



## Portfolio 2026

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

**For 12 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 2026, (and a few from earlier!) and a few other events...**



**Graham Long**

**07825 214733    graham@freshfoodevents.co.uk**

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

**Its Personal...**

No Rules. No Packages.  
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**Our Signature Style...**

Our Professional Informality ensures  
smiles all round!

**Our Commitment...**

Great Food and Superb Service.  
We promise you both!



## Menu for 35 Adults

### **Starter**

- Smoked salmon and cream cheese blini with dill and lemon dressing
- Pan fried wild mushroom with white wine and garlic cream sauce in top of toasted brioche bread
- Ham hock terrine with plum chutney with a rocket salad

### **Main**

- Chicken supreme stuffed with mushroom duxelles and creamy tarragon sauce
- Slow roasted feather blade of beef rolled into a Ballantine with redcurrant jus
- Baked cod loin topped with Welsh rarebit
- Mushroom & cranberry wellington with white wine cream sauce

All served with herb crushed new potatoes, roasted chantenay carrots and tender stem broccoli.

### **Dessert**

- Crème brûlée with vanilla short bread
- Dark chocolate torte with blood orange compote
- Strawberry pavlova with Chantilly cream

## **Malmesbury Bowls Club**

**31<sup>st</sup> January 2026**

Thank you Charmaine and your team for looking after us so well last night. The food was superb, service great, and we really appreciate the support and understanding you have given to our postponements.

Regards

Alan Rice-Smith  
Club Sec





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## Menu for 44 Adults and 6 Children

### Canapes

- Arancini
- Warm Mini Baked Potatoes With Cream Cheese And Chives
- Chicken Tikka and Mango Chutney on Naan Bread
- Goats Cheese And Plum Chutney On Crostini



### Starter

- Baked Camembert, dressed with Rocket, served with Cranberry and Crusty Bread

### Main

- Beef Wellington (Using Chateaubriand)
- Roast Potatoes
- Chantenay Carrots
- Tenderstem Broccoli
- Jugs of Vegetarian Gravy

### Dessert

A Dessert Trio served on a rectangular plate across a smear of raspberry coulis

- Chocolate Brownie with Hot Chocolate Sauce
- Eton Mess
- Lemon Tart

### Evening

- Burritos and Wedding Cake



### Tamsin and Anthony

24<sup>th</sup> January 2026

### Tall Johns House

We would like to express our huge gratitude to the whole Fresh Food Events team. Before our wedding, they were clear and upfront in communications, with clear and reasonable costs, making life easy, and quickly responding and actioning changes - as well as supporting us in designing an amazing menu, and what we actually needed to make catering work on the day, including arranging all the furniture, crockery etc! On the weekend itself, Fresh Foods then made life super easy, discussing final plans with us the day before, and then essentially handling everything, and working hand in hand with our entertainment suppliers. They set out the whole room beautifully, and easily dealt with last minute decisions! They made sure the amazing tasting canapes were saved for us as we did photos, and then the wedding breakfast itself was incredible, generous portions that balanced each other, giving a banquet like feel - the cheese was delicious and creamy, the beef especially was beautiful and the dessert trio a perfect refreshing finish! The burritos were then the ideal pick me up after our ceilidh! Fresh foods dealt with dietary easily, and especially with a vegetarian bride and meat eating groom made everyones food seem equal. All the staff on the day provided excellent service across the long day into the evening. We have heard nothing but good things from our guests, and we would highly recommend Fresh Food Events!



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## Menu for 25 Adults and 9 Children

### Canapes

- Mustard Glazed Sausages
- Vegan Mini Tacos Sweet Potato, Avocado, Salsa, Coriander
- Chicken Satay
- Mini Yorkshire Puddings with Beef and Horseradish

### BBQ

- Louisiana Style Pulled Pork
- Cajun Chicken
- Char Sui Pork – chunks of pork on sticks
- Lamb Koftas
- Pork Sausages for Hot Dogs (White Split Bread Rolls)
- Minted New Potatoes drizzled with Olive Oil
- Tomato and Basil Penne Pasta Salad
- Creole Type Slaw
- Chopped Mexican Salad of Romaine, Cucumber, Cherry Tomato, Avocado, & Corn with Lime & Coriander Dressing
- Vegetable Skewers With Onion, Tomatoes, Peppers Etc Just No Mushrooms.
- Breads Sauces including American Yellow Mustard

### Children

- Chicken Nuggets and Plain Potato Wedges for 9 Children
- Additional nuggets and wedges to be supplied for adults if they would like to have some
- Tomato Ketchup

### Sunday Breakfast

- Sausage And Bacon Muffins

**Emma and Paul**

**25<sup>th</sup> October 2025**

**Monnow Valley Recording Studio**

We just had our wedding and wow, what can I say. The food was incredible. We had an autumn BBQ that was cooked outside but served inside, and it was perfect for the season. Everything tasted so fresh, and the team on the day was amazing. We are so pleased with everything and there is genuinely nothing I could fault.

