

Portfolio 2024

At Fresh Food Events, we're passionate about food and service...We know its personal.

For 10 Years clients have shared their visions with us and we've created just what they wanted!

- ✦ No Set Menus
- ✦ No Packages
- ✦ You choose what you want
- ✦ It's all about you... We promise to put you first!
- ✦ Take a look at some of our Weddings in 2023, (and a few from earlier!) and a few other events...



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Our Signature Style...

Our Professional Informality ensures
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Our Commitment...

Great Food and Superb Service.
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27 Guests

Starter

Sharing Slates of Antipasti – one Slate between two people;

- ✚ Cheese Cubes
- ✚ Brie Pieces
- ✚ Ardennes Pate and Brussels Pate (Coarse and Smooth)
- ✚ Prosciutto
- ✚ Sundried Tomatoes
- ✚ Cherry Tomatoes
- ✚ Caramelised Onion Chutney
- ✚ Mini Peppers Stuffed with Cream Cheese
- ✚ Crackers
- ✚ Mixed Artisan Rolls and Butter in baskets on tables.

Main

- ✚ 6oz Flat Iron Steak in a beef gravy
- ✚ Or
- ✚ Roast Chicken Breast in a mushroom, cream and white wine sauce

Served with

- ✚ Baby New Potatoes Roasted in their Skins
- ✚ Roasted Carrots and Parsnips
- ✚ Roasted Peppers

- ✚ One Vegetarian Meal

Dessert

- ✚ Wedding Cake, Cut and portioned, served plated with berries and cream

**Yulia and Andrew
Mr and Mrs Thomas
Cefn Tilla
20th April 2024**



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54 Adults and 2 Children

Grazing Table

- ✚ Frittata
- ✚ Small Skewers of Olives, Halloumi and Cherry Tomato
- ✚ Mini Peppers stuffed with Cream Cheese
- ✚ Roast Pepper Bruschetta
- ✚ Manchego Cheese and Ham Tartlets
- ✚ Manchego and Butternut Squash Tartlet
- ✚ Falafel

Main

- ✚ Chicken and Chorizo Paella
- ✚ Vegetarian / Vegan Paella with Chickpeas and Green Beans
- ✚ Insalata Fantasia
- ✚ Crusty Bread Doorsteps
- ✚ Olive Oil and Balsamic Vinegar

Children

- ✚ Chicken Goujons

Dessert Buffet

- ✚ Profiteroles
- ✚ Meringues
- ✚ Brownies
- ✚ Mini Ring Doughnuts
- ✚ Mini Eclairs
- ✚ Grapes
- ✚ Raspberries
- ✚ Chocolate Dipped Strawberries
- ✚ Cream



**Hannah and Ben
Mr and Mrs Clark
Llanthony Secunda Priory
19th April 2024**



Thank you so much for everything you and your team at Fresh Foods did for us on the day. All of your staff were so friendly and professional. Every single person was praising the food, how tasty it was and how good and plentiful the portions were.

The paella was a hit with everyone - even those that weren't familiar with it as a dish. The dessert table - everyone LOVED IT. They loved the idea of selecting and building your own plate.

Several people commented on the brownies especially - on how soft and delicious they were. The whole experience with Fresh Foods was professional and easy from start to finish - from the quotation to the pre-meeting to the day itself.

Everything was absolutely delicious and the team set up and packed away swiftly. Your staff are a credit to the company and seriously big compliments to the chef.

Charmaine and team did a perfect job Thank you! Hannah



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50 Adults and 9 Children

Main

A Hot served Buffet set against the back wall.

