

Portfolio 2023

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...

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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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Menu for 52

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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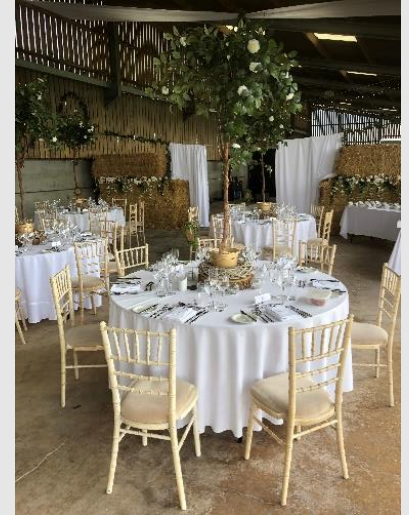
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Menu for 28

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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67 Guests

Canapes

- ✦ Mini Yorkshire pud with roast beef/horseradish
- ✦ Arancini
- ✦ Honey Mustard Glazed Sausages
- ✦ Chicken Satay

Starter

- ✦ Ham Hock Terrine with chutney and toasted bread.

Main

- ✦ Roasted Pork Belly,
- ✦ Buttery Mash,
- ✦ Roasted Vegetables, Steamed Broccoli,
- ✦ Jus

Dessert

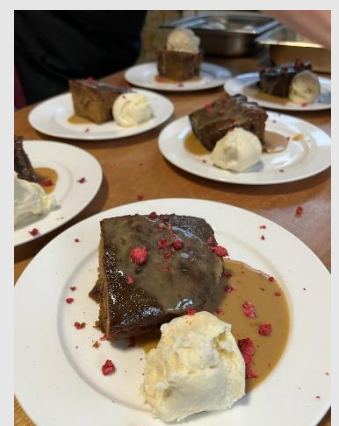
- ✦ Sticky Toffee Pudding with Vanilla Ice Cream

Evening

- ✦ Chicken and Chorizo Paella – Large Pan
- ✦ Vegetarian Paella – Small Pan
- ✦ Flat breads, Green Salad



**Jess and Dominic
Mr and Mrs Bannister
Homme House
31st October 2023**



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89 Guests

Canapes

- ✦ Roast Pepper Bruschetta
- ✦ Tomato And Ham Bruschetta
- ✦ Goats Cheese And Plum Chutney On Artisan Bread
- ✦ Mini Cheese Quiche without onion
- ✦ Tomato and Mozzarella Arancini

Main

- ✦ Roast Chicken Breast
- ✦ Sage & Onion Stuffing Balls
- ✦ Roast Parsnips & Chantenay Carrots
- ✦ Steamed Tenderstem Broccoli
- ✦ Baby New Potatoes Roasted in their Skins
- ✦ Gravy jugs

- ✦ Or
- ✦ Fillet of Salmon baked in paper with Lemon and Herbs
- ✦ Baby New Potatoes Roasted in their Skins
- ✦ Chantenay Carrots and Tenderstem Broccoli
- ✦ Fine Green Beans

- ✦ Or
- ✦ Roast Yellow Peppers stuffed with Cous Cous and Goats Cheese (Vegan/ Vegetarian)
- ✦ Baby New Potatoes Roasted in their Skins
- ✦ Roasted Mediterranean Vegetables
- ✦ (Peppers, Courgettes, Onion, Aubergine, Tomato)

Dessert

- ✦ A Mini Trio of Desserts served on a rectangular plate
- ✦ Chocolate brownie & Raspberry Coulis with Vanilla Ice Cream
- ✦ Banoffi Pie
- ✦ Apple Crumble

**Deborah and Stuart
Mr and Mrs Gent
Llanthony Secunda Priory
28th October 2023**



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78 Guests

Main

- ✦ Roasted Vegetable Curry, Rice, Onion Bhaajis, Vegetable Samosas, Naan, Mango Chutney
- ✦ Individual vegetarian Sausage Toad in the Holes with Mashed Potatoes, Vegetables and Gravy.

Dessert

- ✦ A Dessert Buffet
- ✦ Chocolate Brownies
- ✦ Meringues
- ✦ Strawberries
- ✦ Whipped Cream

Evening

- ✦ Mushroom Pizza
- ✦ 3 Cheese Pizza
- ✦ Roasted Vegetable Pizza
- ✦ Coleslaw

**Amy and Dan
Mr and Mrs Bartlett
Barn at Brynich
7th October 2023**



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45 Guests

Starter

- ✦ A Trio of small tarts on a rectangular plate, dressed with Rocket
- ✦ Beetroot
- ✦ Goats Cheese and Asparagus
- ✦ Bacon and Creamed Leek

Vegan Option

- ✦ Beetroot
- ✦ Vegan Cheese and Asparagus
- ✦ Creamed Leek (Vegan Cream)

Main

- ✦ Chicken Curry or a “fully loaded” Vegetable Curry (Vegan)
- ✦ Pilau Rice
- ✦ Naan Breads – Garlic and Coriander.
- ✦ Onion Bhajis
- ✦ Samosas

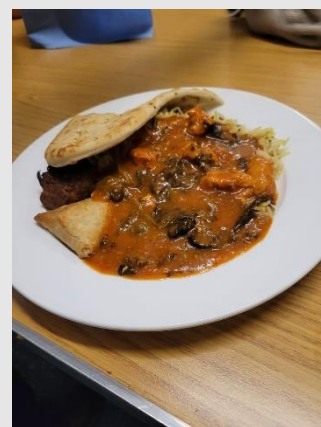
Dessert

- ✦ Chocolate Brownie with Caramel Sauce and Red Berries
- ✦ Vegan Brownie option
- ✦ Or
- ✦ Pavlova with Berries and Whipped Cream for the Grooms!

**Declan and Chris
Mr and Mr Coleman
Manor Hall at Coalpit Heath
30th September 2023**



Fresh Food Events catered our wedding a couple of weeks ago and were absolutely fantastic. Really good communication all the way through and were happy to answer all questions that we had and the staff on the day were absolutely lovely. They helped make our wedding smooth and very easy for us. Very happy with the service we received.



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88 Guests

✦ Canapes

- ✦ Fish and Chip Skewers
- ✦ Wild Mushroom and Roast Pepper Bruschetta
- ✦ Stilton, Pear and Walnut Tartlets
- ✦ Mini Prawn Cocktails

✦ Starter

✦ **Charcuterie Boards** Pastrami, Salami, Prosciutto

- ✦ Ardennes Paté
- ✦ Brie, Mozzarella Bambini
- ✦ Mixed Olives, Sun dried Tomatoes
- ✦ Seedless Grapes
- ✦ Caramelized Onion Chutney
- ✦ Dressed with Rocket

✦ For Vegetarian Guests;

- ✦ Falafel, Mushroom Paté
- ✦ Brie, Mozzarella Bambini
- ✦ Mixed Olives, Sun Dried Tomatoes
- ✦ Seedless Grapes
- ✦ Caramelized Onion Chutney
- ✦ Dressed with Rocket

✦ Plentiful Mixed Artisan Rolls and Butter

- ✦ Olive Oil and Balsamic Vinegar

✦ **Main**

✦ Supreme of Chicken (Whole Breast with wing bone) in a creamy apple and cider sauce

- ✦ Served with
- ✦ Roast Butternut Squash
- ✦ Tenderstem Broccoli
- ✦ Dauphinoise Potatoes

✦ Vegetarian option

- ✦ Mushroom Wellington served with the vegetables as above

✦ **Dessert**

- ✦ Wedding Cake with Berries and Cream

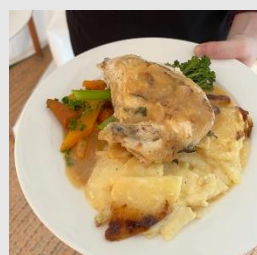
Morgan and Derry Mr and Mr Rowswell-Missoum Marquee in Chepstow 30th September 2023



Just wanted to say a massive thank you for everything you did for us in the organisation of our wedding day.

A big shout out to the chef too as we had so many people let us know how good the food was. And of course to the team who were very astute and efficient.

Warm regards, Derry & Morgan



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81 Guests

Starter

- ✦ Leek and Potato Soup
- ✦ Ardennes Paté garnished with Rocket and served with Caramelised Onion Chutney
- ✦ Baskets of Artisan Rolls and Butter on Tables.

Main

- ✦ Plated service to Table, with pre-ordered choices;
- ✦ Supreme - Breast of Chicken in a White Wine and Leek Sauce
- ✦ Medallion of Beef in a red Wine Jus
- ✦ Both served with
- ✦ Baby New Potatoes roasted in their skins
- ✦ Chantenay Carrots
- ✦ Steamed Broccoli

Dessert

- ✦ Chocolate Brownie with Strawberries and with Hot Chocolate Sauce
- ✦ Tarte au Citron with Cream

Evening

- ✦ Chicken Curry, Pilau Rice, Naan Breads, Mango Chutney and Onion Bhajjis

Sarra and Ryan Mr and Mrs McLennan Penygraig Barns 23rd September 2023



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50 Guests

Canapes

- ✦ Smoked Salmon and Cream Cheese Blini
- ✦ Mini Burgers
- ✦ Fish Goujons with Tartare Sauce in a wrap

Main

- ✦ Plated service to Table, with pre-ordered choices;

- ✦ Piri Piri Chicken (Medium) with a tomato sauce
- ✦ Cajun Chicken – dryer dish with seasoning
- ✦ Wild and White Rice with peas
- ✦ Bowls of
- ✦ Mini Corn on the Cob
- ✦ Roast Pepper, Onions and Tomato
- ✦ Bread Rolls and Butter

Dessert

- ✦ A Dessert Grazing Table
- ✦ Brownies
- ✦ Salted Caramel Profiteroles
- ✦ Strawberries
- ✦ Raspberries
- ✦ Grapes
- ✦ Chocolate Buttons
- ✦ Whipped Cream

Evening

- ✦ A Cheese Tower buffet with
- ✦ Salami
- ✦ Olives
- ✦ Caramelised Red Onion Chutney
- ✦ Crackers
- ✦ Breads
- ✦ Butters
- ✦ Sun Dried Tomatoes
- ✦ Peppers stuffed with Cream Cheese
- ✦ Anchovies
- ✦ Carrots and Hummus
- ✦ Grapes
- ✦ Paper Plates, Serviettes and Compostable Cutlery

Emma and Rachel Mrs and Mrs Underwood A Marquee near Hereford 23rd September 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



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59 Guests

Canapes

- ✦ Mini Toad in the Hole
- ✦ Pepper and Cream Cheese Pine Nut Crostini
- ✦ Mini Cheeseburgers
- ✦ Chicken Tikka and Mango Chutney on Naan Bread
- ✦ Spiced pear Tartlet with Chilli Jam

Starter

- ✦ Warm Brie and Cranberry Tart, dressed with Rocket
- ✦ OR
- ✦ Warm Pea and Shallot Tortellini in a Lemon Butter

Main

- ✦ 6 oz Flat iron Steak in a Peppercorn and Brandy Sauce
- ✦ OR
- ✦ Chicken Breast stuffed with Wensleydale Cheese, wrapped in Prosciutto and served in a home made tomato and basil sauce
- ✦ Both served with
- ✦ Baby New Potatoes roasted in their skins,
- ✦ Chantenay Carrots and Steamed Tenderstem Broccoli

Vegetarian Option;

- ✦ Goats Cheese and Fig Tart
- ✦ Insalata Fantasia and Romaine Feta and Balsamic Glaze
- ✦ Jewelled Cous Cous

Dessert

- ✦ A Trio of Desserts served on a rectangular plate across a smear of raspberry coulis
- ✦ Chocolate Cheesecake (plant based)
- ✦ Sticky Toffee Pudding (no dates)
- ✦ Apple Crumble and Custard in a Ramekin

Daniella and Henry Mr and Mrs Griffiths A Marquee at Usk Castle 16th September 2023



Graham and his whole team were excellent in providing our wedding catering. The food was fantastic and the entire day ran smoothly thanks to great organisation and attention to detail. We would highly recommend them



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88 Guests

Canapes

- ✦ Risotto And Cheese Crispy Ball (Arancini)
- ✦ Sticky Sausages With Sweet Chilli And Cranberry
- ✦ Pot Sticker Chinese Dumplings
- ✦ Smoked Salmon & Cream Cheese On A Potato Cake

Main

- ✦ Slow Cooked Whole Leg of Lamb, boned, rolled with a Gluten Free Stuffing of Apricot and Nuts with Harissa, Chilli and Garlic rub
- ✦ Carved at Table by a nominated Table Guest
- ✦ In bowls on tables for Guests to share;
- ✦ Turmeric and Cumin Roasted New Potatoes
- ✦ Carrots and Peas with Maple Syrup and Star Anise
- ✦ Chargrilled Garlic And Chilli Calabrese Broccoli
- ✦ Gravy, jus made from the harissa juices

Dessert

- ✦ Rhubarb and Ginger Tart with an Oat Crumble topping, dressed with lightly braised Raspberries and Whipped Cream

Evening

- ✦ Shwarma style wrap BBQ
- ✦ Flatbread
- ✦ Chicken Shawarma and Beef Kofta
- ✦ Roast Vegetables (pepper, mushroom etc.)
- ✦ Selection of Salads (a mixed green, a red cabbage, onion with tumeric)
- ✦ Sauces (tzatziki, humus, harissa and a chilli)



**Eleanor and Rob
Mr and Mrs Counsell
A Marquee at Home
9th September 2023**

“We cannot thank Graham, Ceri and the rest of the FFE team enough for their excellent work catering our wedding. In some very challenging heat the team worked incredibly hard to make sure that everything ran smoothly, making our day extremely memorable! They were extremely helpful, accommodating, understanding and professional throughout the entire process.

