

Your Wedding Catering

Let Fresh Food Events take care of you and yours on your Wedding Day

Congratulations - You're getting married! Now let's think about the Big Day....

**We're passionate about food and service...We know its personal.
Share your vision with us and we'll serve just what you need!**



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FRESH FOOD EVENT CATERING LTD

Its Personal...

Let's create a menu to meet your taste,
budget and style

Signature Style...

Exquisite food served in a friendly
professional manner

Our Commitment...

The freshest local ingredients,
mean exceptional food

Your Wedding Menu ... Just as you imagined it....

Hi! We're Lesley and Graham and **FRESH FOOD EVENTS** is our family business, established in 2013.



When we married, no-one else would serve the Wedding Breakfast we wanted. So as established Caterers, we decided to put you, our client, in charge!

- ✦ **No Packages. No Set Menus. You tell us what you want!**
- ✦ **No Rules.**
- ✦ **Sensible Prices.**
- ✦ **Your menu the way you want it served.**
- ✦ **You're in charge!**



We make you a promise; Our Family will look after your family.

It's not just about food. It's about the way we look after you from our very first meeting, and of course, especially on your Big Day!

We're bespoke Caterers. Just tell us what you want!

We can provide everything you need;



- | | | |
|-------------|--------------------|-----------------|
| ✦ Planning | ✦ MC Service | ✦ Afternoon Tea |
| ✦ Furniture | ✦ Drinks and Wines | ✦ Mains |
| ✦ Linen | ✦ Welcome Drinks | ✦ Desserts |
| ✦ Crockery | ✦ Canapés | ✦ Evening Food |
| ✦ Cutlery | ✦ Starters | ✦ BBQ |
| ✦ Glassware | ✦ Sharing Platters | ✦ Paella |
| ✦ Staff | ✦ Grazing Tables | ✦ Buffets |

Menus in this Brochure are only ideas! Pick and mix or add your own ideas!



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Everything you want to create and enjoy your Big Day!

Planning



- + From our very first meeting we'll put everything in writing
- + We want to get to know you and understand the best way to look after you
- + We'll version control your Catering Proposal, until its exactly right
- + Just tell us what you want!
- + You don't have to make your final choices until one month before your Wedding Day
- + We'll be as flexible as we can
- + We'll also work with your venue to iron out all the details



Furniture, Crockery, Cutlery Linen, Glassware

- + All part of the service, if you need it
- + All included in your proposal priced by item

The Day Before

- + Delivering what you need to set up
- + Checking Final details
- + Partnering with you to make sure the Big Day runs smoothly



On the Day

- + We're there to look after you!
- + Great Food
- + Warm and Friendly Professional Service
- + Smiles all round!



MC Service

- + We'll make sure everyone knows where to go and whats happening
- + We'll introduce you as the newly married couple
- + We'll announce your speeches

Above all we make sure the day runs as planned with fun and laughter!



Waiting Staff

- + We'll provide the staff to serve at Table or man your Buffet, Serve Welcome Drinks and Canapés and of course to clear up afterwards!

Remember, we'll do what you ask us to. You choose your menu and your style!

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Your Arrival..



Welcome Drinks

- ✦ Pimms or Prosecco? Bottles of Beer? Waiting Staff will serve and circulate with top ups, and to keep pricing sensible, you provide the drinks and we'll do the rest!
- ✦ We don't charge corkage!



Canapés

To welcome guests, Canapés lift an event and put a smile on everyone's face! There may be a theme, or you may just want a balanced mix of tasty treats for your guests. We've put some ideas below – mix and match from the list, or as ever, **give us your own ideas!**

Some of our more popular choices are;