- ✚ Flatiron Steak In Peppercorn Sauce
- ✚ Baby New Potatoes Roasted in their skins
- ✚ Chopped Mixed Garden Salad
- ✚ Roasted Carrots
- ✚ Steamed Broccoli
- ✚ Cauliflower / Cauliflower Cheese
- ✚ Chicken Breast stuffed with garlic butter, wrapped in ham, in a cheese sauce
- ✚ Salmon Fillet in Garlic Butter
- ✚ Chicken Wings
- ✚ Spicy Tomato Sauce

Children

- ✚ Sausages, Chicken Goujons and Chips

Dessert Buffet

- ✚ Lemon Tart
- ✚ Chocolate Tart
- ✚ Vanilla Ice Cream
- ✚ Whipped Cream

Evening

- ✚ 6oz quality beef burger, butchers sausages, cooked on the barbecue, large white floured baps, cheese slices, burger relish, ketchup, barbecue sauce

**Carmen and Adrian
Mr and Mrs Paveling
Llanthony Secunda Priory
23rd March 2024**



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FRESH FOOD EVENTS

133 Guests

Canapes

- ✦ Roast Pepper Bruschetta
- ✦ Pesto Bruschetta
- ✦ Hearty Rarebit Bites
- ✦ Goats Cheese and Caramelised Onion Chutney on Artisan Bread

Main

- ✦ Sharing Slates with tongs of Chicken Souvlaki – One Per Table
- ✦ Sharing Slates with tongs of Pulled Pork in a Greek Dressing
- ✦ Greek Salad without Olives in a Glass Bowl with Tongs
- ✦ Insalata Fantasia in a Glass Bowl with Tongs
- ✦ Baby New Potatoes Roasted in their Skins
- ✦ Pitta Breads in Baskets
- ✦ Dips of Hummus and Tzatziki in Ramekins
- ✦ Kalamata Olives in Ramekins

Dessert

- ✦ Chocolate Brownie in a Hot Chocolate Sauce with red berries

Evening

Cheese Tower

- ✦ Black Bomber Cheddar
- ✦ Colston Bassett Stilton
- ✦ Somerset Camembert
- ✦ Godminster Cheddar Heart

Pork Pie Tower

- ✦ Standard Pork
- ✦ Pork and Apple
- ✦ Venison
- ✦ Game

- ✦ Vegan Cheese and Nibbles – Numbers TBA
- ✦ Crackers and Rolls with Butter
- ✦ Caramelised Onion Chutney
- ✦ Cornichons
- ✦ Cherry Tomatoes

Tilly and Rob
Mr and Mrs Mitchell-Gee
Tall Johns House
23rd March 2024



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22 Guests - A Choice of Three Courses




Canapes

-  Goats Cheese And Plum Chutney On Artisan Bread
-  Honey Mustard Glazed Sausages
-  Ratatouille and Parmesan Tartlet
-  Risotto And Cheese Crispy Ball (Arancini)




Starter

-  Tomato and Red Pepper Soup
-  Baked Camembert with Chutney
-  Tapas Board
-  Mixed Artisan Rolls and Butter in baskets on tables.

Main

-  6oz Beef Burger, Halloumi and Chilli Jam, Chips and Salad
-  Roast Rump of Lamb with Rosemary and Garlic with a redcurrant Sauce, Buttery Mash, Broccoli and Carrots
-  Roast Chicken Breast stuffed with Pasteurised Cheese, wrapped in Prosciutto and served in a Mushroom Sauce, with Buttery Mash, Carrots and Broccoli

Dessert

-  Sticky Toffee Pudding with Caramel Sauce and Berries
-  Chocolate Brownie with Hot Chocolate Sauce, Red Berries
-  Cheeseboard – 3 Cheeses Crackers, Grapes etc



Laura and Craig Mr and Mrs Hawley Caer Beris Manor 10th February 2024



From the outset, our experience with Fresh Food Events Catering was nothing short of exceptional. Graham and his team exuded professionalism, warmth, and attentiveness, putting us at ease from the get-go. Despite a challenging deadline, they rose to the occasion, going above and beyond to ensure every detail was meticulously taken care of.

On the day of the event, Charmaine led the team with strength. Her warmth and efficiency were truly commendable, effortlessly navigating any last-minute changes with grace. Despite our own scattered energy, Charmaine and her team remained unflappable, ensuring a flawless execution from start to finish.

Now, onto the star of the show: the food. Led by a chef whose passion for his craft was evident, each dish surpassed expectations. From the first bite to the last, it was a culinary journey of unparalleled delight. The progression of courses showcased not only skill but a deep understanding of flavour and presentation.