After extensive research, FFE were the only team who offered a truly bespoke service. From the first moment we sat down with Graham and he said “What do you want to eat, because we will do it” we knew we had found the right caterers for us! Other caterers we contacted were unsettled at the prospect of working in a marquee kitchen, but not FFE! We worked closely with Graham and Ceri to compose a seasonal menu, full of references to special places and memories. FFE were very supportive of our idea for a carve-at-table/sharing main course and executed it to perfection – including surprising our guest carvers on the day! For the evening, we also requested a BBQ inspired by our favourite street food stall in Bristol. Ceri was not phased by this challenge and accurately recreated everything. The quality of the food was exceptional from our first tasting to the main event and we have received so many compliments from our guests weeks later!

Throughout the entire process the FFE team were highly communicative and insightful, providing valuable tips and guidance where needed. They made the planning process incredibly easy and completely removed any possible stress on the day. Thank you so much FFE, we could not have done it without you!”

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Our Commitment...

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FRESH FOOD EVENTS



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49 Guests

Canapes and Cocktails

- ✦ Rum Margaritas
- ✦ Sweet potato & black bean with avocado in wraps
- ✦ Prawn Tacos with avocado & salsa on smaller round crispy taco shells
- ✦ Chicken Tacos with avocado & salsa on small wraps

Starter

- ✦ Mixed Artisan Crusty Rolls in a wicker basket
- ✦ Hummus, Olives and Sundried tomatoes

Main

- ✦ Cod In Cajun Spice and Lime Rub
- ✦ Chicken Thighs In Stew
- ✦ Portobello Mushroom stuffed with Moroccan style cous-cous and Mediterranean vegetables
- ✦ Served with
- ✦ Pan Fried Potatoes
- ✦ Green Beans
- ✦ Sides
- ✦ Elleh's rice – Family Recipe
- ✦ Macaroni and Cheese - Family recipe
- ✦ Coleslaw - Family recipe
- ✦ Warm Nigerian Tomato Stew - Family recipe

Dessert

- ✦ Tarte au Citron with Fresh Raspberries
- ✦ Vegan Chocolate Torte

Evening

- ✦ 2oz Burgers And A Small Portion Of Chips
- ✦ Fish And Chips
- ✦ Vegan Option Of Vegan Sausages And Chips
- ✦ **Bar Service All Day**

**Rochelle and John
Mr and Mrs Adeleye
Monnow Valley Recording Studio
9th September 2023**



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103 Guests

Canapes

- ✦ Smoked Salmon and Cream Cheese Blini
- ✦ Mini Yorkshire Puddings with Beef and Horseradish
- ✦ Halloumi wrapped in Ham
- ✦ Pigs in Blankets

Starter

- ✦ Prawn Cocktail; Fresh Water Prawns on a bed of Crisp Lettuce with Cucumber and Marie Rose Sauce
- ✦ Or
- ✦ Ardennes Pate served with Caramelised Onion Chutney and garnished with Salad
- ✦ Bread Rolls in Baskets on Tables

Main

- ✦ Steak and Ale Pie
- ✦ Chicken and Corn Pie
- ✦ Vegetarian Pie

- ✦ Served with
- ✦ Buttery Mashed Potatoes
- ✦ Chantenay Carrots
- ✦ Garden Peas

Dessert

- ✦ A Dessert Table;
- ✦ Salted Caramel Profiteroles
- ✦ Chocolate Brownies
- ✦ Crushed Meringues
- ✦ Whipped Cream
- ✦ Strawberries and Raspberries
- ✦ Individual Sticky Toffee Pudding

Evening

- ✦ A Cheese Buffet
- ✦ Beef Burgers in Brioche Buns

**Tegan and Oliver
Mr and Mrs
Tall Johns House
9th September 2023**



I just wanted to say the BIGGEST thankyou to you and your team - everything was just perfect! We couldn't have asked for a more professional yet personal service! Everything just spot on! A massive thankyou to your team who ran our day on one of the hottest days in the year! The food was insane, so many comments on how good it was!! Nothing but amazing feedback! Thankyou again!!
Tegan and Olly!



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99 Guests

Starter

- ✦ Sharing Boards.
- ✦ Mozzarella, Sun Dried Tomatoes
- ✦ Salami, Chorizo, Prosciutto
- ✦ Oxford Blue Cheese
- ✦ Olives, Chilli Oils
- ✦ A mix of Focaccia, Flat Breads and Artisan Rolls
- ✦ Rocket & Cherry Tomatoes on the vine

Main

- ✦ Duck Breast with a Cherry and Red Wine Sauce
- ✦ Or
- ✦ Roast Supreme of Chicken in a White Wine and Tarragon Sauce with Leeks and Bacon
- ✦ Both served with
- ✦ Baby New Potatoes roasted in their skins
- ✦ Tenderstem Broccoli
- ✦ Chantenay Carrots

Dessert

- ✦ A trio of Desserts served on rectangular plates
- ✦ Lemon and raspberry cheesecake in a white Chocolate Shell
- ✦ Eton mess in a square pot
- ✦ Rolo Brownie – Big Brownies for Top Table!

**Jess and Alex
Mr and Mrs Collins
Mickleton Hills Farm
2nd September 2023**



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44 Guests

Canapes

- ✦ "Caprese on a Stick" (Mozzarella, Cherry Tomato, Sun Dried Tomato and Basil Leaf)
- ✦ Mackerel Pate with Horseradish Cream on a Crostini
- ✦ Gazpacho Shots
- ✦ Steak and Chip Bruschetta

Starter

- ✦ Antipasti Sharing Slates
- ✦ Prosciutto, Bresaola, Pastrami
- ✦ Mixed Olives, Sun Dried Tomatoes
- ✦ Stuffed Peppers, Artichoke Hearts
- ✦ Hummus, Mixed Artisan Rolls and Butter
- ✦ Olive Oil and Balsamic Vinegar
- ✦ Goats Cheese on Artisan Bread with Caramelised Onion Chutney, Drizzle of Honey Mustard and a Cherry Tomato. Green Garnish
- ✦ Mozzarella Palma Ham Fig and Honey

Main

- ✦ Lamb – 8oz Slow Roast Lamb Rump with rosemary and garlic
- ✦ OR
- ✦ Crispy Pork Belly – Putanesca Sauce Topping and Crackling Crumb
- ✦ Served with
- ✦ Colourful, heritage carrots,
- ✦ Baby new potatoes roasted in their skins,
- ✦ Broccoli/Courgette/Grilled Green Vegetables, Salsa Verde, lots of garlic, lemon, herbs, spices
- ✦ Gravy Available for the more traditional Guests

Dessert

- ✦ A Grazing Table of Mini Desserts
- ✦ Mini Doughnuts, Macarons de Paris
- ✦ Strawberries, Figs, Kiwi Fruit
- ✦ Grapes, Profiteroles, Brownies
- ✦ Mini Eclairs, Meringue
- ✦ Strawberry Shortcakes with Edible Flowers
- ✦ Whipped Cream

Evening

- ✦ Cheese Tower
- ✦ Breads, Crackers and Butter
- ✦ Caramelized Onion Chutney
- ✦ Tomato Chutney, Cherry Tomatoes
- ✦ Cornichons, Silverskin Onions, Celery
- ✦ Grapes, Figs, Almonds and Hazelnuts

Louise and Stephen Mr and Mrs Evans Monnow Valley Recording Studio 2nd September 2023

Graham, Lesley and the entire Fresh Foods team were incredible throughout the whole process of catering our wedding – absolute professionals, they really care about making sure that your choice of menu is a personal reflection of you as a couple.



We chose an Italian themed three course meal with a pre-dinner drinks and canape hour, incorporating our own meaningful dishes that Graham and Lesley put their own spin on. Graham even suggested a bit of a quirky wedding cake – a cheese and pork pie tower – which we loved! No formal set menus, but a flexible, creative approach which is a breath of fresh (foods) air!

The food was utterly delicious, the service impeccable, the organisation was seamless; Graham communicated every detail to us throughout the whole process, nothing was too much trouble (or too daft a question!). He also MC'd our entire day, and we would have been lost without him. He used his experience to manage all aspects of organising the morning of the wedding, allowing us to relax and enjoy the build up to our ceremony and the whole day ahead. Lesley and her team are wizards in the kitchen, wowing even our more 'traditional' guests with how excellent the meal was. High praise from everyone all round – especially our daughters who were overwhelmed with the dessert table!

A superb team who made our day even more perfect – laid back atmosphere, outstanding food, lots of laughs all through the day. I really cannot recommend Graham, Lesley and the team highly enough. Such a shame we can't do it all over again!!

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71 Adults and 22 Children

Canapes

- ✦ Mozzarella Balls on Bruschetta with Pesto
- ✦ Mini Baked Potatoes with cream Cheese and Chives

Main

- ✦ Flatbreads and Focaccia – in Baskets on Tables
- ✦ Vegetarian Platter
- ✦ Vegetarian Quiche
- ✦ Sundried Tomatoes
- ✦ Carrots Cucumber and Pepper Slices
- ✦ Hummus, Sweet Chilli Sauce and Tomato Salsa
- ✦ Olives
- ✦ Meat Platter
- ✦ Pork Pie and Scotch Eggs
- ✦ Sausage Meat Plait
- ✦ Small Corned Beef Pasties
- ✦ Salamis and Country Ham
- ✦ Smooth Brussels Paté
- ✦ Cheese Platter per Table
- ✦ Cheddar, Boursin and Brie Cheeses
- ✦ Potato Salad
- ✦ Coleslaw

For the children

- ✦ Finger Sandwiches; Ham Cheese and Egg
- ✦ Cherry Tomatoes, Sausage Rolls
- ✦ Cucumber and Carrot Sticks with Hummus
- ✦ Bread Sticks. Buffet Eggs and Pizza Slices

Dessert

- ✦ Sharing Platters of
- ✦ Brownies, Mini Eclairs, Cup Cakes
- ✦ Rice Crispie Cakes, Strawberries and Raspberries

Evening

- ✦ Pulled Pork in a BBQ sauce in White Floury Rolls
- ✦ Garlic and Herb Chicken
- ✦ Beef Burgers and Buns, Cheese and Onions
- ✦ Butchers Pork Sausages and rolls
- ✦ Halloumi and Roasted Mixed Peppers
- ✦ Coleslaw, Pasta Salad, Rice Salad, Green Salad
- ✦ Dessert
- ✦ Cheesecake Buffet
- ✦ Tiramisu
- ✦ Wedding Cake, Cut and plattered
- ✦ Jugs of Cream

**Holly and Colin
Mr and Mrs Waker
Tall Johns House
26th August 2023**



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106 Guests

Canapes

- ✦ Feta and Spinach Filo Pastry Parcel
- ✦ Smoked Salmon and Cream Cheese Blini
- ✦ Prawn and Chorizo on a skewer
- ✦ Smoked Salmon and Cream Cheese Blini

Starter

- ✦ Prosciutto Ham and Sundried Tomato Bruschetta with light rocket and balsamic dressing.

Main

- ✦ 6oz Medallion of Flat Iron Beef Steak served in a red wine jus with Chantenay Carrots, Tenderstem Broccoli and Fondant Potatoes
- ✦ Cauliflower Steak baked in Sage Butter and served with Chantenay Carrots, Tenderstem Broccoli and Fondant

Dessert

- ✦ A Dessert trio served across smear of Raspberry Coulis
- ✦ Chocolate Brownie
- ✦ Panna Cota
- ✦ Warm Apple Crumble Tartlet

**Hannah and Mike
Mr and Mrs Jones
A Marquee at Usk Castle
19th August 2023**



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100 Guests

✦ Starter

- ✦ Sharing Boards of Italian Antipasti
- ✦ Serrano Ham,
- ✦ Sundried Tomatoes
- ✦ Mixed Olives,
- ✦ Crudites and Hummus,
- ✦ Manchego Tartlets
- ✦ Ground Beef Meatballs
- ✦ Olive Oil and Balsamic Vinegar,
- ✦ Mixed Artisan Rolls and Butter in baskets on tables.

