



# FRESH FOOD EVENTS

## 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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**[www.freshfoodevents.co.uk](http://www.freshfoodevents.co.uk)**

## FRESH FOOD EVENT CATERING LTD

### **Its Personal...**

No Rules. No Packages  
You Set the Menu!

### **Signature Style...**

Our Professional Informality  
Ensures smiles all round!

### **Our Commitment...**

Great Food and Superb Service  
We Promise you both!



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## Your Wedding Day... Just as you imagined it....



**FRESH FOOD EVENTS** is our family business, established in 2013. Today, we have a brilliant staff of 24, all waiting to serve you!

Fed up of being offered fixed menus? We put you, our client, in charge!

- ✦ **No Packages. No Set Menus. You tell us what you want!**
- ✦ **No Rules.**
- ✦ **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!**



## One place to go for everything you need!



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

## And of course, Great Food!



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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 it's 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 what's 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, your meal, 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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## What have other couples said?

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

Since 2018, we've served so many weddings and so many couples have been kind enough to send us their thoughts afterwards. Here are some, but you can find so many more on our website and in our Portfolios.

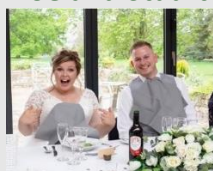
#### **Alex and Emma**



20<sup>th</sup> 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. 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. 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.*

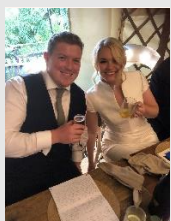
#### **Zoe and Stuart**



3<sup>rd</sup> 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 you 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!*

#### **Catherine and Ross**



3<sup>rd</sup> September 2022

*Without hesitation, we would wholeheartedly recommend Fresh Food Events to anyone considering their services for future events. From the beginning, their organisation and attention to detail really shone through, and allowed us to relax in the knowledge that everything was in the very best of hands. The day itself has left our guests complimenting the service, food and MC'ing continuously and has not stopped since! Graham's presentation skills and his amazing team of servers was only outshone by the genius of Lesley's culinary skills - our guests' faces when the 15cm puff pastry pies were brought to the tables was a sight to behold. We thank you both for contributing so perfectly to our day, and hope our paths cross again in the future!*

#### **Jen and Olly**



20<sup>th</sup> August 2022

*Thank you so much for a truly professional service at our wedding, yourself and your team were faultless and the food was super tasty. Everyone commented on how tender the beef was and the sausages in the evening really hit the spot. You were an outstanding MC and whipped our guests into the most fantastic napkin waving team, that was one of my standout moments of the day, Thank you so so much! From the moment we first chatted, you were a guiding light and set up our day perfectly, giving us the space to choose what we wished and offering advice when we asked for it. Thank you so much! X*

#### **Emma and Rachel**



23<sup>rd</sup> Sept 2023

*Pure perfection from Graham and the team! From the first time we spoke (2 years before the wedding) at Cheltenham Wedding Fayre right through to the after care and memento of our BIG day. Absolute amazing team! It all ran so so smoothly and the team were so friendly, attentive and efficient.... We couldn't have asked for it to go any better.*

*The food was sublime! Canopies, sit down main and dessert grazing table..... outstanding taste that had pure elegance. They are a busy team but made us feel for months that it was only our wedding and desires that mattered. We cannot thank you enough!!*

*All the best, from a very happy Mrs and Mrs Underwood ♡ ♡*

**See our full portfolio of weddings with menus & feedback at [www.freshfoodevents.co.uk/brochures](http://www.freshfoodevents.co.uk/brochures)**

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## Drinks Service

You provide the drinks and we serve them , or we provide the drinks too – The choice is yours. We don't charge corkage!



### Leave it to us...

When we meet with you the day before, we will take charge of your Wines, Beers & Soft drinks etc and manage their service as follows;

### Chilling

We will provide Trugs and Ice to chill white and sparkling wines provided by you. Red wines provided by you will be held at room temperature.



### Welcome Drinks

Pimms or Prosecco? Bottles of Beer? Mulled Wine? Mulled Cider? Formal or Informal? We will set up tables with Cloths and Ice Buckets and Glassware etc and serve the drinks to your guests.

Waiting Staff will serve and circulate with top ups.



### Table Wine

Wine Chilling, bringing to Table and opening until the end of the meal.



### Toasting Wine

Wine Chilling, Pouring at Table



### Tea and Coffee

Served at Table or we can provide a Self Service Station for guests to help themselves on a bottomless cup basis.

## LAITHWAITES

We have a great working relationship with Laithwaites Wines. You won't find a friendlier, more helpful or down to earth team! You can visit their tasting room, get great advice, enjoy the experience, and choose your wines for your Big Day. You will be surprised by the discounts available for your wedding wines – they really are worth talking to!

