

Portfolio 2024

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

For 10 Years clients have shared their visions with us and we've created just what they wanted!

- ✿ No Set Menus
- ✿ No Packages
- ✿ You choose what you want
- ✿ It's all about you... We promise to put you first!
- ✿ Take a look at some of our Weddings in 2024, (and a few from earlier!) and a few other events...



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Our Signature Style...

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Our Commitment...

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38 by Day 70 By Night

Canapes

- ✦ Vegan Mini Tacos Sweet Potato, Avocado, Salsa, Coriander
- ✦ Smoked Salmon And Cream Cheese Blini
- ✦ Mini Cheeseburger Slider In Ciabatta

Starter

- ✦ Leek and Potato Soup with Bread Rolls and Butter

Main

- ✦ Medallion of Beef in a Red Wine Jus
- ✦ Steamed Broccoli
- ✦ Chantenay Carrots
- ✦ Roast Potatoes

Dessert

- ✦ Salted Caramel Cheesecake with Strawberries and Pouring Cream

Evening BBQ

- ✦ 6 oz Butcher Beef Burgers, Cheese, Onions, Large White Baps
- ✦ Butchers Pork Sausages
- ✦ BBQ Chicken Wings
- ✦ Vegetarian Burgers for 10 people
- ✦ Coleslaw
- ✦ Chopped green Mixed Garden Salad
- ✦ Baby New Potatoes Roasted in their skins
- ✦ Grilled Tomatoes

Alice and Callum Mr Evans and Mrs Pace-Evans The Barn at Brynich 3rd November 2024



We can't thank you all enough for making our day so special with your food! All guests loved the appetisers, wedding breakfast and raved about the evening barbecue (the brides favourite was the chicken wings!! Lush!!!). We'd love to thank Graham, Charmaine and the team for looking after us, Charmaine was excellent checking on us throughout the day, making sure we where fed, our food was tasty and being a lovely person! Will definitely be recommending you to other friends and family in the future!!!

Thank you so much! Mr and Mrs Pace-Evans x



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50 Guests

Canapes

- ✦ Roast Pepper Bruschetta
- ✦ Cherry Tomato Mozzarella and Basil Skewers
- ✦ Pate and Sandwich Pickle (Fine cut) on artisan bread
- ✦ Smoked Ham Bruschetta with Plum Chutney

An Afternoon Tea set as a Buffet;

- ✦ Sandwiches
- ✦ Smoked Salmon, Cream Cheese And Cucumber, Egg And Watercress,
- ✦ Cheese And Pickle,
- ✦ Ham Salad,
- ✦ Coronation Chicken
- ✦ Pear, Stilton And Walnut Tartlets.
- ✦ Scones With Strawberry Jam And Clotted Cream – a mix of Fruit And Plain Scones.
- ✦ Lemon Drizzle Cake.
- ✦ Cheese And Onion Sausage Rolls.
- ✦ Sausage Rolls.
- ✦ Butternut Squash And Sage Mini Tartlets.
- ✦ Crudités with Thousand Island and Sour Cream & Chive Dips
- ✦ Hummus
- ✦ Fresh Fruit Platter.
- ✦ Roast Beef and Creamed Horseradish Bruschetta
- ✦ Finger Portions of your Wedding Cake
- ✦ Finger Portions of a small, iced non-alcoholic cake provided by the Bride

- ✦ Non baked cheesecake; Apple and Cinnamon with Salted Caramel.

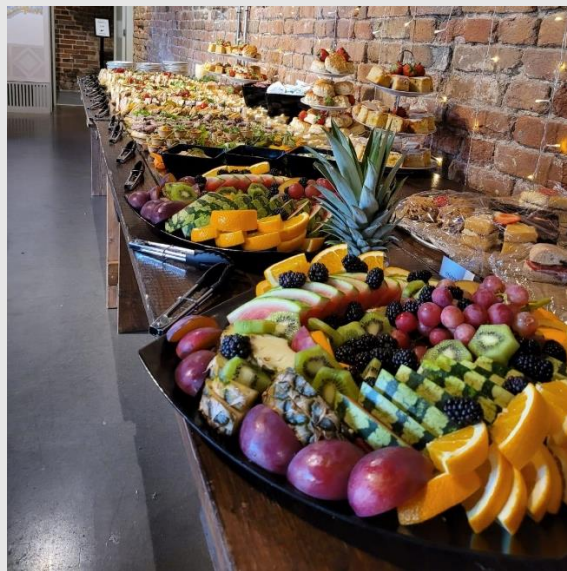
Served at Table

- ✦ English Tea And Coffee From Cafetière's And Cordials/Juice.
- ✦ Milk and Jugs and Sugar Cubes in Bowls

