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
£13.50 Per Person

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

*****

£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

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

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, specialty 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