What truly set Fresh Food Events Catering apart, however, was not just the quality of their service or the excellence of their cuisine, but the genuine warmth and friendliness exuded by every member of the team. They seamlessly integrated into our event, becoming an integral part of the evening ambience while delivering top-notch service and unforgettable food.

In sum, our experience with Fresh Food Events Catering was nothing short of outstanding. We extend our heartfelt gratitude to Graham, Charmaine, Kerrie the chef, and the entire team for creating a truly memorable and delicious occasion. Their warmth and professionalism will be remembered long after the plates have been cleared "

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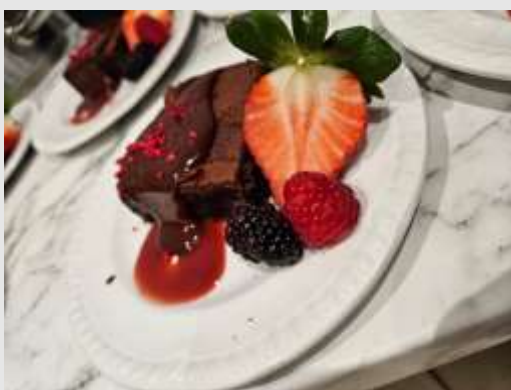
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Menu for 79

Welcome Drinks and Canapés

- ✚ Smoked salmon and cream cheese blini
- ✚ Tiger prawn and coriander crostini
- ✚ Goats cheese and plum chutney on artisan bread
- ✚ Mozzarella and tomato skewers
- ✚ Honey mustard glazed sausages
- ✚ Chicken skewers in a as El Hanout Paste
- ✚ Tomato Bruschetta
- ✚ Mini Potatoes with Sour Cream

Starters

- ✚ Italian Antipasti
- ✚ Olives, Mozzarella
- ✚ Parma Ham / Prosciutto / Pastrami
- ✚ Sun Dried Tomatoes
- ✚ Rocket with Pine Nuts and Balsamic
- ✚ Feta, Mini Peppers stuffed with cream cheese
- ✚ Capri Salad – Tomatoes, Mozzarella and pesto dressed with Rocket and Balsamic Glaze
- ✚ A Fan of Honeydew and Cantaloupe Melons with Red Berries and Raspberry Coulis

Mains

- ✚ 6 oz Medallions of Beef (Flat Iron Steak) in a Red Wine jus with Rosemary
- ✚ Chicken Breast stuffed with a Mushroom and Onion Duxelle in a White Wine and Tarragon Sauce
- ✚ Roasted Mediterranean Vegetables
- ✚ Baby New Potatoes Roasted in their skins with Sea Salt

Dessert

- ✚ A trio of Desserts served on rectangular plates
- ✚ Lime and Ginger Cheesecake in a White Chocolate Shell
- ✚ Chocolate Brownie with Raspberry Coulis
- ✚ Sticky Toffee Pudding with Salted Caramel Sauce in Jugs
- ✚ Evening

BBQ with

- ✚ Butchers Sausages / Glamorgan Sausages (Vegetarian)
- ✚ Beef Burgers Cheese Slices
- ✚ Chicken Two Choices; Lime and Coriander / Cajun
- ✚ Pulled Pork, Halloumi and Roasted Peppers, Onions
- ✚ Potato Wedges, Coleslaw
- ✚ Hot Dog Rolls and Burger Rolls
- ✚ Salads (Green and Tomato Salad)
- ✚ Sauces and Condiments

Ceri and Rhys...Mr and Mrs Waters Great House Farm...21st August 2021

*Hi Graham and Lesley,
Where do we begin...*

We cannot thank you both enough for the most outstanding service and food for our wedding day. From the first enquiry the slight hiccup of postponing to finally the wedding day and the most unbelievable food, we truly felt you made our day.

Everyone commented how amazing the food was and how well Graham ran the show which we were truly grateful for.

From the bottom of our hearts, you and the team were outstanding. We cannot thank you all enough and would not have any hesitation in recommending you.

