



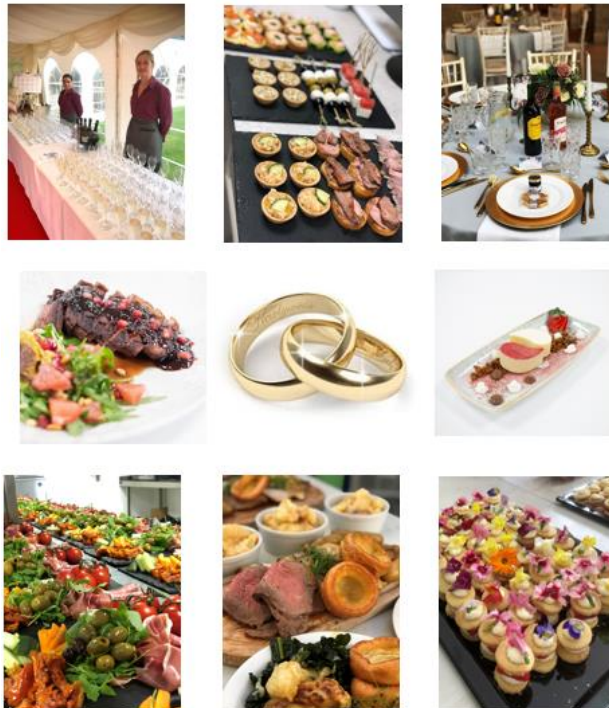
FRESH FOOD EVENTS

Wedding Portfolio

- ✦ It's all about you...
- ✦ We promise to put you first
- ✦ Your Wedding, Your Menu
- ✦ Your Day, Your Way!

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

Share your vision with us and we'll create just what you need!



Fresh Food Event Catering Ltd

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It's Personal...

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Signature Style...

Exquisite food served in a friendly professional manner

Our Commitment...

The freshest ingredients, locally sourced, mean exceptional food



FRESH FOOD EVENTS

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 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 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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Menu for 42

Canapés

- ✦ Smoked Duck with Prune
- ✦ Goats Cheese on Artisan Bread with Plum Chutney
- ✦ Japanese chicken meatball with soy dip sauce.
- ✦ Vegan Mini Tacos sweet potato, avocado, salsa, coriander

Mains

- ✦ Beef in Peppercorn Sauce
- ✦ Chicken Breast in a Cream White Wine and Tarragon Sauce
- ✦ Vegetable (Vegan) Lasagne with Garlic Bread
- ✦ Baby New Potatoes Roasted in their skins cracked with Sea Salt and drizzled with Olive Oil
- ✦ Medley of Fresh Green Vegetables; Long Stem Broccoli, Fine Green Beans and Petit Pois

Dessert Buffet

- ✦ A Selection of Gateaux
- ✦ Strawberries, Raspberries, Blueberries, Kiwi Fruit
- ✦ Seedless Grapes
- ✦ Meringues
- ✦ Pouring Cream

Evening

- ✦ Bacon Rolls

Helene and Jonalan ...Mr and Mrs Vaughan

Llanthony Secunda
25th June 2022



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FRESH FOOD EVENTS

Menu for 82

Canapés

- ✦ Smoked salmon and cream cheese blini
- ✦ Smoked chicken with mango salsa tartlet
- ✦ Goats cheese and plum chutney on artisan bread
- ✦ Roast vegetable and feta crostini
- ✦ Lava bread and bacon bruschetta

Mains

- ✦ Stuffed mini peppers
- ✦ Spanish Omelette (vegetarian)
- ✦ Roasted pepper and onion bruschetta
- ✦ Serrano ham and Manchego cheese tartlets
- ✦ Olives
- ✦ Arancini balls
- ✦ Sundried tomatoes
- ✦ Figs
- ✦ Patatas Bravas
- ✦ Garlic prawns in wine and saffron
- ✦ Mini herby chicken kebabs
- ✦ Leafy mixed salad
- ✦ Mayonnaise – Ramekin and Teaspoon
- ✦ Dressing for salad; Olive Oil and Balsamic Vinegar
- ✦ Flatbreads in Baskets

Dessert Buffet

- ✦ Plain Cheesecake with lime zest in clear swirl pots
- ✦ Salted Caramel Profiteroles
- ✦ Meringues
- ✦ Chocolate brownies pieces
- ✦ Chocolate shavings sprinkled across the platter
- ✦ Strawberries
- ✦ Raspberries
- ✦ Decorative soft fruits

Evening

- ✦ Pulled pork rolls with chips.
- ✦ Vegetarian option. Vegetarian Burger x 20 with Chips

Jane and Paul...Mr and Mrs Chapman

Tall Johns House

25th June 2022



Wow, what a day! Paul and I are still high from the experience and our cheeks are aching from all the laughing and smiling. Fresh Food Events were amazing from start to finish. They understood our vision of creating a fun and relaxed day and they made sure it happened. We completely changed our menu 4 weeks before the wedding and that was no problem for Graham and Lesley!

The food was delicious. We opted for sharing plates and every single dish was outstanding. We didn't want the meal to end! The desserts were out of this world and everyone was sufficiently stuffed by the end! We had lots of great feedback from friends and family saying it was the nicest wedding meal they'd ever had.

The staff were attentive and made sure all our guests were happy and topped up with food and drink. Nothing was too much trouble and they made sure the meal ran smoothly. Jamie was our coordinator for the day and did us proud. He was friendly and listened to what we wanted. He was reassuring and made sure people were in the right place at the right time. He had oodles of patience and confidence and we knew we were in safe hands.

Thank you Graham, Lesley and team. You truly are awesome!



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Menu for 70

Canapés

- ✦ Roasted Pepper Bruschetta
- ✦ Ham and Cheese Bruschetta
- ✦ Tomato Bruschetta
- ✦ Goats Cheese and Chutney Bruschetta

Starter

Italian Antipasti

- ✦ Salami
- ✦ Prosciutto
- ✦ Country Ham
- ✦ Cheddar Cubes
- ✦ Mozzarella
- ✦ Green Olives
- ✦ Sun dried tomatoes
- ✦ Hummus
- ✦ Stuffed Mini Peppers
- ✦ Falafel
- ✦ Grapes
- ✦ Red Onion Chutney
- ✦ Artisan Rolls and Butter

Mains

- ✦ Roast Beef and Yorkshire Puddings
- ✦ OR
- ✦ Hunters Chicken
- ✦ Baby New Potatoes Roasted in their skins
- ✦ Steamed Broccoli
- ✦ Chantenay Carrots

Evening

- ✦ Roast Pork and Stuffing Rolls with Apple Sauce
- ✦ Pulled Pork Rolls with BBQ Sauce

Lynette and Lee ...Mr and Mrs Medhurst

Dorlands Barn

18th June 2022



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FRESH FOOD EVENTS

Menu for 84

Canapés

- ✦ Garlic Prawns
- ✦ Smoked Salmon and Cream Cheese Blini
- ✦ Wild Mushroom and Roast Pepper Bruschetta
- ✦ Mini Toad in the Hole
- ✦ Welsh Rarebit Bites

Starter

- ✦ Smooth Chicken Liver Paté with a caramelised onion chutney garnished with rocket and cherry tomato
- ✦ Scallops pan fried in Chilli and Garlic on a bed of Watercress
- ✦ Waldorf Salad served on a bed of crisp leaf

Mains

- ✦ Pork Belly in a light Cider Sauce with Sage
- ✦ Cod with a creamy Parsley and Cheese sauce
- ✦ Vegetarian Risotto with Mushroom and Shaved Truffle
- ✦ Creamy Mashed Potatoes
- ✦ Tenderstem Broccoli
- ✦ French Beans

Dessert

- ✦ Chocolate Brownie with Hot Chocolate Sauce with Raspberries
- ✦ Lemon Tart dressed with Raspberries and served with cream

Evening BBQ

- ✦ Three types of Sausage; Butchers Pork, Pork and Leek and Dragons Breath (Chilli)
- ✦ Beef Burgers
- ✦ Appropriate Bread Rolls for each option
- ✦ Grilled Onions
- ✦ Cheese
- ✦ Halloumi and Roast Peppers
- ✦ Green Salad
- ✦ Coleslaw

Sally and Josh....

Cefn Tilla

18th June 2022



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FRESH FOOD EVENTS

Menu for 56

Canapés

- ✦ Mini Toad in the Hole
- ✦ Halloumi and Palma Ham
- ✦ Chicken and Mango Tartlets
- ✦ Roast Vegetable and Feta Crostini
- ✦ Mini Prawn Tacos

Mains

- ✦ Rump of Lamb with a rich Redcurrant Sauce, Gratin Dauphinoise and Steamed Seasonal Vegetables
- ✦ Chicken Breast stuffed with Caerphilly Cheese, Wrapped in Bacon, in a Roast Cherry Tomato Sauce, Baby New Potatoes roasted in their skins
- ✦ Roast Yellow Courgettes stuffed with a minted bean salad
- ✦ Steamed Broccoli
- ✦ Chantenay Carrots

Dessert

A Trio

- ✦ Strawberry Cheesecake in an individual Ramekin topped with an edible flower
- ✦ Chocolate Brownie
- ✦ Tarte Au Citron

Evening BBQ

- ✦ Trio of Sausages
- ✦ Beef burgers
- ✦ Pulled Pork,
- ✦ Chicken Souvlaki, Flatbreads, Greek Salad
- ✦ Sides of
- ✦ Potato Salad
- ✦ Tomato Salad
- ✦ Coleslaw

Stephanie and Lloyd... Mr and Mrs Williams

Cefn Tilla
11th June 2022



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FRESH FOOD EVENTS

Menu for 88/100

Hot Buffet

- ✦ Sausages,
- ✦ Wedges,
- ✦ Fried Onions, and
- ✦ Bread Rolls
- ✦ Coleslaw
- ✦ Mixed Garden Salad with Lettuce Cherry Tomato Cucumber
- ✦ Sauces
- ✦ Chicken Fillets and Wedges for the Children

Evening Buffet

- ✦ Sandwiches of Ham, Cheese,
- ✦ Bridge Rolls of Egg, Tuna
- ✦ 60 x 3" Sausage Rolls
- ✦ Vegetable Spring Rolls
- ✦ Duck Spring Rolls
- ✦ Breaded Chicken Fillets with Garlic May and Tomato Sauce

Debbie and Carl...

Mr and Mrs Morgan

Severn View Social Club

11th June 2022



Me and Carl would like to say a huge thank you for everything you did for us for our wedding. From start to finish, you guys have been absolutely amazing. You guys went above and beyond. When we first met you said we are here for you both and boy did you mean that.

The food was absolutely amazing everybody loved it and complimented the food and your staff. Lyn and Jamie were so lovely and kind and really took care of us. I never had to worry about anything. They ran a smooth operation of feeding a lot of hungry people.

The buffet was exceptional. There was plenty of food for everyone and Lyn even made sure I was had my egg rolls and they were blooming marvellous. Compliments to the chef Lesley. She is amazing too and so kind.

Honestly you, Lesley and your whole team are amazing from start to finish they are a great asset to you.

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Menu for 69

Canapés

- ✦ Smoked Salmon and Cream Cheese Blini
- ✦ Mushroom Bruschetta
- ✦ Watermelon, cured ham and feta on a skewer
- ✦ Stilton, Pear and Walnut Tartlets
- ✦ Risotto and Caerphilly cheese crispy ball

Starter

- ✦ Goats Cheese and Asparagus Tart garnished with vine tomatoes

Mains

- ✦ Chicken breast stuffed with Perl Wen cheese wrapped in dry cured ham with a creamy leak sauce.
- ✦ Roasted baby new potatoes
- ✦ Tenderstem Broccoli
- ✦ Roasted Chantenay Carrots

Dessert

- ✦ Wedding Cake with cream

Amy and Chay...Mr and Mrs Smith A Marquee at Home 4th June 2022

I'd just like to say a massive than you to you and your team for all your help with the wedding.

Lucie and Lesley were absolutely fantastic, food was amazing (and plenty of it it!) and the day ran extremely smoothly. We had friends and family asking who our caterers were as they wanted to recommend you for friends weddings.



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FRESH FOOD EVENTS

Menu for 76

Canapés

- ✦ Mini Welsh Rarebit
- ✦ Bacon and Lavabread Bruschetta
- ✦ Caerphilly Cheese and Leek Tartlets

Mains – An Afternoon Tea

- ✦ Sandwiches; Triangles and with crusts where applicable, random mix of breads:
 - ✦ Tuna Mayo
 - ✦ Chicken & Bacon Mayo
 - ✦ Cheddar cheese & pickle
 - ✦ Ham salad
- ✦ Wraps
 - ✦ Pastrami
 - ✦ Coronation Chicken
 - ✦ Sweet Potato and Avocado
 - ✦ Falafel and Hummus together
- ✦ Mini Sausage Rolls / Mini Pork Pies
- ✦ Vegetarian spring rolls (made with transparent rice paper) and a soy/miso dip
- ✦ Mini salad pots
- ✦ Houmous with pitta bread, carrot sticks and celery sticks
- ✦ Cheese and Onion Party Rolls
- ✦ Scones (Fruit and Plain), Jam and Clotted Cream
- ✦ Welsh Cakes and Bara Brith
- ✦ Chocolate Sponge

Evening BBQ

- ✦ Lime & Coriander Chicken
- ✦ Cajun Chicken
- ✦ Pulled Pork
- ✦ 6 oz Quality Beef Burgers
- ✦ Butchers Sausages
- ✦ Green Salad, Coleslaw
- ✦ Potato Salad
- ✦ Breads, Sauces & Dressings

Jenny and Rhys....Mr and Mrs Parker

Sugarloaf Barns

4th June 2022



Honestly, to say we were well looked after is a bit of an understatement. Jamie was so sweet and friendly all day and we were really happy to see Lucie later on .

We had enough afternoon tea to feed a small country, and the outdoor bbq was a massive hit with the guests. We got so many compliments on the food and how friendly everybody was. We could not have asked for more.

You've been truly amazing with us over the last 4 years while covid ruined all of our plans and so many things changed. You've been so calming and easygoing through it all - we were so much less stressed because we knew that you had our backs.

Thank you so much for helping to make our day the best one ever. We could not have done it without you, and we will genuinely miss speaking to you after all of this time. Take care and all the best,

Rhys and Jenny - Mr & Mrs Parker ❤️

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Menu for 92

Canapés

- ✦ Mini Tacos with Sweet Potato, avocado, sour cream, coriander
- ✦ Sliders (Mini Burgers)
- ✦ Grilled halloumi wrapped in Parma Ham
- ✦ Roast Pepper Bruschetta
- ✦ Arancini

Mains

Served to table in Sharing Bowls for Guests to serve themselves.

- ✦ Chicken Breast marinated in Lemon and Basil
- ✦ Pan Fried Duck Breasts served with an Orange and Port Sauce
- ✦ Cod in a Herby Crust in tomato sauce
- ✦ Roasted Mediterranean Vegetables
- ✦ Crisp Leaf Salad with Orange, Dates, Pine Nuts and Harissa
- ✦ Baby New Potatoes roasted in Olive Oil and Sea Salt
- ✦ Mixed Artisan Bread Rolls and Butter

Dessert

Sharing Platters served to Table of

- ✦ Wedding Cake
- ✦ Cheesecake
- ✦ Lemon Tarts
- ✦ Chocolate Dipped Strawberries
- ✦ Dressed with Berries

Evening

- ✦ Choice of a Trio of Sausages cooked on the barbecue (Old English Pork Sausage, Cumberland Sausage and Pork and Leek), served in long split rolls, with fried onion, ketchup, & mustard.

Rachel and MarkMr and Mrs Bowering

Walton Castle

4th June 2022



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Menu for 53

Canapés

- ✦ Mini Chicken Sliders
- ✦ Mini Tacos
- ✦ Chilli Cheese Bites
- ✦ Halloumi and Watermelon Skewers

Afternoon Tea

- ✦ Sandwiches on mixed white and brown bread
 - ✦ Coronation Chicken
 - ✦ Egg & Cress
 - ✦ Ham Salad
- ✦ Open bagels with Cream Cheese & Smoked Salmon
- ✦ Open bagels with Cream Cheese
- ✦ Mini Caesar Chicken Tartlets
- ✦ Mini Cheese and Ham Tartlets
- ✦ Mini Camembert and Cranberry Parcels
- ✦ Chinese Style Duck Bon Bons
- ✦ Mini Indian Vegetable Samosas
- ✦ Mini Vegetarian Quiches
- ✦ Fresh Baked Sausage Rolls
- ✦ Scones, Jam and Cream
- ✦ Cakes:
 - ✦ Brownies
 - ✦ Salted Caramel Profiteroles
 - ✦ Lemon Drizzle
- ✦ Chocolate Dipped Strawberries
- ✦ English Breakfast Tea
- ✦ Cafetiere Coffee

Lauren and Ben...Mr and Mrs West

Cefn Tilla
30th May 2022



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Menu for 75

Canapés

- ✦ Chocolate Chip Welshcakes
- ✦ Shortbread Biscuits
- ✦ Normal Welshcakes

Starter

- ✦ Home Made Smooth Leek and Potato Soup
- ✦ Garlic Mushrooms garnished with Rocket and cucumber
- ✦ Prawn Cocktail – King Prawns on a bed of crisp lettuce with Marie rose sauce

Mains

- ✦ Carved Roast Turkey with Sage and Onion Stuffing and Yorkshire Puddings
- ✦ OR
- ✦ Roast Silverside of Beef with Yorkshire Puddings and Sage and Onion Stuffing
- ✦ Baby New Potatoes Roasted in their skins
- ✦ Buttery Mashed Potatoes
- ✦ Steamed Peas and Broccoli
- ✦ Roasted Carrots and Parsnips

Dessert

- ✦ Wedding Cake with Berries and Cream

Evening

Finger Buffet

- ✦ Mixed Sandwiches on brown and white bread
- ✦ Mixed Savoury Wraps
- ✦ Pizza slices, Sausage Rolls
- ✦ Corned Beef Pasties, Crisps
- ✦ Falafel, Pork Pie
- ✦ Crolines (Savoury Pastry Parcels)
- ✦ Crudités and Dips
- ✦ Cherry Tomatoes and Green Salad

Chicken Curry

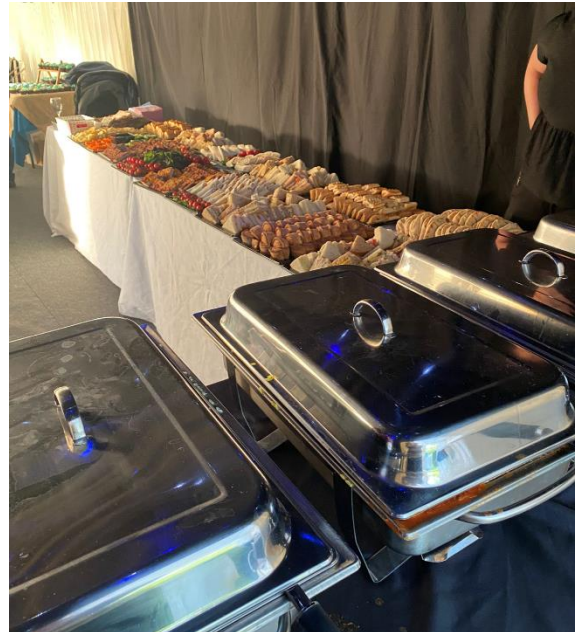
- ✦ Chicken Curry
- ✦ Vegetable Curry
- ✦ Rice
- ✦ Naan Breads
- ✦ Onion Bhajis

Mac'n'Cheese with crispy onion sprinkles

Sarah and Dale....Mr and Mrs Robinson

A Marquee at Home

28th May 2022



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Signature Style...

Exquisite food served in a friendly professional manner

Our Commitment...

The freshest ingredients, locally sourced, mean exceptional food



FRESH FOOD EVENTS

Menu for 107

Canapés

- ✦ Prawn guacamole tacos
- ✦ Roast pepper and cream cheese pine nut crostini
- ✦ Arancini balls - pea/mint mozzarella
- ✦ Chicken skewer- satay sauce

Starter

- ✦ Tiger Prawns with Chorizo stir fried in Garlic Butter, dressed with Lemon and Watercress
or
- ✦ Smooth Chicken Paté served with Rocket, Beetroot and Onion Marmalade

Mains

- ✦ Slow Roast Rump of Lamb dressed with Rosemary and Thyme
Or
- ✦ Cod in a Tomato Sauce with Capers and Olives
- ✦ Baby New Potatoes roasted in their skins
- ✦ Runner Beans
- ✦ Steamed Broccoli
- ✦ Minted Peas

Dessert

- ✦ Dessert Table with Cheese Tower

Evening

- ✦ Chicken Souvlaki with Greek Salad and Flatbread

Laura and Reuben...Mr and Mrs Tucker

Tall Johns House

28th May 2022



"From our initial enquiry and discussion with Graham at Fresh Foods it was clear that Lesley and Graham shared a huge passion for food and events and their knowledge of the wedding business was invaluable to our special day's success.

Graham was on hand throughout the process and gave us plenty of advice on how to plan the day. They were extremely supportive of our vision and food choices. We would highly recommend the tasting experience prior to your big day- it's great to try the whole menu and not lift a finger in your own home!

The day before the wedding Graham was again on hand to help with a slight hiccup on the table plan and he stayed until this issue was resolved which really is a shining example of the tailored service you receive with Fresh Foods.

The food on the day received rave reviews from many of our guests. Our lamb main was cooked to perfection. The evening souvlaki disappeared in matters of minutes!

Thank you to Graham, Lesley and the Fresh Foods team for everything."