- ✦ Bruschetta eg Roast Pepper, Tomato & Ham, Wild Mushroom & Garlic
- ✦ Roast Pepper, Cream Cheese and Pine Nut crostini
- ✦ Rarebit Bites
- ✦ Japanese Chicken Meatball with Soy Dip Sauce
- ✦ Vegan Mini Tacos with Sweet Potato, Avocado
- ✦ Smoked Salmon and Cream Cheese Blini
- ✦ Caesar Chicken Tartlets
- ✦ Stilton, Pear and Walnut Tartlets
- ✦ Mini Prawn Cocktails
- ✦ Mini Toad in the Hole
- ✦ Goats Cheese & Plum Chutney on Artisan Bread
- ✦ Smoked Chicken with Mango Salsa Tartlet
- ✦ Crispy Bacon Guacamole on Rosemary Bread
- ✦ Chicken Tikka & Mango Chutney on Naan bread
- ✦ Watermelon, Cured Ham and Feta on a skewer
- ✦ Ratatouille and Parmesan Tartlet



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To Table....Your Wedding Breakfast..

Remember these are just examples – we serve what you ask for!



Example Starters:

- ✦ Home Made Soup –Tomato, Minestrone, Vegetable, Sweet Potato & Coconut....
- ✦ Duck Parfait with Orange and Cointreau Glaze served with Brioche Bruschetta
- ✦ Butternut Squash & shaved Fennel Salad with Pine Nuts (V)
- ✦ Goats cheese Tartlet (V)
- ✦ Sharing Platters of Olives, Oils, Breads, Hummus and Antipasti; Stuffed Peppers, Artichoke Hearts, Sun dried Tomatoes etc – placed in the centre of the table for your guests to share.
- ✦ Smoked Trout with Horseradish Cream
- ✦ Capri Salad



Example Mains:

- ✦ Beef in Creamy Peppercorn Sauce, served with Wild and White Rice and Seasonal Vegetables
- ✦ Chicken Breast stuffed with Caerphilly Cheese, Wrapped in Bacon, in a Roast Cherry Tomato Sauce, Steamed New Potatoes and Seasonal Vegetables.
- ✦ Sharing Boards of Mixed Roasted Meats
- ✦ Fillet of Salmon in a Dill and Cream Sauce, dressed with Cockles, served with Steamed New Potatoes & Fresh Kale
- ✦ Rump of Lamb with a rich Redcurrant Sauce, Gratin Dauphinoise and Steamed Seasonal Vegetables.
- ✦ Loin of Venison wrapped in Pancetta with a Sloe Gin and Blackberry Sauce
- ✦ Pan Fried Duck Breast in an Orange and Port Sauce with Watercress, Grapefruit and Charred Baby Gem Salad
- ✦ Roast Vegetable Stack in Home Made Tomato Sauce (V)
- ✦ Stuffed Yellow courgettes with Minted Beans and Red Onions(V)



Example Desserts:

- ✦ Trio of Dessert au Choix
- ✦ Tartelette au Citron, raspberry coulis & fresh cream
- ✦ Summer pudding, Fresh Berries and Cream
- ✦ Individual Eton Mess
- ✦ Sticky Toffee Pudding with Salted Caramel Sauce
- ✦ Apple and Blackberry Crumble with Crème Anglaise
- ✦ Triple Chocolate Brownie with Chocolate Sauce

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Grazing Tables

Move on from traditional cold buffets with a Grazing Table in the style of your choosing...
Spanish, Farmhouse, Mediterranean...as ever, it's your choice! Choose all your ingredients!



Farmhouse...

- ✦ Mini Sausage Rolls
- ✦ Pork Pies,
- ✦ Onion Bhajis,
- ✦ Ham & Cheddar Cheese Cubes,
- ✦ Pickled Onions,
- ✦ Mini Quiche,
- ✦ Cherry Tomatoes,
- ✦ Rocket,
- ✦ Crackers and Butter



Spanish...

Olives, Arancini Balls, Sundried Tomatoes, Mini Stuffed Peppers, Serrano Ham and Manchego Cheese Tartlets, Patatas Bravas and Warm Mini Chorizo, Bruschetta with Ham and Mushroom, Spanish Omelette, Mini Kebab of Herby Chicken



Mediterranean...

Arancini, Stuffed Mini Peppers, Bruschetta, Mixed Olives, Sundried Tomatoes and Artichoke Hearts, Roast Peppers, Palma Ham and Salami, Breadsticks, Mozzarella Balls



Pinterest Inspired...