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## 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!**

- ✦ Roast Pepper Bruschetta
- ✦ Wild Mushroom And Roast Pepper Bruschetta
- ✦ Tomato And Ham Bruschetta
- ✦ Goats Cheese And Plum Chutney On Artisan Bread
- ✦ Rarebit Bites
- ✦ Pate And Chutney On Artisan Bread
- ✦ Honey Mustard Glazed Sausages
- ✦ Mini Toad in the Hole
- ✦ Caesar Chicken Tartlets
- ✦ Stilton, Pear and Walnut Tartlets
- ✦ Chicken Tikka & Mango Chutney on Naan Bread
- ✦ Watermelon, Cured Ham And Feta On A Skewer
- ✦ Ratatouille And Parmesan Tartlet
- ✦ Vegan Mini Tacos Sweet Potato, Avocado, Salsa, Coriander
- ✦ Grilled Halloumi Wrapped In Parma Ham
- ✦ Mini Tacos With Prawns, Avocado, Sour Cream, Coriander
- ✦ Mini Prawn Cocktails (Gluten Free)
- ✦ Smoked Salmon And Cream Cheese Blini
- ✦ Mini Cheeseburger Slider In Ciabatta
- ✦ Roast Beef And Horseradish In Yorkshire Pudding
- ✦ Tiger Prawn And Coriander Crostini
- ✦ Risotto And Cheese Crispy Ball (Arancini)
- ✦ Chicken Satay
- ✦ Crispy Bacon Guacamole On Rosemary Bread

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## Starters

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



- ✦ Sharing Slates Of Italian Antipasti
  - ✦ Choose your combinations...examples include
  - ✦ Olives, Oils, Breads, Hummus, Stuffed Peppers, Artichoke Hearts, Sun Dried Tomatoes, Mozzarella Bambini, Feta, Crudités, etc
- ✦ Farmhouse Sharing Slates
- ✦ Tapas
- ✦ Creamed Leek Tartlet
- ✦ Baked Camembert, Dressed With Rocket, Served With Cranberry
- ✦ Goats Cheese And Asparagus Tarts
- ✦ Ardennes Paté, Rocket, Caramelised Onion Chutney
- ✦ Trio Of Melon
- ✦ Trio Of Salmon (Poached, Smoked And Mousse)
- ✦ Prawn Cocktail
- ✦ Peach Panzanella (Salad Made With Peaches And Mozzarella With A Lemon And Caper Dressing)
- ✦ Caprese Salad (Mozzarella Tomato And Basil)
- ✦ Putanesca Pasta
- ✦ Arancini dressed with Rocket
- ✦ Soup – Choose your flavour....
  - ✦ Leek and Potato,
  - ✦ Tomato and Roasted Red Pepper,
  - ✦ Minestrone,
  - ✦ Mulligatawny,
  - ✦ Sweet Potato and Coriander...



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## Main Course

*Some of the main courses asked for to date...*

### Beef

- ✦ Medallions Of Beef In A Red Wine Jus With Rosemary And Shallot Jus
- ✦ Beef In Peppercorn Sauce
- ✦ Roast Silverside Of Beef With Yorkshire Puddings
- ✦ Beef Brisket In A Tarragon And Dark Ale Sauce



### Chicken

- ✦ Chicken Breast Stuffed With A Mushroom And Onion Duxelle In A White Wine And Tarragon Sauce / Wrapped In Prosciutto, Served In A Marsala Wine Sauce
- ✦ Chicken Breast Stuffed With Stilton Or Caerphilly Or Wensleydale Cheese, Wrapped In Bacon / Prosciutto And Served In A Cream & Mushroom Sauce / Home Made Tomato Sauce
- ✦ Chicken Souvlaki Skewers Served With Flatbreads
- ✦ Chargrilled Chicken In A Pesto Sauce With Mediterranean Vegetables With Wild And White Rice
- ✦ Roasted Breast Of Chicken In A Herby Tomato Sauce
- ✦ Chicken Breast Marinaded In Lemon And Basil



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## Fish

- ✦ Salmon Teriyaki, Sprinkled With Toasted Sesame Seeds With Baby Sweetcorn
- ✦ Salmon Fillet Baked In Paper With Lemon, White Wine And Herbs
- ✦ Poached Salmon Fillet In A Light Garlic Butter
- ✦ Poached Salmon In A Greek Yoghurt And Avocado Sauce
- ✦ Sea Bass Fillet With Pak Choi, Jasmine Rice And Asian Slaw.
- ✦ Cod With A Creamy Parsley And Cheese Sauce
- ✦ Cod In A Herby Crust In Tomato Sauce
- ✦ Cod Loin In A Spanish Style Tomato Sauce With Capers, Olives And A Hint Of Chilli



## Lamb

- ✦ Roast Rack Of Lamb
- ✦ Slow Roast Rump Of Lamb Dressed With Rosemary And Thyme
- ✦ Welsh Lamb Shank Braised In Red Wine And Shallots



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## Duck

- ✦ Pan Fried Duck Breasts Served With An Orange, Ginger And Port Sauce
- ✦ Duck In A Cherry Sauce



