



## Q U B E C A T E R I N G

DISCOVER THE EXTRAORDINARY WORLD OF QUBE CATERING, WHERE CULINARY POSSIBILITIES ARE LIMITLESS.

NESTLED IN THE HEART OF TENBY, PEMBROKESHIRE, WE EXTEND OUR AWARD-WINNING CATERING SERVICES TO EVENTS ACROSS SOUTHWEST WALES.

AT QUBE CATERING, NO GATHERING IS TOO GRAND OR TOO INTIMATE. WE SPECIALISE IN CURATING TAILOR-MADE MENUS, CAREFULLY CRAFTED TO SUIT YOUR PREFERENCES AND DIETARY NEEDS.

FROM WEDDINGS TO BIRTHDAY BASHES, BBQ'S TO BANQUETS, LET QUBE CATERING ELEVATE YOUR EVENT WITH DELECTABLE CUISINE AND SEAMLESS, PROFESSIONAL SERVICE.

OUR TEAM TAKES PRIDE IN BEING RECOGNISED FOR CULINARY EXCELLENCE, ENSURING THAT YOUR SPECIAL OCCASION IS NOT JUST AN EVENT, BUT A CULINARY EXPERIENCE.

EMBARK ON A CULINARY JOURNEY WITH US.

CONTACT QUBE CATERING TODAY TO TURN YOUR EVENT INTO A DELECTABLE CELEBRATION.

FOR BOOKINGS AND ENQUIRIES:

[WWW.QUBE-CATERING.CO.UK](http://WWW.QUBE-CATERING.CO.UK)  
[FOOD@THEQUBE-TENBY.CO.UK](mailto:FOOD@THEQUBE-TENBY.CO.UK)  
01834 845719





## BUFFET STYLE 1

### A SELECTION OF SANDWICHES

WELSH CHEDDAR CHEESE AND PICKLE

HONEY ROASTED HAM

'SALT AND SMOKE' SMOKED SALMON AND CUCUMBER

### COLD BUFFET

CHINESE DRUMSTICKS

VEGETABLE SAMOSAS

MINI SAUSAGE ROLLS

PORK AND APPLE MINI PORK PIES

MINI CHORIZO SAUSAGES

SELECTION OF CRISPS, BREADSTICKS AND DIPS

### TRIO OF DESSERT

MINI CHEESE CAKES

'CALDEY ISLAND' CHOCOLATE BROWNIES

WELSH CAKES

1 COURSE £15

2 COURSE £18

SERVED ON TAKEAWAY SERVING DISHES, WOODEN CUTLERY PALM LEAF PLATES, NAPKINS. DELIVERY INCLUDED (WITHIN 10 MILES).

VEGAN AND GLUTEN FREE OPTIONS AVAILABLE ON REQUEST

IF YOU PREFER CUTLERY AND CHINA CROCKERY, PLEASE ENQUIRE MORE DETAILS.





## **B U F F E T   S T Y L E   2**

### **THE FEAST**

STICKY RIBS OR CHINESE CHICKEN DRUMSTICK  
HALLOUMI SKEWERS (ON REQUEST)

### **SIDES**

CHOOSE FOUR (4) FROM OUR SIDE SELECTION

SALT & SMOKE SALMON WITH ORANGE, CHIVE, OLIVE AND SWEET PEPPERS  
MIXED LEAF SALAD  
LUXURY COLESLAW  
SPICY NOODLES  
THREE BEAN SALAD  
BABY POTATOES IN HONEY AND WHOLEGRAIN MUSTARD DRESSING  
BOILED POTATOES WITH MINT  
ZESTY MOROCCAN COUS COUS  
ORZO MEDITERRANEAN SALAD  
TOMATO AND BASIL PASTA  
BEEF TOMATO AND RED ONION SALAD  
PEMBROKESHIRE ROASTED GARLIC & HERB POTATOES  
CARIBBEAN STYLE SAVOURY RICE

### **DESSERTS**

CHOOSE ONE OF THE THREE OPTIONS  
TRIO OF MINI DESSERTS  
CHOCOLATE FUDGE CAKE  
BAKED FRUIT CHEESE CAKES

#### **PRICE PER HEAD**

1 COURSE £16.50  
2 COURSE £19.50

SERVED ON TAKEAWAY SERVING DISHES, PALM LEAF PLATES, NAPKINS. DELIVERY INCLUDED (WITHIN 10 MILES)