As a wedding photographer, I have eaten a lot of meals over the years, and nothing comes close to what we had. We chose not to have a traditional wedding cake, so Fresh Foods created a brownie tower for us. Our guests absolutely loved it.

Thank you so much for making our day so special. If we host any parties in the future, we already know who will be doing the catering. Emma & Paul. 25.10.25



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## Menu for 73 Adults and 3 Children

### Canapes

- Gougères
- Fish and Chip on A Skewer
- Caprese Bruschetta
- Mini Yorkshire Puddings with Beef and Horseradish

### Starter

#### Sharing Slates of Antipasti

- Chorizo
- Cooked Ham
- Salami
- Coarse Pate
- Olives
- Gherkins
- Mozzarella Bambini or Brie? You tell us
- Sun Dried Tomatoes
- Stilton Pear and Walnut Tartlets (Cropwell Bishop provided by you?)
- Cropwell Bishop Stilton pieces
- Manchego Pieces
- Brie Pieces
- Mini Peppers stuffed with Soft Cheese
- Dressed with Rocket
- Artichoke Hearts
- Olive Oil and Balsamic Vinegar
- Mixed Artisan Rolls, Baguette Slices and Butter in baskets on tables.

### Main

Family Style Service with food brought to the Table in White China Oval Serving Dishes with Spoons.

- Chicken Breast Stuffed with Taleggio Cheese wrapped in Prosciutto and drizzled in a Home Made Tomato Sauce
- Dauphinoise Potatoes
- Roasted Root Vegetables (Carrot Swede Parsnip)
- Courgettes and Butternut Squash
- Small Jug of the Home Made Sauce
- Mixed Artisan Rolls, Baguette Slices and Butter in baskets on tables

### Dessert

- Wedding Cake with Berries and cream

### Bar Service

### MC Service

**Keith and Laurent**

**4<sup>th</sup> October 2025**

**Upton Upon Severn**



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## Menu for 109 Adults 2 Children

### Canapes

- Honey Mustard Glazed Sausages
- Chicken Tikka & Mango Chutney on Naan Bread
- Smoked Salmon And Cream Cheese Blini
- Fish and Chip Skewers

### Starter

- Goats Cheese and Asparagus Tarts
- Tomato and Red Pepper Soup
- Garlic Bread for children
- Mixed Artisan Rolls and Butter in baskets on tables.

### Mains

- Flat Iron Steak in a Red Wine Jus with Fondant Potatoes, Tenderstem Broccoli and Chantenay Carrots
- Pan Fried Sea Bass on an Oriental Slaw with New Potatoes
- Warm Pea and Shallot Tortellini in a Lemon Butter

### Children

- Chicken Nuggets, peas, and fries (and Ketchup!)

### Dessert

- Chocolate Brownie
- Mini Apple Tart
- Vanilla Ice Cream and Raspberry Crumb

### Cheese and Coffee

### Evening

- Catering for about 120.
- Roast Pork, Stuffing Apple Sauce Coleslaw, Large White Floured Roll
- Vegan burgers
- Gluten free rolls

**Gemma and Richard**

**12<sup>th</sup> July 2025**

**Caldicot Castle**



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**Emily and Joe**  
**21<sup>st</sup> June 2025**  
**Tall Johns House**  
**60 Adults**



- Patatas Bravas
- Frittata (Spanish Omelette)
- Chorizo Bites
- Hummus and Crudites
- Blistered Padron Peppers
- Olives
- Flatbreads
- Alioli
- Olive Oil and Balsamic Vinegar

- Chicken and Chorizo Paella
- Fish Paella
- Vegetarian Paella

- Insalata Fantasia Salad (On the table to share)
- Tomato Salad

- Macaron Tower

## Google Review

We had Fresh Food Events cater our wedding and they were absolutely incredible. From the early planning stages with Graham to the day-of coordination with Charmaine and Rhya, the entire team was professional, warm, and so easy to work with.

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Their communication throughout was excellent. Nothing ever felt too much trouble, and they were always happy to help us shape the perfect menu and flow for the day. I do regret not doing the tasting menu beforehand because the food was amazing. The paella in particular was a real standout, and so many of our guests commented on how delicious it was.