**Catherine and John
Mr and Mrs Pither
Llanthony Secunda Priory
5th October 2024**



I just wanted to drop you a quick line to thank you for the wonderful catering at our wedding on the 5th October. Jamie was a fantastic event manager, it ran more smoothly than I could have ever imagined. Everyone commented on the exceptional quality of the food and the service of your team. The whole process has been wonderful and I can't thank you or your team enough for such a great experience.



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54 Guests

An Afternoon Tea;

- ✦ Finger Sandwiches
- ✦ Cream Cheese And Salmon
- ✦ Ham And Cucumber
- ✦ Cheddar Cheese And Caramelised Onion Chutney
- ✦ Egg and Cress
- ✦ Scones with Cream and Jam
- ✦ Cakes
- ✦ Carrot
- ✦ Chocolate
- ✦ Lemon Drizzle
- ✦ On a side buffet for guest to help themselves to "top up"
- ✦ Sandwiches
- ✦ Sausage Rolls
- ✦ Wraps
- ✦ Salami and Tomato Salsa
- ✦ Hummus, Spinach and Rocket
- ✦ Brie and Cranberry
- ✦ Pear Stilton and Walnut Tartlets
- ✦ Mini Quiches
- ✦ Small Salad Pots

- ✦ Tea and Coffee Served to Table alongside Prosecco

Evening BBQ

- ✦ Chicken Satay Skewers
- ✦ Chicken In Lime And Coriander
- ✦ Beef Burgers, Large White Floured Baps, Cheese, Onions And Pickles
- ✦ Vegan Burgers x 5
- ✦ Baby New Potatoes Roasted In Their Skins
- ✦ Coleslaw
- ✦ Chopped Mixed Garden Salad
- ✦ Insalata Fantasia
- ✦ Nachos And Dips
- ✦ Sauces

**Melanie and Paul
Mr and Mrs Collins
Llanthony Secunda Priory
28th September 2024**



Thank you so much for catering our wedding on Saturday, it was wonderful, the food was fabulous.



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Olwen Wilson and Tanguy Flahault

St Gastyns Church then Tall Johns House

6th – 8th September 2024

“Fresh Food Events was fantastic to work with! They made the most delicious food and really listened to our ideas, meeting with us as often as needed before the wedding to refine every detail. My husband and I are real foodies, so we were particular about the menu – they were open to all our feedback and made us feel confident in every choice we made. They handled the entire event smoothly, from managing rentals to arranging a bilingual MC, and even added personal touches like including lamb from my brother’s farm, which was really special. Great communication, fair pricing, and such genuine care for us and our guests – we’d highly recommend Fresh Food Events for any occasion!”

Day Before Rehearsal Dinner for 31 Guests

Starter

- ✦ Olives, Hummus, And Flatbread For Nibbles

Main

- ✦ Roasted Legs And Shoulders Of Lamb (Still A Bit Pink) With Garlic, Rosemary, Wine Jus. (Lamb Provided by you)
- ✦ Served With Baby New Potatoes roasted in their skins, Red Peppers, Courgettes, Tomatoes, Cauliflower, Onion And A Green Salad

Vegetarian Option

- ✦ Feta And Red Onion Tart Served With Vegetables As Above

Dessert

- ✦ Eton Mess



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Wedding Day 114 Adults and 7 Children

Drinks Service and Bar

Canapes

- ✿ Pork Rillettes Crostini with a Cornichon
- ✿ Ricotta and roasted tomato bruschetta with / without pancetta
- ✿ Courgette fritter (Tapenade on top with a little sundried tomato to garnish)
- ✿ Roast beef and horseradish in Yorkshire pudding
- ✿ Smoked salmon and cream cheese blini