VEGAN AND GLUTEN FREE OPTIONS AVAILABLE ON REQUEST



## BUFFET STYLE 3

### THE FEAST

WELSH RUMP OF BEEF (MEDIUM/RARE)  
GLAZED HONEY ROASTED HAM  
DRESSED SALMON PORTIONS WITH PICKLED CUCUMBER AND LEMON  
HOMEMADE QUICHE – BROCCOLI AND STILTON (REQUEST TO CHANGE)

### THE SIDES

**CHOOSE FOUR (4) FROM OUR SIDE SALAD SELECTION**

SALT & SMOKE SALMON WITH ORANGE, CHIVE, OLIVE & SWEET PEPPERS  
MIXED LEAF SALAD  
LUXURY COLESLAW  
SPICY NOODLES  
THREE BEAN SALAD  
BABY POTATOES IN HONEY & WHOLEGRAIN MUSTARD DRESSING  
BOILED POTATOES WITH MINT  
ZESTY MOROCCAN COUS COUS  
ORZO MEDITERRANEAN SALAD  
TOMATO AND BASIL PASTA  
BEEF TOMATO AND RED ONION SALAD  
PEMBROKESHIRE ROASTED GARLIC & HERB POTATOES  
CARIBBEAN STYLE SAVOURY RICE

### DESSERTS

CHOOSE ONE OF THE THREE OPTIONS  
TRIO OF MINI DESSERTS  
CHOCOLATE FUDGE CAKE  
BAKED FRUIT CHEESE CAKES

PRICE PER HEAD  
1 COURSE £18.50  
2 COURSE £21.50

SERVED ON TAKEAWAY SERVING DISHES, PALM LEAF PLATES, NAPKINS.  
DELIVERY INCLUDED (WITHIN 10 MILES)

VEGAN AND GLUTEN FREE OPTIONS AVAILABLE ON REQUEST



Afternoon  
tea

## AFTERNOON TEA

SELECTION OF FINGER SANDWICHES WITH POTATO CRISPS

HONEY ROAST HAM

MATURE WELSH CHEDDAR CHEESE AND PICKLE

'SALT + SMOKE' SMOKED SALMON AND CREAM CHEESE

HOMEMADE SCONES AND PRESERVE WITH CLOTTED CREAM

ASSORTED CAKES AND DESSERTS.

CHOICE OF TEAS AND PEMBROKESHIRE GROUND COFFEE

PRICE PER HEAD

1 COURSE £15

SERVED ON TAKEAWAY SERVING DISHES, PALM LEAF PLATES, NAPKINS.  
DELIVERY INCLUDED (WITHIN 10 MILES)

VEGAN AND GLUTEN FREE OPTIONS AVAILABLE ON REQUEST



Set Menu

## THREE COURSE SET MENU 1

### TO START

OUR OWN CHICKEN LIVER, BRANDY AND GARLIC PÂTÉ, TOASTED CHEF'S BREAD AND HOMEMADE CHUTNEY

HOMEMADE SOUP OF THE DAY SERVED WITH CHEF'S BREAD

### TO FOLLOW

ROAST WELSH BEEF OR PORK OR CHICKEN

HOMEMADE VEGETABLE WELLINGTON

ALL SERVED WITH HONEY AND ROSEMARY CARROTS, THYME ROASTED SPUDS, STUFFING, YORKSHIRE PUDDINGS AND SEASONAL VEGETABLES

### TO FINISH

HOMEMADE BAKED VANILLA CHEESECAKE SERVED WITH CHANTILLY CREAM AND FRESH STRAWBERRIES  
DARK CHOCOLATE TORTE WITH RASPBERRIES

FROM £40 PER HEAD

VEGAN AND GLUTEN FREE OPTIONS AVAILABLE ON REQUEST.

THE PRICES INCLUDE FULL-SERVICE PROVISION BY OUR PROFESSIONAL TEAM. CROCKERY, CUTLERY, AND A MOBILE KITCHEN WILL INCUR AN ADDITIONAL CHARGE IF NEEDED.