On a side note from Rhys.....

Honestly the food the service the hosting was absolutely exceptional I do apologise for eating my food so quickly each course was exceptional but you already know that. You both literally made the day for us and I don't know how we could of done it without you. I think my best man James will testify to this as he drank salted caramel sauce from the jug and had three portions of desert.

Thank you doesn't seem do it justice.

All our love,

Mr & Mrs Waters



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Canapés

- ✚ Pastry Spoons with Chicken Caesar
- ✚ Sliced steak on a chip with horseradish and Chimichurri seasoning
- ✚ Smoked mackerel pâté tartlets
- ✚ Balsamic Tomato Bruschetta
- ✚ Vegan Mini Tacos

Starter

- ✚ Prosciutto, Gravlax
- ✚ Duck Pâté, Mozzarella balls
- ✚ Olives and Sundried Tomatoes
- ✚ Stuffed Mini Peppers
- ✚ Vegan Tapenade with Coriander and Lime
- ✚ Rocket
- ✚ Artisan Bread Rolls / Olive Oil and Balsamic Vinegar

Mains

- ✚ Salmon Teriyaki, sprinkled with Toasted Sesame Seeds with baby sweetcorn
- ✚ Chicken Breast stuffed with Duxelle, wrapped in Prosciutto, served in a Marsala Wine Sauce with Chantenay Carrots
- ✚ Vegetarian Option of Stuffed Courgettes, lined with goats cheese and topped with Minted Beans
- ✚ Baby New Potatoes Roasted in their skins sprinkled with Smoked Sea Salt
- ✚ Steamed Tenderstem Broccoli – cooked al dente

Dessert

- A Dessert Trio served on a rectangular plate across a smear of Raspberry Coulis
- ✚ Portuguese Custard Tart
 - ✚ A Triangle of Chocolate Torte
 - ✚ Mixed Berry Tart – a mix of berries on a white chocolate mousse in a brandy snap basket

Evening

- ✚ Pulled Pork Rolls and Coleslaw

Ally and Callum...Mr and Mrs Hardy Gloucester Cathedral...14th August 2021



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Menu for 62

Bridal Party Breakfast

- ✚ Granola, Yoghurt Pots
- ✚ Strawberries, Raspberries and Blueberries
- ✚ Croissants, Cinnamon Rolls, Brioche Rolls
- ✚ Fruit Basket and And Fruit Juices

Canapés

- ✚ Mini Prawn Cocktails – Cucumber slices with Mango and Chilli Salsa with a large Prawn on top.
- ✚ Roast Sweet Pepper and Mushroom Bruschetta dressed with Rocket
- ✚ Watermelon, cured ham and feta on a skewer
- ✚ Goats cheese and plum chutney on artisan bread
- ✚ Spiced Pear Tartlet with Ham

Sharing Platter Starters

- ✚ Stuffed Peppers, Prosciutto, Salami, Chorizo Pastrami
- ✚ Cheddar Cheese, Cornish Yarg
- ✚ Spanish Omelette,
- ✚ Cherry Tomatoes, Rocket
- ✚ Sun blushed tomatoes
- ✚ Artichoke Hearts, Pomegranate Seeds
- ✚ Prawns marinated in lime and ginger
- ✚ Olive Oil and Balsamic vinegar
- ✚ Artisan Rolls and Butter

Mains

- ✚ Supreme of Chicken in a White Wine and Tarragon Sauce OR
- ✚ Medallions of Beef slow cooked in a red white and shallot jus
- ✚ Roasted Root Vegetables
- ✚ Steamed Seasonal Vegetables
- ✚ Baby New Potatoes Roasted in their skins with sea salt

Dessert Trio

- ✚ Lime and Ginger Cheesecake in a small ramekin topped with an edible flower
- ✚ Chocolate Brownie and Strawberry Tart
- ✚ Dressed with raspberries and blueberries

For The Bride and Groom

- ✚ Sharing Sticky Toffee Pudding under a Chocolate Shell with Hot Caramel Sauce. Served with Red Berries.

Evening

- ✚ Pizzas to Order!