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FRESH FOOD EVENTS

Menu for 70 Adults

Canapés

- ✦ Roast Pepper Bruschetta
- ✦ Manchego with Serrano Ham
- ✦ Spanish Meatballs
- ✦ Smoked Chicken and Mango Tartlets

Mains

- ✦ Fish, Chicken and Chorizo Paella
- ✦ Vegetarian Paella
- ✦ Tapas Boards
 - ✦ Mini Chorizo
 - ✦ Patatas Bravas
 - ✦ Padron Peppers
 - ✦ Frittata
 - ✦ Hummus and Crudités
 - ✦ Olives
- ✦ Green Salad
- ✦ Tomato Salad
- ✦ Flat Breads
- ✦ Oil and Vinegar

Dessert

- ✦ Served to table on slates for Guests to serve themselves.
- ✦ Salted Caramel Profiteroles
- ✦ Churros
- ✦ Lemon Drizzle Cake
- ✦ Chocolate Brownies
- ✦ Strawberries
- ✦ Mini Doughnuts with Chocolate Dipping Sauce

Lucy and James...Mr and Mrs Walker

Tall Johns House

21st May 2022



Thank you very much for being part of our day - we have had an endless flow of compliments about our wedding breakfast. Everyone loved that we broke tradition and gave it more of an intimate feel, like a meal with friends rather than a truly formal event. The dessert plates in particular went down a storm! We have been asked more than once where the profiteroles came from!!

The paella dishes with both equally delicious and left many full bellies.

It was exactly what we were after and we both thank you and your team for an excellent job on the day.



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FRESH FOOD EVENTS

Menu for 75 Adults

Grazing Table

- ✦ Sausage Rolls
- ✦ Scotch Egg Halves
- ✦ Cherry Tomatoes
- ✦ Mini Pork Pie Halves
- ✦ Breadsticks
- ✦ Crudités (Carrot, Pepper and Cucumber) and Dips Hummus, Tzatziki
- ✦ Farmhouse Paté on Crackers

BBQ

- ✦ Flat Iron Steaks marinated in Olive Oil and Garlic
- ✦ Lemon & Basil Chicken Skewers
- ✦ Build your own Gourmet Burgers (GF) with Brioche Buns, Bacon, Monterey Jack and an assortment of pickles, sauces & dressings. GF Rolls for the burgers too.
- ✦ Halloumi & Roast Peppers
- ✦ Greek Salad including Feta
- ✦ Home Made Coleslaw (Dairy Free)
- ✦ Rocket, Watercress, and Balsamic Salad
- ✦ Jewelled Rice Salad
- ✦ Minted New Potatoes in Olive Oil and Sea Salt
- ✦ Breads, Condiments, Dressings and Sauces (GF Rolls)

Evening Cheese Buffet

- ✦ Black Bomber Cheddar 2 Kg
- ✦ Perl Las Blue 2kg
- ✦ Angiddy Brie
- ✦ Topped with a Heart Shaped small Cheddar
- ✦ Artisan Breads, Mixed Crackers, Butter, Soya Spread
- ✦ Gluten Free Breads and Crackers
- ✦ Caramelised Red Onion Chutney
- ✦ Green and Black Grapes
- ✦ Celery
- ✦ Dressed with soft fruits

Chelsea and Rhiddian... Mr and Mrs Woit-Jones

Dorlands Barn
14th May 2022

Graham, Lucie and their team were absolutely fabulous. From creating a bespoke menu including a grazing table, BBQ, and cheese "cake" for our wedding, they worked closely with us from changing dates to having a ton of allergies present including being a gluten-free bride, we would definitely recommend them. I knew that I didn't have to worry about anything food-related on the big day which was amazing, and they made sure we felt taken care of. 100% recommend Fresh Food Events!"



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FRESH FOOD EVENTS

Menu for 40 Adults

Mains Grazing Table

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

Dessert Grazing Table

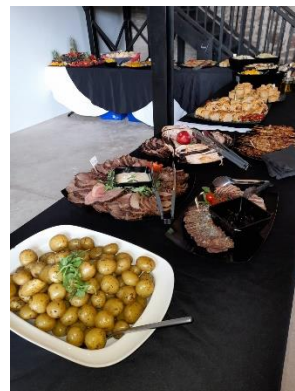
- ✦ Chocolate Profiteroles
- ✦ Strawberry Cheesecake Tartlets
- ✦ Chocolate Brownies
- ✦ Chocolate Dipped Strawberries
- ✦ Lemon & Ginger Crumble Traycake Bites
- ✦ Macarons de Paris
- ✦ Mini Apple and Raspberry Jam Doughnuts
- ✦ Your wedding cake, each tier portioned and displayed on platters
- ✦ A Luxury 'waterfall' cut and whole fruit platter to include Pineapple, Melon, Orange, Strawberries, Raspberries, Blueberries, Mango, Passionfruit & Kiwi.

Christina & Charles... Mr and Mrs Robinson

Naas Court Farm

11th May 2022

Graham and his team are fabulous and really add the personal touch, they were with us, helping us, every step of the way which was a real relief! The food was outstanding, everyone said it was delicious and it really looked beautiful! We had a lot of dietary requirements amongst our guests and every one of them was catered to perfectly. Thanks again!!



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FRESH FOOD EVENTS

Menu for 43 Adults by day 100 by Night

Mains

- ✦ Roast Silverside of Beef with Yorkshire Pudding
or
- ✦ Supreme of chicken with Sage and Onion Stuffing
- ✦ Baby New Potatoes Roasted in their Skins
- ✦ Steamed Broccoli
- ✦ Roasted Carrots
- ✦ Roasted Parsnips
- ✦ Gravy
- ✦ Mustard and Horseradish Sauce

Dessert

- ✦ Apple Pie and Custard
or
- ✦ Lemon Tart and Cream

Evening

- ✦ Pulled Pork, Brioche Rolls,
- ✦ Potato Wedges,
- ✦ Green Salad
- ✦ Coleslaw

Sammy and Alun... Mr and Mrs Price Tall Johns House 30th April 2022



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FRESH FOOD EVENTS

Menu for 47 by Day 55 by Night

Starter

A Tapas Theme Grazing Table

- ✦ Stuffed Mini Peppers (V)
- ✦ Spanish Omelette (Frittata) (V)
- ✦ Roasted Pepper and Onion Bruschetta (V)
- ✦ Patatas Bravas (V)
- ✦ Serrano Ham and Manchego Cheese Tartlets
- ✦ Chorizo Bites
- ✦ Salami
- ✦ Cherry Tomatoes (V)
- ✦ Flatbreads
- ✦ Paper Plates
- ✦ Air Laid Serviettes as noted above.
- ✦ Manchego Cheese and Membrillo Tartlets (V)
- ✦ Hummus
- ✦ Falafel
- ✦ Chilli Beetroot

Mains

- ✦ Medium Chicken Curry Madras Style
- ✦ Vegetarian Curry
- ✦ Pilau Rice, Naan Bread
- ✦ Onion Bhajis, Meat Samosas
- OR
- ✦ Beef Lasagne / Vegetable Lasagne
- ✦ Garlic Bread, Green Leaf Salad
- ✦ Tomato Salad

Dessert

- ✦ Wedding Cake to be cut and displayed with
- ✦ Strawberries, Raspberries, Blueberries
- ✦ Meringues and Bowls of Whipped Cream

Evening

- ✦ Cheese Tower with accompaniments
- ✦ Base: Pork Pie,
- ✦ 2nd Tier: Colston Bassett Stilton
- ✦ 3rd Tier: Wensleydale & Cranberries
- ✦ 4th Tier: Fine English Cheddar
- ✦ 5th Tier: Baby Waterloo Brie
- ✦ 6th Tier: White Nancy

- ✦ **Bar Service until Midnight**

Jamie and Dan... Mr and Mrs Foster

Tall Johns House

4th May 2022



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FRESH FOOD EVENTS

Menu for 73 and 3 Children

Canapes

- ✦ Mini burgers
- ✦ Chicken Tikka Naans
- ✦ Mini Yorkshire Puddings with Beef and Horseradish
- ✦ Mac'n'Cheese Bites with wild garlic foraged by you
- ✦ Honey Mustard Glazed Sausages

Starter

- ✦ Mini Pain Selection of breads on tables; Ciabatta, Wholewheat Pavé and Sourdough
- ✦ Butter in earthenware ramekins
- ✦ Oil and Vinegar in Bottles on tables
- ✦ Aioli Dip and Olive Tapenade

Mains

Sharing Boards of

- ✦ Sliced marinated Chicken Breasts (Lemon and Thyme)
- ✦ Flat Iron Steaks – Garlic, Herbs and Olive Oil marinade
- ✦ Baby New Potatoes Roasted in their skins
- ✦ Tomato and Plum Salad with Ricotta
- ✦ Mixed Roasted Root Vegetables;

Dessert

A Trio of Desserts;

- ✦ Chocolate Brownies with Hot Chocolate Sauce
- ✦ Mini Salted Caramel Profiteroles
- ✦ Lemon Posse
- ✦ Served across a smear of raspberry coulis and dressed with red berries

Evening

- ✦ Margherita with Mozzarella Buffalo and Basil
- ✦ Meat Feast - Pepperoni, Salami and Ham.
- ✦ Mixed Mediterranean Vegetable

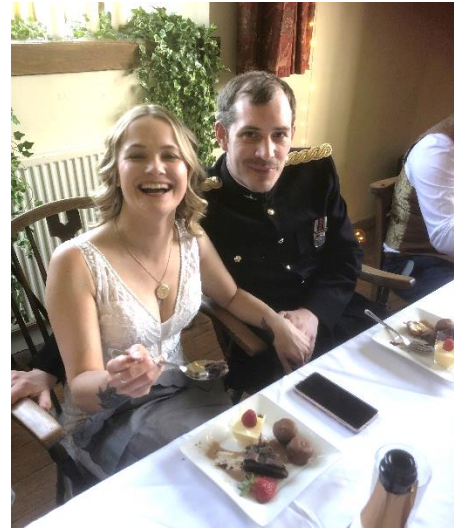
Following Day

- ✦ Chicken Breast with Stuffing
- ✦ Roast Beef and Yorkshire Puddings
- ✦ Carrots, Broccoli
- ✦ Roast Pappans / Red Cabbage
- ✦ Baby New potatoes roasted in their skins
- ✦ Pigs in Blankets
- ✦ Gravy, Horseradish / Bread Sauce / English Mustard

Emmy and Phil.... Mr and Mrs Mercer

Treowen House

7th May 2022



"Graham and Lesley are the most loveliest couple team I've ever had to pleasure to work with.

Communication has been so easy with them. Nothing was too much of an ask. They helped create a menu for our wedding that everyone loved. But also reflected myself and my partner perfectly. Graham should also have a side job as a stand up comedian. He kept the crowds well entertained and took at the master of ceremony jobs well in his stride.

I wouldn't hesitate to use them again! Also their Sunday roast is to die for. The Mercers x



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FRESH FOOD EVENTS

Menu for 50 Adults and 19 Children

Canapes

- ✦ Smoked Salmon and Cream Cheese Blini
- ✦ Mini Toad in the Hole
- ✦ Japanese Chicken Meatballs
- ✦ Risotto and Caerphilly Cheese Crispy Balls
- ✦ Welsh Rarebit Bites

Starter

Sharing Boards.

- ✦ Salami
- ✦ Prosciutto
- ✦ Country Ham
- ✦ Sun Dried Tomatoes
- ✦ Baby Mozzarella
- ✦ Mini Peppers stuffed with cream cheese
- ✦ Hummus
- ✦ Naan pieces with chicken and Mango
- ✦ Dressed with rocket
- ✦ Olive Oil and Balsamic Vinegar
- ✦ Artisan Rolls and Butter

Mains

- ✦ Slices of Beef Gammon and Chicken Breast with
- ✦ Yorkshire puddings and Sage and Onion Stuffing Balls
- ✦ Baby New Potatoes roasted in their skins
- ✦ Carrot Batons and Peas
- ✦ French Beans and Steamed Broccoli
- ✦ Cauliflower Cheese
- ✦ Jugs of Gravy English Mustard, Apple Sauce, and Horseradish Sauce

Dessert Table

- ✦ Brownies and Berries
- ✦ Lemon Meringue Tart
- ✦ Sticky Toffee Pudding and Custard
- ✦ Jugs of Cream

Evening

- ✦ Pulled Pork, Brioche Rolls, Coleslaw
- ✦ Chicken Curry / Vegetable Curry Pilau Rice, Naan Breads, Mango Chutney and Onion Bhaajis
- ✦ Hot Dogs for the children

Liz and Matt... Mr and Mrs Birchard

A Marquee at Home

7th May 2022



We had an absolutely amazing day. We want to say a huge thank you to Lucie and the team - they really went above and beyond to make everything absolutely perfect. We could not have been happier and really appreciate their attention to detail and flexibility. Lucie is an absolute superstar and was on hand at every moment throughout the day, providing us with not only first class service but also many kind words and lots of humour.

The food was absolutely gorgeous and we received many compliments from our guests - thank you so much for helping us to create the family oriented meal we so wished for. While neither of us tasted the evening food on the day, Lucie was kind enough to keep some boxes aside for us and it was a saving grace for us on Sunday!

We really cannot thank you enough - the whole team were awesome and helped us create the perfect wedding day!



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FRESH FOOD EVENTS

Menu for 89 Adults and 5 children

Canapés

- ✦ Chorizo and Iberico Cheese
- ✦ Welsh Rarebit
- ✦ Goats Cheese and Chutney on Artisan Bread
- ✦ Chicken Tikka and Mango Chutney on Naan Bread
- ✦ Sweet Chilli Chicken Skewers with Pak Choi

Mains

- ✦ BBQ Pulled Pork
- ✦ Garlic Chicken
- ✦ Butchers Pork Sausages
- ✦ Beef Burgers
- ✦ Corn on the Cob
- ✦ Baskets of Fries in Paper Cones
- ✦ Bowl of Coleslaw
- ✦ Artisan Bread Rolls and Butter / Vegetable Spread
- ✦ Condiment Trays

Dessert

A Suite of Mini desserts served on a rectangular plate;

- ✦ Lemon Cheesecake
- ✦ Chocolate Brownie with Hot Chocolate Sauce
- ✦ Strawberries
- ✦ Vanilla Ice Cream

Evening

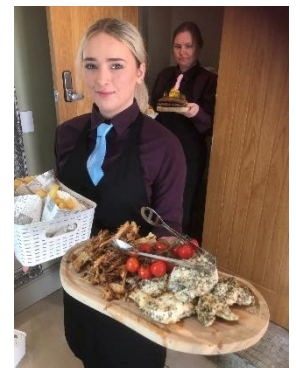
Hot Buffet of

- ✦ Bacon Baps
- ✦ Sausage Rolls
- ✦ Mushroom Rolls
- ✦ Potato Wedges
- ✦ Sauces

Kari and Gareth... Mr and Mrs Butcher St Tewdrics House 25th April 2022



We would like to thank Fresh Food Events for our food, Graham and Lesley your services are another level. Thank you.



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FRESH FOOD EVENTS

Menu for 62

Canapés

- ✦ Smoked Salmon and Cream Cheese Blini
- ✦ Chicken Skewers
- ✦ Bruschetta (Tomato and non tomato)
- ✦ Mini Chicken Caesar Salad Parmesan cheese cups

Welcome Drinks

- ✦ Pimms
- ✦ Prosecco
- ✦ Orange Juice

Mains - A BBQ Buffet

- ✦ Cajun Chicken
- ✦ Pulled Pork
- ✦ Burgers
- ✦ Halloumi and stone roasted peppers
- ✦ Coleslaw
- ✦ Green Salad
- ✦ Tomato, mozzarella and basil salad
- ✦ Pesto pasta
- ✦ Baby New Potatoes Roasted in their skins
- ✦ Bread, sauces and dressings

Dessert

A Self Service Dessert Buffet

- ✦ Eton Mess in Self Service Bowls
- ✦ Wedding Cake

Tinne and Adam Llandewi Village Hall 23rd April 2022



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FRESH FOOD EVENTS

Menu for 82

Starter

Sharing Platters;

- ✚ Caerphilly Cheese and Leek Tartlets
- ✚ Welsh Rarebit Bruschetta
- ✚ Hummus and Tomato Bruschetta
- ✚ Smoked Salmon
- ✚ Air Dried Ham
- ✚ Dressed with Rocket
- ✚ Baskets of Mixed Artisan Bread Rolls on the Tables

Mains

- ✚ Welsh Lamb Shank Braised in Red Wine and Shallots
- ✚ Cod Loin in a Spanish style Tomato Sauce with Capers, Olives and a hint of Chilli
- ✚ Roasted Yellow Courgette stuffed with a minted Bean Salad and served with a tomato sauce (Vegetarian / Vegan)
- ✚ Baby New Potatoes Roasted in their Skins
- ✚ Tenderstem Broccoli
- ✚ Butternut Squash Cubes

Dessert

A Served Dessert Buffet

- ✚ Tarte au Citron
- ✚ Gluten Free / Vegan Praline Chocolate Brownie
- ✚ Lime and Ginger Cheesecake in individual pots
- ✚ Chocolate dipped Strawberries - enough for one or two per person
- ✚ Vegan Brownies

Sam and Ben... Mr and Mrs Sinclair

Cefn Tilla Court

14th April 2022

Thank you to you both!
The food was excellent and it was noted that the portions were very generous yet we saw many clean plates. The lemon tart was perfect, I just wish I could have eaten more. Catering definitely met our expectations, if not higher!



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FRESH FOOD EVENTS

Menu for 90

Welcome Drinks

- ✦ Prosecco, Beers and Soft Drinks

Canapes

- ✦ Halloumi & Parma Ham Skewers
- ✦ Chicken Tikka & Mango Chutney Naan Bread
- ✦ Mini Burgers
- ✦ Mozzarella skewers
- ✦ Mini Toad in the Hole

Mains

- ✦ Penne Pasta Bolognese with Beef Meatballs
- ✦ Penne Pasta with a creamy Chicken, Asparagus, Parma Ham and White Wine Sauce
- ✦ Penne a la Puttanesca with Tomatoes and Peppers, Olive Oil, Olives, Capers, Garlic and Pine Nuts
- ✦ Bowls of Crisp Green Salad on Tables
- ✦ Garlic Breads in baskets on the Tables

Dessert

Trio of Desserts; Served on an oblong platter atop a smear of raspberry coulis

- ✦ Profiteroles,
- ✦ Strawberry cheesecake
- ✦ Rice pudding with strawberry jam in a large Ramekin

Emily and Dean...Mr and Mrs Morgan

Tall Johns House

9th April 2022



Thank you so so much for everything, not only on our actual wedding day, but in the build up also. Sticking with us, after having to postpone so many times, but my gosh it was definitely worth the wait!

You so much more than just a catering service, you kept everyone entertained and calm all while ensuring our day ran smoothly.

Everyone loved the canapes and the pasta (sorry Lesley for probably giving you the most stressful dish possible for 92 people) 😊

My favourite was of course part of our trio of desserts the amazing rice pudding after my late gramp! He would of definitely approved 😊

Thank you so much to you, Lesley and your lovely staff for everything! You've been a dream to work with 😊

Lots of love Mr & Mrs Morgan

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FRESH FOOD EVENTS

Menu for 64

Mains – A BBQ Buffet

- ✦ Butchers Beef Burgers with white floured Baps, Cheese and Onions
- ✦ Butchers Pork Sausages, long rolls
- ✦ Pulled Pork
- ✦ Breaded Chicken Fillets
- ✦ Greek Salad
- ✦ Tomato Salad of Cherry and normal tomatoes
- ✦ Crisp Green leaf and Cucumber
- ✦ Warm Peppers and Onions
- ✦ Chopped Peppers
- ✦ Coleslaw
- ✦ Macaroni Cheese
- ✦ Mixed Vegetable Lasagne, Grated Cheddar
- ✦ Baby New Potatoes Roasted in their skins sprinkled with Sea Salt
- ✦ Bread Rolls and Butter
- ✦ Sauces and Condiments
- ✦ Oil and Vinegar

Kathryn and Nathan Broad Hinton Village Hall 9th April 2022



“Lucie, Graham and everyone at Fresh Food Events were brilliant from start to finish. From our first meeting with Graham he knew exactly the kind of thing we wanted and we (Kathryn) dreamt about that lasagne from the start till the wedding day! It even got to the point that our guests were more excited about the food we were telling them about than anything else. On the day itself, Lucie and the team were so helpful and organised, we barely even noticed they were there setting up. On top of the amazing food, the reassuring emails the days before to a very panicked bride-to-be made all the difference. The flexibility of changing menu items for people with different dietary requirements was a big bonus for us with a family full of fussy eaters. The food was beautifully presented and tasted delicious with the only complaint being that people didn’t have enough space for more! We’re already trying to make up another event to hire them again.”

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FRESH FOOD EVENTS

Menu for 113

Mains – Buffet

- ✿ Beef Lasagne
- ✿ Gluten free/vegetarian Lasagne
- ✿ Vegetarian Curry
- ✿ Boiled Rice
- ✿ New Potatoes
- ✿ Garlic Bread/ French Stick
- ✿ Sausage Rolls
- ✿ Cold Pizza Slices
- ✿ Quiche Lorraine
- ✿ Vegetarian Quiche
- ✿ Sausage on sticks
- ✿ Homemade Coleslaw
- ✿ Rice Salad
- ✿ Pasta Salad
- ✿ Butchers Pork Sausages and long rolls
- ✿ Beef Burgers with rolls

Dessert

- ✿ Vanilla Cheesecake
- ✿ Chocolate Brownies
- ✿ Lemon Drizzle
- ✿ Mini Doughnuts
- ✿ Profiteroles
- ✿ Pouring Cream

Abigail and Greg ...Mr and Mrs Ridley All Saints Centre, Bath 26th March 2022

Hello Graham,

Wow, where to begin?!?!

Thank you so much for the catering provision on Saturday, as well as all the care from day one of panic when my original caterer had dropped out!!! We couldn't be more pleased!!