Unfortunately, nerves got the better of me and I wasn't able to eat much on the day, but I was assured by pretty much everyone that the food was top-tier.

This is a team who go above and beyond, not only in terms of the food they serve but in the way they support and guide you through the whole process. Their professionalism and passion shine through in every detail, and we honestly can't recommend them highly enough.

The sky's the limit with this team. Truly fantastic in every way.

#### **An e-mail to us**

Dear Graham, Charmaine, Rhya, and the entire Fresh Food Events team,

We just wanted to send a heartfelt thank you for everything you did to make our wedding day so special. From the very beginning, your support, guidance, and professionalism were so appreciated, and we couldn't have asked for a better team to look after us.

Graham, thank you for helping us shape the vision early on. Charmaine and Rhya, your coordination and calm presence on the day and the days before were truly reassuring, and it all ran so smoothly thanks to you.

The food was absolutely incredible. We're still hearing rave reviews from our guests. I only wish I'd been able to eat more myself (wedding nerves got the better of me), but I was assured by everyone that it was top-notch. The paella in particular was a huge hit.

You created such a warm, welcoming atmosphere and went above and beyond in every way. Your communication throughout was excellent and it really felt like we were in the best hands.

Thank you again for being such an important part of our day. We'll be recommending Fresh Food Events to everyone we know.

Warmest wishes,

Emily and Joe

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## Menu for 112 Adults

### Master of Ceremonies

### Bar Services

### Canapes

- 👉 Mini Yorkshire Puddings with Plant based Sausages and Apple Sauce
- 👉 Tomato Bruschetta
- 👉 Falafel on Flatbread Bites
- 👉 Mini Churros in a fan around a glass ramekin with Caramel Sauce

### Starter

- 👉 Long Halloumi and Roast Pepper Bruschetta
- 👉 Vegetable Gyoza with a Sweet Chilli Dip
- 👉 Mixed Artisan Rolls and Butter in baskets on tables

### Mains

- 👉 Vegetable Tikka Marsala Curry
- 👉 Coconut Rice and Naan Bread
- 👉 Onion Bhajis
- 👉 Vegetable Samosas
- 👉 Mango Chutney
- 👉 Lime Pickle
- 👉 Raita
- 👉 Vegetable Lasagne – Ellies Own recipe
- 👉 Crispy Garlic Bread
- 👉 Ripped Mozzarella balls meted onto the top of the Lasagne
- 👉 Coleslaw in a Ramekin
- 👉 Insalata Fantasia including ribbons of carrot and cucumber
- 👉 Garlic Bread

### Dessert

- 👉 Brioche and Butter Pudding garnished with Freeze Dried Raspberry and White Chocolate Curls.
- 👉 Tiramisu with red berry garnish

### Evening

- 👉 Vegetarian Hot Dogs with Long Split Rolls, Onions, Cheese, Mustard and Ketchup

**Ellie and Rory**

**21st June 2025**

**Treberfydd House**

*Thank you so much, it was a magical day made even more special by your amazing service.*

*The food was absolutely impeccable and many thanks to your bar staff for putting up with our drunk guests!*

*We will be recommending you folks for sure and we wish you all the best*



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## Menu for 37 Adults

### Canapes

- Roast Pepper Bruschetta
- Hummus and Olive Crostini
- Smoked Salmon And Cream Cheese Blini
- Mini Prawn Cocktails on Cucumber
- Vegan cheese on cucumber for Kirsty!

### Starter

- Trio of Melon with Fruits

Or

- Mini Fishcakes - three bite-sized fishcakes served as a starter portion on a bed of leaf with the chilli jam.

Or

- Individual Antipasti ;
- Continental Meats, Crudites and Hummus
- Sundried Tomatoes, Olives, Mozzarella Balls
- Dressed with Rocket
- Olive Oil and Balsamic Vinegar On Tables
- Mixed Artisan Rolls and Butter in baskets on tables.