Mains

- ✦ Vegetarian / Vegan Paella with Beans and Chickpeas
- ✦ Chicken and Chorizo Paella
- ✦ Salads in bowls on tables for Guests to help themselves;
- ✦ Mixed Garden Salad
- ✦ Greek Salad (Leaf Olives Feta etc)
- ✦ Flatbreads.

Dessert

- ✦ A selection of individual cakes provided by you and yours

Evening

- ✦ Roast Pork, Stuffing Apple Sauce Coleslaw, Large White Floured Roll for 90

Gemma and Matt Mr and Mrs Morgan Tall Johns House 16th August 2023



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79 Guests

Starter

- ✦ A Trio of all Vegan Bruschetta dressed with Rocket and Balsamic Glaze
- ✦ Tomato
- ✦ Mushroom
- ✦ Olive and Roasted Peppers

Main

A BBQ on Sharing Boards

- ✦ Quality Beef Burgers (Served in Rolls with Cheese Slices, Gherkins, Tomato Slices)
- ✦ Lime and Coriander Chicken Sliced Breasts
- ✦ Pulled Pork in a BBQ Sauce
- ✦ Coleslaw (Cabbage Carrot Light on the Mayo)
- ✦ Baby New Potatoes Roasted in their Skins
- ✦ Plum Tomato and Mozzarella Salad
- ✦ Pasta Salad with Roasted Mediterranean Vegetables

Dessert

- ✦ An Ice cream Stand
- ✦ Vanilla Ice Cream and Cones
- ✦ Choice of Flakes, Sprinkles and Sauces

**Josie and Tom
Mr and Mrs Lyons
Treowen House
12th August 2023**



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46 Guests

Main

- ✦ Hot Buffet;
- ✦ Beef Strips in Chim Churri Sauce
- ✦ Chicken Breast, stuffed with Red Leicester Cheese, wrapped in Bacon in a Tomato Sauce
- ✦ Pork Ribs with a Honey Mustard Glaze
- ✦ Baby New Potatoes roasted in their skins
- ✦ Cous Cous Salad with Courgettes, Cucumber and Tomato
- ✦ Classic roast vegetables (broccoli, carrots, sweet potatoes, red onion) with Garlic, salt and oil
- ✦ Feta Saganaki
- ✦ Onion Bhajis
- ✦ Vegetable Samosas
- ✦ Baskets of Bread Rolls on Tables

**Annice and Morley
Mr and Mrs Wren
LLanthy Secunda Priory
12th August 2023**



From the second we first met with Fresh food events we knew we'd made an amazing choice! There was no pressure about budget, and Graham worked with us to make an amazing menu! On the day all nerves were settled, our MC was absolutely fabulous and the food was gorgeous. The pork ribs, steak and stuffed chicken were absolutely to die for, and so many people told us afterwards how much they enjoyed the food. We cannot recommend Fresh Food Events enough to anyone looking for event catering, all their food is amazing, and they made the happiest day even better!



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42 Guests

Starter

- ✦ Sharing Boards of Italian Antipasti
- ✦ Pastrami, Prosciutto, Salami,
- ✦ Mini Peppers stuffed with Cream Cheese
- ✦ Roasted Peppers
- ✦ Baby Mozzarella
- ✦ Olives
- ✦ Hummus
- ✦ Stilton Cheese on Adams

Vegetarian

- ✦ Mini Peppers stuffed with cream cheese
- ✦ Roasted Peppers
- ✦ Padron Peppers
- ✦ Falafel
- ✦ Arancini
- ✦ Baby Mozzarella
- ✦ Olives (none on Adeles)
- ✦ Hummus

- ✦ Olive Oil and Balsamic Vinegar
- ✦ Flatbreads and Mixed Artisan Rolls

Main

- ✦ Supreme of Chicken, a little garlic inside, wrapped in Palma Ham, Cream, Garlic and Herb Sauce
- ✦ Or
- ✦ Fried Halloumi with Sweet Chilli Sauce
- ✦ Served with
- ✦ Roasted Mediterranean Vegetable Medley (Courgettes, Tomatoes, Peppers, Aubergine, Onions) (No onion for Adele!)
- ✦ Baby New Potatoes roasted in their skins
- ✦ Pots of Butter on Tables

Dessert

- ✦ Wedding Cake and Macarons

Evening

- ✦ Hot Dogs! A choice of 3 Sausages – eg Pork, Pork and Leek, Gloucester Old
- ✦ Burgers, Cheese, Onions
- ✦ Vege Burgers
- ✦ Green Salad
- ✦ Sauces

Adele and Adam Mr and Mrs Pangbourne A Marquee at Home 12th August 2023



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46 Guests

Grazing Table

- ✦ Served with Welcome Drinks
- ✦ Continental Meats
- ✦ Mozzarella Bambini
- ✦ Olives
- ✦ Sundried Tomatoes
- ✦ Mini Peppers Stuffed with Cream Cheese
- ✦ Hummus and Crudites
- ✦ Dressed with Rocket
- ✦ Mixed Artisan Rolls and Butter in baskets on tables.

Main

- ✦ Vegetarian Paella with Salad and Flatbreads
- ✦ Or
- ✦ Roasted breast of chicken stuffed with caerphilly cheese, wrapped in bacon with a tomato sauce, served with roasted new potatoes and Mediterranean vegetables

Dessert

- ✦ Wedding cake

Evening

- ✦ Chicken Curry / Vegetable Curry, Pilau Rice, Naan Breads, Mango Chutney and Onion Bhajis



**Emma and David
Mr and Mrs Rencricca
Monnow Valley Recording Studio
5th August**



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68 Guests

Canapes

- ✦ Mixed Artisan Rolls and Butter in baskets on table
- ✦ Pork Belly Bites with a Sticky Sauce
- ✦ Cheese and Ham Croquettes
- ✦ Cheese Croquettes
- ✦ Sweetcorn Fritters with a Sweet Chilli Dip
- ✦ Wild Mushroom and Roast Pepper Bruschetta s.

Main

- ✦ Texas Style Beef Brisket With Mac And Cheese, Sweetcorn Fritters And A Little Side Pot Of Pickled Veggies (Sliced Carrot, Cornichons, Small Cauliflower Florets And Onion Slices)
- ✦ Vegetarian; 5 Bean Chilli With Rice And Garlic Bread (With Guacamole, Sour Cream And Cheese On The Side)
- ✦ Chicken In Bacon With Cheese And A BBQ Sauce With Roasted Potato Cubes And A Side Salad
- ✦ Breads, Condiments & Dressings Including American Yellow Mustard and BBQ Sauce

Dessert

- ✦ Brownies Crema and Fruit

Evening

- ✦ Flatbread, with a slow cooked, lightly spiced chicken breast, / Falafel, Side Salad, Yoghurt and Mint Sauce

**Helen and Adam
Mr and Mrs Parkhouse
Llangathen Temperance Hall
5th August**



Graham and the team were absolutely amazing! We wanted to take a DIY approach (renting a village hall with minimal facilities) and from the first call we felt like we were in safe hands to make our dream wedding come true. Graham's attention to detail and logical approach meant all angles were covered and everything ran smoothly on the day - the service and the food were both absolutely flawless.

Graham also provided an MC service for us, which meant that the different parts of the day progressed smoothly and that guests knew what was going on all the way through. He stayed on to serve our evening food too which equally as nice.

We would have no hesitation in recommending Graham and the team at fresh food events!"

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57 Guests

Canapes

- ✦ Roast Pepper Bruschetta
- ✦ Watermelon and Feta
- ✦ Hummus Bruschetta with Olives
- ✦ Arancini

Main

- ✦ Cauliflower Tikka Curry in a Marsala Style Sauce
Or
- ✦ Sticky Tofu in a GF Soy Sauce
- ✦ Served with
- ✦ Sticky Jasmine Rice or Wheat Noodles in Sesame Oil

- ✦ Pak Choi Chinese Cabbage with Ginger and Garlic
- ✦ Insalata Fantasia
- ✦ Romaine Harissa Date and Orange
- ✦ Toppings on Tables
- ✦ Chilli Flakes, Crispy Onions
- ✦ Sesame Seeds, Chopped Spring Onions

Dessert

- ✦ An Ice Cream Vendor!

Evening

- ✦ Five Bean Chilli or Pulled Jackfruit
- ✦ Served in soft shell tortilla boats or on Tortilla Chips
- ✦ Guacamole, Sour Cream, Salsa
- ✦ **Fruit Table**



**Emma and Lara
Mrs and Mrs Ryder
Whittington Court
29th July 2023**



*Dear Graham & Team,
Thank you so much for not just a perfect day, but the ongoing support and advice you have given us over the last 10 months.
Thank you for jumping through some unexpected hoops on the day and moving with the flow!
Thank you for changing even the most stubborn minds when it came to serving delicious vegan and vegetarian food; you effortlessly had lifelong meateaters scraping the plate of their tofu plates, or evening chilli carton.
Thank you for all of the reassurances, and the guidance, keeping us calm and brave on an overwhelming day.
Thank you for being clear and transparent on costings throughout the booking process, and never throwing any surprises at us, and for always giving us a reasonable or cheaper option when others may have tried to push us into extras.*

*Thank you for never letting the challenge of location or weather waiver your enthusiasm or professionalism.
To say that you were the perfect fit for our day is an understatement; you made no compromises on giving us our exact vision for the day, where others had doubted us and turned us away.
Our 'clear up' team on Sunday enjoyed all of the fresh fruit and delicious brownies that kept perfectly in the fridge overnight, just as good as the day before.
Best wishes, Emma & Lara Ryder*

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Our Signature Style...

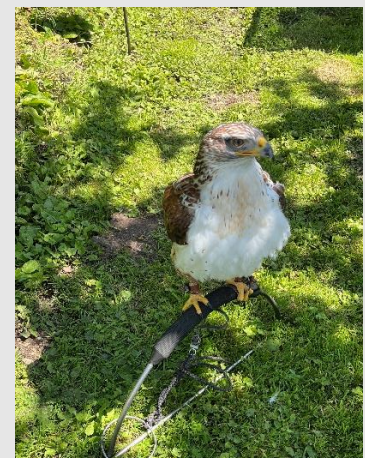
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76 Guests

Starter

- ✦ French Onion Soup
- ✦ Tomato & Red Pepper Soup

Main

- ✦ Slices of Beef and Chicken
- ✦ Yorkshire puddings and Sage and Onion Stuffing
- ✦ Baby New Potatoes Roasted in their skins sprinkled with Sea Salt
- ✦ Roasted Carrots and Parsnips
- ✦ Steamed Broccoli
- ✦ Jugs of Gravy

Dessert

- ✦ Chocolate Brownies with berries and cream
- ✦ Salted Caramel Profiteroles with Hot Chocolate Sauce and Red Berries

Evening

- ✦ Chicken Gyros served with salad and flatbread into Carboard Noodle Boxes

**Rachel and Cameron
Mr and Mrs Hunter
Tall Johns House
29th July 2023**



“Graham has been incredible from the very first phone-call all the way through to our big day. Jamie was so wonderful on the day in making sure everything was perfect for us!