Lucy and team were brilliant, so friendly, professional, patient, adaptable, thoughtful, efficient, helpful, and only my poor English is stopping me there!!!

The food was gorgeous, way beyond our hopes, the number of comments I had about the burgers too!!! Which I didn't get round to eating, probably due to seconds of the lasagne!!!!

The spread was everything Abi and Greg had wanted but on another level of gorgeousness.

The desserts too were wonderful, the cheesecake and profiteroles were so good!!

I saw one person with a dirty plate being cleared, but it was all cleared and then set out on platters perfectly, your team were always there with everything running seamlessly, and we were very much later than we thought, but never obtrusive, only helpful. As far as I was concerned, they were invisible except at serving, where they were helpful and friendly and there!! I really can't thank you enough.

I have left reviews already on wherever has been asked of me but if there is anywhere you would like me to review then please ask, or feel free to use this email.

We had the perfect day in every way. Thank you, Graham and Lucy and team.

AMAZING!!!!

FROM

Deborah, Mother of the bride. 😊

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FRESH FOOD EVENTS

Menu for 28 by Day 50 By Night

Mains

- ✦ Roast Chicken Breast stuffed with Perl Las Cheese, wrapped in Cured Ham and served in a white wine sauce
or
- ✦ Roast Chicken Breast, wrapped in Cured Ham and served in a white wine sauce
- ✦ Breaded Chicken Breasts for the Teenagers
- ✦ Baby New Potatoes Roasted in their skins sprinkled with Sea Salt
- ✦ Steamed Broccoli
- ✦ Runner Beans
- ✦ Chantenay Carrots
- ✦ Bread Rolls and Butter
- ✦ BBQ Sauce, Mayo and Ketchup on hand!

Dessert

- ✦ Sticky Toffee Pudding with Toffee Sauce
or
- ✦ Chocolate Brownies served with Hot Chocolate Sauce
- ✦ Sharing Slates of Profiteroles and Strawberry Shortcake on Tables alongside

Evening

- ✦ Pulled Pork, Apple Sauce and Sage and Onion Stuffing
- ✦ Shredded Turkey
- ✦ Brioche Rolls
- ✦ A Pot of BBQ Sauce
- ✦ Coleslaw
- ✦ Mushrooms and Peppers for the One Vegetarian Guests (or the others!)
- ✦ Plain Pasta (Penne Twists)
- ✦ Cherry Tomatoes, Crisp Green Lettuce, Spring Onions
- ✦ Served into large Cardboard Noodle Boxes with compostable cutlery
- ✦ Profiteroles, Brownies, Welshcakes and Strawberry Shortcake

Carmen and Nathan

Tall Johns House

19th February 2022

Fresh Food Events were the perfect choice for our wedding....

From the first contact we had with Graham, it felt like we were dealing an old friend, he is so personable and reliable. Absolutely NOTHING was too much trouble from booking quite late to helping with the menu choice and what suited our food choices and the needs of some of our guests. The review a few weeks before the big day of numbers and dietary requirements was again so easy he completely took away any worries.

The Big Day was absolutely amazing, Graham asked if we'd like him to assist in the running of the day and OH MY GOD the WHOLE of the Fresh Food Team were absolutely amazing. We got married, had our wedding breakfast and evening do all in the same barn which meant the lay out was different for each event with the barn needing to be "turned around" !! Again this was absolutely no problem for them at all the layout and table decorations were all laid out exactly as we wanted each time. The whole day was organised yet completely stress free thanks to Graham and his team, they are soooo much more than a Catering company they provide a whole event service tailored JUST for you.

THE FOOD was soooo delicious and far out weighed our expectations and that of our guests too – EVERYONE enjoyed every single bite of the meals provided, even down to children who had specific food requirements due to having Autism. The Staff were ALL totally awesome with Jack & Charlie who had never been to a wedding before, they interacted with them and made them feel relaxed so that they too could enjoy the day.

Thank you doesn't seem to be enough for the flawless service we received from start to finish for our special day – you guys truly made it the most memorable day EVER!!!



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FRESH FOOD EVENTS

Menu for 59

Welcome Drinks

- ✦ Mulled Wine

Starter

- ✦ Home Made Vegetable Soup
- ✦ Bread Rolls and Butter

Mains

- ✦ Roast Beef
- ✦ Yorkshire Pudding
- ✦ Roast Potatoes
- ✦ Steamed Broccoli
- ✦ Chantenay Carrots
- ✦ Gravy (Gluten Free)
- ✦ Horseradish sauce on Tables

Dessert

- ✦ Profiteroles with Cream

Evening

A traditional finger buffet

- ✦ Mixed Sandwiches on Brown and White Bread
- ✦ Sausage rolls
- ✦ Mini pizza
- ✦ Savoury bruschetta (meat and veg)
- ✦ Goats cheese and plum chutney tartlets
- ✦ Cheeses (stilton and cheddar) with crackers and butter
- ✦ Mini Scotch Eggs
- ✦ Mini Cakes

Emma and Mark ...Mr and Mrs Green Tithe Barn Brockworth 22nd January 2022

Fantastic service, looked after the whole weekend

5 STAR REVIEW ★★★★★

“We the Bride and Groom, and also the Guests. Were looked after from start to finish, any issues Graham dealt with, Graham and his staff acted with true professionalism, would highly recommend and if needed for us, we would use again”

QUALITY



COMMUNICATION



VALUE



Review by Emma on AddtoEvent



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FRESH FOOD EVENTS

Menu for 86

Starter

- ✦ Baked Camembert Sharing Boards
- ✦ Hummus Sharing Boards

Mains

- ✦ Salmon, Oven baked, served in a white wine and tarragon sauce
- ✦ Dauphinoise Potatoes
- ✦ Green Beans, Chantenay Carrots

Dessert

- ✦ Chocolate Cheesecake
- ✦ Dressed with red berries
- ✦ Served with Ice Cream

Evening Grazing Boxes

- ✦ Vegan Paella
- ✦ Cheese and Fruit Boards

Vickie and Kieran...Mr and Mrs Canning Garthmyl Hall...14th November 2021

"I just wanted to get in touch to once again say a huge thanks for Saturday. It was all delicious and everything ran perfectly to time. We particularly loved the chocolate cheesecake if you are willing to share the recipe? If there is any particular review site you would prefer us to leave a review on just let us know and we'd be more than happy to do so. Thanks again"

The new Mr & Mrs Canning



Menu for 51

Canapés

- ✦ Mini Toad in the Hole, Rarebit Bites
- ✦ Veggie Tacos, Prawn Vol au Vents

Mains

- ✦ Sliced Pork and Sliced Chicken Breasts / Lemon Salmon
- ✦ Baby New Potatoes roasted in their Skins
- ✦ A Salad of Spinach, Beetroot, and Cucumber
- ✦ Chopped Baby Tomatoes (separate bowl)
- ✦ Winter Vegetables (Carrots, Broccoli, Parsnip & Cauliflower)

Dessert

- ✦ Trio of Desserts, dressed with edible flowers
- ✦ Rhubarb Crumble in a ramekin
- ✦ Lemon Cheesecake
- ✦ Chocolate Brownie

Evening Grazing Boxes

Cheese box: Cherry Tomatoes, Celery Batons, Cheddar, Red Leicester, Brie, Olives, Crackers, Grapes, Bread Roll

Poke Bowl: Salmon Fillet, Rice, Diced Salad and carrots

Party box: Sausage Roll, Cucumber Batons, Carrot Sticks, Crisps, Mini Quiche

Lauren and Olly...Mr and Mrs Stanley The Barn at Upcote...14th November 2021



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FRESH FOOD EVENTS

Menu for 109

Canapés; A Bruschetta Mix

- ✦ Pesto, Tomato and Basil
- ✦ Roast Pepper, Ham and Salsa, Roast Mushroom

Starter

- ✦ Ardennes Paté with Caramelised Onion Chutney
- ✦ Goats Cheese & Asparagus Tarts

Mains

- ✦ Roast Beef with Yorkshire Pudding /
- ✦ Roast Chicken with Stuffing and Yorkshire Pudding
- ✦ Baby New Potatoes Roasted in their skins sprinkled with Sea Salt
- ✦ Chantenay Carrots, Creamed Leeks
- ✦ Gravy, Horseradish and English Mustard

Dessert

- ✦ Chocolate Brownie with Hot Chocolate Sauce and Red Berries
- ✦ Lemon Cheesecake with Red Berries served on a smear of Raspberry Coulis
- ✦ Tea and Coffee

Stephanie & Lewys...Mr and Mrs Ralph Tall Johns House...30th October 2021

"Just wanted to drop you a line to say thank you to all the Team at Fresh Foods for an amazing job at Stephanie and Lewys' wedding. Lucie did an absolutely fabulous job and I can't praise her enough for the professionalism and her calm manner – nothing was any trouble and she kept the whole day



running without a hitch. The food itself was excellent and has received many compliments from all the guests."
Caroline (Mother of the Bride)

Menu for 37

Mains

- ✦ Chicken Pie / Steak Pie / Mushroom and Ale Pie
- ✦ Mashed Potatoes, Green Beans, Baton Carrots

Dessert

- ✦ Apple and Blackberry Crumble
- ✦ Warm Waffle with Vanilla Ice cream
- ✦ Mixed coloured jellies and Ice Cream for the Children

Evening

A Grazing Table with a centrepiece of a Harvest Loaf

- ✦ Country Ham Slices, Sliced Beef, Sliced Turkey
- ✦ Cheese and Tomato Pizza Slices
- ✦ Paté, Cheddar Cheese, Brie, Scotch Eggs
- ✦ Sweet Potato Falafel, Chicken Satay
- ✦ Crudités and Hummus, Cherry Tomatoes
- ✦ Coleslaw, Mixed Olives, Mixed Nuts and Raisins
- ✦ Cut Fruit Platter (Melon, Pineapple, Mixed Berries, Mandarins, Plums, Grapes)
- ✦ Baguettes, Mixed Artisan Rolls and Crackers
- ✦ Wedding Cake cut and plattered.

Natalie and Alun... Mr and Mrs Vaughan Tall Johns House... 26th October 2021



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FRESH FOOD EVENTS

Menu for 113

Canapés

- ✦ Patties to Mum's recipe
- ✦ Fish Finger Wraps with Tartare Sauce
- ✦ Mini Sausage Rolls
- ✦ Mini Vegetable Spring Rolls
- ✦ Mini Yorkshire Puddings with Jam and Clotted Cream
- ✦ Roast Pepper Bruschetta

Mains

- ✦ Beef and Ale Pie and Gravy
- ✦ Jamaican Chicken Stew Pie (Mum's Recipe)
- ✦ Jamaican Chicken Stew ("Pieless" Option)
- ✦ Sweet Potato and Mixed Bean Pie (Vegan)
- ✦ Mashed Potatoes, Rice, Peas, Red Cabbage

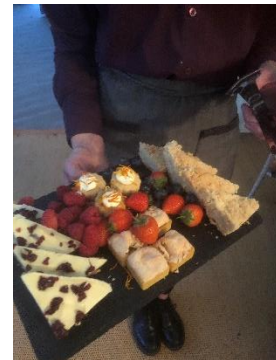
Dessert

- ✦ Individual Lemon Meringues
- ✦ Apple Crumble Cake
- ✦ Individual Strawberry Shortcake with Edible Flowers
- ✦ Raspberry and White Chocolate Blondies
- ✦ Strawberries, Raspberries and Blueberries
- ✦ Jugs of Cream

Evening

- ✦ Chilli con Carne, Rice, Tortilla Chips, Sour Cream, Guacamole, Salsa
- ✦ Vegetable Chilli

Natasha and Andy...Mr and Mrs Mabey Walton Castle...26th October 2021



Menu for 63

Canapés

- ✦ Smoked salmon and cream cheese blini
- ✦ Smoked chicken with mango salsa tartlet
- ✦ Halloumi and watermelon skewers

Starters

- ✦ Chicken Satay Skewers with sweet chilli sauce
- ✦ Salad with Gluten Free bread, olive oil and balsamic vinegar
- ✦ Artisan Rolls and Butter

Mains

- ✦ Duck Breast with Orange Port and Ginger Sauce
- ✦ Served with Baked Basmati Rice with Cumin, Pepper and Pomegranate Seeds and Winter Salad

Dessert

A Dessert Trio;

- ✦ Salted Carmel Cheesecake
- ✦ Popping Candy Shot
- ✦ Salted Caramel Profiteroles

Giuliana and Zak...Mr and Mrs Zawijskyj Tall Johns House...23rd October 2021

"Thank you so much for such fab catering. The food was delicious and our guests were full of compliments. My favourite course was the starter, but it seemed that the duck was most popular with many others! Everything was so organised and that meant we could relax. Thank you for saving us a plate of canapés and Buck's Fizz, we were famished and quickly ate them all up!" Giuliana & Zak



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FRESH FOOD EVENTS

Menu for 112

Canapés

- ✦ Warm Honey Mustard Sausages
- ✦ Mini Welsh Rarebit
- ✦ Cockles, Lavabread and Bacon Bruschetta
- ✦ Caerphilly Cheese and Cherry Tomato Tartlets
- ✦ Caramelised Leek & Red Onion Tartlets, Perl Las
- ✦ Welsh Beef & Horseradish in mini Yorkshire Puddings

Starters

Italian Antipasti

- ✦ Salami, Prosciutto, Olives, Sun Dried Tomatoes
- ✦ Mini Mozzarella Balls, Feta, Hummus, Falafel, Rocket
- ✦ Flatbreads / Pittas

Mains

- ✦ Duck in a Cherry Sauce
- ✦ Chicken Breast wrapped in Parma Ham, wine and tarragon
- ✦ Roast Potatoes
- ✦ Tenderstem Broccoli
- ✦ Roasted Root Vegetables (Parsnip, Swede, Carrots)

Dessert

- ✦ Apple Crumble and Custard

Elinor and Harry...Mr and Mrs Sedman St Tewdrics House...22nd October 2021



Menu for 44

Canapés

- ✦ Japanese Chicken Meatballs with Soy Dip & Sesame Seeds
- ✦ Mini Yorkshire Puddings with pulled Beef, Gravy and Crispy Onions
- ✦ Goats Cheese and Caramelised Onions Tartlets
- ✦ Feta and Butternut Squash Crostini's

Starters

- ✦ Fried Calamari, Garlic Aioli, Salad Garnish
- ✦ Leek & Potato Soup, Bread Roll
- ✦ Grilled Goats Cheese Round, Spiced Apple Chutney, Salad

Mains

- ✦ Chicken Supreme, Wild Rice Blend, Tarragon Cream Sauce, Blistered Green Beans
- ✦ Beef Burger, Brioche bun, Monterey Jack cheese, chilli jam, lettuce & red onion. Thick Cut Chips. Side of Coleslaw.
- ✦ Sea Bass fillet with Pak Choi, Jasmine rice and Asian slaw.

Dessert

- ✦ Chocolate brownie, salted caramel sauce, vanilla ice cream
- ✦ Creme Brulée & shortbread biscuit, berry garnish.

Evening

- ✦ Chicken Souvlaki, flatbreads with Greek salad.
- ✦ Halloumi and Pepper skewers

Jess and Nick...Mr and Mrs Jones St Tewdrics House...20th October 2021

My new husband and I can't thank you all enough for the exemplary service we received from day one, right up to our wedding day. Graham was patient with us through several menu changes and was always on hand to answer any questions or offer advice. The food on the day was absolutely delicious and thoroughly enjoyed by all!!! Graham's service as Master of Ceremonies was also a massive hit; he was loved by all of our guests and he truly added something special to our day. Thank you so, so much for helping to make our day so very magical! Love from Mr & Mrs Jones!!!



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FRESH FOOD EVENTS

Menu for 53 Guests

Wedding Cake - Brownie Tower

Starters

Sharing Boards.

- ✦ Italian Cured Meats, Pastrami and Country Ham
- ✦ Cheddar Cubes, Feta, Brie, Mozzarella Balls
- ✦ Chicken Caesar Tartlets
- ✦ Cherry Tomatoes, Sliced Peppers and Rocket
- ✦ Oils and Vinegar, Baskets of French Stick and Butter

Mains

- ✦ Lasagne, Garlic Bread, Mixed Salad
- ✦ Baby New Potatoes in Butter

Dessert

- ✦ Wedding Cake Brownie
- ✦ Two Scoops (one each) Vanilla and Mint Ice Cream
- ✦ Warm Chocolate Sauce, Cape Gooseberries

Evening

- ✦ 4" Burgers with onions and cheese for 60 people
- ✦ Sausage Rolls, Cheese and Crackers
- ✦ Mini Scotch Eggs, Pork Pie
- ✦ Celery, Baby Tomatoes
- ✦ Crudités with Dips

Danielle and Alex...Mr and Mrs Caldicott Tall Johns House...9th October 2021

Thank you so much for such a wonderful service. All our guests commented that the quality of food and the service was outstanding. We will be recommending you, and will keep you in mind if we ever need a caterer in the future. Thank you again for everything, and for looking after us on what was such an amazing day
Kind regards Mr & Mrs Caldicott ❤️



Menu for 89

Canapes - Bruschetta

- ✦ Roasted Pepper, Mushroom, Ham and Tomato
- ✦ Pesto, Welsh Rarebit
- ✦ Olives, Breadsticks and Hummus, Manchego Cheese

Mains – Paella!

- ✦ Chicken and Chorizo Paella, Fish Paella
- ✦ Vegan Paella with Chickpeas and Beans
- ✦ Green Salad, Cherry Tomatoes, Flat Breads

Dessert

- ✦ Cheese Tower, turning it into Cheeseboards for Tables with Crackers, Butter & Caramelised Red Onion Chutney
- ✦ Wedding Cake

Evening

A Tapas Buffet with the remainder of your Cheese Tower

- ✦ Olives, Arancini Balls, Sun dried Tomatoes
- ✦ Serrano Ham and Manchego Cheese Tartlets
- ✦ Patatas Bravas, Warm Mini Chorizo
- ✦ Spanish Omelette, Mini Kebab of Herby Chicken
- ✦ Crackers, Butter, Caramelised Red Onion Chutney

Sue and David...Mr and Mrs Marasco Usk Castle...25th September 2021

Graham and his team catered our wedding breakfast and evening buffet and all I can say is WOW! Fantastic service and so much more than food alone. Graham does the full package and totally made our day stress free. Brilliant communications, problem solving, idea suggester and all round great guy. I cannot recommend Fresh Food Events highly enough. If you are lucky enough to book or attend an event catered by this team, you are in for a treat.
Thank you again Graham and team 😊😊



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FRESH FOOD EVENTS

Menu for 75

Grazing on Arrival

- ✦ Mini Sausage Rolls, Pork Pies, Tartlets
- ✦ Mini Pasties Corned Beef Pasties
- ✦ Mini Vegetarian Quiche, Roasted Pepper Bruschetta
- ✦ Ham and Cheese Bruschetta, Cherry Tomatoes
- ✦ Breadsticks, Pickles

Mains

- ✦ Roasted Supreme of Chicken
- ✦ Baby New Potatoes roasted in their skins
- ✦ Yorkshire Pudding, Sage and Onion Stuffing
- ✦ Chantenay Carrots, Broccoli
- ✦ Gravy Jugs on Tables

Dessert

- ✦ Chocolate Brownie
- ✦ Lime and Ginger Cheesecake
- ✦ Red Berries and Cream

Evening

- ✦ Cheese Tower, Country Ham, Green Salad
- ✦ Tomato Salad, Coleslaw, Pickles
- ✦ Bread Rolls, Crackers and Butter

Helen and Mark...Mr and Mrs..... Witcombe and Bentham Village Hall 25th September 2021



Menu for 36 Guests

Canapes

- ✦ Grilled halloumi wrapped in Parma ham
- ✦ Japanese chicken meatball with soy dip sauce
- ✦ Mini Peppers stuffed with cream cheese
- ✦ Mini honey mustard sausages on mini skewers

Starters

- ✦ Smoked Trout with Watercress and Horseradish Cream
- ✦ Beetroot and Goats Cheese Tarte Tatin

Mains

- ✦ Rump of Lamb in a rich Redcurrant Sauce
- ✦ Baby New Potatoes Roasted in their skins
- ✦ Roasted Carrots, Parsnips and Butternut Squash
- ✦ Tenderstem Broccoli
- ✦ OR
- ✦ Moqueca using Coley Fillets with white rice seasoned with onion and garlic, finished with coconut milk swirl
- ✦ Vegetarian Option Med Veg Skewers in Tomato Sauce, Chickpea salad

Dessert

A Dessert Trio

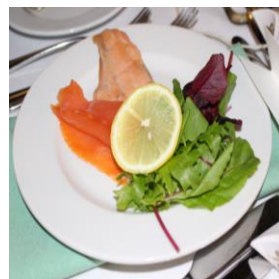
- ✦ Chocolate Torte sprinkled with crushed toasted hazelnuts
- ✦ Salted Caramel Profiteroles
- ✦ Strawberry Shortbread with Crystallised Ginger

Lucie and Felipe...Mr and Mrs Barros Cardiff Castle...19th September 2021

"Dear Graham and Lesley

Please accept this little gift to show our appreciation for everything you did for us last weekend. By now you know I'm a wordy person but honestly words are failing me. Everything seems too clichéd and not special enough.