Set Menu

## THREE COURSE SET MENU 3

### TO START

SALT AND SMOKE SALMON WITH ORANGE, CHIVE, OLIVE,  
SWEET PEPPERS

CAPRESE SALAD WITH TOMATO, MOZZARELLA, FRESH BASIL  
AND BALSAMIC SALAD

### MAIN

PRESSED PORK BELLY, FONDANT POTATO, TRI COLOUR  
CARROTS ROASTED WITH GARLIC AND TARRAGON, CIDER JUS  
AND HOMEMADE APPLE SAUCE

ALMOND CRUSTED HAKE, POTATO AND SPINACH PUREE, BABY  
CARROTS AND CHIVE BEURRE BLANC

BLUE CHEESE RISOTTO WITH BAKED APPLE AND TOASTED  
WALNUTS

### DESSERT

HOMEMADE BAILEY 'S CHEESECAKE WITH WILD WINTER  
BERRIES AND CHANTILLY CREAM  
ETON MESS

FROM £42 PER HEAD

VEGAN AND GLUTEN FREE OPTIONS AVAILABLE ON REQUEST.

THE PRICES INCLUDE FULL-SERVICE PROVISION BY OUR  
PROFESSIONAL TEAM. CROCKERY, CUTLERY, AND A MOBILE  
KITCHEN WILL INCUR AN ADDITIONAL CHARGE IF NEEDED.



Set Menu

## THREE COURSE SET MENU 2

### TO START

ANTIPASTI MIXED PLATTER TO SHARE; A SELECTION OF CURED MEATS, OLIVES, PÂTÉ, CHUTNEYS AND HOMEMADE CHEF'S BREADS

VEGETARIAN MIXED PLATTER TO SHARE; A SELECTION OF WELSH CHEESES, OLIVES, STUFFED PEPPERS AND HOMEMADE CHEF'S BREAD

### MAIN

CHICKEN SUPREME, CREAMY MASH, TUSCAN TIAN, FINE GREEN BEANS, HERBY TOMATO SAUCE

OVEN BAKED ROASTED FILLET OF SALMON, BUTTERED CRUSHED POTATOES, GREEN BEANS AND DILL BEURRE BLANC

COCONUT CURRY WITH COURGETTES, PEPPERS, CHICKPEAS, SPINACH, COCONUT MILK AND SWEET CHILLI SERVED WITH CORIANDER RICE.

### DESSERT

HOMEMADE HONEY, PISTACHIO AND FIG CHEESECAKE WITH CHANTILLY CREAM

SALTED CARAMEL MERINGUE ROULADE

CHERRY FRANGIPANE TART WITH ALMOND ICE CREAM

FROM £42 PER HEAD

VEGAN AND GLUTEN FREE OPTIONS AVAILABLE ON REQUEST.

THE PRICES INCLUDE FULL-SERVICE PROVISION BY OUR PROFESSIONAL TEAM. CROCKERY, CUTLERY, AND A MOBILE KITCHEN WILL INCUR AN ADDITIONAL CHARGE IF NEEDED.







## BBQ MENU

### THE FEAST

TRIO OF CHICKEN STRIPS – LEMON, BBQ, CHINESE  
ANDREW REES BUTCHERS PORK SAUSAGES  
BEEF BURGERS WITH WELSH CHEDDAR CHEESE  
HALLOUMI SKEWERS  
ADD: GARLIC TIGER PRAWNS £4 PER PERSON  
ADD: MINUTE STEAKS £4 PER PERSON

### THE SIDES

CHOOSE FOUR (4) FROM OUR SIDE SELECTION

SALT & SMOKE SALMON WITH ORANGE, CHIVE, OLIVE AND SWEET PEPPERS  
MIXED LEAF SALAD  
LUXURY COLESLAW  
SPICY NOODLES  
THREE BEAN SALAD  
BABY POTATOES IN HONEY AND WHOLEGRAIN MUSTARD DRESSING  
BOILED POTATOES WITH MINT  
ZESTY MOROCCAN COUS COUS  
ORZO MEDITERRANEAN SALAD  
TOMATO AND BASIL PASTA  
BEEF TOMATO AND RED ONION SALAD  
PEMBROKESHIRE ROASTED GARLIC & HERB POTATOES  
CARIBBEAN STYLE SAVOURY RICE  
CHARRED CORN  
JACKET POTATOES

### DESSERTS

TRIO OF MINI DESSERTS  
MINI CHOCOLATE BROWNIES  
BAKED FRUIT CHEESE CAKES

PRICE PER HEAD  
1 COURSE £20  
2 COURSE £23

SERVED ON TAKEAWAY SERVING DISHES, PALM LEAF PLATES,  
NAPKINS. DELIVERY INCLUDED (WITHIN 10 MILES)

VEGAN AND GLUTEN FREE OPTIONS AVAILABLE ON REQUEST





## H O G R O A S T

WE PROVIDE A **TRADITIONAL, WHOLE, SLOW-COOKED PIG** EVERY TIME WITH CRACKLING, HOMEMADE SAGE AND ONION STUFFING, APPLE SAUCE AND FRESH BREAD ROLLS.