We are beyond grateful for them both and the entire team. The room looked absolutely amazing, the food was outstanding and everything ran so perfectly. Thank you for playing such a big part in our day and making it so special!” Rachel Evans



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97 Guests

✿ Canapes

- ✿ Wild Mushroom and Roast Pepper Bruschetta
- ✿ Mini Toad in the Hole
- ✿ Chicken Tikka & Mango chutney on naan bread
- ✿ Grilled halloumi wrapped in Parma ham

✿ Main

- ✿ Roast Silverside of Beef
- ✿ Yorkshire Pudding
 - or
- ✿ Roast Breast of Chicken
- ✿ Sage and Onion Stuffing
 - Served with
- ✿ Baby New Potatoes Roasted in their skins
- ✿ Roasted Root Vegetables
- ✿ Steamed Broccoli

✿ Dessert

- ✿ Brownies and Berries
- ✿ Cheesecake and Berries

✿ Evening

- ✿ Pork Rolls with Apple Sauce and Stuffing, Coleslaw
- ✿ Herbed Diced Fried Potatoes
- ✿

Charlotte and Rhys Mr and Mrs Temblett A Marquee at Home 26th July 2023



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87 Guests

Canapes

- ✦ Smoked Salmon and Cream Cheese Blini
- ✦ Mac and Cheese bites/balls
- ✦ Pigs in Blankets
- ✦ Steak with Wholegrain Mustard and Tomato Salsa on crostini
- ✦ Aubergine Pesto and Tomato Bruschetta

Starter

- ✦ Ardennes Paté with Crackers Caramelised Onion Chutney and garnished with Salad
- ✦ Or
- ✦ Roasted Red Pepper and Tomato Soup

Main

- ✦ Roast Chicken with Sage and Onion Stuffing and Yorkshire Puddings
- ✦ Or
- ✦ Roast Beef With Yorkshire Pudding
- ✦ Served with
- ✦ Roasted Carrots and Parsnips
- ✦ Steamed Broccoli
- ✦ Petit Pois
- ✦ Baby New Potatoes Roasted in their skins sprinkled with Sea Salt
- ✦ Gravy Boats on Tables

Dessert

- ✦ A trio of Desserts served on a round plate on a smear of raspberry coulis;
- ✦ Chocolate Brownie
- ✦ Crème Brûlée
- ✦ Vanilla Ice Cream with Caramel Sauce

Evening

- ✦ Evening BBQ menu:
- ✦ Lime & Coriander Chicken,
- ✦ Cajun Chicken,
- ✦ Pulled Pork,
- ✦ 6 oz Quality Beef Burgers
- ✦ Butchers Pork and Caramelised Onion Sausages
- ✦ Green Salad, Coleslaw, Potato Salad

Lauren and Nathan Mr and Mrs Hardwick Cefn Tilla Court 27th July 2023



We first met Graham a year and a half before our wedding and we immediately loved Fresh Food Events' ethos and everything they stood for and offered.

They suited and catered for what we wanted for our big day and the flexibility was perfect for us. Graham was always on hand to answer any questions or offer advice if we needed it.

Having our food tasting with Lesley and Kerrie in the comfort of our own home was perfect and much envied by our friends and family! The food was as perfect at our tasting as it was on the day.

On our wedding day everything ran so smoothly and just added to the laid back feel we wanted.

Everyone was so full after their courses and praised the food throughout the day from the canapés, to the wedding breakfast and then the BBQ in the evening - every allergy or dietary requirement was catered for with no questions asked. No one went home with an empty stomach!

Kerrie allowing me to create my own crème brûlée whilst wearing a wedding dress is now a unforgettable moment!

We're so grateful to Graham, Lesley, Kerrie and the team for catering our wedding, we'd recommend to anyone and we'd love to do it all over again so we could have the food again!

Lauren & Nathan



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Our Signature Style...

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Our Commitment...

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92 Guests

Canapes

- ✦ Smoked Salmon and Cream Cheese Blini
- ✦ Mac'n'Cheese Balls
- ✦ Goats Cheese and Beetroot Tartlet
- ✦ Chicken Tikka on Naan Bread with Mango Chutney
- ✦ Mini Yorkshire Puddings with Beef and Horseradish
- ✦ Wild Mushroom with garlic Bruschetta (Vegan)
- ✦ Cod and Mushy Pea
- ✦ Mini Jacket Potato and Sour Cream and Chive
- ✦ Pork Belly with Honey Crackling
- ✦ Caerphilly Cheese and Creamed Leek Tartlets

Main

- ✦ Roast Chicken Breast stuffed with a Duxelle of Mushroom and a little Onion, wrapped in Palma Ham served in a Cream and Mushroom sauce
- ✦ Served with
- ✦ Baby New Potatoes roasted in their skins with oregano and lemon
- ✦ Chantenay Carrots and Tenderstem Broccoli
- ✦ OR
- ✦ Fish Paella with Prawns, White Fish, Mussels and squid etc cooked live as entertainment. Served in Silver Balti Bowl on a China plate with a Heritage Tomato Salad and Flatbread

Dessert

- ✦ A Trio of Desserts Served on a rectangular plate across a smear of raspberry coulis;
- ✦ Chocolate Brownie
- ✦ Eton Mess in a clear pot
- ✦ Banoffee Pie in a mini sweet pastry case

Evening

- ✦ Cheese Tower
- ✦ Mixed Crackers and Butter
- ✦ Annette's Green Tomato Chutney
- ✦ Gherkins
- ✦ Grapes and Figs
- ✦ Cumberland Sausages cooked on the BBQ served in split rolls with Sauces, Onions, Sauces

Bryoni and Cameron Mr and Mrs Barron A Marquee at Home 22nd July 2023



"Working with Graham, Lesley and the team was absolutely fantastic and a real pleasure to get to know them over the months. We searched for and contacted lots of caterers before deciding on Fresh Food Events, particularly because of the reviews but also because we were able to completely design our own wedding breakfast. There were no rules to follow and were so flexible with our requests. So many people commented on the food and how incredible the canapes were. Also excellent comments for the banoffee pie and brownie - to die for!!

They paid excellent attention to detail and ensured everything ran so smoothly. We were kept up to date throughout every process and steps from the first meeting, to the big day.

Graham helped us think of other ideas for the wedding, not just the food and really made the day go so smoothly.

They were so polite, hard working, nothing was too much trouble and very accommodating for all of our requests!

Overall, a pleasure to work with and wouldn't hesitate working with them again in the future. 100% recommend".

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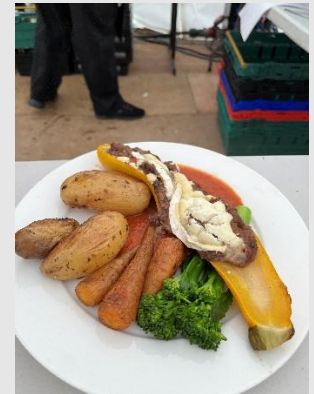
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36 Guests

Grazing Table

- ✦ Mini Sausage Rolls
- ✦ Mini Quiches
- ✦ Mini Pizzas
- ✦ Goats Cheese on Slices of Baguette with Caramelized Onion Chutney
- ✦ Caesar Chicken Tartlets
- ✦ Vegan Sausage Roll
- ✦ Falafel
- ✦ Roast Pepper Bruschetta

Starter

- ✦ Baskets of Crusty Bread
- ✦ Butter Portions
- ✦ Olive Oil and Vinegar in Bottles on Tables
- ✦ Olives
- ✦ Cornichons
- ✦ Mozzarella Balls

Main

- ✦ Chicken and Leek Pie served in a Pie Dish with Pastry Topping
- ✦ Steak and Ale Pie served in a Pie Dish with Pastry Topping
- ✦ Buttery Mash
- ✦ Peas
- ✦ Gravy
- ✦ Vegan Vegetable Pie and Vegan Gravy

Dessert

- ✦ Vanilla Cheesecake
- ✦ OR
- ✦ Chocolate Brownie
- ✦ Both dressed with Red Berries and Ice Cream on a smear of Raspberry Coulis

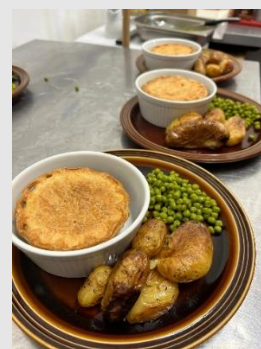
Evening for 93

- ✦ Roast Pork, Stuffing Apple Sauce, Coleslaw, Large White Floured Roll
- ✦ Roast Turkey, Stuffing, Cranberry Sauce, Coleslaw, Large White Floured Roll
- ✦ Mushroom Rolls for your Vegan / Vegetarian Guests

Ffion and George Caldicot Castle 22nd July 2023



It is quite difficult to put in to words how brilliant Fresh Food Events were on our wedding day. Their expertise made everything go smoothly in terms of organising our day, and the food was just incredible - we had so many comments from our guests about how much they enjoyed it. The team literally took every stress away from our day which meant that we could relax and enjoy ourselves knowing everything was taken care of, from serving drinks to announcing the speeches. We would highly recommend their service, I can promise you it is worth every penny. Ffion & George



Its Personal...

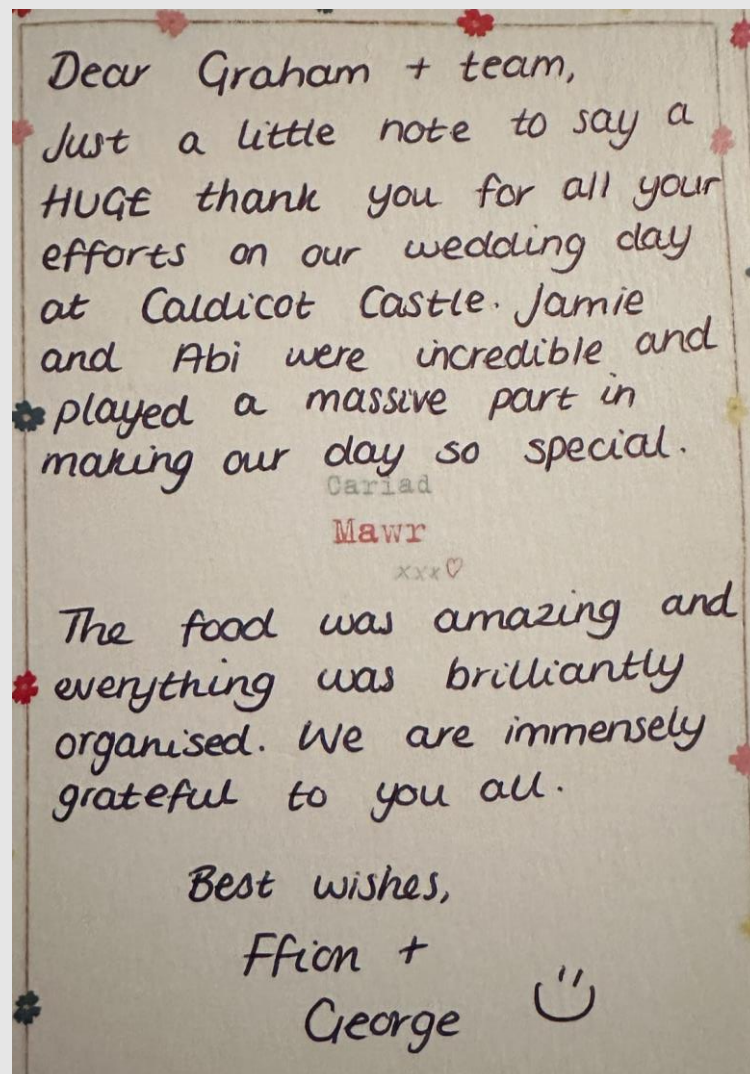
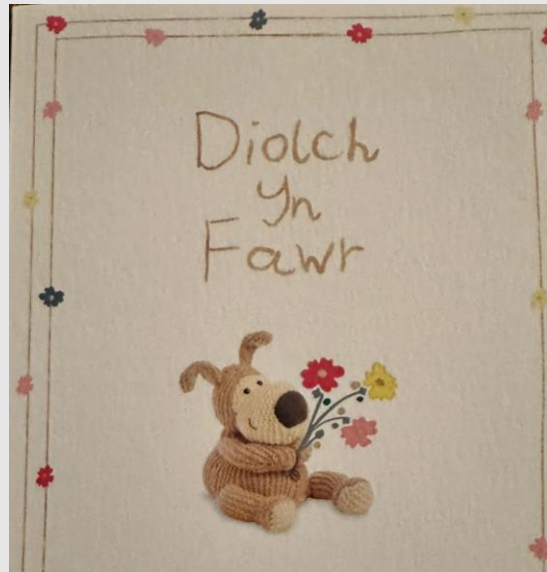
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83 Guests

Canapes

- ✦ Smoked Salmon And Cream Cheese Blini
- ✦ Rare Roast Beef In Yorkshire Pudding With Horseradish Cream
- ✦ Chicken Tikka And Mango Chutney On Naan Bread
- ✦ Mac N Cheese Bites
- ✦ Vegan Mini Tacos

Main

- ✦ Sharing Bowls and Platters served to Tables;
- ✦ Sliced Roast Silverside of Beef
- ✦ Lime and Coriander Chicken Breasts
- ✦ Pulled Pork
- ✦ Baby New Potatoes Roasted in their skins sprinkled with Sea Salt
- ✦ Greek Salad, Mediterranean Cous Cous
- ✦ Corn on the Cob (Halves)
- ✦ Tomato and Mozzarella Salad
- ✦ Halloumi and Roast Peppers
- ✦ Artisan Rolls and Butter
- ✦ Oil and Vinegar

Dessert

- ✦ Sharing Platters of
- ✦ Chocolate Brownies (NUT FREE)
- ✦ Profiteroles (normal not salted caramel!)
- ✦ Strawberry Cheesecake
- ✦ Lemon Tart
- ✦ Pouring Cream

Evening

- ✦ Cheese Tower
- ✦ Smoked Cheddar and Cheddar, Somerset Brie, Cornish Blue, Baby Cornish Yarg, Coeurs Neufchatel White Heart
- ✦ Ham, Salami, Prosciutto, Pastrami
- ✦ Cherry Tomatoes
- ✦ Mini Pork Pies and Sausage Rolls
- ✦ Mixed Olives and Crudites
- ✦ Caramelised Onion Chutney
- ✦ Crackers
- ✦ Mixed Breads and Butter

**Abi and Harrie
Swallow Barns
15th July 2023**



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118 Guests

Canapes

- ✦ Rarebit Bites
- ✦ Grilled Halloumi Wrapped in Parma Ham
- ✦ Mini Toad in the Hole
- ✦ Roast Pepper Bruschetta

Starter

- ✦ Tomato and Roasted Red Pepper Soup
- ✦ Sweet Potato and Coconut Soup
- ✦ Baskets of Bread Rolls and Butter on Tables.