### Main

- Striploin of Beef cooked Medium in a Red Wine Jus
- Dauphinoise Potatoes
- Chantenay Carrots (lots)
- Tenderstem Broccoli

Or

- Salmon Teriyaki
- Wild and White Rice
- Asian Slaw

Or

- Stuffed Mushrooms with Garlic
- Apricot Cous Cous
- Tenderstem Broccoli
- Chantenay Carrots

### Dessert

- Apple Crumble with Clotted Cream Ice Cream

Or

- Vegan Brownie with Berries and Swedish Glaze Ice Cream

### Evening

- 6oz Quality Beef Burger,
- Brioche Buns,
- Cheese Slices, Onions, Lettuce, Pickles
- Burger Relish, Ketchup, Mustard

**Kirsty and Thomas  
Mrs and Mrs Sherman  
7<sup>th</sup> June 2025  
Drybridge House**



*I just wanted to say a massive thank you to you and the team for all your help and support last week for mine and Kirsty's wedding. Kerry's food was fantastic, and Michelle's service throughout the evening portion was perfect.*

*Graham, you were the perfect MC for us and our day, with many of our guests complimenting your charismatic presence and handling of the day.*

*Charmaine, the service you ran was amazing, and the room turnaround was absolutely perfect!*

*Kerrie, the food you served was absolutely delicious, and exactly what we were after!*

*Of course none of it would be possible without the rest of the team - please pass on our thanks to them as well.*

*I wish all the best for Fresh Food Events, and Graham, I hope you and Leslie have a wonderful retirement! You've built an amazing business*

*Many thanks The Shermans*

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## Menu for 51 Adults

### Starter

- Prawn Cocktail, Crisp Leaf filled with Prawns and dressed with a Marie Rose Sauce
- Tomato and Roasted Red Pepper Soup
- Goats Cheese
- Baskets of Mixed Artisan Rolls and Butter on Tables

### Main

- Roasted Lamb Shank with Herbs

OR

- Roast Chicken (no bone) Breast with gravy

OR

- Stuffed Courgettes

### Served with

- Baby New Potatoes roasted in their skins cracked with Sea Salt
- Carrot Batons
- Steamed Broccoli
- Minted Garden Peas

*Thank you all for making our special day even better than we could have imagined with your planning and running of the day !!!*

*The hall turnaround was everything we dreamed of and more !*

*The food was to die for !*

*And your staff, well we couldn't sing their praises enough absolutely out of this world !*

*We haven't stopped getting complements regarding everything you guys have done, I dare say you will have some more customers from our day in the future!*

**Sarah and Alan  
Mrs and Mrs Hancock  
6<sup>th</sup> June 2025  
Caldicot Castle**



### Google Review

*Best catering team ever !*

*Graham and the rest of the team were great from the very first meeting.*

*The planning of the meal was stress free as Graham and Charmaine handled everything and every little change we asked for!*

*The meal on the day was stunning couldn't have asked for anything else !*

*The team on our wedding day was exceptional from the meal to the service thank you all !*

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## Menu for 70 Adults

**Celebrant and MC Service from Graham**

**Drinks Service**

**Sharing Boards and Bowls of Meats and Salads**

- Sliced Roast Meats served cold; Ham, Chicken and Beef
- Warm Baby New Potatoes Roasted in their Skins
- Coleslaw
- Potato Salad
- Chopped Green Garden Salad
- Beetroot Salad
- Breads, pickles, condiments & dressings.

**Dessert**

- Lemon Meringue Pie
- Strawberry Cheesecake

**Evening**

- Butcher Sausage Hot Dogs, served in long split rolls, with fried onion, ketchup, & mustard.
- 6oz quality beef burger, cooked on the barbecue, brioche buns, cheese slices, burger relish, ketchup, barbecue sauce

**Sandy and Todd  
Mrs and Mrs Dobbinson  
6<sup>th</sup> May 2025  
The Board School Chepstow**



Thank you & your team for making our wedding day so special everyone was impressed with your professionalism , on the day you certainly made it very enjoyable we can't fault a thing . I hope we get to see you again in the future. The food was amazing . Regards Sandy & Todd x



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## Menu for 72 Adults and 3 Children

### Starter

- Obazda
- Leberkase
- Ardennes Paté, Rocket, Caramelised Onion Chutney
- Cherry Tomatoes
- Mozzarella Bambini
- Country Ham
- Sliced Peppers
- Olives
- Mixed Artisan Rolls and Butter in baskets on tables.