Welsh and Continental Cheeses, Artisan Breads and Crackers, Chutneys, Bowls of nuts and savoury nibbles, Grapes, Strawberries, Raspberries, Blueberries, cherries and Kiwi Fruit. Warm Segmented Camembert Petit Fours, Profiteroles. Eclairs, Mini Brownies.



Dessert...

Meringues, Salted Caramel Profiteroles, Eclairs, Brownies, Strawberries, Grapes, Blueberries



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Hot Buffets

For more informal dining, presented in shining Chaffing Dishes and served by our professional staff, the same great food otherwise served to table.

We've included some options below, but just tell us what you want – your day, your way!



Main Course Hot Buffet Options include;

- ✚ Beef in Peppercorn Sauce served with Rice and Salad
- ✚ Chicken Curry served with Pilaf Rice and Naan Bread
- ✚ Chicken in a Creamy White Wine and Tarragon Sauce served with Seasonal Vegetables and Baby New Potatoes roasted in their skins.
- ✚ Slow Roast Beef in a Red Wine and Shallot Jus with Seasonal Vegetables and Baby New Potatoes
- ✚ Trio of Sausages with Mashed Potato, Onion Gravy and Peas
- ✚ Cod in a Spanish Tomato Sauce with Olives and Capers, Patatas Bravas and Salad
- ✚ BBQ Hunters Chicken with Sweet Potato Mash and Salad
- ✚ Stuffed Roast Peppers with Salad and Cous Cous
- ✚ Vegetarian Lasagne
- ✚ Vegetable and Chick Pea Curry



Evening Buffet Options include

- ✚ Pulled Pork in Brioche Rolls, Coleslaw, Salad / Bacon Butties
- ✚ Trio of Butchers Sausages, breads sauces and salads
- ✚ Lasagne with Garlic Bread and Salad
- ✚ Chilli con Carne served with Rice, Tortilla Chips, Guacamole, Sour Cream and Salsa
- ✚ Chicken Curry with Rice, Naan Breads, Bhajis and Samosas
- ✚ Moroccan Meatballs, Cinnamon Rice and Pitta Bread



Mini Dessert Buffet

- ✚ Mini cakes and treats including éclair, chocolate brownies, Lemon Tart, Toffee Blondies and more, displayed on glass and slate, dressed with cut fruit to make a delicious display for your guests to indulge themselves.
- ✚ Cheese Buffet with your choices of cheese dressed with grapes and Celery
- ✚ Perhaps even a Cheese Tower!

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Cold Buffets

If a traditional served meal isn't what you're looking for, and you'd prefer a buffet, that's no problem!
Or Perhaps you'd like a buffet for your Evening Food....
Build your own menus, build on the ideas we've included below...

Example 1



- ✦ Traditional Farmhouse White and Wholemeal Sandwiches
- ✦ Filled Wraps with Meats, Cheeses, Fish, Salad and Chutneys
- ✦ Savoury Bruschetta – Vegetarian and Meat
- ✦ Thin Crust Pizza, Caramelised Red Onion, Buffalo Mozzarella & Wild Rocket
- ✦ Mini Goats Cheese and Baby Plum Tomato Tartlets
- ✦ Thai Chicken Skewers with Peanut Dip
- ✦ Crudit  and Breadstick Platter with Hummus & Sweet Chilli Dips
- ✦ Mini Cake Platter with Mini  clair, Mini Raspberry Cheesecake Tarts and Chocolate Brownies
- ✦ Cheeseboard with Welsh and Continental Cheeses, Fig Chutney, Celery, Grapes and Crackers.
- ✦ Luxury Cut Fruit Platter