Main

- ✦ Beef in Peppercorn Sauce
- ✦ Or
- ✦ Roast Breast of Chicken in a White Wine and Tarragon sauce

- ✦ Baby New Potatoes roasted in their skins
- ✦ Chantenay Carrots
- ✦ Steamed Broccoli

Dessert

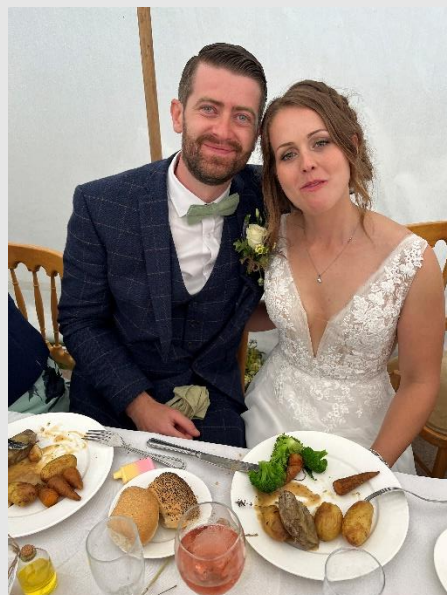
- ✦ A Cup Cake Buffet

Evening

- ✦ Chicken Curry
- ✦ Vegetable Curry
- ✦ Pilau Rice, Naan Breads, Mango Chutney and Onion Bhajis



**Hannah and Alex
Mr and Mrs Taylor
A Marquee at Home
14th July 2023**



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22 Guests

Canapes

- ✦ Mini Toad in the Hole
- ✦ Chicken Tikka and Mango Chutney on Naan Bread
- ✦ Mackerel Pâté on Crostini
- ✦ Ratatouille and Parmesan Tartlet
- ✦ Roasted Pepper Bruschetta
- ✦ Stilton Pear and Walnut Tartlets

Starter

- ✦ Baked Camembert, dressed with Rocket, served with Cranberry
- ✦ OR
- ✦ Peach Panzanella (Salad made with peaches and mozzarella with a lemon and caper dressing)
- ✦ Mixed Artisan Rolls and Butter in baskets on tables.

Main

- ✦ Sharing platters
- ✦ Poached Salmon with Greek Yoghurt and Avocado Dressing
- ✦ Flat Iron Steaks
- ✦ Cajun Chicken
- ✦ Baby New Potatoes Roasted in their skins
- ✦ Roasted Mediterranean Vegetables (Courgette, Aubergine, Red Onions, Mixed Peppers, a little garlic)
- ✦ Insalata Fantasia (Leaf, Pomegranate, Cucumber, Pine Nuts)

Dessert

- ✦ A Dessert Trio
- ✦ Chocolate Profiteroles
- ✦ Lime and Ginger Cheesecake
- ✦ Fruit Tart with Mixed Berries on a Bed of Cream

Gill and Jeremy Monnow Valley Recording Studio 8th July 2023



Where do we start? We were organising our wedding from 200 miles away, so we needed to be 100% confident in the people helping us to make it a great day. From the first email we sent to you, we knew that we were going to have a fantastic experience.

You guided us every step of the way, from canape choices to table settings. The proposal and delivery documents were first-class, and you were super-responsive to our questions and ideas. We knew exactly what we were getting at every stage and, from your amazing bible of previous weddings, we knew it was going to be special.

A really comprehensive meeting with Lesley the day before the wedding meant that all stresses and strains were completely removed. The Friday-night lasagnes went down a treat with our house guests, and really whetted their appetite for the wedding meal.

And wow – what a wedding meal! First, the team had done a fantastic job setting the tables, and managing the several tonnes of cake that our friends had made! Everything looked wonderful and there was a real sense of anticipation as the food came out. We had so much positive feedback on the food from all our guests – everything was just delicious, delivered with smiles and humour from the team and beautifully timed so no one felt rushed. The team genuinely felt like a central part of the whole day and it was an absolute pleasure to have them there.

From start to finish, we have been so impressed with every aspect of the service, and every ounce of the wonderful food! Thank you so much for everything you have done to make our wedding the best day of our lives!

Gill & Jeremy

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106 Guests

Canapes

- ✦ Chicken Goujons with Sweet Chilli Sauce
- ✦ Mini Yorkshire Puddings with Beef and Horseradish Cream
- ✦ Garlic Prawns on Skewers
- ✦ Honey Glazed Sausages (Provided by you)
- ✦ Bacon and Avocado on Rosemary Bread
- ✦ Scotch Egg Halves

Main

- ✦ Roast Chickens served to tables on wooden boards; Cut into quarters but presented as whole chickens to be served by table host.
- ✦ In sharing platters
- ✦ Mac Cheese
- ✦ Mixed Dressed Green Salad
- ✦ Plain Coleslaw
- ✦ Minted New Potatoes
- ✦ Baskets of chopped baguettes

Dessert

- ✦ Platters of Puddings for guests to choose from on the table; Presented in clear swirl pots
- ✦ Small Strawberry Trifle,
- ✦ Raspberry, and White Chocolate Cheesecake
- ✦ Lemon posset.



**Lily and James
Mr and Mrs Dobbs
A Marquee in Wookey
8th July 2023**



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To Fresh Food Events,

Thank you for making our wedding day
so special.

We are beyond happy with how everything
turned out, and thank you for all your
hard work and attention to detail
with our wedding menu.

Love James + Lily x

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Our Commitment...

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47 Guests

Canapes

- ✦ Mini Baked Potatoes with Sour Cream and Chives
- ✦ Tomato Bruschetta
- ✦ Honey Mustard Sausages
- ✦ Mushroom Bruschetta

Starter

- ✦ Prawn Cocktail
- ✦ Trio of Melon with Raspberries Coulis and dressed with Fruits
- ✦ Artisan Bread - In Baskets On Each Table

Main

- ✦ 6oz Flat Iron Steak in a Red Wine Jus
- ✦ Chicken Breast in a White Wine and Tarragon Sauce

- ✦ Both served with
- ✦ Roast Potatoes
- ✦ Baby New Potatoes
- ✦ Chantenay Carrots
- ✦ Steamed Tenderstem Broccoli

Children

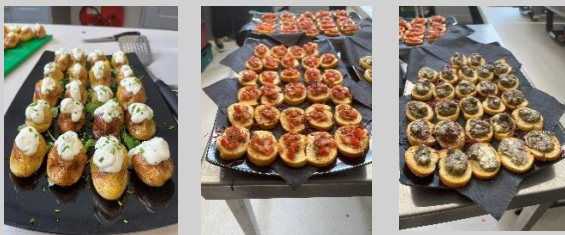
- ✦ Fish Fingers Chips and Peas, Ketchup

Dessert

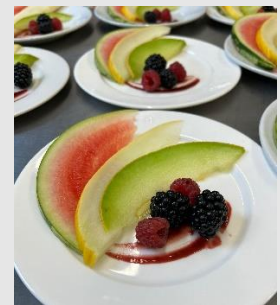
- ✦ Brandy Snap Basket with Summer Fruits and Cream
- ✦ Strawberry Cheesecake dressed with berries and served with cream

Evening

- ✦ Chicken and Chorizo Paella, Flatbreads and Salad



**Georgie and Alan
Mr and Mrs Dobbs
Chepstow Board School
8th July 2023**



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Our Commitment...

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49 Guests

Canapes

- ✦ Roast Pepper Bruschetta
- ✦ Tartlet With Whipped Caerphilly Cheese And Plum Chutney
- ✦ Crispy Bacon Guacamole On Cucumber
- ✦ Japanese Chicken Meatballs

Starter

- ✦ Chilli Crabcakes (Served Warm) With Lime Mayonnaise Aside. A Bed Of Watercress
- ✦ Goats Cheese & Spinach Tarts
- ✦ Artisan Bread - In Baskets On Each Table

Main

- ✦ Chicken Breast Stuffed With Perl Wen Cheese, Wrapped In Dry Cured Ham With A Creamy Leek Sauce
- ✦ Hasselback Potatoes With Garlic And Herbs
- ✦ Tender Stem Broccoli
- ✦ Julienne Of Carrots
- ✦ Or
- ✦ Roast Yellow Courgettes With A Minted Bean Stuffing, Served With Hasselback Potatoes, Tender Stem Broccoli And Julienne Of Carrots

Dessert

- ✦ Eton Mess
- ✦ Chocolate brownie square
- ✦ Lemon posset served in a white chocolate 'tear drop'
- ✦ Sitting on a subtle smear of raspberry

Kay and Mark Tall Johns House 5th July 2023



You are in very safe hands with Graham, Lesley and their team. From menu planning to on-site management the service was exceptional. We were delighted with how smoothly everything went on the day and we had wonderful feedback from our guests on how delicious the food was and how professionally the whole event was managed.



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Our Commitment...

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105 Adults and 12 Children

Canapes

- ✦ Smoked Salmon and Cream Cheese Blini
- ✦ Roast Pepper Bruschetta
- ✦ Mini Toad in the Hole with English Mustard
- ✦ Chicken Tikka & Mango Chutney on Naan Bread
- ✦ Sausage Rolls

Main

- ✦ Medallions of Beef in a red Wine Jus
- ✦ Served with
- ✦ Chantenay Carrots
- ✦ Steamed Broccoli
- ✦ Baby New Potatoes Roasted in their skins sprinkled with Sea Salt

Dessert

- ✦ Sharing Slates of Mini Cakes and Berries
- ✦ Lemon Drizzle Cake
- ✦ Chocolate Brownies
- ✦ Chocolate Dipped Strawberries
- ✦ Salted Caramel Profiteroles
- ✦ Chocolate Mousse Cups
- ✦ Mini Sugar Ring Doughnuts and Chocolate dipping sauce
- ✦ Mixed Berries
- ✦ Pouring Cream

Evening BBQ

- ✦ Burgers and Buns
- ✦ Cheese, Onions
- ✦ Sausages and Rolls
- ✦ Chicken Fillets in rolls
- ✦ Tomato Salad
- ✦ Coleslaw
- ✦ Green Leaf Salad
- ✦ Sauces and Condiments

Sophie and Dan A Marquee at Home - Cheltenham 1st July 2023



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109 People

Canapes

- ✦ Mushroom Arancini
- ✦ Mini Scones with Jam and cream (Cream on top)
- ✦ Fancy Sausage Rolls and Mini Quiches 50 / 50 split
- ✦ Stilton Pear and Walnut Tartlets

Starter

- ✦ Crusty bread - Sharing/Tearing Star Loaves and others - in thick slices on tables with salty Welsh Butter
- ✦ Olive Oil and Dukkah (mixture of herbs nuts and spices) from Australia

Main

- ✦ Roast Beef and Yorkshire Puddings
- ✦ Baby New Potatoes in lemon
- ✦ Roasted Mediterranean Vegetables
- ✦ Charred Brocoletti with Almonds, Garlic and Parmesan
- ✦ Chantenay Carrots
- ✦ Horseradish Sauce
- ✦ Wholegrain Mustard
- ✦ Gravy

Dessert

- ✦ A Wedding Cake for Every Table!

Evening

- ✦ Pork Rolls with Stuffing and Apple Sauce (Big Flourey Baps)
- ✦ Pulled Jackfruit Rolls for Vegetarian Diners
- ✦ Coleslaw
- ✦ Salad

Koa and Rhys, Mr and Mrs Williams Tall Johns House 1st July 2023



Graham and Fresh Food Events were absolutely brilliant on our wedding day. From first contact Graham put our minds at ease, going above and beyond to ensure that our day ran smoothly. As we organised our wedding from Australia, their local knowledge and guidance was central to the success of the day! Nothing was too much for Graham, and his personal touches made the day so special! We had lovely comments from everyone about the food and we definitely enjoyed it ourselves. Would absolutely recommend the team at Fresh Food Events!