60 PEOPLE FOR £465  
80 PEOPLE FOR £490  
100 PEOPLE FOR £530  
120 PEOPLE FOR £580  
140 PEOPLE FOR £625  
160 PEOPLE FOR £675  
180 PEOPLE FOR £730  
200 PEOPLE FOR £775

YOU CAN ALSO CHOOSE TO ADD SOME MOUTH-WATERING EXTRAS TO ACCOMPANY YOUR PIG ROAST. THEY WILL BE FRESHLY PREPARED AND ADD A DELICIOUS TWIST.

CHOOSE FOUR (4) FROM OUR SIDE SELECTION FOR £10PP.  
(PRICES MAY VARY DEPENDING ON NUMBERS)

SALT & SMOKE SALMON WITH ORANGE, CHIVE, OLIVE AND SWEET PEPPERS  
MIXED LEAF SALAD  
LUXURY COLESLAW  
SPICY NOODLES  
THREE BEAN SALAD  
BABY POTATOES IN HONEY AND WHOLEGRAIN MUSTARD DRESSING  
BOILED POTATOES WITH MINT  
ZESTY MOROCCAN COUS COUS  
ORZO MEDITERRANEAN SALAD  
TOMATO AND BASIL PASTA  
BEEF TOMATO AND RED ONION SALAD  
PEMBROKESHIRE ROASTED GARLIC & HERB POTATOES  
CARIBBEAN STYLE SAVOURY RICE

(INCLUDES WOODEN PLATES & CUTLERY)  
WHY NOT TREAT YOUR GUESTS TO SOME MOREISH PUDDINGS TO ENSURE THEY ARE FULLY SATISFIED?

OUR SELECTION OF **PUDDINGS** FROM £6PP:

CHEESECAKE  
CHOCOLATE FUDGE CAKE  
CARAMEL APPLE PIE



Canapés

## CANAPÉS

BREADED LIME & CORIANDER SALMON GOUJONS  
MINI SHEPHERD'S PIE WITH PARMESAN MASH  
BAKED FIG & GOAT'S CHEESE MONEY BAG  
ATLANTIC OYSTERS (SUPPLEMENT £2PP)  
WELSH RAREBIT  
CHICKEN LIVER PARFAIT WITH ONION MARMALADE  
ROAST SIRLOIN OF BEEF AND MINI YORKIES  
TIGER PRAWNS AND AIOLI DIP  
WHITE CRAB MOUSSE AND CHILLI CRÈME FRAÎCHE  
BLACK OLIVE TAPENADE ON TOAST  
SMOKED DUCK AND ORANGE  
PRAWN AND CREAM CHEESE BLINIS  
TOMATO, RED ONION AND BASIL BRUSCHETTA  
HOMEMADE PÂTÉ WITH ONION CHUTNEY  
MINI BACON SARNIES  
LAMB AND MINT BONBON  
ROLLED CURED WELSH PORK WITH TOASTED  
ALMONDS  
CHICKEN CAESAR SALADS WITH QUBE DRESSING  
BAKED FIG AND GOAT'S CHEESE TART  
APPLE AND STILTON TARTS  
MINI CHORIZO SAUSAGES