The whole day was beautiful, run seamlessly behind the scenes, the tables looked gorgeous, the service was amazing, but the food was the real star and we're just so grateful! Hope you'll be able to kick back soon and toast each other with a chilled glass of this, knowing that you helped make our day one we'll treasure in our memories for the whole of our lives." Lucie and Felipe



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FRESH FOOD EVENTS

Menu for 103 Guests

Farmhouse Canapes

- ✦ Mini Sausage Rolls, Pork Pies with Onion, Ham, Pickled Onions, Mini Quiche, Cheddar Cheese Cubes, Cherry Tomatoes

Mains

- ✦ Pork Ribs in a sticky sauce
- ✦ Spicy Chicken Wings
- ✦ Mixed Meat Kebabs (Chicken, Beef, Pork tomatoes & onions)
- ✦ Baby New Potatoes roasted in their skins
- ✦ Coleslaw, Greek Salad

Dessert

- ✦ Chocolate Brownies
- ✦ Chocolate dipped Strawberries
- ✦ Macaroons from the Wedding Cake

Evening

Cheese Tower

- ✦ Black Bomber Cheddar, Wensleydale and Cranberry
- ✦ Blue Stilton, Cornish Brie, Salamis, County Ham, Prosciutto
- ✦ Coleslaw, Cherry Tomatoes, Pickled Onions, Cornichons, Celery, Grapes, Caramelized Onion Chutney, Crackers

Victoria and Richard...Mr and Mrs Lane Marquee in Kenfig 18th September 2021

"Thank you for everything. We couldn't have done it without you" Victoria



Menu for 55 Guests

Canapes

- ✦ Smoked Salmon Blini with dill creme fraiche
- ✦ Mini Yorkshire pudding with beef and caramelised onion chutney
- ✦ Mini pizza tartlets, Chicken tikka with mango on naan bread
- ✦ Vegetable Ppakoras, Pesto shallot bruschetta

Starter

- ✦ Italian Antipasti; Salami, Prosciutto, Artichoke Hearts, Olives, Sun Dried Tomatoes, Mini peppers stuffed with cream cheese
- ✦ Greek Meze; Feta, Olives, Hummus, Tzatziki, Dolmades, Keftedakia, Cherry Tomatoes, Rocket, Oils and Vinegar, Artisan Rolls and Butter

Mains

- ✦ Chicken stuffed with cheese and wrapped in bacon in a tomato sauce
- ✦ Beef Brisket in a tarragon and dark ale sauce
- ✦ Seasonal Vegetables (Carrots, Broccoli, Asparagus, Peas)
- ✦ Baby Potatoes & Sweet Potato Mix roasted in sea salt
- ✦ Poached Salmon for the Pescatarians

Dessert

A Dessert Trio served across a smear of raspberry coulis, dressed with Berries;

- ✦ Lemon Tart, Chocolate Brownies, Sticky Toffee Pudding in a Ramekin

Evening

- ✦ Trio of Sausages (Pork, Cumberland & Dragon's Breath Sausage, served in long split rolls, with fried onion, ketchup, & mustard.

Domonique and Nick... Mr and Mrs Woodward How Caple Court... 18th September 2021



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FRESH FOOD EVENTS

Menu for 125

Canapes

- ✦ Mac and Cheese Ball
- ✦ Burger Slider
- ✦ Jerk Chicken Skewers
- ✦ Goats cheese tartlet
- ✦ Vegan mini tacos
- ✦ Prawn Cocktail

Mains

On Sharing Wooden Presentation Boards

- ✦ Texan Beef Brisket
- ✦ Lamb Skewer
- ✦ Chicken marinated in honey and Soy to your family recipe
- ✦ Charred Corn on the Cob to garnish
- ✦ Red Cabbage Slaw
- ✦ Baby New Potatoes roasted in their skins
- ✦ Summer Salad ; Edible Flowers, Goat Cheese, Grapes, mix green leaves, pomegranate molasses dressing
- ✦ Mixed Artisan Bread Rolls and Butter
- ✦ Tzatziki dip for the lamb, and Honey BBQ Sauce

Rachel and Kal...Mr and Mrs Gray Cefn Tilla..11th September 2021



Menu for 57

Starter

Sharing Slates

- ✦ Ardennes Pate (Slightly coarse)
- ✦ Smooth Brussels Paté
- ✦ Hummus and Crudités
- ✦ Olives
- ✦ Mini peppers stuffed with cream cheese
- ✦ Rocket
- ✦ Oils and Vinegar
- ✦ Artisan Rolls and Butter

Mains

- ✦ Chicken and Beef Slices
- ✦ Steamed Broccoli and Cauliflower
- ✦ Baby New Potatoes roasted in their skins
- ✦ Gravy

Dessert

- ✦ Milk, Dark and White Chocolate Mousse with Berries
- ✦ Lemon Mousse with Shortbread and Edible flowers

Evening

- ✦ Bacon Rolls and Mushroom Rolls

Mel and Jamie...Mr and Mrs Norris-Green Coed Hills...11th September 2021

"We were so pleased with the catering for our wedding. Graham and his team were very flexible with our menu choices, made everything seamless from start to finish and went the extra mile to ensure we had a great wedding breakfast and evening meal including being a great master of ceremonies! And, the food was delicious- guests are still talking about the dessert!" Mel and Jamie"



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FRESH FOOD EVENTS

Menu for 105

Starter

- ✦ Traditional Ravioli in a Tomato Sauce,
- ✦ Melon and Palma Ham, Artisan Rolls and Butter
- ✦ Butternut Squash Salad

Mains

- ✦ Roast Chicken Breast, stuffed with a Duxelle of Mushroom and Onion in a creamy White Wine and Tarragon sauce
- ✦ Roast Belly Pork and Stuffing. Apple Sauce on Tables
- ✦ Vegan Meatloaf
- ✦ Baby New Potatoes roasted in their skins
- ✦ Steamed Broccoli, Carrot Batons, Gravy

Dessert

- ✦ Lemon Tart, Chocolate Brownie, Pear Sorbet

Evening

- ✦ Traditional Farmhouse White and Wholemeal Sandwiches
- ✦ Filled Wraps with Meats, Cheeses, Fish, Salad and Chutneys
- ✦ Savoury Bruschetta – Vegetarian and Meat
- ✦ Thin Crust Pizza with Caramelised Red Onion, Buffalo Mozzarella & Wild Rocket
- ✦ Spanish Omelette
- ✦ Honey mustard chipolatas on sticks
- ✦ Crudité & Breadstick Platter; Hummus & Sweet Chilli Dips
- ✦ Mini Cake Platter with Mini Éclairs, Mini Raspberry Cheesecake Tarts and Salted Carmel Profiteroles
- ✦ Cheeseboard with Welsh and Continental Cheeses, Fig Chutney, Celery, Grapes and Crackers.
- ✦ Luxury Cut Fruit Platter

Joanna and Saul...Mr and Mrs..... Chippenham Town Hall... 4th September 2021

"Wanted to drop you a line to say thanks again for all your input into our day.

Lot of people complimented the food and I have to say one of the best decisions I made was your MC service - again, lots of compliments from guests.

I really appreciated your patience in the build up to it as I took the time to properly understand how things might work, and I valued the opportunity to bounce ideas off you a great deal.

If I ever need a caterer again, and I'm on your patch, I will drop you a line!" Saul



Menu for 75

Canapés

- ✦ Roasted Pepper / Ham and Cheese Bruschetta
- ✦ Mushroom & Pepper Bruschetta
- ✦ Chicken and Mango Tartlets
- ✦ Sweet Potato and Avocado Tartlets

Starter

- ✦ Soup – Pea and Mint
- ✦ Country Paté dressed with rocket

Mains

- ✦ Slices of Roast Pork and Chicken Breast, Stuffing; Sharing Slates, garnished with rocket
- ✦ Baby New Potatoes Roasted in their skins
- ✦ Greek Salad (Feta, Olives, Cucumber, Crisp Leaf and Cherry Tomatoes)

Dessert

- ✦ Wedding Cake

Evening

- ✦ Bacon Rolls and Sauces

Louise and Andy... Mr and Mrs Henderson Over Barn... 4th September



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FRESH FOOD EVENTS

Menu for 72 Guests

Canapés

- ✦ Chicken and Chilli Dip
- ✦ Fish Goujons with Tartare Sauce
- ✦ Mini Cheese Burgers
- ✦ Roast Pepper Bruschetta

Mains

- ✦ Sausage and Buttery Mash with Chantenay Garrots
- ✦ Petit Pois
- ✦ Onion Gravy

Dessert

Mixed Platters of

- ✦ Brownies
- ✦ Mini Doughnuts
- ✦ Lemon Drizzle Cake
- ✦ Salted Caramel Profiteroles
- ✦ Apple Shortcake Traybake Squares
- ✦ Mixed Red Berries

Jon and Jen...Mr and Mrs East

Cefn Tilla Court...30th August 2021

"Just wanted to say thank you to you and your team for such an amazing service, the food you provided was incredible and the service was 2nd to none, the amount of people that have messaged saying how lovely the food was, was amazing so just wanted to say a huge thank you to you and your team for making our day great." Jon East



Menu for 70

Starter

Italian Antipasti

- ✦ Salami, Prosciutto, English Country Ham
- ✦ Cheddar Cubes, Stuffed Peppers
- ✦ Cherry Tomatoes, Rocket, Oil and Vinegar
- ✦ Artisan Rolls and Butter

Mains

- ✦ Chicken Breast Stuffed with Caerphilly Cheese, wrapped in Bacon and served in a Tomato Sauce
- ✦ Baby New Potatoes Roasted in their Skins
- ✦ Roasted Root Vegetables (Parsnip, Carrot, Swede)
- ✦ Steamed Broccoli
- ✦ No Meat Meatloaf – A loaf of Oats, Lentils, Herbs and Spices with a tomato sauce.

Dessert

- ✦ Brownies and Lemon Drizzle Cake dressed with berries and cutting your wedding cake as part of Dessert

Evening

- ✦ Chicken and Chorizo Paella
- ✦ Chick Pea and Green Bean Paella
- ✦ Green Salad Cherry Tomatoes
- ✦ Flat Breads, Oil and Vinegar

Abi and Phil...Mr and Mrs Strickland

West Knoyle Village Hall...28th August 2021

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



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FRESH FOOD EVENTS

Welcome Drinks and Canapés

- ✦ Vegan Mini Tacos sweet potato, avocado, salsa, coriander
- ✦ Grilled halloumi wrapped in Parma ham
- ✦ Chicken Tikka & Mango chutney on naan bread
- ✦ Roast Pepper Bruschetta
- ✦ Mini Doughnuts with chocolate Dipping Sauce

Mains

BBQ Buffet

- ✦ Slow Cooked Texan Style Beef Brisket
- ✦ Pulled Pork in a BBQ Sauce
- ✦ Chilli and Lime Chicken skewers
- ✦ Build your own Gourmet Burgers with Brioche Buns, Bacon, Monterey Jack. Assortment of pickles, sauces & dressings.
- ✦ Baby New Potatoes Roasted in their Skins
- ✦ Homemade Coleslaw
- ✦ Roast Halloumi and Peppers (V)
- ✦ Roasted Mediterranean Vegetable Fajitas (V)
- ✦ Greek Salad

Dessert

- ✦ Wedding "Cake" of cheese and crackers

Nicole and Josh...Mr and Mrs Peacock A Marquee at Nash Point Lighthouse 28th August 2021

Wedding in Llantwit Major CF61 1ZG
Incredible Service By The Whole Team



Outstanding service from start to finish. Graham, Leslie and their very capable team delivered on all fronts for us. The food was excellent and received amazing feedback all day. The service they provided was warm and friendly and their expertise and experience helped guide us through the day. We can't praise them highly enough.

★★★★★ QUALITY OF SERVICE ★★★★★ VALUE ★★★★★ COMMUNICATION

📅 EVENT DATE - 28TH AUG 2021 🗣️ REVIEWED BY - JOSH P

Canapés

- ✦ Risotto and Caerphilly Cheese Crispy Balls
- ✦ Japanese Chicken and Sesame Meatballs
- ✦ Bacon and Guacamole on Rosemary Bread
- ✦ Mozzarella and Pesto Bruschetta with fresh Basil

Mains

Live BBQ

- ✦ Butchers Pork Sausages / Vegetarian Sausages
- ✦ Cajun Spiced Lemon Chicken and Pepper Skewers
- ✦ Honey Glazed Gammon, Thai Spiced Prawns on Skewers
- ✦ Mediterranean Vegetable Skewers
- ✦ Crispy roasted new potatoes cooked in oil and rosemary
- ✦ Mixed Leaf Salad, Jewelled Cous Cous, Pasta Salad
- ✦ Corn on the Cob, Grilled Halloumi
- ✦ Mixed Artisan Bread Rolls and Butter

Dessert

Sharing Slates of Cakes and Fruits

- ✦ Brownies, Profiteroles, Small slices of Mango Cheesecake
- ✦ Strawberries, Kiwi fruit, Caramel Heaven Flapjacks

Evening

- ✦ Mac'n'Cheese with Crispy Bacon / Crispy Onion
- ✦ Margherita Pizzas

Tara and Jamie...Mr and Mrs Wilson The Barn at Brynich...21st August 2021



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FRESH FOOD EVENTS

Menu for 108

Canapés

- ✦ Smoked salmon and cream cheese blinis,
- ✦ Smoked chicken with mango salsa tartlet,
- ✦ Goats cheese and plum chutney on artisan bread,
- ✦ Haggis balls
- ✦ Mini Yorkies.

Starters

Italian Antipasti

- ✦ Salami and Prosciutto
- ✦ Artichoke Hearts
- ✦ Olives
- ✦ Sun Dried Tomatoes (None for Debbie!)
- ✦ Mini Peppers stuffed with cream cheese
- ✦ Cherry Tomatoes and Rocket
- ✦ Oils and Vinegar

Mains

- ✦ Chicken and Chorizo Paella
- ✦ Seafood Paella
- ✦ Vegetarian Paella
- ✦ Mixed Garden Salad
- ✦ Flatbreads

Dessert

- ✦ Eton Mess

Evening

- ✦ Traditional Sandwich Platters on White & Multigrain Breads, including fish, meat and vegetarian fillings
- ✦ Platters of mini wraps, filled with an assortment of continental meats, cured fish, and cheeses.
- ✦ 4" Sausage Rolls
- ✦ Bruschetta topped with Hummus and a Roast Cherry Tomato (v)
- ✦ Caesar Chicken Tartlets
- ✦ Mini Pizza (v)
- ✦ Tortilla Chips with Salsa and Sour Cream Dips
- ✦ Mini patisserie platter,
- ✦ Cut Fruit Platter
- ✦ Paper Plates and Serviettes

Debbie and Alex...Mr and Mrs Summers Sugarloaf Barns...25th August 2021

"Thank you so much for making our day that extra special. The food and service was spectacular and everyone shared their compliments. The best paella and Eton Mess we have ever tasted and experienced!

A lot of people kept telling us before the day to ensure we eat, but when the food is that good, we didn't understand why you wouldn't be able to! I even managed two plate fulls of the paella - one chicken and one fish. I just could not! Many thanks once again to you both and your amazing team!"



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FRESH FOOD EVENTS

Menu for 72

Welcome Drinks and Canapés

- ✦ Mushroom Bruschetta
- ✦ Ham and Salsa Bruschetta
- ✦ Roasted Sweet Pepper Bruschetta
- ✦ Goats Cheese and Chutney Bruschetta
- ✦ Chicken Caesar Bruschetta

Mains

Live BBQ cooked before your guests;

- ✦ 4oz Flat Iron Steak, Herby Chicken Breasts
- ✦ Butchers Pork Sausages, Beef Burgers
- ✦ Cheese Slices, Onions, Haloumi and Roasted Peppers
- ✦ Baby New Potatoes roasted in their skins
- ✦ Vegetable Rice with Peas, Corn, Carrots and Onion
- ✦ Home made Coleslaw, Greek Salad
- ✦ Tomato and Crumbled Goats Cheese Salad
- ✦ Mixed Artisan Bread Rolls and Butter

Dessert

- ✦ Vanilla cheesecake dressed with berries.

Evening

- ✦ Vegetarian Paella
- ✦ Sliced Chicken Breast in Tomato Sauce
- ✦ Sliced Chorizo

Rhian and Russell...Mr and Mrs Aston

Tall Johns House...18th August 2021

Hello 😊 Wanted to say a big Thank you to you and your team for doing such an amazing job with our wedding breakfast and evening food. Can't recommend you enough! All the food was presented beautifully and I know our guests raved about it and enjoyed it very much. We had a fantastic day and thank you for helping make our day so special 🥰❤️ Thanks again Rhi & Russ Aston



Menu for 52

Welcome Drinks and Canapés

- ✦ Mushroom Bruschetta
- ✦ Roast Pepper Bruschetta
- ✦ Ham and Tomato Bruschetta

Starter

- ✦ Breads, Olives, Oil and Balsamic Vinegar

Mains

- ✦ Chicken and Chorizo Paella, Fish Paella
- ✦ Vegetarian Paella (Green Bean and Chickpea)
- ✦ Green Salad, Multi Coloured Tomatoes
- ✦ Flat Breads placed on Tables (No GF Guests)

Dessert

- ✦ Cake Stands to set out your Cup Cakes and Deliver them to Table as Dessert

Evening

- ✦ Mixed Cheeses, Bread Rolls, Crackers and Butter
- ✦ Cherry Tomatoes, Branston Pickle
- ✦ Caramelised Red Onion Chutney, Silverskin Onions
- ✦ Small Gherkins, Hummus and Crudités

Rebecca and Mike...Mr and Mrs Nickson

Gants Mill Bruton...18th August 2021



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FRESH FOOD EVENTS

Menu for 65

Mains

A Buffet...

Served Warm:

- ✦ Roast Turkey, Roast Ham
- ✦ Baby New Potatoes Roast In their Skins (vegan)
- ✦ Maple Roasted Stuffed Butternut Squash (vegan)

Served Cold:

- ✦ Sweet Potato Falafel (vegan), Hummus (vegan)
- ✦ Vegetable Pakora (vegan), Roast Pepper Bruschetta (vegan)
- ✦ Country Paté, Sausage Rolls, Chicken Satay Skewers
- ✦ Mini Wraps with Continental Meats and Cheeses
- ✦ Caesar Chicken Tartlets, Green Salad (vegan)
- ✦ Coleslaw (vegetarian)
- ✦ Mexican Style Salad with sweetcorn, crisp lettuce, kidney beans, spring onion, pepper, cherry tomatoes, red onion, diced cucumber, chopped fresh coriander dressed with agave and lime (vegan)
- ✦ Tomato Salad (vegan)
- ✦ Tortilla Chips (vegan) with Salsa (vegan) and Sour Cream (vegetarian) Dips.
- ✦ Bread Rolls (vegan), Butter & Vegan Spread
- ✦ Mustard, Mayonnaise, Cranberry Sauce
- ✦ Olive Oil & Balsamic Vinegar

Sophie and Danica... Mrs and Mrs.... Dorlands Barn...11th August 2021

Thank you, and please pass on my thanks to your team for doing such an amazing job with our wedding buffet. All the food was presented beautifully and I know our guests enjoyed it. And thanks for being so accommodating with providing both meat and vegan options. We had a fantastic day.

*Thanks again
Danica & Sophie*

Menu for 70

Pinchos

- ✦ Salmon with Cream Cheese and Anchovy
- ✦ Roast Sweet Peppers with Paprika, topped with a Padron Pepper
- ✦ Prawn and Garlic, chopped into a Marie Rose Sauce and topped with a Tiger Prawn
- ✦ Chorizo and Sweet Pepper on a skewer without bread

Mains

- ✦ Lasagne al Forno, served with Garlic Bread and Side Salad
- ✦ Linguini Pasta in a Creamy sauce with Mixed Mushrooms and Parmesan, Served with Ciabatta Garlic Bread

Dessert

- ✦ Chocolate Brownies

Chloe and Sergui...Mr and Mrs Phoursa Tithe Barn Brockworth...11th August 2021



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FRESH FOOD EVENTS

Menu for 45

Canapés

- ✦ Bruschetta with truffle oil
- ✦ Chicken tikka & mango chutney on a naan bread
- ✦ Filet mignon on crostini
- ✦ Smoked duck breast with caramelised red onion
- ✦ Vegan mini tacos with sweet potato, avocado, salsa & coriander
- ✦ Mushroom/roast pepper bruschetta,

Mains Sharing Boards

- ✦ Salami, Prosciutto, Pork Pie, Scotch Eggs
- ✦ Chicken Goujons, Chorizo, Mixed Olives
- ✦ Brie, Mozzarella Balls
- ✦ Black Bomber Mature Welsh Cheddar
- ✦ Mini Quiche, Hummus
- ✦ Caramelised Red Onion Chutney, Fig Chutney
- ✦ Mini Stuffed Peppers, Cherry Tomatoes
- ✦ Rocket Pine Nut and Balsamic Salad
- ✦ Flatbreads, Grisini Bread Sticks

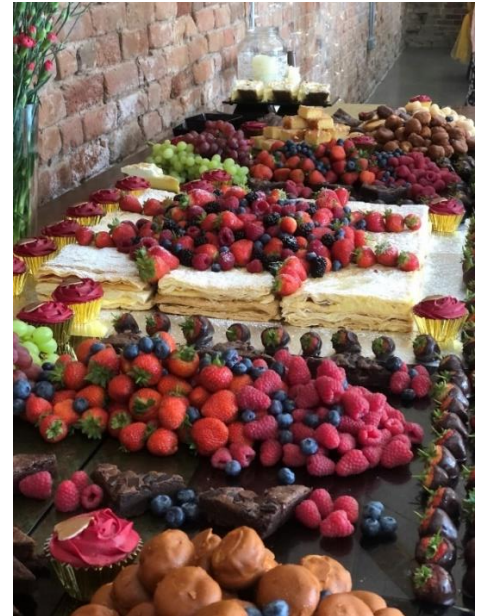
Dessert

- ✦ Key Lime Pie, Mini Eclairs, Chocolate Brownie
- ✦ Lemon Drizzle, Salted Caramel Profiteroles
- ✦ Mini Doughnuts and Chocolate Dipping sauce
- ✦ Chocolate Dipped Strawberries
- ✦ Raspberries, Blue Berries, Strawberries

Evening

- ✦ Pulled Pork Rolls and Coleslaw

Lisa and Mark Watts – A Wedding Renewal Llanthony Secunda Priory... 7th August 2021



Menu for 72

Canapés

- ✦ Sausage rolls,
- ✦ Mini toad in the holes,
- ✦ Mac and cheese bites

Mains served Festival Style

- ✦ Beef Enchiladas,
- ✦ Chicken Curry,
- ✦ Vegetable Lasagne
- ✦ Chicken Souvlaki

Dessert

- ✦ Chocolate Brownie, Vanilla Ice cream and Hot Chocolate Sauce

Evening BBQ

- ✦ Lime & Coriander Chicken, Pulled Pork
- ✦ 6 oz Quality Beef Burgers, Butchers Sausages
- ✦ Cajun Chicken
- ✦ Green Salad, Coleslaw, Potato Salad
- ✦ Breads, Sauces & Dressings, Tortilla Chips
- ✦ Guacamole, Tomato Salsa, Mild Lime & Coriander Salsa
- ✦ Crudité - carrot, celery, cucumber and mixed sweet pepper sticks

Charlotte and James... Mr and Mrs Winter Tall Johns House... 7th August 2021

Hi Graham,

Just wanted to send a message to say thank you so much for yesterday. The food was absolutely outstanding, both the meals in the afternoon and the bbq in the evening. And the brownies were out of this world, definitely a huge hit with everyone!