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55 People

Canapes

- ✦ Smoked Salmon And Cream Cheese Blini,
- ✦ Tomato And Rocket Bruschetta,
- ✦ Halloumi And Roasted Red Pepper Skewers,
- ✦ Mini Chicken Tacos,
- ✦ Steak On A Chip With Horseradish.

Starter

- ✦ Italian Antipasti sharing boards per table
- ✦ Prosciutto, Salami,
- ✦ Marinated Olives And Garlic,
- ✦ Sundried Tomatoes,
- ✦ Vegan Falafels,
- ✦ Mini Mozzarella Boards,
- ✦ Mini Peppers Stuffed With Cream Cheese,
- ✦ Rocket And Artisan Bread
- ✦ Olive Oil And Balsamic Vinegar

Main

- ✦ Pork Belly With Apple Sauce On The Side
- ✦ Salmon With An Avocado Sauce,
- ✦ Rosemary And Garlic Pan Fried Potatoes

Salads:-

- ✦ Pea, Broadbean And Feta
- ✦ Heritage Tomatoes, Rocket, Salad Leaves And Cucumber And Dressing
- ✦ Couscous And Roasted Vegetables

Dessert

- ✦ Chocolate Profiteroles With Ice Cream And Berries
- ✦ Lemon Cheesecake With Berries

Evening

- ✦ Beef Burgers, Buns, Onions, Cheese
- ✦ Vegetable (Peppers, Onions, Mushrooms And Cherry Tomatoes) And Marinated Chicken Skewers.

Rosie and Andrew, Mr and Mrs Firth Llanthony Secunda Priory 23rd June 2023



Fresh food events guided us through the whole experience from helping us choose our menu to making everything run smoothly on the day. They were extremely professional, friendly and accommodating throughout. It was great to have a bespoke menu which had all the food we loved. The food was absolutely delicious and us and all our guests loved it. We can't thank them enough and they made our wedding day extra special.



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132 People

Canapes

- ✦ Slider
- ✦ Toasted Ravioli Served with a dipping Sauce
- ✦ Mini Fish & Chip (maybe a cod goujon with potato wedge) Served with Tartare Sauce
- ✦ Toad in the Hole

Starter

- ✦ Foccacia, Flatbreads, Sharing Tearing Loaves,
- ✦ Olive Oil, Balsamic Vinegar,
- ✦ Olives,
- ✦ Hummus,
- ✦ Sundried Tomatoes

Main

- ✦ Sharing Boards of Meats brought to tables;
 - ✦ Roast Beef
 - ✦ Chicken Breasts -Lime and Coriander
- ✦ Served with Bowls of
- ✦ Dauphinoise Potatoes
- ✦ And Seasonal British Vegetables
- ✦ Steamed Broccoli
- ✦ Green Beans
- ✦ Chantenay Carrots
- ✦ A Heritage Tomato Sauce in a bowl on the Sharing Board

Dessert

- ✦ Sharing Slates of Desserts
- ✦ Mississippi Mud Pie
- ✦ Eton Mess in Individual Pots
- ✦ Jugs of cream



Lucy and Matt Mr and Mrs Nagel A Tipi in Gloucestershire 10th June 2023



We honestly couldn't recommend you enough- in fact we already have! From start to finish you listened to what we wanted, gave helpful suggestions and pulled together a menu that was just perfect for our day, complementing the British and American foods we wanted to serve. The food was delicious and Graham and the team were fantastic throughout the day, served us all with a smile despite the heat of the day. Graham also was our master of ceremony, which was amazing and kept the day running to schedule with good humour. If you are looking for caterers for your wedding and don't want to choose from a standard set menu then Fresh Food Events is exactly what you need.

Thank you so much for helping us create our dream wedding.

Best Wishes

Mr and Mrs Nagel and Wilfred 😊



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Menu for 26 and 5 Children

Canapes

- ✦ Honey Mustard Sausages
- ✦ Welsh Rarebit
- ✦ Paté on Bruschetta with Caramelised Onion
- ✦ Roasted Pepper Bruschetta
- ✦ Ham and Tomato Bruschetta

Mains

- ✦ Chicken Curry with Rice,
- ✦ Naan, Onion Bhajis, Samosas, Mango Chutney

Dessert

- ✦ A Trio of Desserts served on a square plate
 - ✦ Salted Caramel Cheesecake
 - ✦ Black Forest Gateau
 - ✦ Apple Crumble and Clotted Cream

Evening

- ✦ Hot Pork Rolls, Stuffing, Apple Sauce

Cheese Buffet

- ✦ Cheddar, Brie and Stilton
- ✦ Pork Pie Pieces
- ✦ Sliced Country Ham
- ✦ Tiger Breads
- ✦ Crackers
- ✦ Butter
- ✦ Pickles
- ✦ Corned Beef Pasties
- ✦ Coleslaw
- ✦ Salad

Emma and Dave Mr and Mrs Fitzgerald Tall Johns House 30th May 2023



Just want to thank you and your team so much for giving Dave and I the best wedding, we couldn't of done it without you. You went up above and beyond for my guests, you really were more like a friend on the day. The food was amazing, the best curry I've had. We need your recipe for everything Lesley & Kerrie.

Many thanks to Lucie running our bar she was so kind and helpful all throughout the day.

Once again Graham I'm so glad we picked Fresh food Events you allowed us to choose our own menu, it was all so personal. We would highly recommend you to anyone who asks about you.

Love Dave Emma & Frankie xxx



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Menu for 92 Adults

Canapes

- ✦ Roast Pepper Bruschetta
- ✦ Goats Cheese and Plum Chutney on Artisan Bread
- ✦ Scotch Eggs in halves
- ✦ Smoked Salmon and Cream Cheese Blini

BBQ

- ✦ Build your own Gourmet Burgers with Brioche Buns, Bacon, Monterey Jack and an assortment of pickles, sauces & dressings
- ✦ Louisiana Pulled Pork
- ✦ Chinese Chicken and Pineapple Skewers
- ✦ Halloumi and Roast Peppers
- ✦ Baby New Potatoes Roasted in their skins sprinkled with Sea Salt
- ✦ Home Made Coleslaw

- ✦ Jewelled Cous Cous
- ✦ Greek Salad
- ✦ Tomato and Basil Salad
- ✦ Rocket, Watercress and Pine Nut salad
- ✦ Assorted Artisan Rolls and Butter
- ✦ Oil and Vinegar

Evening

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

Kat and Scott Mr and Mrs Ankrett Milton End Barns 27th May 2023

Just wanted to say a huge thank you for what FFE provided. The food went down a treat! The burgers were incredible and the band even said that it was the best paella they ever had!! I agree! So huge compliments to Kerrie!

It's been a pleasure liaising with you and thank you for your efforts and approachability.

We had an amazing day. Best wishes Scott

Google Review

Cannot recommend enough!!! We booked FFE for our wedding to provide canapés, bbq buffet, evening paella (cooked live), and breakfast the next morning. Graham was extremely approachable and supportive from enquiry to wedding, no question too silly! The food was incredible!! Many people commented that it was the best food they had had at a wedding and the band mentioned the paella being the best they had ever had! Graham and Leslie were superb! Thanks so much.



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Menu for 119

Canapes

- ✦ Vegan Tacos,
- ✦ Cockles in Beer Batter,
- ✦ Chicken and Mango Tartlet,
- ✦ Tiger Prawn Crostini.

Starter Sharing Slates on Tables

- ✦ Ardennes Paté
- ✦ Prosciutto
- ✦ Salami
- ✦ Sun Dried Tomatoes
- ✦ Olives
- ✦ Crudités
- ✦ Caramelized Onion Chutney
- ✦ Mixed Artisan Rolls and Butter

Mains

- ✦ Served on Platters to Share
- ✦ Poached Side of Salmon with Avocado and Greek Yoghurt Dressing
- ✦ Roast Boneless Chicken Breast in a White Wine and Tarragon Sauce
- ✦ Wild and White Rice
- ✦ Fine Green Beans with Butter and Almonds
- ✦ Roasted Mediterranean Vegetables drizzled with Olive Oil

Dessert

- ✦ Chocolate Brownie Served with Chocolate and Vanilla Ice Cream

Evening

- ✦ Platters of Assorted Sandwiches on Brown and White Bread - meat and vegetarian fillings
- ✦ Warm Freshly Baked Sausage Rolls
- ✦ Mini Pork Pies
- ✦ Chicken Yakitori Skewers
- ✦ Mini Quiches
- ✦ Crudités, (Carrot Sticks, Peppers and Cucumber)
- ✦ Tortilla Chips Hummus & Sweet Chilli Dips
- ✦ Warm Mini Vegetable Samosas
- ✦ Fresh Fruit Basket
- ✦ Disposable plates & serviettes

Abigail and Mike Mr and Mrs Penny Tipi at Home 27th May 2023

Hi both,

Just a quick note to say the biggest thank-you for the weekend!

We had the best day that was very much facilitated by Lucie and her team, but also Graham's thorough preparation beforehand.

I hope that it went smoothly from your point of view and that we weren't the worst customers ever!

Warmest regards and best of luck for the rest of the wedding season!

Abi & Mike Penny



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Menu for 70

BBQ

- ✦ Buffet Service of
- ✦ Beef Brisket
- ✦ Pulled Pork
- ✦ Lemon and Basil Chicken Skewers
- ✦ Potato Salad
- ✦ Coleslaw
- ✦ Mixed Artisan Rolls
- ✦ Mixed Garden Salad
- ✦ Tomato Ketchup, BBQ Sauce, Mayonnaise, Olive Oil and Vinegar
- ✦ Loaded Fries
- ✦ Grated Cheddar Cheese
- ✦ Crispy Onions
- ✦ Guacamole
- ✦ Salsa
- ✦ Sour Cream

Rosie and James Bennett Llanthony Secunda Priory 20th May 2023

Hi Graham,

Now that the hangovers have almost subsided, we just wanted to thank you so much for everything you and Lesley have done. Everyone (even the fussy ones!) were very complimentary about the food and loved everything (ourselves included!).

Thank you for making the, usually stressful, planning process a breeze.

If we or anyone we know are looking for caterers in the future FFE will be top of our recommendations.

Thanks again, James & Rosie



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Menu for 133

Canapes

- ✦ Mini Cheeseburger Slider In Ciabatta
- ✦ Stilton, Pear and Walnut Tartlets
- ✦ Roast Beef And Horseradish In Yorkshire Pudding
- ✦ Chicken Tikka & Mango Chutney on Naan Bread

Mains

- ✦ Buffet Service of
- ✦ Strips of Flatiron Steak in a Peppercorn Sauce
- ✦ Chicken Chasseur
- ✦ Vegan Chickpea and Spinach Curry (Mild)
- ✦ Wild and White Rice
- ✦ Boulangère Potatoes
- ✦ Braised Red Cabbage
- ✦ Tenderstem Broccoli

Dessert

- ✦ Brownies
- ✦ Profiteroles
- ✦ Lemon Drizzle Cake Squares
- ✦ Strawberries
- ✦ Mini Eclairs
- ✦ Caramel Heaven Flapjack
- ✦ Jugs of Cream



Deborah and Christopher

Mr and Mrs Gaskell

St Margarets Hall Bradford on Avon

20th May 2023

Graham was so responsive and helpful even from our initial enquiries; we could tell we could trust Fresh Food Events to cater for our once-in-a-lifetime wedding day. The quotation was the most detailed and clear that we received.

Lucie took over nearer the time and was the perfect overseer of the catering - her manner was spot on and she kept things simple and delivered with the team, who all seemed competent and happy employees.

The buffet was tasty and healthy, and plenty of it for nearly 150 guests, and they easily accommodated around ten who had dietary restrictions. We felt it gave the atmosphere we wanted - simple and good food - nothing pretentious or fussy. The leftovers were given to a charity for those in need, which we also were very happy about. Thank you Lesley for making the reception run so smoothly! Overall it was the perfect day we will never forget.