Starter

- ✿ Grilled artichokes with herby lemon aioli
- ✿ Caprese salad with burrata, basil and pine nuts
- ✿ Beetroot & gouda focaccia
- ✿ Prosciutto, mortadella, ham hock terrine, sundried tomatoes, sliced peppers (red and yellow)
- ✿ Sliced sourdough, olive oil and balsamic vinegar

Main Course

- ✿ Slow Roast Lamb Shank with a red wine and roast garlic jus; served with baby new potatoes roasted in their skins with rosemary, crispy roasted tenderstem broccoli, honey glazed carrots
- ✿ White fish with Salsa Verde; served with roasted new potatoes and french beans with lemon zest
- ✿ Grilled aubergine with giant pearl couscous in pesto
- ✿ 2 childrens' meals: Fish Fingers & Chips
- ✿ Basket of Breads

Dessert

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

- ✿ Panna Cotta With Fresh Berries (Red Currants, Etc.), drizzled with coulis
- ✿ One White Chocolate Yin/Yang Shell with Dark Chocolate Mousse and Raspberry Compote
- ✿ Macaron Pistachio

Evening

Cheeses set out in Buffet for you.

Alongside this we will provide

- ✿ Bread and Crackers, Butter Portions
- ✿ Celery Grapes Figs
- ✿ Cherry Tomatoes
- ✿ Caramelized Onion Chutney

Mr and Mrs Flahault



We had an absolutely fantastic time and please pass on our great thanks to Charmaine, Kerrie, Jamie, and everyone else involved. We were delighted with the food and the service and your staff are wonderfully organised, professional and thoughtful.

Sunday Brunch

- ✿ Bakers Basket Bread Rolls
- ✿ Bacon
- ✿ Scrambled Eggs
- ✿ Vegan Sausages
- ✿ Mushrooms
- ✿ Tomato and Brown Sauce Sachets
- ✿ Continental options; Platter of Sliced Ham and Cheese
- ✿ Granola / Semi Skimmed Milk
- ✿ Fresh Fruit Platter
- ✿ Pastries
- ✿ Yoghurt
- ✿ Not from Concentrate Orange Juice
- ✿ Not from Concentrate Apple Juice
- ✿ Tea and Coffee Station

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81 Guests









Grazing

A Grazing Table, on the Patio for guests to help themselves; **A Tapas Theme**



-  Serrano Ham, Manchego Cheese Tartlets
-  Chorizo Bites , Stuffed Mini Peppers (V)
-  Mixed Olives, Spanish Omelette (Frittata)
-  Jalapino with Cream Cheese, Padron Peppers
-  Smoked Salmon and Cream Cheese Pinchos
-  Roasted Pepper and Onion Bruschetta (V)
-  Patatas Bravas (V) Cherry Tomatoes (V)
-  Hummus Falafel , Chilli Beetroot
-  Flatbreads

Main Course

BBQ served on Sharing Boards to Table





-  Slow Cooked Texan Style Beef Brisket
-  Ribs – Texan Style like the Beef Brisket
-  Chicken – Lemon and Herb - All on one Board
-  Baby New Potatoes Roasted in their Skins
-  Mac'n'Cheese
-  Insalata Fantasia (Rocket, Pine Nuts, Cucumber, Pomegranate Seeds and Mozzarella)
-  Coleslaw (Cabbage, Carrot, Garlic Olive Oil, Lemon, Cumin, Parsley Salt and Pepper – No Mayonnaise) – Bowl and Spoon
-  Olive Oil and Balsamic Vinegar on Tables

Dessert

-  Warm Chocolate Brownie with Vanilla Ice Cream and small berries (strawberries are too big!)
-  Vanilla Cheesecake Served with small berries to Josh's Recipe

Evening

Your **Cheese Tower**, PROVIDED BY YOU displayed as a Buffet for **40 People** accompanied by

-  Crackers and Breads, Butter
-  Grapes, Caramelised Onion Chutney
-  Celery, Cherry Tomatoes
-  Paper Plates, Compostable Cutlery