Example 2



- ✦ Luxury Cold Meat Platter to include:
- ✦ Roast Silverside of Beef with Horseradish Cream
- ✦ Roast Gammon with Ginger and Molasses Glaze
- ✦ Rare Roast Venison with Blackberry Jelly
- ✦ Chicken Liver Parfait
- ✦ Yakitori Chicken Skewers
- ✦ Shropshire Blue, Pork and Chutney Sausage Rolls
- ✦ Mini Steak and Ale Pies
- ✦ Mini Chicken & Bacon Pies
- ✦ Cheese Platter with Welsh and Continental Cheeses, Grapes, Celery, Chutney & Crackers
- ✦ Spinach and Feta Filo Pastry Pie
- ✦ Peppers stuffed with Moroccan spiced Cous Cous, Apricots & Pine Nuts
- ✦ Mini Cheese, Leek & Potato Pies
- ✦ Roast Halloumi & Bulgur Wheat Salad with Mango and Coriander
- ✦ Rosemary, Goat's Cheese and Mushroom Tart
- ✦ Wild and White Rice Salad with Mediterranean Vegetables and Olive Oil
- ✦ Pesto Pasta with Cherry Tomatoes
- ✦ Warm Minted Baby New Potatoes
- ✦ Autumn Vegetable Salad with Saffron Dressing (to include Broccoli, Courgette, Sweetcorn and Tomatoes)
- ✦ Sauces and Condiments
- ✦ Bread Basket

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Paella; Putting on a show!

Imagine the scene...Huge pans of Paella cooked live for your guests' entertainment;



Tapas to begin? Maybe a Grazing Table...

- ✦ Stuffed Mini Peppers
- ✦ Spanish Omelette (Frittata)
- ✦ Roasted Pepper and Onion Bruschetta
- ✦ Patatas Bravas
- ✦ Serrano Ham and Manchego Cheese Tartlets
- ✦ Chorizo Bites
- ✦ Salami
- ✦ Cherry Tomatoes
- ✦ Flatbreads



The Main Event...

- ✦ A Fish Paella with King Prawns, Prawns, Mussels and White Fish
- ✦ A Meat Paella with Sausage, Chorizo, and Ham
- ✦ A Vegetarian Paella with tomatoes, beans, chickpeas and peppers
- ✦ Or any combination....

.....All served with fresh crispy salads and Artisan breads.



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BBQ;

What does a BBQ mean to you? Hot Dogs and Burgers? Or something more? Here are some ideas...Mix and match!



The Family Friendly One;

- ✦ Quality Beefburgers
- ✦ Butchers Sausages
- ✦ Lemon & Yoghurt Chicken
- ✦ BBQ Pork & Pineapple Skewers
- ✦ Green Salad
- ✦ Tomato Salad
- ✦ Potato Salad
- ✦ Coleslaw
- ✦ Breads, condiments & dressings



The Foodie One;

- ✦ Flat Iron Steaks marinated in Olive Oil and Garlic
- ✦ Lemon & Basil Chicken Skewers
- ✦ Char Siu Pork Loin
- ✦ Build your Gourmet Burgers with Brioche Buns, Bacon, Monterey Jack and an assortment of pickles, sauces & dressings.
- ✦ Lime & Ginger Tiger Prawn Skewers
- ✦ Halloumi & Roast Peppers
- ✦ Greek Salad
- ✦ Home Made Coleslaw
- ✦ Rocket, Watercress, Pine Nut & Balsamic Salad
- ✦ Jewelled Cous Cous Salad
- ✦ Buttered, Minted New Potatoes
- ✦ Breads, Condiments, Dressings and Sauces



The American One;

- ✦ Slow Cooked Texan Style Beef Brisket
- ✦ Louisiana Style Pulled Pork
- ✦ Hot Dog Sausages with Fried Onion
- ✦ Cajun Chicken
- ✦ Creole Style Slaw
- ✦ Mini Corn on the Cob
- ✦ Caesar Salad
- ✦ Potato Salad
- ✦ Breads, condiments & dressings including American Yellow Mustard.



Other Ideas..