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Menu for 80

Canapes

- ✦ Steak on a Chip
- ✦ Mushroom Bruschetta
- ✦ Prawn Cocktail
- ✦ Goats Cheese and Plum Chutney on Artisan Bread
- ✦ Chicken Caesar in Pastry Spoons

Mains

- ✦ Chicken Curry with Rice, Naan Bread, Bhaji and Vegetable Samosa
- ✦ A Tagine of Meatballs (Beef and Lamb) with a Tomato, Date and Moroccan spiced sauce. Served with Cous Cous, Flatbread and Crisp Romaine, Date, Orange and Harissa Salad
- ✦ Sweet Vegetable Curry and Rice, Naan Bread, Bhaji and Vegetable Samosa (V)
- ✦ Bowls of Chips

Dessert

- ✦ Wedding Cake with cream

Evening

- ✦ Chicken Souvlaki, Flatbreads, Greek Salad, Coleslaw
- ✦ Butchers Burgers with Cheese and Onions
- ✦ Pork Sausage Hot Dogs
- ✦ Halloumi and Roast Pepper Burgers

Sam and Mark- Mr and Mrs Pickett Tall Johns House 13th May 2023



"Thank you Fresh Food Events- you really did help make our special day just as we wanted it! From our initial consultation you took away the anxiety and were logistical gurus. The food was beautifully yummy and definitely reflected our vision. Your bespoke friendly service comes highly recommended to anyone planning their wedding!" Thanks Sam & Mark



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Menu for 135

✦ Full MC Service

Canapes

- ✦ Roast Pepper Bruschetta
- ✦ Smoked Salmon and Cream Cheese Blini
- ✦ Mini Yorkshire Puddings with Beef and Horseradish
- ✦ Chicken Tikka on Naan Bread With Mango Chutney
- ✦ Arancini

Mains

- ✦ BBQ Served to Table
- ✦ Assorted sausages for hot dogs
- ✦ Lemon and garlic chicken thighs
- ✦ Beef burgers Slices of cheese on table
- ✦ Minty New Potatoes
- ✦ Home Made Colesla,
- ✦ Mixed Garden Salad
- ✦ Tomato Ketchup
- ✦ Mayonnaise
- ✦ Oil and Vinegar
- ✦ Bread Rolls

Dessert

- ✦ Chocolate Brownie with Red Berries and Ice Cream

Evening Pizzas

- ✦ Margherita
- ✦ Meat Feast
- ✦ Mediterranean Vegetable on a Tomato Base

Leonie and Declan - Mr and Mrs Clark Broadfield Court 6th May 2023



Thanks for everything yesterday, was perfect in every way! X



We are so incredibly grateful for all of the staff from Fresh Food Events, they were all so friendly yet so professional. A special thank you to Lucie, who was so organised and thorough throughout and also to Graham, who MC'd our day for us with such enthusiasm. He was the life and soul of the party, made everyone laugh and feel comfortable! The food was delicious, from the canapés, to the bbq style main and the pudding. Everyone was asking for seconds and thirds of the puddings! The portion sizes were huge so everyone had happy, full bellies and the presentation was stunning. Thank you Fresh Food Events, from the bottom of our hearts, we will be forever grateful for how special you made our day. We hope we get to taste your food and see you again in the future! All of our love, Mr and Mrs Clark xxx

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Menu for 92

Welcome Drinks Service

- ✦ Prosecco
- ✦ Soft Drinks

Full MC Service

Mains

- ✦ Sharing Boards of
- ✦ Butchers Beef Burgers
- ✦ Butchers Pork Sausages
- ✦ Marinaded Chicken Breasts
- ✦ Sweetcorn Quarters
- ✦ Coleslaw
- ✦ Chips, served in Paper Cones in Baskets
- ✦ Bread Rolls and Butter
- ✦ Sauces and Condiments

Dessert

- ✦ A Dessert Trio served on a round plate across raspberry coulis;
- ✦ Lemon Cheesecake
- ✦ Chocolate Brownie
- ✦ Salted Caramel Profiteroles
- ✦ Waitresses with Jugs of Cream

Evening

- ✦ Served in a noodle box with compostable fork;
- ✦ Chicken Curry, Pilau Rice, Naan Breads, Mango Chutney and Onion Bhajis
- ✦ Beef Lasagne with Salad and Garlic Bread



Kelly and Gareth - Mr and Mrs Wall

Tall Johns House

2nd May 2023



Where do we start! From the first time we spoke via zoom we knew instantly you and your company were for us. Your seamless service is a breath of fresh air, the professionalism is outstanding and your communication second to none. Dealing with both you Graham, and Lucie was stress free and this did not go unnoticed with our families and our guests. The food was exceptional, the sharing boards got all the guests interacting and chatting and the dessert... just wow!..... the lemon cheesecake was to die for!

The evening also did not disappoint, everyone was raving about both the Lasagna and the curry!

I don't think a 'thank you' quite cuts it!!! You guys are amazing at what you do, and we are honoured you were part of our special day!

We will be recommending you guys to anyone who will listen!

Gareth & Kelly x



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Menu for 135

Welcome Drinks Service

- ✦ Prosecco
- ✦ Soft Drinks

Full MC Service

Wine and Drinks Service

Mains

- ✦ Chicken and chorizo Paella
- ✦ Or
- ✦ Vegan Paella with Chickpeas and Beans

- ✦ Bowls of mixed Garden Salad on Tables
- ✦ Baskets of Flatbreads on Tables'
- ✦ Oil and Vinegar on Tables

Dessert

- ✦ Set up of Bring and Share Dessert Buffet with Wedding Cake

Evening

- ✦ Cheese Buffet with Crackers
- ✦ Drinks Service

Becca and Andy
Mr and Mrs Horton
St Matthews Church Cheltenham
22nd April 2023



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Menu for 109

Canapes

- ✦ Manchego Cheese and Ham Tartlets
- ✦ Vegan Patatas Bravas with Aioli Dip
- ✦ Padron Peppers blistered on a high heat and sprinkled with Smoked Sea Salt
- ✦ Chorizo and Cherry Tomatoes on cocktail sticks

Starter

- ✦ Sharing Boards of Paté, one coarse, one smooth with caramelised Onion Chutney
- ✦ Some Haslet on the Top Table for Will!
- ✦ Artisan Rolls and Butter in baskets on the table

Mains

- ✦ Bangers and Mash! 3 Different Sausage Types ; Pork, Herby and Cumberland
- ✦ Buttery Truffle Mash
- ✦ Tenderstem Broccoli
- ✦ Petit Pois
- ✦ Onion Gravy in Boats

Dessert

- ✦ A dessert Trio served on a rectangular plate across a smear of raspberry coulis;
- ✦ Lime and Ginger Cheese Cake in a Ramekin topped with an edible flower
- ✦ Chocolate Brownie
- ✦ Sticky Toffee Pudding – a little rum in the sauce

Evening

- ✦ Chicken and Chorizo Paella
- ✦ Vegan Paella with Chickpea and Green Beans
- ✦ Salad and Flatbreads

Phiz and Will Mr and Mrs Carter The Barn at Upcote 15th April 2023



We are so grateful to Graham and Lesley for the incredible food at our wedding. Graham was accommodating from when we first met him by chance when leaving a local wedding fair. From that moment, he went out of his way to ensure that our food and drink reflected what we wanted. We were already excited about the prospect of the food, but arranging for our tasting to occur at the same time as our wine tasting at Laithwaite's made us certain we had made the right choice.

From the bespoke elements in certain guests' meals, to the minute changes to make our meal perfect, we could not praise Graham, Lesley and the team more highly. On the day, they saved our hors d'oeuvres so we could eat them after our photos, when we were both famished. Our guests all thought the food was fantastic. Whilst we had not sampled the evening's food at our tasting, the paella went down a treat, and the fact that it was live cooked in large paella pans made it even more impressive. We still have friends mentioning how good the food was on the day!

Overall, they helped make our day even more special. Thank you!

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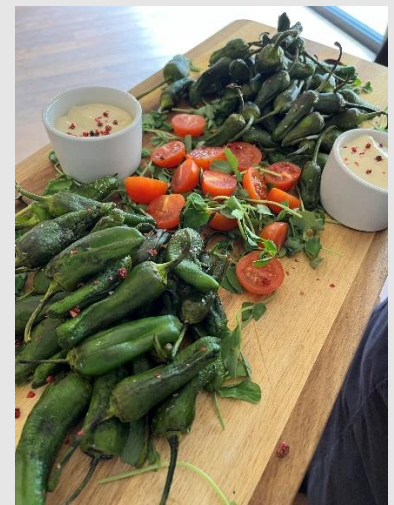
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Menu for 137

Canapes

- ✦ Scampi bites with Tartare Sauce Dip
- ✦ Welsh Rarebit pieces
- ✦ Tomato Bruschetta
- ✦ Goats Cheese Tart

Mains

- ✦ Sharing Boards on Tables;
- ✦ Platter of Eastern-Spiced Pork Belly
- ✦ Platter of Za'atar Chicken

Side dishes

- ✦ Warm Baby New Potatoes Roasted in their skins
- ✦ Turmeric Cauliflowers
- ✦ Cumin-Roasted Aubergine wedges (w. pomegranate, pine nuts, pumpkins seeds, yoghurt dressing)
- ✦ Eastern Slaw
- ✦ Babaghanoush
- ✦ Sumac Red-Onion Salad
- ✦ Beetroot and Feta Salad per Tasting.
- ✦ Flatbreads
- ✦ Stuffed Peppers (Large Cous Cous, Apricots, etc) for Vegetarian / Vegan Guests

Dessert

- ✦ Cake Platters

Evening

- ✦ Butcher Hot Sausages in Hot Dogs
- ✦ Bar Staff until Midnight

Astrid and Peter Mr and Mrs Whight Tall Johns House 8th April 2023

We just wanted to say a massive massive thank you to Graham, Lucie, Kerrie and the team for everything on our wedding day. Obviously we first contacted Fresh Foods for the catering for our wedding but we got so much more. The food itself was fantastic and we got so many people comment on the quality of the food but what really made our day so brilliant was the staff. Everyone was so friendly and helpful and happy that it really added to the atmosphere of the day and made everyone feel so at ease. We had the best time and Fresh Foods team was a massive factor in that. And we got to exactly design the menus we wanted - we didn't have to pick off a set list. We just came up with the ideas of what we wanted and Graham and Kerrie rolled with it, which was the perfect scenario for us. And a special thank you to Lucie for managing the chaos of our wedding day! Thanks again for everything! We would definitely highly recommend the team to anyone. Astrid and Pete



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Menu for 12 Adults and 9 Children

All Day Hot Drinks Station

Mains

- ✦ A Buffet Service,
- ✦ Fajitas – Chicken, Peppers and Onions in Fajita Spice served with soft Flour Tortilla Salsa, Guacamole and Sour Cream
- ✦ Beef in Peppercorn, Tenderstem Broccoli, Crushed Baby New Potatoes
- ✦ Vegetable Spinach and Chickpea in a Tomato Sauced Curry, Medium Strength Rice, Naan, Onion Bhajis Mango Chutney and Vegetable Samosas

Megan and James
Tall Johns House
5th April 2023



"I honestly can't even say how much we appreciate the amazing service and food from the day. Sorry about the delay in responding, we were away on our honeymoon! We were blown away by how kind and helpful the team were, and how smooth everything went. And everyone keeps talking about how amazing the food was! They couldn't believe how, it was prepared so well for so many people! Thank you so much for everything. We will also be recommending you to all our friends!" Megan

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Menu for 95

Canapes

- ✦ Vegan Falafel Boats
- ✦ Chicken Tikka with Mango chutney on Naan Bread
- ✦ Vegan Mini Tacos Sweet Potato, Avocado, Salsa, Coriander

Mains

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

Dessert

- ✦ A Brownie Tower for guests to help themselves

Sarah and Shaw Mr and Mrs Carter Memorial Hall Newbridge 1st April 2023



Graham was incredibly helpful, flexible and professional during the planning of wedding catering. He kept us informed at every step of the way and put up with our multiple changes!

Lucie and her team were absolutely fantastic on the day and ran everything like clockwork! She popped in for a pre-meeting the day before our wedding to run through all the details and really made us feel at ease!

The team were so attentive and offered multiple times to put canapés aside for us as we were too busy chatting away!

We can't thank Graham and his team enough for making our day so seamless!