**Rebecca and Josh
Mr and Mrs Jenkins
Tall Johns
31st August 2024**



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Canapes


-  Roast Pepper Bruschetta
-  Wild Mushroom And Ham Bruschetta
-  Mini Baked Potatoes with Sour Cream and Chives
-  Mini Prawn Cocktails (Gluten Free)

Main Course

A BBQ served to table on Sharing Boards and Bowls

-  Pork and Leek Butchers Sausages
-  Quality 100% Beef Burgers
-  Chicken Breasts stuffed with Mozzarella, wrapped in Bacon and served in a Home made Tomato Sauce
-  Coleslaw
-  Insalata Fantasia Salad
-  Baby New Potatoes Roasted in their skins
-  Breads, condiments & dressings including Olive oil and Balsamic Vinegar.

Dessert

-  Chocolate Brownie with Hot Chocolate Sauce and Strawberries

Abigail and Matthew Mr and Mrs Beech St Teilos Church then Treadam Barn 31st August 2024



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100 Adults and 4 Children

Canapes

- ✦ Roast Pepper Bruschetta
- ✦ Pate And Chutney On Crackers
- ✦ Honey Mustard Glazed Sausages
- ✦ Breads and olive oil/balsamic
- ✦ Olives
- ✦ Grilled Halloumi Wrapped in Palma Ham

Main Course

- ✦ Beef Lasagne
- ✦ Vegetable Lasagne
- ✦ Chicken and Chorizo Paella cooked live on the lawn!
- ✦ Chicken Fajitas, Sour Cream, Guacamole, Salsa

In bowls / baskets on tables for Guests to help themselves;

- ✦ Caprese Salad
- ✦ Roast Mediterranean Vegetables (Warm)
- ✦ Garlic Bread
- ✦ Flatbread (Naans)
- ✦ Olive oil and balsamic

Dessert

- ✦ Your Wedding Cake
- ✦ Chocolate Brownie Bites
- ✦ Blondie Bites

Alice and Joe
Mr and Mrs Beckett
St Patricks Church then Cefn Tilla Court
22nd August 2024



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67 Guests

Canapes

- ✦ Wild Mushroom And Roast Pepper Bruschetta
- ✦ Chicken Tikka & Mango Chutney on Naan Bread
- ✦ Watermelon, Cured Ham And Feta On A Skewer
- ✦ Smoked Salmon And Cream Cheese Blini

Starter

One slate between two people

- ✦ Baskets of Focaccia and Crusty Breads on Tables
- ✦ Olives
- ✦ Prosciutto
- ✦ Salami
- ✦ Sundried Tomatoes
- ✦ Balsamic Vinegar
- ✦ Olive Oil

Main Course

- ✦ Medallions Of Beef In A Red Wine Jus With Rosemary And Shallot Jus
- ✦ OR
- ✦ Chicken Supreme Stuffed With A Mushroom And Onion Duxelle In A White Wine And Tarragon Sauce

Both served with

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

Vegetarian / Vegan Option

- ✦ Roast Yellow courgettes stuffed with a minted bean salad served as above

Dessert

A Dessert Trio served on a Rectangular Plate:

- ✦ Open Scone with Strawberry Jam and Cream
- ✦ Lime and Ginger Cheesecake
- ✦ Salted Caramel Profiteroles

Evening

- ✦ Your Cheese Tower, with accompaniments

**Sara and Gareth
Professor and Doctor Irwin
Monnow Valley
17th August 2024**



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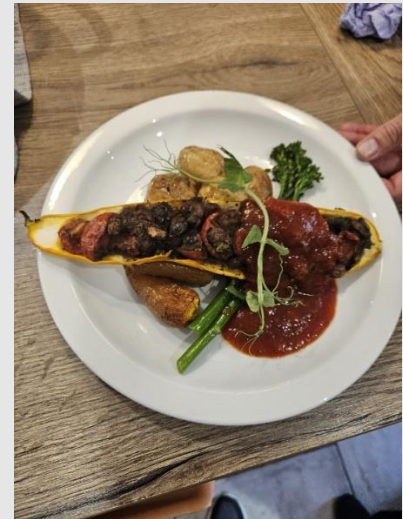
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60 by Day 84 By Night