### Mains

- **Roast Pork** with Apple Sauce and Yorkshire puddings
- Roast Potatoes
- Peas
- Carrots
- Steamed Broccoli
- Gravy

Or

- **Cumberland Sausage** and Mash, Yorkshire Pudding and Vegetables as above

### Dessert

- Sticky Toffee Pudding (no raisins) with Ice Cream / Custard
- Stewed Raspberries with Vanilla Ice Cream

### Evening

- Pulled Pork
- Beef Burgers with Onions and Cheese in large White Floury Rolls
- Coleslaw
- Chopped Green Garden Salad
- Sauces



**Jess and Ludwig**  
**Mrs and Mrs Schmausser**  
**19<sup>th</sup> April 2025**  
**Shrivenham Memorial Hall**



*Thanks so much for all your hard work! We truly mean it when we could not have pulled the day off without you, you and the team were able to take in stride all of the quirks that came associated with us planning the wedding from 800 miles away and Charmaine on the day was wonderful, we really appreciated all the little things she did without needing to ask that helped the day run smoothly. (Moving the unused table decorations to the front of the stage after the meal was absolutely genius and it looked great!)*

*Herzlichen Dank!*

*Jess and Ludwig*



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## Menu for 46 Adults by Day and 90 by Night

### Canapes

- Roast Pepper Bruschetta
- Grilled Halloumi Wrapped In Parma Ham
- Risotto And Cheese Crispy Ball (Arancini)

### Main

- Slices of Roast Beef
- Slices of Roast Chicken Breast
- Yorkshire Puddings
- Sage and Onion Stuffing Balls
- Roast Potatoes
- Roast Parsnips
- Chantenay Carrots
- Cabbage with Lardons
- Garden Peas
- Tenderstem Broccoli
- Gravy

### Dessert

A Grazing Table with Cardboard Trays and Compostable Cutlery for Guest to graze and mingle after speeches

- Brownies
- Profiteroles
- Mini Ring Doughnuts
- Strawberry Cheesecake in Shot Glasses
- Strawberries, Raspberries, Grapes, Figs
- Whipped Cream

### Evening

#### Hog Roast

- Sliced Roast Pork
- Large White Floured Baps,
- Stuffing
- Apple Sauce
- Coleslaw
- Chopped Green Garden Salad
- Sauces & Dressings

**Lucy and Harry  
Mr and Mrs Davis  
Cefn Tilla Court  
19<sup>th</sup> April 2025**



Thank you so much for everything you and your team did for us last weekend. We've had nothing but positive feedback from our guests regarding the amazing food, and we're both extremely grateful for all you did personally in hosting the festivities and ensuring Lucy and I were well looked after during the day. We both had the most incredible time, we couldn't have asked for anything to go more smoothly throughout the day and a huge part of this was thanks to you and your team.



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## Menu for 45 Adults and One Child

### Canapes

- 👉 Grilled Halloumi Wrapped In Parma Ham
- 👉 Chicken Tikka & Mango Chutney on Naan Bread
- 👉 Honey Mustard Glazed Sausages
- 👉 Pate And Chutney On Artisan Bread

### Starter

- 👉 Carrot and Coriander Soup
- 👉 Cheese and Tomato Arancini on a Bistro Salad
- 👉 Mixed Artisan Rolls and Butter in baskets on tables.

### Mains

- 👉 Roast Beef
- 👉 Or
- 👉 Whole Roast Boneless Chicken Breast
  
- 👉 Roast Potatoes
- 👉 Yorkshire Pudding
- 👉 Chantenay Carrots
- 👉 Tenderstem Broccoli
- 👉 Gravy

### Dessert

#### Sharing Slates of

- 👉 Cheesecake
- 👉 Pots of Tiramisu
- 👉 Salted Caramel Profiteroles
- 👉 Chocolate Dipped Strawberries
- 👉 Soft Fruits

### Evening

- 👉 Lasagne with Bistro Salad and Garlic Bread
- 👉 Vegetable Lasagne as above

**Megan and Tom**  
**Mr and Mrs Boast**  
**29<sup>th</sup> March 2025**  
**Ridgeway Barns**



We just wanted to send you a quick thank you for all your help in getting us too and through our wedding day! The food was fantastic, we have had so many people comment on how much they enjoyed it! All the staff were amazing too and so helpful, our vegetarian Paula was really happy with her food too and found it lovely how they all knew who she was and called her by her name. So thank you to both of you and all the staff that made up the team! It was a fantastic day with fantastic food 😊 Thanks, Mr & Mrs Boast! 😊



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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 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...21<sup>st</sup> 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 not 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 dessert.*

*Thank you doesn't seem do it justice.*

*All our love,*

*Mr & Mrs Waters*





## Its Personal...

No Rules. No Packages.  
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## Our Signature Style...

Our Professional Informality ensures  
smiles all round!

## Our Commitment...

Great Food and Superb Service.  
We promise you both!



## 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...14<sup>th</sup> 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 marinaded 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...18<sup>th</sup> 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*



# FRESH FOOD EVENTS



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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 28<sup>th</sup> 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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