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Menu for 67

Canapes

- ✦ Pulled Pork in Pitta Boats with Guacamole and Sour Cream
- ✦ Mini Baked Potatoes with Sour cream and Chives
- ✦ Smoked Salmon and Cream Cheese Blini
- ✦ Roasted Pepper Bruschetta
- ✦ Mini Cheese and Onion Quiche
- ✦ Thinly Shaved Beef Steak with sweet pickle on a Crostini

Mains

- ✦ Roast Slice of Pork Belly with a gravy jus
- ✦ OR
- ✦ Poached Breast of Chicken stuffed with a Duxelle of Mushroom and Onion, wrapped in ham, served in a white wine sauce
- ✦ Dauphinoise Potatoes / Baby New Potatoes Roasted in their Skins
- ✦ Spring or Savoy Cabbage as available
- ✦ Chantenay Carrots

Dessert

- ✦ Chocolate Brownie with Baileys Whipped Cream, drizzled with chocolate sauce, and dressed with Berries. Option of Ice cream
- ✦ OR
- ✦ Strawberry Daiquiri Cheesecake in White Chocolate Shells

Evening

- ✦ Spicy Meat Pizza
- ✦ Four Cheese Pizza

Rhea and Courtney Mr and Mrs Yarworth-Simpson Broadfield Court Ludlow 17th March 2023



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Menu for 67

Canapes

Bruschetta Mix

- ✦ Pesto
- ✦ Tomato and Basil
- ✦ Roast pepper
- ✦ Ham and Salsa
- ✦ Roast Mushroom

Starter

- ✦ Yellow Pepper Soup (to Laurens Recipe) with A Welsh Rarebit Crouton

Mains

- ✦ Roast Beef Dinner with Yorkshire Pudding, Mash, Roasted Root Vegetables and Peas, Gravy
- ✦ OR
- ✦ Nut Roast with Vegetables as above. Vegan Gravy
- ✦ OR
- ✦ Chicken Tikka Masala Curry with rice and a small naan bread

Dessert

- ✦ Lemon Meringue Pie and Cream
- ✦ OR
- ✦ Syrup Sponge and Custard

Evening

- ✦ Butchers Pork Sausage Hot Dogs
- ✦ 6oz Beef Burgers with Cheese and Onions

Lauren and Tom Mr and Mrs Jones A Yurt in the Vale of Neath 11th February 2023



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56 Guests

Canapes

- ✦ Mini Cheeseburger Slider In Ciabatta
- ✦ Roast Beef And Horseradish In Yorkshire Pudding
- ✦ Tiger Prawn And Coriander Crostini
- ✦ Risotto And Cheese Crispy Ball (Arancini)

Main

- ✦ Medium Chicken Curry, Pilau Rice, Onion Bhajis, Vegetable Samosas, Naan Bread
- ✦ OR
- ✦ Beef Casserole served with Buttery Mashed Potatoes, Cauliflower and Chantenay Carrots
- ✦ OR
- ✦ Vegetarian Lasagne

Dessert

- ✦ Chocolate Brownie with soft fruits and Hot Chocolate Sauce
- ✦ OR
- ✦ Strawberry and White Chocolate Brioche and Butter Pudding

Cheese

- ✦ A Sharing Board of Cheese per table with Crackers, Butter, Grapes, and Celery
- ✦ Mature Cheddar
- ✦ Stilton
- ✦ Brie

**Nora and John Roberts
Golden Wedding
Drybridge House
18th November 2023**



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**Canapes for 70 People
Drinks Service**

- ✦ Welsh Rarebit
- ✦ Bacon and Guacamole Bruschetta
- ✦ Mini Yorkshire Puddings with Beef and Horseradish
- ✦ Lime and coriander Prawns on Crostini
- ✦ Roasted Red pepper Bruschetta
- ✦ Smoked Salmon and Cream Cheese Blinis
- ✦ Chicken Yakatori Skewers

- ✦ Chocolate Dipped Strawberries
- ✦ Apple Crumble Tartlets
- ✦ Lemon Drizzle cake with Strawberries

*"Professional communications, easy to book, fair pricing and excellent service and product delivered. What more could you ask for? If you are deliberating using them for your special event- just do it. Graham and his team catered for 70 guests at our event and it was seamless! *chefs kiss* ! Huge thank you to you guys!"*

**The Optical People
Chepstow
7th June 2023**



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300 People

Starter

- ✦ A Goats Cheese Mousse with Candied and Pickled Beetroot, dressed with rocket.

Main

- ✦ Braised 6 oz Flatiron Steak in a red wine jus
- ✦ Crushed New Potatoes
- ✦ Promise of Mediterranean Vegetables

Dessert

- ✦ Summer Tart with Custard, local strawberries and dressed with soft fruits
- ✦ All Dining and Kitchen Infrastructure
- ✦ Welcome Drinks
- ✦ Bar Services
- ✦ Pre-Ordered Table Drinks

Hi Graham

Great to work with you for the awards, feedback has been great from the guests. Thanks for all your help with the military planning operation!

Best wishes

Liz

Liz Brookes

Director

Grapevine Event Management Ltd

**Torfaen and Monmouthshire Business Awards
Abergavenny Market Hall
8th June 2023**



Its Personal...

No Rules. No Packages.
You set the menu!

Our Signature Style...

Our Professional Informality ensures
smiles all round!

Our Commitment...

Great Food and Superb Service.
We promise you both!

22 Guests

First Course:

Trio of festive Canapés:

- ✦ Smoked Salmon and Cream Cheese Blini
- ✦ Cucumber and Avocado with Prosciutto Shards
- ✦ Caramelised Onion and Spinach Palmiers

Second Course:

- ✦ Pan fried Monkfish with Pea Puree and Herb Butter.

Third Course:

- ✦ Venison wrapped in Pancetta served with Blackberry and Sloe Gin Sauce, Savoy Cabbage tagliatelle and Creamed Potatoes.

Pre-Dessert:

- ✦ 'Amuse Bouche' of Grapefruit Sorbet - tiny portion in a shot glass

Dessert:

- ✦ Christmas Pudding with Cinnamon Ice Cream

Thanks to our customers who shared the first "Elegant Christmas Wine Pairing Dinner" with us yesterday evening!

What a pleasure it was to welcome you, nicely dressed, stunning dresses for women and black ties for men...

Big up to Fresh Food Events team, Graham, Lesley, Charmaine and Kerrie - our customers, Fabien and I really enjoy a wonderful dinner.

Fabien prepared a premium selection of wines including:

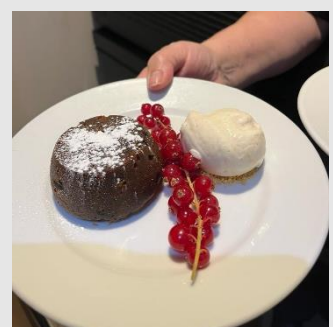
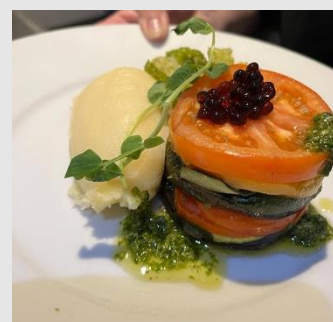
- Champagne Pierre Mignon 1er cru
- Rimauresq Rosé, Cru Classé, Provence, France
- White Meursault, Burgundy, France
- Calvados, Normandy, France
- Château Cantermerle, 5ème Grand Cru Classé, Bordeaux, France
- Sauternes, Bordeaux, France

Our event was fully-booked so no doubt we will arrange another one for Christmas 2024!

Thank you again and we wish everyone a Merry Christmas!



**Christmas Tasting 2023
7th December 2023**



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Our Commitment...

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89 Guests

Starter

- ✦ Charcuterie Sharing Boards;
- ✦ Prosciutto
- ✦ Salami
- ✦ Country Ham
- ✦ Crudites (Peppers, Cucumber, Carrot Sticks)
- ✦ Roast Pepper Bruschetta
- ✦ Cherry Tomatoes
- ✦ Rocket
- ✦ Oil and Vinegar
- ✦ Artisan Rolls and Butter

Main

- ✦ Whole Roast Chicken Breast In A White Wine And Mushroom Sauce
- ✦ Chantenay Carrots
- ✦ Steamed Broccoli
- ✦ Baby New Potatoes Roasted in their skins sprinkled with Sea Salt

Dessert

- ✦ Chocolate Brownie
- ✦ Pannacotta In A Small Cup
- ✦ Chocolate Dipped Strawberries

Ruth Frett
A Special Birthday
Caldicot Choir Hall
9th December 2023



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120 Guests

Starter

- ✦ Caramelised Leek and Onion Tart, Apricot and Ginger Chutney. Served with Bread Rolls and Butter

Main

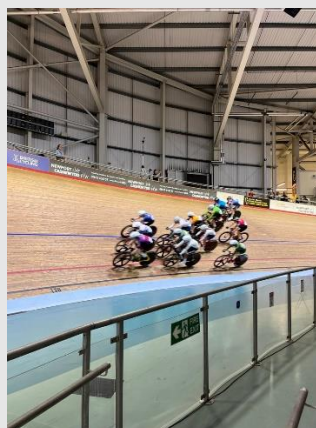
- ✦ Traditional Beef and Bacon Cawl, served in a bowl, with Welsh Cheddar and Crusty Bread

Dessert

- ✦ Pwdin Marmeled Cymreig – Individual Welsh Amber Pudding in a pastry case served with Vanilla Cream and Raspberry Garnish

Geraint Thomas National Velodrome of Wales Anniversary Dinner 4th November 2023

Dining while racing round us!



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16 Guests

Canapes

- ✿ Mini Yorkshire puddings with beef and horseradish cream
- ✿ Vegan Mini Tacos with Avocado and Sweet Potato
- ✿ Chicken Tikka and Mango Chutney on Naan Bread
- ✿ Stilton Pear and Walnut Tartlets
- ✿ Pork Belly Bites with a Honey Mustard Crumb

Starter

- ✿ Sharing Tapas Boards
- ✿ Mini Chorizo
- ✿ Patatas Bravas
- ✿ Padron Peppers
- ✿ Frittata
- ✿ Hummus and Crudités
- ✿ Olives
- ✿ Flatbreads
- ✿ Olive Oil and Vinegar

Fish Course

- ✿ Garlic Prawns in an Avocado and Lime Dressing on a bed of crisp leaf

Main

- ✿ Roast Rack of Lamb
- ✿ OR
- ✿ Chicken Breast Stuffed With A Mushroom And Onion Duxelle In A White Wine And Tarragon Sauce
- ✿ Both served with
- ✿ Savoy Cabbage with Lardons and Garlic,
- ✿ Dauphinoise Potatoes
- ✿ OR
- ✿ Roast Sea Bass With Crispy Potatoes, Roast Peppers, Lemon Olives And Basil
- ✿ Savoy Cabbage

Dessert

- ✿ A Trio of Desserts served across a smear of raspberry coulis and dressed with berries;
- ✿ Tiramisu in a clear pot
- ✿ Chocolate Brownie
- ✿ Lime and Ginger Cheesecake in a clear pot (made with Crème Fraiche)

Malcolm's 50th Birthday! Monnow Valley Recording Studio 18th December 2023



We want to thank Graham, Lesley, Kerrie and Charmaine for the wonderful catering for Malcolm's 50th Birthday at Monnow Valley Studios in December.

The service provided was of the most professional and yet personal experiences we have encountered.

From our initial meeting, Graham and Lesley shared our excitement and enthusiasm for hosting our event. They already knew our chosen venue well and were happy to offer their guidance and expertise but were not forceful with their ideas. We greatly appreciated the time they spent with us prior to the event, and this helped us in preparing the perfect menu for all our guests.

The meal was wonderful, and we had so many of our guests say how much they enjoyed the food and the service. Everything was planned to the last detail, and nothing left to chance. The food quality and presentation was of the highest standard with a warm personal touch.

If we are ever in the area again, we would definitely use Fresh Food Events again and would highly recommend their services.

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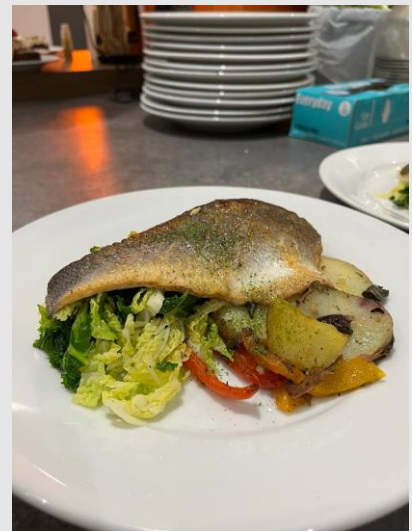
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FRESH FOOD EVENTS



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19 Diners

Canapes

- ✦ Mini toad in the hole
- ✦ Smoked salmon creme cheese blini
- ✦ Wild mushroom bruschetta
- ✦ Mini Sweet Potato Tacos with Avocado and Salsa

Starter

- ✦ Baked Camembert, baked with Rosemary and Garlic crusty bread

Mains

- ✦ Rump of Lamb in a Rosemary and Red Wine Jus
- ✦ Supreme of Chicken with the same sauce as the Lamb
- ✦ Vegetarian Option; Roast Stuffed Pepper with spiced cous cous with home made tomato sauce
- ✦ Served with
- ✦ Broccoli
- ✦ Chantenay Carrots
- ✦ Baby New Potatoes Roasted in their skins

Dessert

- ✦ Eton Mess



Amy Evans
Joint 70th Birthdays!
Monnow Valley Recording Studio
18th December 2023



Everything was just perfect! Thank you!



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