## Pork

- ✦ Sticky Slow Roast Belly Of Pork With Honey Cumin And Chilli
- ✦ Roasted Pork Belly With Crackling, / Pork Belly In A Light Cider Sauce With Sage
- ✦ Pork Ribs In A Sticky Sauce



## Vegetarian

- ✦ Roasted Yellow Courgettes stuffed with a minted bean salad in a home made tomato sauce



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## Others

- ✦ Venison in Pancetta with Blackberry and Sloe Gin Sauce
- ✦ Fish Paella
- ✦ Sharing Boards of Mixed Roast Meats
- ✦ Sausage and Mash
- ✦ Pie and Mash (Choose your Pie!)
- ✦ Burgers!
- ✦ Joints to be carved at Table
- ✦ BBQ on a Board



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## Desserts

A Traditional Dessert Or A Trio?

Suggestions Below Can Be Individual Desserts Or Mini Versions Combined For Duos Or Trios! If What You Want Isn't On The List, Just Tell Us!



- ✦ Lemon Cheesecake
- ✦ Strawberry Cheesecake
- ✦ Lime & Ginger Cheesecake
- ✦ Vanilla Cheesecake
- ✦ Salted Caramel Cheesecake
- ✦ Banoffee Pie
- ✦ Fruit Crumble
- ✦ Sticky Toffee Pudding
- ✦ Chocolate Brownie
- ✦ Fruit Tart
- ✦ Chocolate Profiterole
- ✦ Salted Caramel Profiterole
- ✦ Chocolate Dipped Strawberry
- ✦ Chocolate Mousse In A Chocolate Cup

- ✦ Lemon Posset
- ✦ Ice Cream
- ✦ Sorbet
- ✦ Chocolate Torte
- ✦ Key Lime Pie
- ✦ Banoffee Meringue Roulade
- ✦ Raspberry & White Chocolate Roulade
- ✦ Treacle Tart
- ✦ Eton Mess
- ✦ Brioche And Butter Pudding With Raspberry And White Chocolate
- ✦ Treacle Sponge Pudding
- ✦ Classic Bread And Butter Pudding
- ✦ Lemon Drizzle Cake
- ✦ Mini Raspberry Trifle

- ✦ Mini Scone, Jam And Clotted Cream
- ✦ Macarons De Paris
- ✦ Mini Apple And Raspberry Doughnuts
- ✦ Mini Ring Doughnuts Drizzled With Chocolate Sauce
- ✦ Rice Pudding
- ✦ Strawberry Shortcake Dressed With Edible Flowers
- ✦ Raspberry And White Chocolate Blondies
- ✦ Cut Fruit Platter
- ✦ Cheese Board



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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!



### 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



- ✦ 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.... Finger or Fork Buffet, Build your own menus, build on the ideas we've included below...



### Finger Buffets

- ✦ 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 & Chocolate Brownies
- ✦ Cheeseboard with Welsh and Continental Cheeses, Fig Chutney, Celery, Grapes & Crackers.
- ✦ Luxury Cut Fruit Platter

### Fork Buffets

- ✦ 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
- ✦ Peppers stuffed with Moroccan spiced Cous Cous, Apricots & Pine Nuts
- ✦ Mini Cheese, Leek & Potato Pies, Spinach and Feta Filo Pastry Pie
- ✦ 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)



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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? Here are some ideas...Mix and match!



### The Family Friendly One;

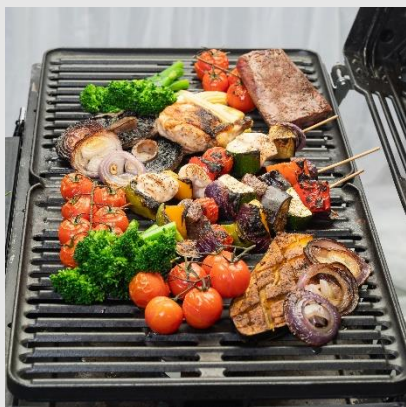
- ✦ Quality Beefburgers
- ✦ Butchers Sausages
- ✦ Lemon & Yoghurt Chicken
- ✦ BBQ Pork & Pineapple Skewers
- ✦ Green Salad
- ✦ Tomato Salad
- ✦ Potato Salad
- ✦ Coleslaw
- ✦ Breads, condiments & dressings

### The 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



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## 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 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

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You Set The Menu!

## Signature Style...

Our Professional Informality  
Ensures Smiles All Round

## Our Commitment...

Great Food and Superb Service  
We Promise You Both!



## 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 Ground Coffee



- ✦ 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 Ground Coffee



- ✦ 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
- ✦ Ground Coffee

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# FRESH FOOD EVENTS

## 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.

- ✦ Chicken Curry, Pilau Rice, Naan Breads, Mango Chutney and Onion Bhaajis
- ✦ Chilli con Carne, Rice, Tortilla Chips, Sour Cream, Guacamole, Salsa
- ✦ Thai Green Curry
- ✦ Lasagne, Garlic Bread, Salad
- ✦ 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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