The service was fab and all the suppliers for tables etc were brilliant. Thank you so much again, we had an amazing day and the food was so good 😊

Charlotte

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FRESH FOOD EVENTS

Menu for 91

Canapés

- ✦ Salmon and Cream Cheese Roulade on a slice of cucumber
- ✦ Chicken Satay
- ✦ Goats Cheese and Chutney Crostini / Grilled Haloumi in Palma Ham
- ✦ Mini Duck Pancakes with Plum Sauce

Starters

- ✦ Mixed Vegetable Soup
- ✦ Ardennes Paté with caramelised red onion chutney and salad garnish
- ✦ Prawn Cocktail on a salad base with Marie Rose sauce

Mains

- ✦ Medallions of Beef in a red wine jus
- ✦ Chicken Breast stuffed with Stilton or Caerphilly or Wensleydale cheese, wrapped in Bacon and served in a cream & mushroom sauce
- ✦ Poached Salmon Fillet in alight Garlic Butter
- ✦ Baby New potatoes roasted in their skins
- ✦ Steamed Broccoli, Chantenay Carrots
- ✦ Lightly minted Peas, Red Cabbage

Dessert

- ✦ Cheese Tower transformed into Cheeseboards with Crackers, Butter, Chutney, Grapes and Celery

Frankie and Will...

Mr and Mrs Greenway

Leyfold Events...31st July 2021

Hi Graham

Just wanted to say thankyou for your help your staff did a great job on Saturday much appreciated

The Greenways



Menu for 88

Canapés

- ✦ Haggis in Mini Baked Potato Skins
- ✦ Olive Feta and Cherry Tomatoes on Cocktail Sticks
- ✦ Ham Bruschetta
- ✦ Goats cheese and plum chutney on artisan bread
- ✦ Roasted Pepper and Tomato on Artisan bread
- ✦ Cocktail sticks with Olives and Cherry Tomatoes

Mains; A Gentleman's Afternoon Tea

- ✦ Home Made Scotch Egg served with Fig Chutney
- ✦ Miniature Prawn Cocktail Shot. Shredded Iceberg Lettuce topped with Prawns and a Marie Rose Sauce
- ✦ Smoked Salmon Blini with Dill Crème Fraiche
- ✦ Roasted Sirloin of Welsh Beef Yorkshire Pudding, Creamed Horseradish
- ✦ Pulled Pork in a Taco Boat, Cajun Spice, Avocado & Sour Cream.
- ✦ Mini Aberdeen Angus Beef Burger, Tomato, Leaf & Salsa Lime Slaw

Dessert

- ✦ Ying Yang Chocolate Mouse & Strawberry Cheesecake dressed with Berries

Evening Buffet

- ✦ 4" Sausage Rolls, Vegan Rolls, Pork Pies, Pastry Parcels of Meat, Ham and Cheese, and Salmon. Pizza Slices, Vegan Tartlet

Rebecca & Charlie...

Mr & Mrs Burton-Dadd

Glastonbury Weddings and Events 31st July 2021



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FRESH FOOD EVENTS

Menu for 70

Canapés

- ✦ Mini Honey Mustard Roast Pigs in Blankets
- ✦ Bruschetta topped with Pesto, Vine Tomatoes and Balsamic
- ✦ Boursin, Pear and Walnut Tartlets

Starter

- ✦ Mini Charcuterie (Parma ham, salami, olives, cheese & rocket)
- ✦ Caprese (v) (Fresh buffalo mozzarella with vine tomatoes, basil, oregano dressed with extra virgin olive oil)
- ✦ Sea Salt & Rosemary Focaccia
- ✦ Bruschetta (rubbed with garlic & topped with fresh ripe tomatoes, oregano, basil, olives & extra virgin olive oil)

Mains

- ✦ Breast of Chicken wrapped in Pancetta, pan roast with olives, lemon and baby new potatoes, served with Fine Green Beans and Roast Mediterranean Vegetables.
- ✦ Baked Cauliflower Pizzaiola – cauliflower wedges baked with vine tomatoes, garlic, basil, oregano, white wine and a little chilli then topped with parmesan and breadcrumbs. A side salad.

Hannah and James...Mr & Mrs Davies

Tall Johns House...21st July 2021

"We were blown away by the food and service! Each guest has commented what a professional, traditional and classy service both Graham and his front of house team provided. We had an extremely hot day, yet each member of staff remained in full uniform and immaculate which meant a lot to me as the bride. The food was high quality, presented beautifully and served timely and efficiently. From start to finish Fresh Foods Events helped us craft our meal choices. Creating a menu from scratch really adds to the buzz of being a bride and groom, it's such a unique service. They are there with you every step of the way.

We couldn't have asked for more and would have no hesitations in recommending Fresh Food Events. '



Menu for 28

Canapés

- ✦ Stilton Pear and Walnut Tartlets
- ✦ White Fish Parcels wrapped in Bacon
- ✦ Roast Pepper Bruschetta

Starter

- ✦ Trio of Salmon; Poached, Smoked and Salmon Mousse presented with Lemon Butter and Capers, dressed with Rocket

Mains

- ✦ Medallions of Beef in a red wine Jus
- ✦ Baby New Potatoes roasted in their skins sprinkled with Sea Salt
- ✦ Steamed Broccoli, Chantenay Carrots

Dessert

A Trio of Desserts

- ✦ Lemon Tartlet
- ✦ Chocolate Brownie
- ✦ Strawberry Shortbread
- ✦ Tea and Coffee

Jasmine and Marcus...Mr and Mrs Hallan

Cardiff Castle...28th June 2021

"Thank you so much for making Marcus & Jasmine's wedding day so special. The food was excellent, everyone enjoyed it. The whole process was streamlined and very well organised. It made the task of arranging the reception so much easier (especially in these unusual times) . Graham, special thanks for acting as toastmaster. Anyone needing catering for an event would be fortunate to have you.

Kind regards Lesley, Rodney, Marcus and Jasmine"



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FRESH FOOD EVENTS

Menu for 30

Canapés

- ✦ Baby Jacket Potato with cream cheese and chives
- ✦ Wild Mushroom and Roast Pepper Bruschetta
- ✦ Rarebit Bites
- ✦ Roast Pepper cream cheese and pine nut crostini
- ✦ Goats Cheese on Artisan Bread with Red Onion Chutney

Starter

- ✦ Hummus, Cherry Tomatoes, Cucumber, Carrot sticks
- ✦ Stuffed mini peppers, Sun Dried Tomatoes, Frittata
- ✦ Falafel Balls, Grilled Halloumi, Cheddar Cubes
- ✦ Small rounds of Smoked Cheese
- ✦ Caramelised Onion Chutney

Mains

- ✦ Vegan Paella, Flat Breads
- ✦ Rocket Mixed Crisp leaf, tomatoes cucumber, peppers, croutons, feta cheese

Dessert

- ✦ Salted Caramel Profiteroles
- ✦ Strawberry Shortcake with Edible flower
- ✦ Lime and Ginger Cheesecake in its own ramekin
- ✦ Tea and Coffee

Evening Pizzas

- ✦ Margherita, Mixed Vegetables, Four Cheese

Sarah and James...Mr and Mrs Saunders Homme House...26th June 2021

"Hi Graham

Just wanted to say a massive thank you to you and your team for helping make our day so special. The food was fabulous, and everyone said how nice it was. I couldn't have asked for anything more. You were so kind and professional the whole way through. We were very lucky to find you and I would recommend you to anyone. Thanks so much again :-)"



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FRESH FOOD EVENTS

Menu for 30

Canapés

- ✦ Beef in Mini Yorkshire Puddings
- ✦ Mushroom Bruschetta
- ✦ Smoked Salmon and Cream Cheese Blinis

Starter

- ✦ Tiger Prawn Skewers on a bed of Crispy leaf & cucumber, Tomato Salsa

Mains

- ✦ Pork Skewers with Peppers and Tomatoes
- ✦ Chicken Skewers with Lemon and Basil
- ✦ Flatiron Steak
- ✦ Halloumi and Roast Peppers
- ✦ Greek Salad
- ✦ Baby New Potatoes roasted in their skins and sprinkled with Sea Salt

Vegan and Vegetarian Options

- ✦ Mediterranean Vegetable Skewers with a Tomato Sauce
- ✦ Mushroom and Vegan Cheese Skewers
- ✦ Half Bell Pepper stuffed with Cous Cous and Herbs
- ✦ Halloumi and Roast Peppers
- ✦ Greek Salad
- ✦ Baby New Potatoes roasted in their skins and sprinkled with Sea Salt

Dessert

A Trio of Desserts served on a rectangular platter

- ✦ Mini Scone, Jam and cream
- ✦ Chocolate Brownie
- ✦ Individual Summer Puddings;

Rhiannon & Michael... Mr and Mrs Williams Cardiff Castle... 18th June 2021

"We honestly can't thank you enough, everyone loved their food and you and your team put everyone at ease throughout.

You really really did make our day very special."

Rhiannon and Michael x



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FRESH FOOD EVENTS

Menu for 57

Canapés

- ✦ Stilton, Pear and Walnut Tartlets
- ✦ Roast Pepper Bruschetta
- ✦ Watermelon, cured ham and feta on a skewer
- ✦ Mature Cheddar and Chilli Jam Sandwich on a cocktail Stick
- ✦ Crispy Bacon Guacamole on Rosemary Bread

Starter

- ✦ Roast Duck Shredded and laced with Hoisin Sauce wrapped with spring onion and cucumber
OR
- ✦ Coconut and Sweet Potato Soup with Chili Croutons

Mains – Pre-Ordered Choices

- ✦ Braised Lamb Shank in a Red Wine and Shallot Jus
Or
- ✦ Chicken Supreme
- ✦ Roasted Carrots Parsnips and Swede
- ✦ Steamed Broccoli
- ✦ Creamy Garlic Mashed Potatoes

- ✦ Southern Style no meat “Meatloaf” with a rich tomato sauce (Vegan)

Dessert

A trio of desserts served on a rectangular plate across smear of coulis;

- ✦ Lime Cheesecake with a Mango Coulis
- ✦ Sticky Toffee Pudding with Salted Carmel Sauce
- ✦ Chocolate Dipped Strawberry

Chloe and John...Mr and Mrs Sawyer Lakeside Venue...4th June 2021

“As soon as we asked Graham and Lesley to cater for our wedding, I found out they're not your average caterer, they are so so much better. They tailored the canapés and the menu to us, and we quickly came up with a menu that catered for everyone (including 3 vegetarians and 1 coeliac). They even accommodated some very last minute changes (down to our misplanning) . The standard of food was absolutely incredible, there were empty plates all round (even from the fussy eaters). All our guests loved the food and complimented it. On a side note, if you need a Master of Ceremonies, look no further! Graham was absolutely fantastic, not only in relaying and directing our guests but also in keeping a rather nervous groom (myself) grounded. We can't recommend Graham and Lesley enough and guarantee you will not be disappointed.”



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FRESH FOOD EVENTS

Menu for 31

Welcome Drinks and Canapés

- ✦ Tiger Prawns flavoured with Ras al Hanout
- ✦ Smoked Chicken and Mango Coriander and Lime Salsa Tartlet
- ✦ Halloumi and Sweet

Starter

- ✦ Mackerel Paté served on caramelised Lemon Slices dressed with pink peppercorn with Rocket and Pine Nut Salad
- ✦ Roast Butternut Squash Shaved Fennel and Watercress Salad

Mains – Pre-Ordered Choices

- ✦ Beef in Peppercorn Sauce
- ✦ Dauphinoise Potatoes
- ✦ Tenderstem Broccoli

- ✦ Halal Beef in Peppercorn Sauce
- ✦ Dauphinoise Potatoes
- ✦ Broccoli

- ✦ Lamb Skewers with Peppers, Onions and Tomato flavoured with Ras al Hanout
- ✦ Baked Basmati Rice (cumin, pomegranate and sweet peppers served in a Chefs ring with a mint leaf atop)
- ✦ Mint Yoghurt Dressing

- ✦ Sweet Potato Falafel with Moutabal, Tabbouleh and Yoghurt and Cucumber dressing
- ✦ Mixed Green Salad
- ✦ Baked Basmati Rice

Dessert

- ✦ Wedding Cake, cut and served on individual plates dressed with red berries

Raadiyah & Tim....Mr and Mrs Dodsworth Widworthy Barton...29th May 2021

"Lesley and the team did a fantastic job and much appreciation to Lucie who served up canapes for me and my bridesmaids as we were nervously waiting! The food was delicious and what we loved most was that everything ran smoothly, and we could relax and sit back. We would love to use Fresh Foods again, hopefully for our anniversary 😊

Thank you all again, and hopefully our paths cross again!"



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FRESH FOOD EVENTS

Menu for 30

Welcome Drinks and Canapés

- ✦ Smoked Salmon & Cream Cheese Blini – Lemon & Dill
- ✦ Haggis Balls with a sweet chilli dip
- ✦ Prawn Cocktail in a lettuce leaf
- ✦ Mozzarella and Red Onion tartlet
- ✦ Tomato & Red Onion Bruschetta with Balsamic Glaze

Starter

- ✦ Stuffed Peppers
- ✦ Prosciutto and Salami
- ✦ Primula Cannoli
- ✦ Chorizo
- ✦ Cheddar Cheese, Brie
- ✦ Sun Dried Tomatoes, Rocket
- ✦ Artisan Rolls and Butter

Mains

- ✦ Roast Rump of Lamb with Herby Crust (Rosemary, Sage, Breadcrumbs bound together with butter)
- ✦ Roast Chicken Breasts
- ✦ Roast Potatoes
- ✦ Roasted Root Vegetables
- ✦ Steamed Broccoli
- ✦ Jugs of Gravy
- ✦ Redcurrant Sauce, Mint Sauce
- ✦ Yellow Courgettes with a minted Bean Salad (V)

Dessert

- ✦ Wedding Cake and Vanilla Ice cream
- ✦ Tea and Coffee

Emelye and Joe...Mr and Mrs Macari Tall Johns House...19th May 2021

"Graham, Lesley and the team at Fresh Food Events were brilliant right from the start. Nothing was too much trouble and we were able to have exactly what we wanted for our wedding. The food was incredible and went down really well with our guests. The service was great and the time they took to help us navigate the ever changing COVID rules was really appreciated. We couldn't recommend Fresh Food Events enough."



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FRESH FOOD EVENTS

Menu for 15

Welcome Drinks and Amuse Bouche

- ✦ Non Alcoholic Mulled Wine
- ✦ A Mini Mince Pie
- ✦ A Cinnamon and Apple Mini Tart
- ✦ Chocolate Dipped Strawberry

Starter

- ✦ Smoked and Poached Salmon dressed with lemon caper butter and horseradish cream with wild rocket
- ✦ Warm Brie and Asparagus Tartlet served with Watercress and Caramelised Onion Chutney

Sorbet

- ✦ Blackcurrant Cassis or Lemon Sorbet

Mains

- ✦ Slices of Roast Turkey
- ✦ Sliced Duck Breast
- ✦ Chestnut Stuffing
- ✦ Tenderstem Broccoli
- ✦ Roasted Carrots and Parsnip
- ✦ Roasted Beetroot
- ✦ Roasted Potatoes
- ✦ Pigs in Blankets
- ✦ Cranberry Sauce, Bread Sauce, Gravy
- ✦ Mushroom Wellington (V)

Dessert

- ✦ Christmas Pudding with Rum Butter and Pouring Cream

Tea and Coffee served with Truffles and Wedding Cake

Amy and Scott...Mr and Mrs Keddle

Cardiff Castle...12th December 2020



Menu for 14

A Grazing Table of

- ✦ Mixed Charcuterie
- ✦ Smoked Salmon
- ✦ Lime and Ginger Prawn Skewers
- ✦ High Quality Sausage Rolls
- ✦ Mini Savoury Pastries
- ✦ Smoked Mackerel Paté Bruschetta
- ✦ Roast Pepper Bruschetta
- ✦ Cherry Tomatoes
- ✦ Mixed Crudités with Dips
- ✦ Chicken Satay
- ✦ Beef Satay
- ✦ Mixed Cheeses (Cheddar, Brie and Stilton), Crackers and Butter
- ✦ Luxury Mixed Cut Fruit Platter
- ✦ Chocolate Dipped Strawberries

Simone and Gary...Mr and Mrs Taylor

At home in Caerwent during Lockdown
3rd September 2020



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FRESH FOOD EVENTS

Menu for 11

The American Style BBQ

- ✦ Slow Cooked Texan Style Beef Brisket
- ✦ Louisiana Style Pulled Pork
- ✦ Hot Dog Sausages with Fried Onion
- ✦ Cajun Chicken
- ✦ Quality Burgers topped with Chilli con Carne & Mexican Cheese
- ✦ Creole Style Slaw
- ✦ Mini Corn on the Cob,
- ✦ Caesar Salad,
- ✦ Potato Salad,
- ✦ Tomato Salad (Added by your request)
- ✦ Breads, condiments & dressings including American Yellow Mustard.

Mr and Mrs Clarke

At home in Penarth during Lockdown
6th August 2020

"Graham

*Thank you for everything you did yesterday
Everyone had a lovely day and your excellent food
and service played a huge part in that.*

*I wouldn't hesitate to recommend Fresh Food
Events in the future.*

Thank you, Regards, Stephen" (Father of the Groom)



Menu for 74

Starter

- ✦ Home made Tomato and Roasted Vegetable Soup
- ✦ Bread Rolls and Butter

Main Course

- ✦ Roasted Chicken Breast
- ✦ Stuffing
- ✦ Yorkshire Puddings
- ✦ Broccoli, Peas, Carrots
- ✦ Roast Potatoes ,Gravy

Dessert

- ✦ Wedding Cake served as Dessert

Gemma and Drew...Mr and Mrs Hughes
Peterstone Super Ely Hall...22nd February 2020



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FRESH FOOD EVENTS

Menu for 80

Welcome Drinks and Canapés

- ✦ Mulled Wine

Home Made Cawl

- ✦ Neck of lamb, slow cooked with a ham hock and onions, potatoes, carrots, swede, parsnips, leeks and parsley
- ✦ Tea Coffee and Hot Chocolate

Sharing Platter of cold meats and cheeses with fruit

- ✦ Smoked Duck, Salami, Prosciutto Hand Carved Ham Hock
- ✦ Sage Derby, Wensleydale and Cranberry
- ✦ Cave Aged Caerphilly
- ✦ Figs, Cherry Tomatoes
- ✦ Salad Garnish
- ✦ Apple and Ale Chutney
- ✦ Fig and Almond Roll
- ✦ Tear and Share Breads

Neck of Welsh lamb,

- ✦ Shoulder of lamb, slowly braised in its own juices, flavoured with honey, rosemary and cider. Served with chunky roasted root vegetables including Heritage Carrots.

Monmouthshire Pudding with Cream and Mead

- ✦ A fabulously old-fashioned pudding of baked breadcrumbs in cream, topped with sweet jam, tart berries and soft meringue

Evening Food

- ✦ Bespoke Cheese Tower
- ✦ Breads Crackers and Chutneys

Holly and Mike...Mr and Mrs Pye Walton Castle...15th February 2020

"You guys made our day a dream and helped to keep everything running so smoothly. A load of the guests commented on how polite and friendly all your staff were and also the amazing food - in the words of a slightly drunken uncle "Wedding food isn't meant to be this good!" and Dad: "if this is chicken, it's the best chicken I've ever eaten".

So again, thank you! You guys rock."

