflower Presse 750ml Bottle	£7.25

# Crucial Cuisine

Staff on site Monday – Friday £22.00 per hour (Minimum of 2 hours charged)

Staff on site Saturday & Sunday £29.00 per hour (Minimum of 2 hours charged)

Staff on site Public Holidays £35.00 per hour ( Minimum of 2 hours charged )

After something more bespoke – Contact us for a quote.

## Notes

All food accompanied with Full allergen information and menu cards

Menus produced by our chefs will have a balanced mix of vegetarian and non-vegetarian items included

Food will vary daily and will be “chefs’ choice”. If there are any food, you would like us to include we will require a minimum of 48 hours’ notice

Let us know if the same people are attending a series of events so we can vary the menus daily.

Your choice of compostable disposables or white porcelain – Please advise when booking.

Deliveries scheduled within a ½ hour window whenever possible

Please advise of any guests with specific dietary requirements, these will be prepared and plated separately and labelled accordingly

Standard Delivery Charge is £9.00 - Cambridge.

Delivery charges to locations outside our standard delivery route will be calculated on an individual basis

All orders required outside of the hours of 08.30 – 17.00 Monday – Friday subject to £14 delivery charge.

All orders required on Saturdays, Sundays or public Holidays subject to £19 delivery charge

All quoted prices are net of VAT that will be charged at the prevailing rate



### **Cancellations policy.**

Bookings cancelled less than 36 hours prior to the required delivery time will be billed at full rate.

Email bookings confirmed by return. Please email booking requests to [food@crucialcuisine.co.uk](mailto:food@crucialcuisine.co.uk)

For last minute bookings and bookings and those placed on a Friday for Monday delivery please call in addition to emailing

### **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 Light replacement*** – Covid lockdowns gave us plenty of time to catch up with the more time consuming jobs, since the first lockdown all 258 Lightbulbs and fitting at our offices, kitchens and warehouses have now been replaced to 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 fridge's, freezers and office electricals and it keeps our water piping hot

***Food waste*** - Compost, chickens or worms that's our split, great for the garden and really tasty eggs!

***Keep it local*** – by using local suppliers and produce we keep our food miles to a minimum. Smoked duck from the Bottisham smokery, speciality sausages from Mill Road butchers, great ales from Milton Brewery and Strawberries from Hackers farm are just a few of the products we use within our business

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. (Look out for Phils retro chopper! )

***Repair not replace*** – we've invested in some of the most reliable, energy efficient pieces of equipment on the market and have on-going 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

***Paper or Palm leaf?*** – All our individually plated meals are provided on compostable palm leaf plates, where cutlery is required, we use biodegradable plant starch knives, forks and spoons rather than the plastic disposable plates so often seen. We plan our delivery and collection rounds to keep the miles