Rozanna and Stewart...Mr and Mrs Barker Penterry Farm...18th May 2019

Lesley and Graham recently catered our wedding and to give them a challenge is an under statement. We got married on the farm where we live in a cattle shed with NO electricity or readily available running water. The lack of essentials would mean most caterers didn't want to cater for us with such basic conditions.

However this was overcome very easily with the 'can do' attitude of Lesley and Graham. They even came to do a site visit before hand to help plan the day. Nothing was a problem, from start to finish. Our tasting evening gave us the opportunity to tweak our menu before the wedding and allow our taste buds to become giddy with excitement for the special day.

The communication from day one to post wedding was incomparable to any other supplier we worked with. We loved Graham's structured approach with every amended document immediately a new version was produced for us to check this allowed us to feel assured that Fresh Food's team had complete control of the day: Alongside Lesley's creativity together they delivered perfection on our wedding day.

Our guests couldn't believe how tasty our food was in such simple conditions including our farmer friends complementing the quality of the beef used and how tender the meat was.

Genuinely, this husband and wife team excel within the catering industry and will deliver nothing short of the best. By choosing Fresh Food events you can rest assured that you will receive excellent quality food using the best local ingredients cooked with love, served by a team of professionals with Graham keeping a close eye on proceedings to ensure timings are adhered to accordingly. Meanwhile Lesley is maintaining her creativity back of house checking each dish before it leaves the kitchen. If you want delicious, professional, great value, experienced caterers who will only deliver their best, choose Fresh Food Events.

Thank you for making our day so special.

Love Roz and Stew and Benson xxxx

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



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Menu for 28




Drinks and Snacks on Arrival

-  Welsh rarebit fingers
-  Small pork rib roll




Canapés

-  Crispy Pork Belly Bites – layer of Hoi Sin Sauce and crackling crumb
-  Melon & Jamon skewers
-  Stilton, Pear & Walnut Tartlets
-  Smoked Salmon, cream cheese and dill Blini
-  Mini-prawn cocktails on cucumber




Starter

-  Ham Hock Terrine
-  Welsh cheese arancini/croquette
-  Both garnished with salad leaves/ pickled onion/fruit, chutney/sauce



Fish

-  Seared Mackerel Fillet
-  Seared Scallop
-  Both served with grilled asparagus, caper, lemon, tomato concasse.

Mains

-  A Mediterranean version of a plated roast dinner with colourful, heritage carrots, crispy roast new potatoes, broccoli/courgette/grilled green veg, salsa verde style sauce, lots of garlic, lemon, herbs, spices
-  Lamb – 8oz Lamb Rump
-  Chicken – Pan Fried then Roasted Chicken Supreme

Dessert

-  Chocolate & almond torte with fresh summer berries (Smaller portion than at the tasting)
-  Lemon cheesecake with berry compote

Coffee and Heart Shaped Welshcakes

Amy and James At home in Cwmbran 28th July 2022



Amazing food, fantastic service and the most brilliant team anyone hiring “caterers” could hope for! They really are so much more!

We first contacted Fresh Food Events as they seemed to be the only people around offering a truly bespoke experience and we are so glad that we did. Graham listened to our thoughts, gave great suggestions and insight into what works well and together we designed a beautiful sounding menu, including welcome drinks and snacks (which were especially unusual for a wedding!) post-ceremony canapés, a 4-course table-service meal and petit fours with coffees and cocktails (we really did go all out!).

We knew after the skype calls, emails and numerous proposal drafts that we would be well looked after. We also knew after the lovely tasting evening that the food was exactly what we had wished for and absolutely was restaurant quality but what really stood out was how much Fresh Food Events added to our big day. Our wedding was perfect, and they were an integral part of that.

With the perfect blend of smiles, humour and professionalism, the entire team are behind our day going smoothly. They couldn't have done more for us, going above and beyond to treat our vision, guests and family home (the venue) with thought and respect.

We are so grateful to Graham, Lesley and their team for everything and wouldn't hesitate to recommend them. If we could do it all over again (which we would if we could) we wouldn't change a single thing!

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