



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
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.





BUFFET STYLE 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 £17.50
2 COURSE £20.50

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 £21.50

2 COURSE £24.50

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 £17

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

VEGAN AND GLUTEN FREE OPTIONS AVAILABLE ON REQUEST



Get 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.



Get 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





HOG ROAST

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 £585
80 PEOPLE FOR £615
100 PEOPLE FOR £665
120 PEOPLE FOR £725
140 PEOPLE FOR £785
160 PEOPLE FOR £845
180 PEOPLE FOR £915
200 PEOPLE FOR £970

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 £12.50PP.
(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 £7.50PP:

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

ENJOY AN EXCLUSIVE DINING EXPERIENCE WITH YOUR OWN PERSONAL CHEF. WHETHER YOU'RE LOOKING FOR A RELAXED BUFFET, AN ELEGANT MULTI-COURSE FINE DINING EXPERIENCE, OR A GRAND FAMILY BANQUET, WE CATER TO EVERY OCCASION.

WE CREATE A PERSONALISED MENU TAILORED SPECIFICALLY TO YOU AND YOUR GUESTS, ALL IN THE COMFORT OF YOUR OWN HOME.

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



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



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.