Michael Pye



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FRESH FOOD EVENTS

Menu for 74

Welcome Drinks and Canapés

- ✦ Prosecco and Mulled Wine
- ✦ Crispy bacon & guacamole on rosemary bread
- ✦ Halloumi & Parma ham
- ✦ Mini burgers
- ✦ Mini quiche
- ✦ Roast Vegetable and Feta Crostini

Starter

- ✦ Roast Butternut Squash & Roasted Pepper Soup
- ✦ Crusty Bread Rolls and Butter

Mains

- ✦ Steak & Ale Pie in individual Pie Dishes; A Pastry Lid
- ✦ Buttery Mash, Peas, Gravy

Dessert

- ✦ Wedding Cake and Cream

Evening Food

- ✦ BBQ Chicken pieces served into Flatbreads
- ✦ Home Made Coleslaw, Green Salad, Baby Tomatoes

Chloe and Peter...Mr and Mrs Suddens

Tall Johns House...28th December 2019



Menu for 72

Grazing Table

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

Mains

- ✦ Pork Sausages and Buttery Mash with Charred Leeks and Gravy
- ✦ Gluten Free Sausages for your Coeliac Diner
- ✦ Chicken Nuggets and Wedges for the Children
- ✦ Bread Rolls and Butter

Dessert

- ✦ Brownies, Eclairs, Salted Caramel Profiteroles
- ✦ Lemon Drizzle, Strawberries, Raspberries, Blueberries
- ✦ Jugs of cream

Sarah and Gavin...Mr and Mrs Banks

Cefn Tilla Court...7th December 2019

"What can we say about this wonderful catering company? Thank you Graham and Lesley for such beautiful food.....it was delicious and we all loved it! Your serving staff are a credit to you both, they were friendly, polite and kept everyone well fed. Thank you Graham from start to finish....your attention to detail was awesome and you really helped us make the day so magical. Highly recommended! Lesley your sausage, leek and mash was tasty, tasty, TASTYYYYYYYY!!!!!!!!!!!!!! Much love, Sarah & Gavin. Xxx"



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FRESH FOOD EVENTS

Menu for 118

Canapés

- ✦ Smoked Salmon and Cream Cheese Blini
- ✦ Ham Bruschetta
- ✦ Roasted Pepper Bruschetta
- ✦ Pesto Bruschetta

Starters

- ✦ Baked Camembert with Crusty Bread

Mains

- ✦ Chicken Breast, stuffed with Duxelle in a Tarragon, White Wine and Cream Sauce
- ✦ Baby New Potatoes
- ✦ Steamed Seasonal Vegetables; Broccoli and Cauliflower

Dessert

- ✦ Wedding Cake served on Wooden Sharing Boards

Evening Food

- ✦ Pulled Pork in Brioche Buns, Salads, Coleslaw

Emma and Tom...Mr and Mrs Smith

Priors Tithe Barn Brockworth

26th October 2019

Thanks again for all your hard work to make our day happen and also a thank you to all of your staff who were excellent on the day! Tom Smith



Menu for 118

Mains

- ✦ Roast Silverside of Beef with 3" Yorkshire Puddings. OR
- ✦ Roast Pork with Stuffing
- ✦ Apple Sauce in ramekins on the table
- ✦ Baby New Potatoes / Mashed Potatoes
- ✦ Roasted Carrots and Parsnips, Peas and Broccoli
- ✦ Gravy

Dessert

- ✦ Strawberry Mouse with Chocolate Flakes and cream OR
- ✦ Chocolate Brownie and Vanilla Ice Cream

Hannah and George...Mr and Mrs Colston

Somerset Hall, Portishead...12th October 2019

*It's been great thank you so much!
I've only had amazing compliments about all the food everyone loved it!* Hannah Colston



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FRESH FOOD EVENTS

Menu for 116

Welcome Drinks

- ✦ Prosecco with Edible Flowers

Canapés

- ✦ Grilled Halloumi & Parma Ham Skewers
- ✦ Smoked Salmon, lemon and dill cream cheese blini
- ✦ Smoked Duck Breast with Caramelised Red Onion Marmalade
- ✦ Mushroom Bruschetta
- ✦ Beef and Horseradish in Mini Yorkshire Puddings
- ✦ Ratatouille and Parmesan Tartlet

Starter

- ✦ Rustic White Sourdough Bread and Focaccia
- ✦ Olive Oil and Balsamic Vinegar
- ✦ Chilli Oil
- ✦ Large Green Pitted Olives
- ✦ Sundried Tomatoes
- ✦ Crudités
- ✦ Hummus Topped with chickpeas, and mild spices
- ✦ Guacamole – Spring Onion, Garlic, Avocado, Lime Juice, Coriander, Salt and Pepper

Mains

- ✦ Chicken Thighs with Sumac, Za'atar
- ✦ Poached Salmon (boneless) with Soya and Ginger
- ✦ Baby New Potatoes roasted in their skins with Sea Salt and Rosemary.
- ✦ Greek Salad
- ✦ Roasted Vegetables (Peppers, Yellow Courgettes, Cherry Tomatoes, Aubergines, Red Onion and Fresh Basil)
- ✦ Cous Cous with Fresh Herbs

Dessert

- ✦ Brownies served with Strawberries, Raspberries and Blueberries), edible flowers and Whipped Cream.

Amy and Dustin...Mr and Mrs Withrow Congresbury Marquee...5th October 2019

From start to finish fresh food events were amazing. We had a very short time to plan our wedding but this did not phase them and they always adopted a very genuine can do attitude.

Both Graham and Lesley are both personable and really passionate about what they do and truly cared about ensuring our day was special.

Graham is a good listener and made sure everything was exactly how we wanted it. They were flexible and more than happy to take recipes from me which was great as we could personalise the menu as much as we wanted.

The food was tasty and we got lots of compliments from our guests about how much they enjoyed it. Graham is extremely organised and efficient, he offered to be the master of ceremonies which was fantastic and added some structure to the afternoon/evening.

The service and staff were excellent and seamless, it all worked very well and we feel lucky to have found Fresh Food Events for our wedding.

Thank you again. Mr and Mrs Withrow



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FRESH FOOD EVENTS

Menu for 86

Mains

- ✦ Roast Gammon and Roast Chicken
- ✦ Served with Roast Potatoes
- ✦ Peas
- ✦ Carrots
- ✦ Stuffing
- ✦ Yorkshire Puddings
- ✦ Gravy

Dessert

- ✦ Wedding Cake as Dessert with Cream and Berries

Evening

Pizzas!

- ✦ Cheese and Tomato, Pepperoni, Hawaiian



Stacie and Sion...Mr and Mrs Smith

Caerphilly Castle...4th October 2019

Lesley and Graham catered our wedding last Friday and I couldn't wait to be able to write a review! Not living in Wales, a lot of our communication with both of them had to be via phone calls and emails, meaning a lot of trust from both parties!

From the second my husband and I spoke to Graham on the phone (our first caterer choice) we both fell in love with him as a person. He made the phone call all about us, and made it friendly, that we felt like we had known him years!

This feeling didn't stop throughout the next 8 months, with constant communication in the friendliest manner possible! The same with Lesley. We met Lesley for the first time the day before our wedding and we completely understood why they made such a good team! The food was out of this world, and had numerous compliments throughout the day! It was exactly what we wanted, and tasted better than we could of imagined! We cannot thank both Lesley and Graham enough for everything they did for us from start to finish and I would 100% recommended to any family or friends! You truly are incredible people, as well as all the staff you have working for you!

Stacey Smith

Menu for 82

Canapés

- ✦ Smoked Salmon and Cream Cheese Blini
- ✦ Roasted Pepper Bruschetta
- ✦ Chicken on a Skewer with a Chilli Dip
- ✦ Mini Welsh Rarebit

Mains

- ✦ Chicken Breast stuffed with Caerphilly Cheese, in a white wine & Tarragon sauce
- ✦ Steak in Peppercorn Sauce
- ✦ Baby New Potatoes roasted in their skins
- ✦ Chantenay Carrots
- ✦ Seasonal Green Vegetables; Green Beans, Broccoli, Peas
- ✦ Baskets of rolls and butter Dessert

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

- ✦ Lime and Ginger Cheesecake in a swirl bowl, topped with an edible flower
- ✦ Chocolate Brownie
- ✦ Tart au Citron

Emily and Dan...Mr and Mrs Reed

Monmouth Priory...28th September 2019

"We were very pleased with everything and the smooth running on the day, you guys were great!"



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FRESH FOOD EVENTS

Menu for 74

- ✦ Mozzarella Pesto and Basil Bruschetta
- ✦ Smoked Salmon and Cream Cheese Blini
- ✦ Lime and Coriander Prawns in a Filo Pastry Cup
- ✦ Vietnamese Pork Belly Bites with ribboned Cucumber
- ✦ Caramelised Onion, Gruyere and Mushroom Puffs
- ✦ Min Hoi Sin Duck Wraps
- ✦ Endive Leaves with Southern Fried Chicken

Mains

Wooden Sharing Boards

- ✦ Roast Beef, Roast Chicken Breast, Yorkshire Puddings
- ✦ Roast Pork with Crackling
- ✦ Wilted Greens, Cauliflower Cheese
- ✦ Baby New Potatoes Roasted in their skins
- ✦ Gravy Jugs, Apple Sauce, Mustard, Horseradish Sauce

Dessert

Sharing Slates of Mini Desserts

- ✦ Chocolate Brownie Triangles
- ✦ Mini Lime and Ginger cheesecakes
- ✦ Shot Glasses of Eton Mess
- ✦ Apple Crumble Chunks
- ✦ Dressed with cut fruit

Evening Food

- ✦ BBQ Spiced Chicken, Pitta Breads and Salads
- ✦

Hannah and Tom...Mr and Mrs Bryant Walton Castle...21st September 2019



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FRESH FOOD EVENTS

Menu for 71

Canapés

- ✦ Smoked Salmon and Cream Cheese Blini
- ✦ Beef and Horseradish in Mini Yorkshire Puddings
- ✦ Bruschetta (Tomato / Mushroom/ Roasted Pepper)
- ✦ Sweet Chilli Chicken Skewers with Pak Choi
- ✦ Mini Quiche (Vegetarian)

Mains

- ✦ 4oz Flat Iron Steaks
- ✦ Medium Piri Piri Chicken / Hot Piri Piri Chicken
- ✦ Butchers Beef Burgers / Butcher Pork Sausages
- ✦ Fried Onions and Cheese Slices
- ✦ Brioche Rolls for Burger and Sausages
- ✦ Warm Potato Wedges & Warm Baby New Potatoes
- ✦ Haloumi and Roasted Peppers
- ✦ Aubergine Parcels with tomato (Vegan Option)
- ✦ Home made Coleslaw, Crudités and hummus
- ✦ Tomato, mozzarella and basil salad
- ✦ Green leaf salad / Greek Salad with Feta and Olives

Dessert

- ✦ Eton Mess Self Service Station

Evening Food

- ✦ Vegetarian Paella, Fish Paella
- ✦ Chicken and Chorizo in separate Warming trays
- ✦ Green Salad, Cherry Tomatoes, Flat Breads

Ellie and Richard...Mr and Mrs Reeve

Henderson Hall, Talybont on Usk...30th August 2019

"Thank you for providing us with an excellent service. The food was superb and you and your staff were outstanding!" Best Regards Richard Reeve

"Attended the wedding you catered for yesterday. What a brilliant day your whole team were amazing. Graham you were an excellent MC and the food was first class would definitely recommend to anyone thank you"
Lesley Probert



Menu for 80

Grazing Table

- ✦ Salamis, Prosciutto, Brushetta, Olives
- ✦ Hummus, Sweet Chili Dip, Brie, Cheddar, Cherry Tomatoes, Crackers and Breadsticks, Country Ham

Starters

- ✦ Smooth Paté, Chutney and Melba Toast, Sausage Rolls

Mains

- ✦ Roast Pork Loin with crackling. Sage and Onion Stuffing
- ✦ Roasted Breasts of Chicken
- ✦ Baby New Potatoes Roasted in their skins
- ✦ Roasted Carrots and Parsnips
- ✦ Savoy Cabbage and Broccoli
- ✦ Tanks of Gravy!!

Dessert; A Trio of Desserts in "shot glasses";

- ✦ Dark Chocolate Mousse
- ✦ Mini Eton Mess,
- ✦ Ginger and Lime Cheesecake

Janelle and Hywel...Mr and Mrs Day

Treadam Barn...24th August 2019

Graham and Lesley catered for our wedding. Thank you so much for making everything so easy! Nothing was too much trouble, which is exactly what you need from suppliers when planning the biggest day of your life. Graham you were a great MC and the food was great. Would highly recommend to anyone. Thanks again Janelle and Hywel 🍷



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FRESH FOOD EVENTS

Menu for 150

Canapés

- ✦ Roast Sweet Pepper Bruschetta (v)
- ✦ Air Dried Ham and Fig Chutney Bruschetta
- ✦ Caprese (v) with Pesto
- ✦ Chicken Caesar Tartlets
- ✦ Smoked Duck and Red Onion Marmalade Skewers

Starters

- ✦ Trio of Melon served with Parma Ham & Raspberry Coulis
- ✦ Garlic King Prawns with Rocket, Watercress and Avocado Salad dressed with Lime and Ginger
- ✦ Asparagus Spears with Shaved Granarolo Quattrocento dressed with Lemon & Caper

Mains

- ✦ Roast Rump of Lamb flavoured with Rosemary, Red Wine and Redcurrant Jus accompanied by a rich, creamy Gratin Dauphinoise
- ✦ Loin of Cod in a Spanish style Tomato, Caper and Olive Sauce with Crushed New Potatoes
- ✦ Roast Butternut Squash and Sage Risotto (v)
- ✦ All served with a selection of Steamed Seasonal and Roast Root Vegetables.

Dessert

Trio of desserts

- ✦ Key Lime and Ginger Cheesecake
- ✦ Rich Chocolate Mousse
- ✦ Apple and Raspberry Crumble

Evening Food

- ✦ Chicken Curry, Rice and Naan Breads, Chutneys
- ✦ Moroccan Meatballs with Rice / Cous Cous
- ✦ Vegetable Curry, Rice, Naan, Chutneys
- ✦ Green Salad

Josh and Rhys...Mr and Mr Klein Caldicot Castle...24th August 2019

"Thank you to Graham and Lesley for all of the planning ahead of our wedding, always quick communication and happy to meet up with us several times. Also a massive thank you to Lesley, Lucy, Jamie and their teams for delivering the perfect day for us. Even in the sweltering heat, the food was perfect! We have received so many compliments about the food, both day and night. You guys played a huge part of our perfect day, so thank you so much."

Rhys & Josh Klein x



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FRESH FOOD EVENTS

Menu for 80

Canapés

- ✦ Smoked salmon & Cream Cheese Blini
- ✦ Stilton, Pear and Walnut Tartlet
- ✦ Mushroom and Red Pepper Bruschetta
- ✦ Smoked Duck Skewers with Red Onion Marmalade
- ✦ Watermelon, Cured Ham and Feta Skewers

Mains

- ✦ Slow cooked Medallions of Beef in a red wine jus
- ✦ Chicken breast stuffed with Pearl Wen cheese wrapped in dry cured ham with a creamy leek sauce
- ✦ Roasted mixed root vegetables – Carrots, Parsnips and Swede
- ✦ Baby New Potatoes roasted in their skins with Sea Salt

Dessert

A trio of desserts;

- ✦ Lime & Ginger Cheesecake
- ✦ Dark Chocolate Mousse
- ✦ Strawberry Shortbread
- ✦ Dressed with red berries

Evening Food

- ✦ Paella – A choice of three options cooked Live before the guests
- ✦ Chicken and chorizo
- ✦ Seafood and White Fish
- ✦ Vegetarian
- ✦ Served with Crisp Salads

Beth and Chris...Mr and Mrs Taylor

Cefn Tilla Court...17th August 2019

“Lesley and Graham catered for our wedding in August and we could not recommend them enough. Everything from initial contact to the delivery of delicious and superbly presented food on the day was truly faultless.

The service they offer is completely different to all the other caterers I contacted in the South Wales area, they allow you to have exactly what menu you would like and do not try to fit you in to 'Menu A, B or C' scenario. This also allowed us to tailor the menu to suit our budget. Graham was a fantastic MC on the day and organised the day seamlessly.

All their staff were wonderfully presented and very polite.

One of our guests commented that the meal that they had was simply far too good to be wedding food and they delivered this exceptional standard to 80 day guests and then a wonderful paella to 150 evening guests.

Thank you so much both ♡”



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FRESH FOOD EVENTS

Menu for 95

Starters – Sharing Boards

Italian Antipasti

- ✦ Salami, Prosciutto
- ✦ Hummus, Carrot and Cucumber Sticks
- ✦ Olives and Sun Dried Tomatoes
- ✦ Cherry Tomatoes, Rocket
- ✦ Oils and Vinegar
- ✦ Artisan Rolls and Butter

Mains

Served from the Buffet;

- ✦ Breast of Chicken in a Cream Tarragon and White Wine Sauce
- ✦ Baby New Potatoes Roasted in their Skins
- ✦ Broccoli and Cauliflower
- ✦ Vegetarian Lasagne

Dessert

Mini Dessert Buffet of

- ✦ Brownies, Blondies, Eclairs,
- ✦ Chocolate Salted Profiteroles,
- ✦ Grapes, Berries
- ✦ Wedding Cake and Jugs of cream

Diane and Richard...Mr and Mrs Kellett Caerphilly Castle...4th August 2019

"I just wanted to say a massive thank you to you all. The efforts you and your respective teams went to in the preparation and running of our wedding day was truly impressive, thoroughly professional and absolutely amazing.

Diane and I had the perfect day and all we want to do now is keep reliving it!! It would not have been anywhere near as wonderful without all of your efforts. A heartfelt thank you from us both.

Such a brilliant day. Thank you all." Rich and Diane.



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FRESH FOOD EVENTS

Menu for 86 / 200

Canapés

- ✦ Smoked Salmon and Cream Cheese Blini
- ✦ Smoked Chicken with Mango Salsa Tartlet
- ✦ Watermelon, cured ham and feta on a skewer
- ✦ Goats cheese and plum chutney on artisan bread
- ✦ Roast Pepper cream cheese and pine nut crostini

Starters – Sharing Boards

- ✦ Cheeses – Cheddar Cubes and Camembert Wedges
- ✦ Olives and Sun dried Tomatoes
- ✦ Paté de Campagne
- ✦ Fig and Branston Pickles
- ✦ Flatbreads and Jacobs Cream Crackers
- ✦ Laughing Cow Cheese
- ✦ Dressed with Rocket & Cherry Tomatoes on the vine
- ✦ Breads, Butter

Mains

- ✦ Roasted Beef and Yorkshire Puddings
- ✦ OR Chicken Supreme
- ✦ Roasted Root Vegetables, Broccoli
- ✦ Heritage Carrots
- ✦ Potatoes Dauphinoise
- ✦ Stuffing, Mustards, Horseradish

Dessert

Sharing Platters of Mini Cakes to include

- ✦ Brownies, Mini Cheesecakes, Lemon Drizzle Cake
- ✦ Salted Caramel Profiteroles
- ✦ Red Berries, Grapes
- ✦ Chocolate Dipped Strawberries
- ✦ Mini Doughnuts with Chocolate sauce

Evening Food – Paella and BBQ

- ✦ Seafood and Chicken Paella
- ✦ Sausages and Beef Burgers
- ✦ Pulled Pork and Brioche Buns
- ✦ Breads and Butter,
- ✦ Green Salad, Tomato Salad,
- ✦ Cheese Slices
- ✦ Grated Cheddar Cheese
- ✦ Coleslaw, Onions, Sauces and Mustards

Faye & Richard...Mr & Mrs Stephenson-Davies Tall Johns House...3rd August 2019

"You treated us like Kings and Queens!"

Faye Stephenson-Davies



We wouldn't normally put Laughing Cow cheese on a platter, but it was a standing joke in the Groom's family, so of course, we did as we were asked!



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FRESH FOOD EVENTS

BBQ and Hot Buffet for 48

- ✦ Flat Iron Steaks
- ✦ Pulled Pork
- ✦ Cajun Chicken
- ✦ Quality Butcher's Sausages
- ✦ Roast Sweet Peppers with Halloumi Cheese
- ✦ Wild and White Rice
- ✦ Baby New Potatoes
- ✦ Home Made Coleslaw
- ✦ Green Salad
- ✦ Tomato and Mozzarella Salad with Basil
- ✦ Sauces & Condiments

Janice and Derek Ward...Diamond Wedding!! West Knoyle Village Hall..27th July 2019

We were very pleased with yours and your daughters efforts to do everything efficiently on Saturday. It was perfect. Also your attitude that nothing is too much trouble to do whatever we might be in need of. Thanks very much again for your seamless efforts for it all to be just right plus the extra mile to which you willingly go. We look forward to seeing you again at Ian's Birthday do next year. In the meantime keep busy. Good to hear you are. Love Janice. x



Menu for 150

Canapés

- ✦ Mushroom / Roast Sweet Pepper/ Ham / Tomato and Basil Bruschetta

Starters

- ✦ Salami and Prosciutto, Manchego Cheese
- ✦ Olives and Sun Dried Tomatoes
- ✦ Mini peppers stuffed with cream cheese
- ✦ Cherry Tomatoes and Rocket
- ✦ Oils and Vinegar, Artisan Rolls and Butter

Mains

- ✦ Slow cooked Braised Brisket of Beef, Carved Chicken Breasts roasted with oregano and sea salt served on Sharing Platters, dressed with roasted cherry tomatoes on the vine
- ✦ Roasted Mediterranean Vegetables; Courgettes, Peppers, Tomatoes, Onions, Aubergine.
- ✦ Baby New Potatoes Roasted in their Skins
- ✦ Vegetarian Option, Stuffed Peppers with Cous Cous and Goats Cheese

Dessert

- ✦ Lemon Syllabub to Grandma's Recipe:
Served in swirls pots with shortbread biscuits

Evening Food

- ✦ Burgers and Hot Dogs

Nick and Jen...Mr and Mrs Jones Tickenham Village Hall...27th July 2019

'What Graham and Lesley offer is a unique experience where everything is about you. They were incredible, nothing was too much trouble, the food was delicious, the serving as professional as could be, and Graham and Lesley couldn't have been kinder, and treated us a long standing friends despite knowing us for only a few months. All of our guests commented on how great the food was, and most importantly how personal it was to us'

Nick Jones



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FRESH FOOD EVENTS

Finger Buffet for 60

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

Sophie Hayward

Blaise Castle House Bristol...27th July 2019

The company were prepared to do a site visit, which we found helpful. They listened to our requests and were reliable, friendly and professional. Our wedding guests commented on the excellent standard of food (finger buffet) The food was delivered on time and well presented. Thanks to everyone involved!

Caroline Hayward (Mother of the Bride)



Menu for 150

Tapas

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

Paella!