Canapes

- ✿ Ratatouille and Parmesan Tartlet
- ✿ Caesar Chicken Tartlets
- ✿ Vegan Mini Tacos Sweet Potato, Avocado, Salsa, Coriander
- ✿ Grilled Halloumi Wrapped in Palma Ham

Starter

Sharing Boards with a Mediterranean feel

- ✿ Snowdonia Cheeses; Green Thunder Cheddar with Onions Garlic and Chives, Black Bomber Cheddar, Red Leicester with Chillies
- ✿ Mozzarella Bambini
- ✿ Salami, Country Ham
- ✿ Hummus with Crudités (Carrots Cucumber and Peppers)
- ✿ Crackers
- ✿ Cherry Tomatoes, Olives
- ✿ Onion Chutney, Mini Stuffed Peppers
- ✿ Mixed Artisan Rolls and Butter in baskets on tables
- ✿ Olive Oil and Balsamic Vinegar on Tables

Main Course

On Sharing Boards with tongs – 3 Boards per table

- ✿ Beef Sliders (Cheese Slices aside)
- ✿ Mild Chilli Fried Chicken
- ✿ Lime and Coriander Chicken
- ✿ Chips in Paper Cones

In bowls on tables for Guests to help themselves;

- ✿ Asian Slaw – citrus based
- ✿ Insalata Fantasia with Pomegranate Seeds
- ✿ Spicy Ketchup
- ✿ Mayonnaise

Dessert

Wedding Cake and Cakes provided by the happy couple

Evening

- ✿ Show Cooked Paella – Chicken and Chorizo
- ✿ Vegetable Paella
- ✿ Chopped Salad
- ✿ Flatbread

Emily and Joe Mr and Mrs Ward Cefn Tilla 15th August 2024



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84 Adults and 14 Children as Guests

Canapes

- ✿ King Prawns and Sweet Chilli Dip
- ✿ Fish and Chip Skewer with a Tartare Sauce Dip
- ✿ Wild Mushroom Bruschetta
- ✿ Vegan Mini Tacos Sweet Potato, Avocado, Salsa, Parsley

Starter

- ✿ Mushroom Paté, Rocket, Caramelised Onion Chutney, Sundried Tomatoes
- ✿ Multicoloured Melon Balls served on a raspberry coulis and dressed with mint
- ✿ Mixed Artisan Rolls and Butter in baskets on tables.
- ✿ Olive Oil and Balsamic Vinegar on Tables

Main Course

- ✿ Flatiron Steak in a red wine jus served with Baby New Potatoes roasted in their skins, and a Promise of Mediterranean Vegetables

or

- ✿ Roast Chicken Breast stuffed with Mozzarella wrapped in Bacon served on a bed of Kale with Wild Mushrooms and Mushroom Jus – Extra Sauce for Tracey!
- ✿ Children – Chicken Goujons with Lardons

Dessert

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

- ✿ Chocolate Brownie
- ✿ Lemon Tart topped with Strawberry
- ✿ Vanilla Pannacotta in a ramekin topped with Blueberry

Tracey and Rik
The Orchard at Munsley
10th August 2024



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64 Adults and 10 Children as Guests

✦ Drinks Service throughout the day

Canapes

- ✦ Baby New Potatoes with Cream Cheese and Chive
- ✦ Mini Cheeseburger Sliders
- ✦ Mini Wrap of Shredded Duck in Hoi Sin Sauce and Spring Onion
- ✦ Parmesan Arancini

Starter Sharing Slates of Antipasti

- ✦ Stuffed Peppers Prosciutto
- ✦ Salami - Spianata Picante
- ✦ Cheddar Cheese Peccorino Cheese
- ✦ Spanish Omelette Mortadella
- ✦ Cherry Tomatoes Rocket
- ✦ Sun blushed tomatoes Black Pitted Olives
- ✦ Pomegranate Seeds
- ✦ Olive Oil and Balsamic Vinegar
- ✦ Trio of Artisan Rolls with Butter / Vegan Spread