- ✦ Cajun Chicken
- ✦ Rump of Lamb
- ✦ King Prawns
- ✦ Beef in a Creamy Peppercorn Sauce
- ✦ Chicken Chasseur
- ✦ Pork in Cider
- ✦ Chicken Jambalaya

The Spicy One;

- ✦ Cajun Chicken
- ✦ Mini Corn on the Cob with Chilli & Lime
- ✦ Adobo Pork Steaks (Lime, Garlic & Paprika)
- ✦ Quality Burgers topped with Chilli con Carne & Mexican Cheese
- ✦ Courgette and Red Pepper Fajita
- ✦ Fresh Chopped Tomato Salsa
- ✦ Guacamole
- ✦ Sour Cream
- ✦ Chopped Mexican Salad of Romaine, Cucumber, Cherry Tomato, Avocado, & Corn with Lime & Coriander Dressing
- ✦ Mexican Yellow Rice
- ✦ Breads, Condiments & Dressings

A Tailored One...

- ✦ Flat Iron Steaks
- ✦ Butchers Sausages
- ✦ Beef Burgers
- ✦ Herby Chicken
- ✦ Haloumi and Stone Roast Peppers
- ✦ Aubergine Parcels
- ✦ Warm Baby New Potatoes
- ✦ Homemade Coleslaw
- ✦ Crudités and hummus
- ✦ Tomato, Mozzarella & Basil Salad
- ✦ Green leaf salad
- ✦ Greek Salad with Feta and Olives
- ✦ Artisan Breads and Butter

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Afternoon Tea

Traditional. Elegant and Tasty....Served on plain white or Vintage China. Just like every other choice, you can build your Afternoon Tea to suit...

Examples of Weddings served with Afternoon Teas...



- ✦ Sandwiches
 - ✦ Smoked Salmon & Cucumber, Honey Ham & Mustard,
 - ✦ Egg & Watercress, Cheese & Pickle
- ✦ Prosciutto Wraps
- ✦ Cocktail Sausage Rolls
- ✦ Mini Savoury Pastries (Ham and Cheese, Salmon and Meat)
- ✦ Pear, Stilton and Walnut Tartlets
- ✦ Scones with Jam & Cream
- ✦ Lemon Drizzle Cake
- ✦ Mini Eclairs
- ✦ Salted Caramel Profiteroles
- ✦ Chocolate Dipped Strawberries
- ✦ English Tea / Green Tea / Fruit Teas Coffee from Cafetières



- ✦ Sandwiches
 - ✦ Cheese and Pickle, Hummus and Falafel
 - ✦ Smoked Applewood Cheese, Ham Salad, Coronation Chicken
- ✦ Cheese and Onion Rolls, Sausage Rolls
- ✦ Mini Savoury Ham and Cheese Pastries
- ✦ Mediterranean Vegetables (V)
- ✦ Butternut Squash and Sage mini Tartlets
- ✦ Stilton and Apple (V)
- ✦ Crudités and Hummus
- ✦ Scones Jam and Cream
- ✦ Brownies, Coconut Cake
- ✦ Lemon Drizzle Cake, Carrot Cake, Welsh Cakes
- ✦ English Tea / Green Tea / Fruit Teas Coffee from Cafetière's



- ✦ Sandwiches
 - ✦ Egg and Cress, Mixed Cheeses
 - ✦ Beef, Ham, Chicken, Prawn Mayo
- ✦ Scones Jam and cream
- ✦ Mini Eclairs
- ✦ Lemon Drizzle Cake
- ✦ Carrot Cake
- ✦ Chocolate Dipped Strawberries
- ✦ English Tea / Green Tea / Fruit Teas
- ✦ Coffee from Cafetières

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Evening Ideas

Perhaps a second sitting at your all day event...



- ✦ Trio of Sausages cooked on the barbecue (Pork Sausage, Cumberland Sausage and Dragon's Breath Sausage), served in long split rolls, with fried onion, ketchup, & mustard.
- ✦ 6oz quality beef burger, cooked on the barbecue, brioche buns, cheese slices, burger relish, ketchup, barbecue sauce
- ✦ Slices of thick butchers dry cured back bacon, served in a white floured bap with ketchup or brown sauce



The **Stand and Deliver** option Served in a noodle box with compostable fork.
(Choose one to be served to all your guests)

- ✦ Chicken Curry, Pilau Rice, Naan Breads, Mango Chutney and Onion Bhaajis
- ✦ Chilli con Carne, Rice, Tortilla Chips, Sour Cream, Guacamole, Salsa
- ✦ Moroccan Meatballs, Jewelled Saffron Cous Cous, Fattoush Salad
- ✦ Pulled Pork, Brioche Rolls, Coleslaw
- ✦ Chicken Souvlaki, Flatbreads, Greek Salad



The Barbecue (See our main section on BBQ's too!)