- ✦ A Fish Paella with King Prawns, Prawns, Mussels and White Fish
- ✦ A Chicken and Chorizo Paella
- ✦ A Vegetarian Paella with tomatoes, beans, chickpeas and peppers.
- ✦ Crisp Green Salad
- ✦ Greek Salad
- ✦ Tomato Salad
- ✦ A mix of Artisan breads and butter (in baskets on tables)
- ✦ Oil and Vinegar will be placed on the Tables

Meg and Sam...Mr and Mrs Maxfield

Gants Mill Bruton...20th July 2019

Thanks for a fantastic day on Saturday Gray, and of course Lesley and your team – you guys did an amazing job, Food was terrific and staff were all lovely and did a brilliant job

Sam Maxfield



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FRESH FOOD EVENTS

Menu for 63

Canapés

Bruschetta

- ✦ Ham and Salsa, Mushroom
- ✦ Roasted Sweet Pepper, Pesto

Starter

- ✦ Beef Tomato, Mozzarella and Basil Salad
- ✦ Oil and Vinegar
- ✦ Artisan Rolls and Butter

Mains

- ✦ Whole boneless Breast of Chicken, stuffed with a duxelle of mushrooms, roasted, and served in a smooth creamy white wine and tarragon sauce.
- ✦ Sliced Potatoes with Thyme
- ✦ Roasted Heritage Carrots and Green Beans

Dessert

- ✦ Individual Banoffee Cups accompanied by Brownies and Strawberries

Evening

Pizzas!

- ✦ Margherita, Pepperoni, BBQ Chicken
- ✦ Vegetarian & Vegan

Rachel and Ed...Mr and Mrs Barnett Priors Court Barn...13th July 2019

*Thank you so much for everything you did for our big day. The food and service were great! Also thank you for all the extra things you did like moving the room around etc, it's safe to say you were more than caterers for us which made the day very special!
Rachel and Ed*



Menu for 66

Canapés

Bruschetta;

- ✦ Ham and Salsa, Mushroom
- ✦ Roasted Sweet Pepper, Pesto

Buffet

- ✦ Home Made Lasagne
- ✦ Garlic Bread, Green Salad
- ✦ Mozzarella and Tomato Salad with Basil
- ✦ Vegan Chickpea and Spinach curry
- ✦ Pilau Rice, Naan Breads

Dessert

- ✦ Wedding Cake with Cream

Cheese Boards

- ✦ Abergavenny Goats Cheese
- ✦ Black Bomber, Tintern
- ✦ Perl Las, Perl Wen
- ✦ Grapes, Celery
- ✦ Caramelised Red Onion Marmalade
- ✦ Crackers and Butter

Laura & Lee; Mr & Mrs Diamond-Roberts Usk Castle...11th July 2019



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FRESH FOOD EVENTS

Menu for 125

Canapés and Welcome Drinks

- ✦ Mini Welsh Rarebit
- ✦ Cockles, Lavabread and Bacon Bruschetta / Tartlet
- ✦ Caerphilly Cheese and Cherry Tomato Tartlets
- ✦ Caramelised Leek Red Onion Tartlets with Perl Las Blue Cheese
- ✦ Welsh Beef & Horseradish in mini Yorkshire Puddings
- ✦ Mini Welsh cakes laced with Penderyn Whiskey

Buffet

- ✦ Chicken Chasseur, Beef Stroganoff, Mushroom Stroganoff
- ✦ Buttery Mashed Potato and Peas

Dessert

- ✦ Small bite size cheese pieces, Brie, Cheddar and Caerphilly
- ✦ Mini cakes including Brownies, Blondies, Eclairs and Profiteroles
- ✦ Melon Slices, Grapes, Strawberries, Raspberries and Blueberries.
- ✦ Small Basket of Apples, Small Meringues

Louise & Christopher...Mr & Mrs Morgan Sully Sports and Social Club...6th July 2019

"Graham & Lesley

What can I say?! It feels like we have been on a journey! I can't tell you how lucky we feel to have engaged FFE, you made the day perfect. Louise and I visited [the venue a week later] and they are STILL raving about your food. They just can't fathom quite how you pulled it off! Aside from the end product, can we also say how professional and well organised you have been to work with. The quote versions, the delivery documents, the attention to detail, the superb tasting night – all absolutely perfect. Thank you so much for looking after me before and then during the speech, I nearly lost it a couple of times!

Be assured that if we ever meet anyone that needs catering, it'll be you guys every time.

Diolch yn fawr iawn" Christopher & Louise



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FRESH FOOD EVENTS

Menu for 54

Grazing Table

- ✦ Small Sausage Rolls, Mixed Finger sized Savoury Pastries
- ✦ Crisps & Breadsticks, Roasted Pepper & Mushroom Bruschetta
- ✦ Cheddar Cheese Cubes, Mini Quiche & Mini Scotch Eggs
- ✦ Crudités and Hummus Dip

Mains

- ✦ Slices of Beef or Turkey
- ✦ Roast Potatoes, Roasted Root Vegetables, Steamed Seasonal Vegetables
- ✦ Stuffing / Yorkshire Puddings, Sauces and Gravy

Dessert

- ✦ Chocolate Brownie with Warm Chocolate Sauce and Red Berries
- ✦ Fred and Ginger Cheesecake
- ✦ Raspberry & White Chocolate Roulade

Afternoon Waffle Station

- ✦ Sweet Waffles, Chocolate Sauce / Toffee Sauce
- ✦ Whipped Cream, Smarties and Sprinkles
- ✦ Strawberries, Raspberries, Blueberries

Evening BBQ

- ✦ Butchers Sausages and Beef Burgers, Bread Rolls
- ✦ Corn on the Cob
- ✦ Cheese, Onions & Coleslaw
- ✦ Sauces and Mustards
- ✦ Vegetarian and Vegan – Stuffed Courgettes with Minted Beans

Sarah and Adam...Mr and Mrs Tiley Caldicot Castle...22nd June 2019

"Sarah and I just wanted to drop you a quick note to thank you and your team for everything that you did to help us celebrate our wedding. The food was amazing and everything we hoped for (and more).

The whole day went really well and we are very grateful for the part you played. Your staff are amazing (as is the food) and helped everyone feel relaxed which is exactly what we were hoping for. We wish you and Lesley all the success in the world for your excellent and growing business."
Adam Tiley (Groom)



Menu for 70 / 150

Buffet on Arrival

- ✦ Assorted Sandwiches
- ✦ Small Sausage Rolls,
- ✦ Savoury Mini Pastries
- ✦ Mini Quiche
- ✦ Samosas
- ✦ Bhajis
- ✦ Crisps

Evening BBQ

- ✦ Butchers Sausages, Beef Burgers
- ✦ Cajun Chicken, Halloumi and Peppers
- ✦ Baby New Potatoes roasted in their skins
- ✦ Coleslaw, Green Salad
- ✦ Bread Rolls, Butter, Sauces



Dave and Tracy...Mr and Mrs Witts Corse and Staunton Hall...22nd June 2019

We would like to thank you at Fresh Food Events, for your lovely food and great presentation of the food on the day. You helped make our day, one of the best days of our lives. We hope, that you also enjoyed the day, the weather was great, the food and drink was excellent, the cake was a picture and the band was brilliant. Loved everything. I and my family will certainly promote you to other families and friends that require your services. You're a credit to the food industry. Myself and Tracy are so glad we met you Graham, and will remain good friends in the future.

Kind regards Mr and Mrs Witts

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FRESH FOOD EVENTS

Menu for 101

Canapés

- ✦ Bruschetta with Tomato & Olive Oil
- ✦ Salmon & Cream Cheese Blinis
- ✦ Poached Pear Wrapped in Parma Ham

Starters

- ✦ Roasted Vegetable Soup
- ✦ Leek and Potato Soup

Mains

- ✦ Beef in Peppercorn Sauce, or
- ✦ Chicken Breast stuffed with Caerphilly Cheese, wrapped in Bacon, served in a home made Tomato and Basil Sauce.
- ✦ Baby New Potatoes roasted in their skins
- ✦ Fresh Seasonal Green Vegetables ; Broccoli, Beans, Cauliflower

Desserts

- ✦ Chocolate Brownie with Chocolate Sauce and Red Berries
- ✦ Lemon Tart with Cream

Jordan and Sam...Mr and Mrs Morgan Hogs Head Barn...15th June 2019



Menu for 17

The Night Before... Paella!

The Big Day... Grazing Table

- ✦ Pear, Stilton & Walnut Tarts, Assorted Bruschetta
- ✦ Sun Dried Tomatoes & Artichoke Hearts
- ✦ Olives, Feta, Spanish Omelette
- ✦ Peppers, Hummus, Falafel, Sweet chilli dip
- ✦ Beetroot cubes on cocktail sticks
- ✦ Mini peppers stuffed with cream cheese
- ✦ Cheddar Cheese, Camembert, Brie, Gouda
- ✦ Grapes, Nuts, Dried Fruits, Fresh Figs, Rocket, Cherry Tomatoes
- ✦ Flatbreads, Crackers and Breadsticks
- ✦ Smoked Salmon, Artisan Bread Rolls, Focaccia

Evening Supper

- ✦ Tomato and Basil Soup with crusty bread
- ✦ Stuffed Chicken Breast stuffed with a mushroom duxelle in a cream and herb sauce
- ✦ Slow Roast Beef in a Red Wine and Shallot Jus
- ✦ Roasted Root Vegetables – Carrots, Parsnips, Swede
- ✦ Warm New Potatoes
- ✦ Tartlette au Citron Raspberry Coulis and Cream
- ✦ Trio of Chocolate Mousse Raspberry Coulis and Cream

Etana and Kane...Mr & Mrs Simmonds Llanthony Manor...3rd and 4th June 2019

I highly recommend these lovely people! The food was excellent...fresh, quality, creative! Lesley and Graham were so wonderful to work with! We came to Wales from the US and they were super helpful! They prepared 3 amazing meals for 17 of us...a dinner of Spanish rice with all the extras, a lovely tasting plate spread for lunch and an amazing formal dinner! No one went hungry that's for sure! These talented people can do anything! Melissa (Mother of the Bride)



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FRESH FOOD EVENTS

Menu for 68

Nibbles;

Bowls of Crisps, Bombay Mix, Tortilla Chips
Rice Crackers Peanuts

Mains:

- ✦ Chilli Con Carne, with Rice, Sour Cream, Salsa, Guacamole, Tortilla Chips
- ✦ Hot sauce around for Roger!
- ✦ Mushroom Stroganoff with Wild and White Rice
- ✦ Chicken Goujons and Wedges for the Children

Dessert:

- ✦ Cheesecake – Baked Cheesecake with a couple of choices of fruit or chocolate. Cream
- ✦ Profiteroles (especially for the children)

Evening

- ✦ Buffet of Pastries, Cakes & Fruit. Chocolate Fountain

Jamie and Roger...Mr and Mrs Coleman Caldicot Castle...11th May 2019

I just want to say a huge THANK YOU to you both for everything you've done. You've gone above & beyond my expectations and really pulled it out the bag. Thank you so much for making our day so special & looking after us. Thank you so much for your order - we really appreciate it!
Jamie (Bride)



Menu for 54 / 94

Canapés

- ✦ Dark bread topped with beetroot salad and half a meatball
- ✦ Chicken Tikka and Mango Chutney on Naan bread
- ✦ Stilton, Pear and Walnut Tartlets
- ✦ Goats Cheese and Plum Chutney on Artisan bread

Sharing Platters

- ✦ Charcouterie, Olives, Oils, Breads, Hummus and Antipasti (Artichoke Hearts, Roast Peppers, Sun Dried Tomatoes).

Main

- ✦ Beef Lasagne, made that morning, served with Salads and Garlic Bread
- ✦ Roast Vegetable Lasagne

Dessert

- ✦ Mini Dessert Buffet on Sharing Platters; Mini cakes and treats including éclair, chocolate brownies, Lemon Tart, Toffee Blondies, Cut Fruit

Evening

- ✦ Bacon Rolls

Veronica and Chris...Mr and Mrs Tremain Chepstow Castle / Caldicot Choir Hall 27th April 2019

"Fresh Food Events were probably best part of the wedding; they were easily the most flexible as well as the most fairly priced. Going above and beyond the call of duty, from the early delivery of table cloths to announcing us entering the hall and leaving the hall as well as making sure that everything was going to plan.

We were provided with a fantastic really tasty Lasagne and comforting words to the groom before the event, so a big 'thank you' to Lesley and Graham for an excellent event. We highly recommend Fresh Food Event for any catered event."
Chris Tremain



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FRESH FOOD EVENTS

Menu for 63

Canapés

- ✦ Bruschetta with tomato and oil (light on basil)
- ✦ Mini Toad in the Hole
- ✦ Salmon and Cream Cheese Blini
- ✦ Mini Baked Potatoes with Cheese and Sour Cream
- ✦ Pear Stilton and Walnut Tartlets

Starters..

- ✦ Roasted Mediterranean Vegetable & Tomato Soup

Mains..

- ✦ Chicken Breast stuffed with Duxelle (finely chopped Mushroom), dressed with leeks and edible flowers / micro herbs for colour
- ✦ Potatoes Dauphinoise
- ✦ Fresh Seasonal Green Vegetables ; Broccoli, Beans, Cauliflower
- ✦ Roasted Root Vegetables; Carrots, Parsnips and Suede

Desserts..

- ✦ Chocolate Brownie with Chocolate Sauce and red berries

Evening

- ✦ Chicken Curry, Beef Curry, Vegetable Curry
- ✦ Pilau Rice, Bhajis / Naan Breads



Zoe and Stuart...Mr and Mrs Parsons St Tewdrics House...3rd May 2019

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

We couldn't have wished for better caterers for our day, and Fresh Food Events made ours extra special!

Zoe Parsons



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FRESH FOOD EVENTS

Menu for 118

A Grazing Table;

- ✦ Pastrami, Country Crumbed Ham, Salami
- ✦ Cheeses – Cheddar Cubes, Mozzarella Balls
- ✦ Sun Dried Tomatoes, Artichoke Hearts and Olives
- ✦ Mini Quiche, Bruschetta, Pickles, Olives

Mains, Served Family style

- ✦ Sausages
- ✦ Mash
- ✦ Spring Greens
- ✦ Creamed Leeks
- ✦ Onion Gravy in a Jug

Dessert

- ✦ Lime and Ginger Cheesecake with a drift of berries

Tessa and James...Mr and Mrs Crotty

Coed Hills Wedding Space

13th April 2019

"Thank you Graham you and Lesley you have been fantastic throughout. We had such a lovely day. Your professionalism was amazing and was remarked upon by all my family" Tessa Crotty (Bride)



Menu for 76

Canapés

- ✦ Japanese chicken meatball on a toothpick with soy dip sauce.
- ✦ Mini tacos with prawns, avocado, sour cream, coriander
- ✦ Vegan Mini tacos with sweet potato, avocado, salsa, coriander
- ✦ Grilled halloumi wrapped in Parma ham
- ✦ Vegan Maki sushi

BUDDHA / AHI-POKE BOWL

- ✦ Sticky Japanese rice, Whole-wheat rice and quinoa (Vegan)
- ✦ Poached salmon, Chicken thighs
- ✦ Chickpeas / Sweet Potato / Spinach / Broccoli / Avocado
- ✦ Wakame seaweed/ Edamame beans / Sweet corn
- ✦ Japanese omelette
- ✦ **Sauces;** Peanut Lime / Hawaiian / Korean Spicy
- ✦ **Sprinkles;** Egg Furikake / Toasted sesame seeds / Shredded nori seaweed / Coriander
- ✦ **Vegan Pancit** Pan fried glass noodles with vegetables

Desserts

- ✦ A dessert buffet, of Berries, Brownies, Meringues and Cream with Matcha Powder, displayed on glass

Jerome and Marié...Mr and Mrs

Cuenca

The Barn at Brynich

6th April 2019

"Everyone said how great the exotic food was, especially the Pansit! Thank you so much!"

Jerome Cuenca (Groom)



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FRESH FOOD EVENTS

Menu for 96

Canapés

- ✦ Chicken Waffles with Maple Syrup
- ✦ Mini cheese burgers
- ✦ Mini tacos- pulled pork, avocado & sour cream
- ✦ Mac & Cheese bites
- ✦ Mozzarella Sticks
- ✦ Mini Doughnuts with chocolate dip

Antipasti Sharing Platters

- ✦ Mozzarella, Sun Dried Tomatoes
- ✦ Salami, Chorizo, Prosciutto
- ✦ Olives, Chilli Oils
- ✦ A mix of Flat Breads and Artisan Rolls
- ✦ Rocket & Cherry Tomatoes on the vine

Mains

- ✦ Beef Wellington stuffed with onions, breadcrumbs and chicken liver
- ✦ Plain Buttery Mash
- ✦ Small charred Leeks
- ✦ Heritage Carrots
- ✦ Onion Loaf
- ✦ Rich Beef Sauce, in Sharing Jugs on the Table

Dessert

- ✦ Warm Toffee Cake
- ✦ Topped with a cold Chocolate Hemisphere
- ✦ A Small Jug of Hot Toffee Sauce to melt the chocolate when poured

Evening

Cumberland, Pork & Leek and Glamorgan Sausages
Sausages in Brioches rolls, with salads and sauces.

Alice and Nick...Mr and Mrs Jones St Tewdrics House...30th March 2019

"Thank you so much for everything we had a great day and the food was out of this world!"

Alice Jones



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FRESH FOOD EVENTS

Menu for 48

Afternoon Tea

- ✦ Assorted finger sandwiches - meat, fish and vegetarian on granary and white bread.
- ✦ Sausage Rolls
- ✦ Mini Quiche (v)
- ✦ Chicken Caesar Tartlets
- ✦ Stilton, Pear and Walnut Tartlets (v)
- ✦ Fruited Warm Scones, Jam and Clotted Cream
- ✦ Mini Eclair
- ✦ Mini Fruit Tartlets
- ✦ Mini Brownies
- ✦ Salted Caramel Profiteroles
- ✦ Fruit cake
- ✦ Lemon Drizzle Cake
- ✦ Tea and Coffee served to table.

Lucy and Lee...Mr and Mrs Leigh Caldicot Castle...26th January 2019

Graham and Lesley made an absolutely amazing Afternoon Tea for our wedding in Caldicot Castle in January of this year! They were so attentive and made sure our day ran absolutely perfectly!! And the food was out of this world!! Can highly recommend!!
Lucy Leigh (Bride)



Menu for 121

Welcome Drinks and Nibbles

- ✦ Mulled Wine, Nastro Peroni
- ✦ Mince Pies

Starter

- ✦ Minestrone Soup with a Crusty Roll and Butter.

Main

- ✦ Chicken Breast, stuffed with Caerphilly Cheese, wrapped in Bacon and served with a home-made tomato sauce.
- ✦ Chicken Fillets for the Children
- ✦ Baby New Potatoes roasted in their skins and sprinkled with sea salt
- ✦ Steamed Broccoli and Cauliflower

Dessert

- ✦ Key Lime Pie
- ✦ Profiteroles

Cheeseboard

- ✦ A small Cheeseboard (Cheddar, Caerphilly and Brie, with grapes, celery, bread rolls and butter)

Natasha & Dave...Mr & Mrs Webley-Parry The Muni Arts Centre...8th December 2018



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FRESH FOOD EVENTS

Menu for 54 / 150

Starters; Sharing Platters

- ✦ Antipasti, Charcuterie, Olives, Oils, Breads, Hummus

Main

- ✦ Beef in Creamy Peppercorn Sauce, served with Baby New Potatoes Roasted in their skins, and Seasonal Vegetables
- ✦ Fillet of Salmon in a Dill and Cream Sauce, dressed with Cockles, served with Steamed New Potatoes, Fresh Kale

Dessert

Mini Dessert Buffet on Sharing Platters;

- ✦ Eclair, Chocolate Brownies, Lemon Tart, Toffee Blondies and more

Evening

Ploughman's Buffet;

- ✦ Cheddar Cheese, Brie, Wensleydale,
- ✦ Country Roast Ham Slices, Gala Pie Slices,
- ✦ Assorted Crackers, Artisan Rolls and Butter
- ✦ Pickles and Sauces, Pickled Onions
- ✦ Pickled Beetroot, Picked Red Cabbage
- ✦ Coleslaw, Cherry Tomatoes
- ✦ Boiled Egg Slices, Basket of Apples

**Charlene and Kyle...
Mr and Mrs Lovesy
Chepstow Drill Hall...
24th November 2018.**



Menu for 80

Paella;

- ✦ A Vegetarian Paella with tomatoes, beans, chickpeas and peppers.

Second Dish;

- ✦ Chicken in a mildly spicy Tomato Sauce to accompany the Paella
- ✦ Mini Chorizo served from a separate warming plate to allow guests to choose some or all of the three options.
- ✦ All served with fresh crispy salads and Artisan breads.

Dessert;

- ✦ Wedding Cake

**Alex and Sophie...Mr and Mrs Davies
New Bristol Brewery...17th November 2018**

"Fresh Food Events were a complete pleasure to work with. Graham & Lesley made planning our big day so much easier, with excellent communication and a visit to help us get our heads straight. We cannot recommend them enough. They went well beyond what we thought they would, and worked excellently with the venue we hired. I think all parties would agree that things went off without a hitch, and our guests have all said that the food was lovely. Fresh Food took all the stress out of sorting out a vital component of our wedding festivities, and a vegetarian paella was a fantastic suggestion to accommodate our assorted dietary requirements. Lesley and Graham: thank you so much." Alex and Sophie



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FRESH FOOD EVENTS

Menu for 80

Sharing Platters

- ✦ Hummus, Bruschetta
- ✦ Falafel, Flat Breads
- ✦ Slices of Pepper, Stuffed Olives
- ✦ Stuffed Mini Peppers, Salads
- ✦ Cheeses including Feta, Cured Meats
- ✦ Dips including Oils
- ✦ Tartlets and Salad Nibbles such as cucumber & carrot sticks, cherry tomatoes.