Main Course

- ✦ **Pork Belly** with a Honey Mustard Crust, with honey, cumin and chilli and perhaps a jus as at the tasting
- ✦ Roasted Root Vegetables
- ✦ Hasselback Potatoes with Garlic and Rosemary
- ✦ **Hunters Chicken**
- ✦ Roasted Root Vegetables
- ✦ Hasselback Potatoes with Garlic and Rosemary

Dessert

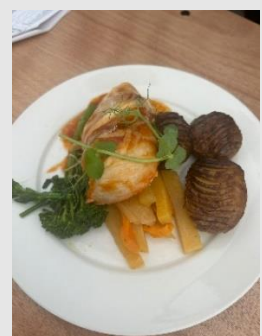
Trio of Desserts on a Rectangular Plate across a smear of coulis;

- ✦ Caramel Cheesecake
- ✦ Pistachio Macaron
- ✦ Jam Roly Poly



✦ Tea Coffee and Espresso

**Anabella and Rob
Mr and Mrs Sage
Marquee Near Bath
10th August 2024**



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65 Guests

Canapes

- ✿ Roast Pepper Bruschetta – No Pesto
- ✿ Tomato and Cheese Arancini
- ✿ Honey Mustard Sausages

Starter

- ✿ Brie Wedges dressed with rocket and redcurrant
- ✿ Soup – Leek and Potato – Made Vegan
- ✿ Both served with Ciabatta

Main Course

- ✿ Vegan Paella with chickpeas and green beans cooked in the kitchen
- ✿ Chicken Breast stuffed with Cream Cheese and Spinach, wrapped in Dry cured ham with a creamy leek sauce
- ✿ Hasselback potatoes with butter and salt
- ✿ Tenderstem broccoli
- ✿ Chantenay carrots

Dessert

A Trio of Mini Desserts

- ✿ Sticky Toffee Pudding
- ✿ Ball of Vanilla Ice cream
- ✿ Lemon with Raspberry Cheesecake



Evening

- ✿ Build a Burger!
- ✿ White Floured Baps, Cheese, Onions, Pickles
- ✿ Chicken Wings (Hot Sauce and Blue Cheese Dip)
- ✿ Coleslaw
- ✿ Fried Herby Cubed Potatoes
- ✿ Mayonnaise, Ketchup, BBQ Sauce

Elizabeth and Ryan
Mr and Mrs Owen
Cefn Tilla
6th August 2024



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150 Guests

Canapes

- ✿ Mini Yorkshire Pudding with Beef and Horseradish
- ✿ Mini Cheeseburger
- ✿ Mini Honey Mustard Sausages
- ✿ Sweet Chilli Chicken Skewer
- ✿ Mozzarella sticks with a tomato style dip

Main Course

You wish to offer your Guests a pre-ordered choice of meal, plated and served to table.

- ✿ Roast Breast of Chicken In A White Wine Leek And Tarragon Sauce
- ✿ Or
- ✿ Home Roast Gammon with a Maple and Ginger Sauce

- ✿ Dauphinoise Potatoes
- ✿ Garden Peas
- ✿ Tenderstem Broccoli
- ✿ Chantenay Carrots

Dessert

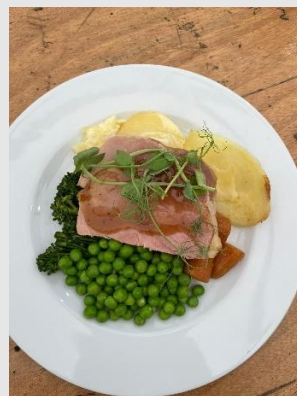
A Trio of Desserts served on a circular plate across a smear of raspberry coulis;

- ✿ Chocolate Brownie
- ✿ Raspberry Cheesecake
- ✿ Sticky Toffee Pudding

Waitresses circulating with jugs of cream



**Kelly and Matt
Mr and Mrs Price
Marquee Beulah
3rd August 2024**



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50 Guests

Starter

Sharing Platters of Spanish / Mediterranean nibbles.....