- ✦ Lime & Coriander Chicken
- ✦ Cajun Chicken
- ✦ Pulled Pork
- ✦ 6 oz Quality Beef Burgers
- ✦ Butchers Sausages
- ✦ Green Salad
- ✦ Coleslaw
- ✦ Potato Salad
- ✦ Breads, sauces & dressings
- ✦ Served on Disposable, Compostable plates with Compostable Cutlery



Paella

- ✦ Chicken and Chorizo Paella
- ✦ Vegetarian Paella
- ✦ Flat breads
- ✦ Green Salad

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What have other couples said?

"Wedding Food isn't meant to Taste this good!" Mike and Holly, February 2020

Alex and Emma



20th October 2018

Graham and Lesley, Thank you so much for bringing our vision to life. The food looked beautiful and tasted amazing. You really put our minds at rest throughout the process and we were confident you would exceed our expectations. Your love of food and knowledge of the dining experience helped inform and shape our wedding menu - the sharing platters went down a treat and gave our guests a chance to get to know each other over the food. From our very first meeting you took the time to get to know us as a couple and really understand what it was we were after. Throughout the planning process you were so flexible, approachable and offered us support and advice beyond our catering needs. We were also grateful to get a tasting session prior to our wedding allowing us the opportunity to work alongside you to create a bespoke menu. On the day itself the service was seamless, professional and we did not have to worry about a thing. We would be only too happy to work with you again in the future and recommend you highly.

Beth and Chris



17th August 2019

Lesley and Graham catered for our wedding in August and we could not recommend them enough. Everything from initial contact to the delivery of delicious and superbly presented food on the day was truly faultless. The service they offer is completely different to all the other caterers I contacted in the South Wales area, they allow you to have exactly what menu you would like and do not try to fit you in to 'Menu A, B or C' scenario. This also allowed us to tailor the menu to suit our budget. Graham was a fantastic MC on the day and organised the day seamlessly. All their staff were wonderfully presented and very polite. One of our guests commented that the meal that they had was simply far too good to be wedding food and they delivered this exceptional standard to 80 day guests and then a wonderful paella to 150 evening guests. Thank you so much both 💕

Zoe and Stuart



3rd May 2019

We cannot thank Fresh Food Events enough for catering our wedding! The food that Lesley and her team produced was impeccable, and we had nothing but compliments, especially the chocolate brownie! (WOW!) As for Graham, you will not find a more professional and caring MC. He looked after us both throughout our entire day making sure that we had nothing to worry about. Couple them both together and your left with one dynamic dream team. We couldn't have wished for better caterers for our day, and Fresh Food Events made ours extra special!

Abi and Phil



28th August 2021

"Thank you for serving our wedding and everyone thought both the wedding breakfast and paella were fantastic. Nobody left hungry, that's for sure! Many thanks for all your support over the past couple of years and being flexible in moving our wedding date. You really were an amazing MC and thanks for getting me through my speech. The day ran like absolute clockwork so please pass on our thanks to Lesley and the rest of your team for an all-round brilliant job."

Saul and Joanna



4th September 2021

"Wanted to drop you a line to say thanks again for all your input into our day. Lot of people complimented the food and I have to say one of the best decisions I made was your MC service - again, lots of compliments from guests. I really appreciated your patience in the build up to it as I took the time to properly understand how things might work, and I valued the opportunity to bounce ideas off you a great deal. If I ever need a caterer again, and I'm on your patch, I will drop you a line!"

You can see our full portfolio of weddings with menus and feedback at www.freshfoodevents.co.uk/brochures

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