### SELECT A CHOICE:

FOUR FROM £7PP

FIVE FROM £9PP



# PRIVATE DINING

## STARTERS

**PAN FRIED SCALLOPS**  
SERVED WITH BEURRE BLANC AND CHIVE

**PAN FRIED SCALLOPS**  
WITH PEAR AND BLACK PUDDING

**CHARRED ASPARAGUS**  
SERVED WITH HOLLANDAISE SAUCE & PARMESAN

**SMOKED SALMON PÂTÉ**  
SERVED WITH ORANGE MARMALADE AND TOAST

**WHIPPED GOAT'S CHEESE & BEETROOT SALAD**

**BEEF BRISKET & PERL LÂS BONBONS**

**TOMATO & BASIL ARANCINI**  
SERVED WITH CRUMBLLED FETA

**MINI CAESAR SALAD**

**MONKFISH PAKORA**  
SERVED WITH MINT YOGHURT

**CRAB TACO**  
SERVED WITH PICKLED RED ONION & SRIRACHA MAYO

**CHICKEN TACO**  
SERVED WITH PURPLE SLAW AND GUACAMOLE

**CLASSIC CAPRESE SALAD**

**SEASONAL SOUP OF CHOICE**

**FAMILY STYLE TEAR & SHARE**  
MELTED CAMEMBERT AND HONEY GLAZE CHUTNEYS

**SHARING ANTIPASTI PLATTER**  
LOCALLY SOURCED MEATS, WELSH CHEESE, OLIVES,  
HOMEMADE CHUTNEY AND CHEF'S BREAD

PLEASE NOTE - THIS MENU CAN BE AMENDED SLIGHTLY OR ENTIRELY, WE ARE HAPPY TO BE FLEXIBLE. FOR THIS REASON, WE QUOTE PER ENQUIRY.



## MAIN OPTIONS

### STEAK OF CHOICE

PGI WELSH BEEF STEAKS WITH CHIMICHURRI, ADORNED WITH A MUSHROOM CROQUETTE AND A FOUR SEASONS TOMATO.

### FAMILY STYLE LAMB GYROS

SLOW COOKED LAMB WITH TZATZIKI, FETA SALAD AND HOMEMADE FLATBREADS

### HAKE FILLET

SERVED WITH CRUSHED NEW POTATOES, BEURRE BLANC AND COCKLES

### SESAME ENCRUSTED SALMON FILLET

IN A TOMATO & HERB SAUCE SERVED WITH ROASTED SWEET POTATOES

### WILD MUSHROOM & CHICKEN BALLOTINE

WITH DAUPHINOISE POTATOES, SEASONAL ROASTED VEGETABLES AND MUSHROOM SAUCE

### SURF & TURF WITH A TWIST

LEMON & PRAWN RISOTTO TOPPED WITH WELSH RUMP STEAK

### WILD MUSHROOM & PEA RISOTTO

TOPPED WITH PARMESAN AND TRUFFLE OIL

### FAMILY STYLE SEAFOOD PLATTER

STEAMED CLAMS, MUSSELS & TIGER PRAWNS IN A WHITE WINE AND PARSLEY VELOUTÉ, WITH BAKED CHORIZO, PARMESAN SCALLOPS AND A 'SALT AND SMOKE' SMOKED SALMON SALAD

### BELLY PORK

WITH CANDIED APPLE, POTATO TERRINE, SEASONAL VEGETABLES AND A CIDER REDUCTION

### BEEF WELLINGTON

WITH SEASONAL VEGETABLES AND RICH RED-WINE GRAVY

### WHOLE BREAM

WITH A TOMATO & CAPER BUTTER SAUCE, SEASONAL VEGETABLES AND NEW POTATOES

### CHICKEN SUPREME

IN A LEEK AND WHITE WINE SAUCE SERVED WITH FONDANT POTATO, ROASTED CARROTS AND TENDERSTEM BROCCOLI

PLEASE NOTE - THIS MENU CAN BE AMENDED SLIGHTLY OR ENTIRELY, WE ARE HAPPY TO BE FLEXIBLE. FOR THIS REASON, WE QUOTE PER ENQUIRY.



Maitland

## DESSERT OPTIONS

WHITE CHOCOLATE & PENDERYN TART

TRIPLE CHOCOLATE GÂTEAU

WHITE CHOCOLATE & ORANGE CHEESECAKE

ETON MESS

GOOSEBERRY & APPLE TREACLE CRUMBLE

RASPBERRY & VANILLA PISTACHIO SLICE  
SERVED WITH DRIED RASPBERRIES

TOFFEE APPLE CRUMBLE CHEESECAKE

STICKY TOFFEE PUDDING (VE)

CHOCOLATE FONDANT

LEMON POSSET

TARTE AU CITRON

MIXED BERRY FRANGIPANE

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BIRTHDAY CAKES ALSO AVAILABLE

PLEASE NOTE - THIS MENU CAN BE AMENDED SLIGHTLY OR ENTIRELY, WE ARE HAPPY TO BE FLEXIBLE. FOR THIS REASON, WE QUOTE PER ENQUIRY.