Mains:

- ✦ A Gourmet Six Ounce Beef Pattie /
- ✦ A Chicken Breast Fillet
- ✦ Both served in a Brioche Bun with a dressing stack of crisp green salad, tomato, red onion rings, slice of mozzarella cheese, and a slice of smoked Back Bacon. Held with a wooden skewer. Mixed Salad served on the plate, accompanied by Coleslaw
- ✦ Three Types of chips; Wedges, Sweet Potato & Skin On
- ✦ Condiment Trays on each Table comprised of Jalapeno Peppers, Gherkins, Mint Yoghurt, Caramelised Onion Relish, Mustards, Tomato Ketchup, Mayonnaise, Caesar Salad Dressing, Guacamole

Desserts:

- ✦ Wedding Cake, dressed with red fruits. Served with jugs of cream

Emma and Alex...Mr and Mrs Szafnauer St Tewdrics House...20th October 2018

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

*With best wishes,
Emma and Alex (Bride and Groom)*

Hi Lesley and Graham,

*I've finally had time to sit down and write this email. Thank you so so much for making Alex and Emma's wedding day at St Tewdrics perfect. The food and service was fantastic and everyone is still talking about it. I knew from the moment we first spoke at the wedding fayre you would be the perfect caterers for their reception. Words cannot express how grateful John and I are. Keep up the good work
Kind Regards*

Tracy and John Szafnauer (Parents of the Groom)



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FRESH FOOD EVENTS

Menu for 75 / 92

Canapés

- ✦ Crispy Mac and Cheese Balls, Spicy Jalapeno Poppers
- ✦ Mini Chicken and Waffles with Maple Syrup drizzle

Main

- ✦ Pulled Pork, Slow Cooked Beef Brisket
- ✦ Buttermilk Fried Chicken Breast Goujons
- ✦ Home Made Slaw
- ✦ Warm Corn Bread and Artisan Breads
- ✦ BBQ Baked Beans
- ✦ Pinto Beans in a BBQ Sauce
- ✦ Fries
- ✦ Deep South Vegan Meat (Free) Loaf with grilled Artichoke and Roast Squash

Desserts

- ✦ Pecan Pie and Key Lime Pie. Served with Cream

Evening

- ✦ Gumbo Fish, Shrimp and smoked sausage
- ✦ Mini Tortilla Wraps Chicken, Pork and Beef, Ssauces & salads
- ✦ Beans and Rice
- ✦ Roast Vegetable Wraps with Hazelnuts and Almonds

Lauren and Sean...Mr and Mrs Hales Glee Club Cardiff...11th October 2018

"Thank You for feeding us!!

The food was incredible, and we couldn't have hoped for a team that understood and delivered food that transports us right back to our amazing adventures together! Thank You"

Mr and Mrs Hales



Menu for 89

Hot Buffet Main

- ✦ Slices of Silver-side of Beef and Roasted Gammon
- ✦ (Mint sauce with the Gammon for Zach!)
- ✦ Baby New Potatoes roasted in their skins
- ✦ Yorkshire Puddings (3")
- ✦ Broccoli and Cauliflower
- ✦ Roasted Root Vegetables (Carrots, Parsnips, Leeks)
- ✦ Gravy and Mustards

Dessert

- ✦ Sharing slates of mini desserts for each table; Brownies stacked at one end of the platter, mini cakes such as eclairs, and cheesecake squares, swirls of berries / fruits and cream.
- ✦ Warm Chocolate Sauce

Zach and Rachael...Mr and Mrs Gidney Peterston Super Ely Village Hall 6th October 2018

"Zach and I wanted to say a massive thank you for everything you did to make the wedding breakfast incredible!

We had loads of people giving high praise on the food and on how friendly you were, Graham. Also, thank you for being so accommodating with our lateness, we weren't very good at managing the time between the ceremony and the reception! We have a lot of friends getting married next year so will definitely be recommending you!"



Rachael Gidney (Bride)

"Everything was just perfect – Thank You!"

David Fittro (Father of the Bride)

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FRESH FOOD EVENTS

Menu for 88 / 116

Canapés

- ✦ Pimms Welcome Drinks
- ✦ Smoked Salmon and Cream Cheese Blini
- ✦ Pear Stilton and Walnut Tartlets
- ✦ Mini Prawn Cocktails
- ✦ Roast Pepper and Tomato Bruschetta
- ✦ Smoked Duck Breast and Red Onion Marmalade

Starter..

- ✦ Mackerel Paté with a rocket and pine nut salad
- ✦ Roast Butternut Squash, Shaved Fennel and Watercress Salad
- ✦ Artisan Breads and Butter

Mains..

- ✦ Silverside of Beef with Yorkshire Puddings
- ✦ Coq au Vin in a White Wine Sauce with Mushrooms and Capers
- ✦ Baby New Potatoes roasted in their skins
- ✦ Steamed Seasonal and Roasted Root Vegetables
- ✦ A Stack of Roasted Mediterranean Vegetables served in a home made tomato sauce

Desserts..

- ✦ Chocolate Brownie with Hot Chocolate Sauce and Vanilla Ice Cream
- ✦ Lemon Meringue Brulée with cream

Evening Food..

- ✦ Moroccan Meatballs with Rice and Flat Bread
- ✦ Artisan Rolls, Butters and Pickles

Daisy and Sean...Mr and Mrs McConnell Stowford Manor... 15th September 2018

"I just wanted to say a big "Thank You" for making Daisy and Sean's wedding day so special with the delicious food you provided. I have received so many compliments from different guests about the fabulous food. All your staff were so helpful and kind and Graham ran the event with Military precision; it was so well organised and stress free for me!"

Sally Anne (Mother of the Bride)

We just got back from our honeymoon and wanted to thank you for all your hard work at our wedding. All our guests commented that the food was brilliant, one kid absolutely refused to stop eating his dessert even though he was too full to continue and had to be forcefully separated from it by his dad! We also had a lot of comments about the quality and speed of service which were exceptional.

Not only that, but throughout the entire booking process you were both great, we felt like we could just trust you to do the right thing at every turn. With a hundred other things to plan that was very reassuring and really took the weight off! We'll definitely be recommending you to everybody.

Sean McConnell (Groom)

Lesley and Graham did an amazing job on our wedding breakfast- the food was incredible and they made the whole process incredibly easy from start to finish. It was very affordable, and they really cared about what we wanted, nothing was too difficult for them. I cannot recommend them highly enough. An absolute pleasure to be around.

Daisy and Sean on Google



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FRESH FOOD EVENTS

Menu for 100

BBQ

- ✦ Flat Iron Steaks
- ✦ Butchers Sausages
- ✦ Beef Burgers
- ✦ Herby Chicken
- ✦ Haloumi and Stone Roast Peppers
- ✦ Aubergine Parcels
- ✦ Baby New Potatoes, warm with butter
- ✦ Home made Coleslaw
- ✦ Crudités and hummus
- ✦ Tomato, mozzarella and basil salad
- ✦ Green leaf salad
- ✦ Greek Salad with Feta and Olives
- ✦ Artisan breads and Butter
- ✦ Sauces and Home Made Dressings

Dessert

- ✦ An Eton Mess Self Service Station! Bowls of Berries, Whipped Cream, and Broken Meringue for guests to mix and match as they desire
- ✦ Apple Crumble and Cream or Custard
- ✦ Vegan Cheesecake

Tiffany and Shane...Mr and Mrs Holland Coed Hills 8th September 2018

Add to Event Review from Tiffany

Lesley and Graham were in short amazing in every way. They provided a BBQ buffet for our wedding. The high quality of food, in particular the steaks and the vegan cheese cake, were a particular favourite amongst our guests. So many of our guests have commented on how great the food was.

We chose Lesley and Graham quite simply because they listened to us. After a short conversation Lesley understood the type of food we were looking for, dietary requirements and was able to provide us with lots of ideas.

Communication was excellent, Graham provided us with a clear plan of how food would be served and what would be served and when. We had every confidence that Lesley and Graham could deliver and they certainly did... what a great team.

Tiffany (Bride)

Facebook Posting From Tiffany

Lesley and Graham catered for our wedding. They listened to our requirements and budget and provided an amazing bbq buffet which we and our guests loved. They made the pre planning easy, their organisation was excellent and we were treated like friends. We would definitely use them again for catering, thanks again!



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FRESH FOOD EVENTS

Menu for 56 /120

Main

- ✦ Slices of Beef, Gammon and Turkey
- ✦ Chicken Breasts for your 4 Halal guests
- ✦ Stuffing – Chefs choices
- ✦ Baby New Potatoes Roasted in their skins
- ✦ Sweet Potato, Suede and Potato Mash
- ✦ Roasted Parsnips in Maple Syrup
- ✦ Carrots / Broccoli / Cauliflower / Cabbage
- ✦ Gravy
- ✦ Vegetarian Meal; Roasted Vegetable Tartlet.

Dessert

- ✦ A Dessert Buffet to include
- ✦ Crème Brulée
- ✦ A mix of cheesecakes
- ✦ Sorbets.

Evening

- ✦ Sandwiches, Sausage Rolls, Mini Pastries, Crisps
- ✦ Crudités, Profiteroles, Eclairs and Brownies

Fiona and Gavin...Mr and Mrs Cameron

Cardiff Marquee..1st September 2018

"Service and standards second to none. Food absolutely amazing and already booked for a second party. Wouldn't think of using anyone else for catering."

Fiona and Gavin (Bride and Groom)



Menu for 70 / 120

Mains

- ✦ Breast of Chicken stuffed with Caerphilly Cheese, wrapped in Bacon in a Cream and Herb sauce
- ✦ Beef in Peppercorn Sauce
- ✦ Baby New Potatoes Roasted in their Skins
- ✦ Roasted Root Vegetables
- ✦ Steamed Seasonal Vegetables

Dessert

- ✦ Chocolate Brownie with Chocolate Sauce
- ✦ Luxury cut Fruit Buffet

Evening

- ✦ A finger buffet
- ✦ Mix of sandwiches on farmhouse white and brown bread, Crisps, Sausage Rolls, Savoury Pastries, Cakes.

Mike and Meg...Mr and Mrs Higgs

Caldicot Castle 27th August 2018

"Lesley and Graham recently provided the catering for our Wedding day. I can honestly say that they really helped make our big day even more special. The service we received was second to none. Everyone we dealt with was always happy to help and willing to give their expert advice where needed, to help the day along.

Both the wedding breakfast and the evening buffet were of an incredible standard, coupled with the small touches like napkins that matched our colour scheme, a second dessert for the groom and taming the fussy best man.

The high quality food and the care shown to us as the client made this an unforgettable day.

In all Fresh Food Events offered us an Efficient, Professional service. Where the food was cooked to perfection, alongside a loving family business that put their heart and soul into their work. We would wholeheartedly recommend them to anyone.

Thank You All."

Mr and Mrs Higgs

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FRESH FOOD EVENTS

Menu for 134

BBQ Items

- ✦ 4oz Flat Iron Steaks / Fresh Beef Patties
- ✦ Pulled Pork
- ✦ Lime and Coriander Chicken Breast
- ✦ Stuffed Peppers with Goats Cheese and Slow Roast Tomatoes

Paella

- ✦ A fish Paella with King Prawns, Prawns, Mussels and White Fish
- ✦ A Vegetarian Paella with tomatoes, beans, chickpeas and peppers.
- ✦ Warm new potatoes,
- ✦ Pasta, Coleslaws, Baked Aubergines,
- ✦ Roasted Mediterranean vegetables,
- ✦ Salads; Green, Tomato, Greek Salad
- ✦ Artisan Breads, Sauces and Dressings

Evening Buffet

- ✦ Moroccan Meatballs and Rice
- ✦ Cheese Tower, Pickles
- ✦ Mixed Salads

Rebecca and Nathan...Mr and Mrs Harris

Sugarloaf Barns...25th August 2018

"Everyone said the food was lovely all day – Thank you!" Nathan and Rebecca Harris – Bride and Groom

"If I'd had a steak like that in a restaurant, I would have been well pleased!" Guest



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FRESH FOOD EVENTS

Menu for 101

Canapés

- ✦ Caesar Chicken Tartlets, Stilton, Pear and Walnut Tartlets
- ✦ Wild Mushroom and Roast Pepper Bruschetta

Sharing Platters..

- ✦ Prosciutto di Parma and Chorizo, Olives
- ✦ Mozzarella Balls, Sundried Tomatoes, Falafel
- ✦ Cherry Tomatoes on the vine, Smoked Cheese
- ✦ Hummus, Bruschetta, Slices of Pepper, Grapes, Nuts
- ✦ Stuffed Mini Peppers, Rocket, Feta, Dips including Oils
- ✦ Artisan Breads and Butter

Mains..

- ✦ Chicken Saltimboca, Chicken Breast topped with Prosciutto ham & a sage leaf dressed with sage butter.
- ✦ Roasted Baby New Potatoes with sea salt & Italian herbs
- ✦ Roasted Mediterranean Vegetables; Mushrooms, Peppers, Cherry Tomatoes, Red Onion, Courgettes, Aubergines and Garlic

Desserts..

- ✦ Sharing Platters of Mini Cakes; Mini Brownies, Eclairs, Salted Caramel Profiteroles, Cheesecake squares
- ✦ Fruits and Berries, Chocolate Strawberries, Cream

Michelle & Arron...

Mr and Mrs Ackerman

Coed Hills...18th August 2018

We can't thank you enough for the weekend!

You, Lesley and the girls were fantastic and everyone complimented the food.

Sharing

boards especially! I know Michelle is extremely grateful too, and we can't wait to find an excuse to get you in again!

Thanks, Arron Ackerman (Groom)



Menu for 67

Canapes

- ✦ Sweet Chilli Chicken Skewers with Pak Choi
- ✦ Spiced Pear Tartlet with Ham
- ✦ Spiced Pear Tartlet with Walnuts
- ✦ Smoked Duck Skewers with red onion marmalade

Starter

- ✦ Antipasto sharing platters
- ✦ Artisan breads, in baskets on each Table, Welsh Butter Portions
- ✦ Smoked nuts, olives, stuffed baby peppers with cream cheese,
- ✦ Warm Camembert & artisan dipping breads

Mains

- ✦ Chicken breast stuffed with Perl Wen cheese wrapped in dry cured ham with a creamy leek sauce,
- ✦ Baby New Potatoes roasted in their skins
- ✦ Roast Root Vegetables and Steamed Seasonal Vegetables

Desserts

- ✦ Brownies (some with white chocolate chips),
- ✦ Strawberry Shortbread with Cream
- ✦ Lemon cheesecake

Evening

- ✦ Trio of Welsh Sausages, served Hot Dog Style;
- ✦ Dragon Sausages, Pork & Leek, and Butchers Sausages
- ✦ Coleslaws, salads, sauces and pickles.

Owain and Lois...Mr and Mrs Johns

Caldicot Castle...11th August 2018

"Just wanted to say thanks to you both! The food was absolutely delicious, and you were so helpful before and throughout the day!

Thanks so much xxx"

Lois Johns – Bride



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FRESH FOOD EVENTS

Menu for 118

Canapés

- ✦ Bacon and Guacamole
- ✦ Tiger prawn and Coriander
- ✦ Watermelon and Ham
- ✦ Smoked Salmon Blinis

Starters

- ✦ Sharing Platters (Slates) of Salamis, Prosciutto, Sun Dried Tomatoes, Artichoke Hearts, Olives, Feta Spanish Omelette and Peppers served with both Artisan Bread and butter and Flatbreads with Olive Oil / Balsamic Vinegar

Mains

- ✦ A Cold Platter of Grilled Salmon, served on Slates dressed with a creamy Avocado and Yoghurt Dip
- ✦ Lime and Coriander Chicken,
- ✦ Warm New Potatoes,
- ✦ Greek Salad; Olives, Feta, Cucumber & Leaves
- ✦ Minted Mixed Bean Salad
- ✦ Olive Oil & Balsamic Vinegar, Artisan Breads & Butter

Desserts

- ✦ Éclairs, Brownies, Lemon Tart, Toffee Blondies and Cheesecake Squares, dressed with cut fruit. Dark and White Chocolate dipped Strawberries

Lucie and Callum...Mr and Mrs Jackson Walton Castle August 4th 2018

"Thanks a million the for the great work with the catering. I had so many positive comments from the wedding guests.

Your team performed admirably in the heat, and it was great to see how serving lovely food to 100 or so people at the same time can be done so well, and made to look so easy at the same time."

Danny Bowes – Father of the Bride



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FRESH FOOD EVENTS

Menu for 77

Starter

- ✦ Sharing Platters of Charcuterie, Olives, Oils, Breads, Hummus and Antipasti

Main Course..

- ✦ Roasted Turkey and Pork
- ✦ Gravy and Sauces
- ✦ Baby New Potatoes roasted in their skins
- ✦ Steamed Seasonal Green Vegetables
- ✦ Cold Meats and Cheeses; Dried and Cured Hams, Cured Sausages and Salamis, Pastrami. Continental and Welsh Cheeses.
- ✦ Salads; Greek, Green, Tomato, Rice, Pasta. Coleslaws
- ✦ Pastries; Sausage Rolls, Pork Pies, Gala Pie and Croquignoles
- ✦ Pickles, Dressings, and Sauces.
- ✦ Artisan Breads and Butter

Dessert..

- ✦ Mini cakes; Éclairs, Brownies, Lemon Tart, Welsh Cakes, Toffee Blondies, displayed on glass and slate, dressed with cut fruit.
- ✦ Berries, Meringues and Cream
- ✦ A luxury Cut Fruit Platter

Rebecca and Joshua...Mr and Mrs Barrow

Caerphilly Castle...July 5th 2018

"Absolutely amazing service. I cannot stress enough how amazing the food was, every guest I spoke to told me they loved the spread of food for everyone. The presentation was beautiful, I can't thank Lesley and Graham enough for the service they gave us. They did exactly what I wanted and definitely going to keep them in mind for a christening."

Rebecca Barrow (Bride)

"Hello Lesley

Just wanted to send you a message to thank you so much for the wonderful food at Josh and Rebecca's wedding at Caerphilly Castle last Thursday. Your food was amazing! The day was so surreal, I wish I could eat it all over again! Oh the cheesecake was to die for! So many people complimented the food.

I would also like to say a big thank you for going that extra mile and being so patient and calming at our initial meeting. I also really appreciated the kindness, advice and guidance you gave Rebecca over the weeks before the wedding."

Sarah Dowling" (Mother of the Bride)

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FRESH FOOD EVENTS

Menu for 60 / 100

Canapés

- ✦ Smoked Salmon and Cream Cheese blinis
- ✦ Roast Pepper & Wild Mushroom Bruschetta
- ✦ Pastrami and Cream cheese on Rye Bread
- ✦ Pear Stilton and Walnut Tartlets

Starters – Sharing Platters

- ✦ Spanish Omelette, Cherry Tomatoes,
- ✦ Mozzarella Balls, Hummus,
- ✦ Kofta, Rocket, Feta, Dipping Oils, Breads

The Main Meal

- ✦ Chicken Breast stuffed with Caerphilly Cheese, wrapped in Bacon served in a tomato sauce and dressed with Basil
- ✦ Steak in Peppercorn Sauce

Dessert

- ✦ Brownies, Blondies, Eclairs, Profiteroles

Evening BBQ

- ✦ Pork and Leek Sausages, Lime and Coriander chicken
- ✦ Haloumi and Roasted Red Peppers, Salmon, Prawns
- ✦ Salads and Artisan breads

Emily and Alex...Mr and Mrs Jones

Rosedew Farm Llantwit Major...25th June 2016

"Hi Lesley! Just wanted to say a massive thank you for Saturday.

Everyone commented on how amazing the food was. It was beautiful.

I really can't thank you enough." Emily Jones (Bride)



Menu for 60 / 250

Starters

- ✦ Sharing Platters placed on each Table
- ✦ Humous, Olives, Feta
- ✦ Dipping Oils, Breads, Salad and Cherry Tomatoes

Mains

- ✦ Pulled Pork, 4 oz Flat Iron Steak, Chicken Breasts
- ✦ Warm Baby New Potatoes roasted in their skins, Potato Salad, Green Salad, Tomato Salad, Pasta Salad & Coleslaw, Artisan breads

Dessert

- ✦ Wedding Cake as Dessert

Evening

- ✦ Seafood Paella
- ✦ Chicken and Chorizo Paella
- ✦ Vegetable Paella
- ✦ Cold Cuts Buffet



Marcus and Cathleen...

Mr and Mrs Randall

A Marquee in East Knoyle...2nd June 2018

"Thank you for all the amazing food. Everyone was complimenting the food all day and all evening."

Cathleen Randall (Bride)



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FRESH FOOD EVENTS

Menu for 100

Starters

- ✦ Antipasto Selection with
- ✦ Artisan Breads and Butter

Mains

- ✦ BBQ Pulled Pork
- ✦ Beef in Peppercorn Sauce
- ✦ Lime and Coriander Chicken
- ✦ Poached Salmon
- ✦ Stone Roast Peppers stuffed with Haloumi

Dessert

- ✦ Brownies and Profiteroles
- ✦ Cut Fruit Platter

Debbie and Jaime...Mrs and Mrs White A Marquee in Usk Castle...30th September 2014

"Just wanted to drop you a line to say thank you for the food you did for our wedding at Usk Castle on Saturday.

We were slightly concerned that as you would be catering in a field, it might be difficult to produce food for a wedding, but I'm very glad to say that you did a fantastic job, providing plenty of incredible food for 90 hungry guests, catering for all dietary requirements.

Vegetarians thought the food was fantastic, and the meat eaters devoured the options available!

We couldn't have asked for a more professional, adaptable service. Thanks again" Jaime and Debbie, Bride and Bride

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