- ✿ Paté
- ✿ Prosciutto
- ✿ Salami
- ✿ Manchego Cheese
- ✿ Olives
- ✿ Hummus With crudites
- ✿ Sub Dried Tomatoes
- ✿ Caramelized Onion Chutney
- ✿ Olive Oil and Balsamic Vinegar
- ✿ Crusty Bread and Butter

Main Course

- ✿ Roast Pork Belly
or
- ✿ Salmon Poached in Lemon and Herb

Served with

- ✿ Hasselback Potatoes
- ✿ Tenderstem Broccoli
- ✿ Chantenay Carrots

Dessert

- ✿ Chocolate Mouse with Strawberries and Chocolate Sticks
OR
- ✿ Cheese Board with Grapes Apple and Celery. Crackers and Chutney

Cheese Tower Wedding Cake

**Patricia and Terry
Llanthony Secunda
3rd August 2024**



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84 Guests

Main Course

Mediterranean / Greek Sharing Boards served to Table
Tables pre-laid with plates, cutlery serviettes and glassware.

- ✦ Dolmades
- ✦ Baba Ghanoush
- ✦ Stuffed Peppers with Cream Cheese
- ✦ Olives
- ✦ Hummus and Crudites
- ✦ Chicken Souvlaki Skewers
- ✦ Feta Cheese Cubes with Watermelon Cubes
- ✦ Sundried Tomatoes
- ✦ Grilled Halloumi
- ✦ Tzaziki
- ✦ Flat Breads (Plain Naans)
- ✦ Oil and Vinegar

Evening

Live Cooked

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

For 10 Children

- ✦ Chicken Nuggets and Wedges, Breads, Ketchup
- ✦ Your Cheese Tower supplemented with
- ✦ Posh Hexagonal Crackers with Butter Portions
- ✦ Caramelised Onion Chutney
- ✦ Cherry Tomatoes
- ✦ Grapes
- ✦ Tomato Chutney
- ✦ Celery
- ✦ Buttered Rolls to go with your Crisp Wall

Gemma and Nick The Tramshed Cardiff 3rd August 2024



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Our Commitment...

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74 Guests

Canapes

- ✦ Mini Prawn Cocktails (Gluten Free)
- ✦ Goats Cheese And Plum Chutney On Artisan Bread
- ✦ Vegan Mini Tacos Sweet Potato, Avocado, Salsa, Coriander
- ✦ Japanese chicken Meatballs

Main Course

BBQ Meal brought to table on sharing platters

- ✦ Cajun Chicken
- ✦ Corn On The Cob With Chilli And Lime (Vegan)
- ✦ Char Sui Pork Loin
- ✦ Build Your Own Burgers
- ✦ Courgette And Red Pepper Fajitas (Vegan)
- ✦ Mexican Salad (Vegan)
- ✦ Tomato Salsa (Vegan)
- ✦ Guacamole (Vegan)
- ✦ Sour Cream (Vegetarian)
- ✦ Mexican Yellow Rice (Vegan)
- ✦ Breads, Condiments And Dressings

Dessert

Brought to table on platters for guests to share;

- ✦ Banoffee Pie in Small clear pots
- ✦ Portuguese Custard Tarts
- ✦ Chocolate Brownie
- ✦ Chocolate Dipped Strawberries

**Alexandra and Tom
Mr and Mrs Ditton
The Shack Revolution
27th July 2024**



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122 Guests

Main Course

Wedding breakfast, BBQ buffet style:

- ✿ Burgers, buns and cheese slices
- ✿ Butchers Pork Sausages, rolls and fried onions
- ✿ Lime and Coriander Chicken,
- ✿ Vegan Burgers and Sausages
- ✿ Pesto Pasta Salad
- ✿ Coleslaw
- ✿ Baby New Potatoes roasted in their skins
- ✿ Green leaf salad, cucumber, peppers, tomatoes
- ✿ Rice Salad with mango, halloumi, lime and coriander
- ✿ Sauces and Condiments

Dessert

- ✿ Wedding cake- cheese tower
- ✿ FFE to cut and platter and put on buffet table with crackers pickles (caramelised onion chutney, cornichons) and grapes.
- ✿ Wedding Cake Table - friends to donate cakes

**Hollie and Sean
Mr and Mrs Taylor
Shrivenham Memorial Hall
27th July 2024**



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80 Guests

Main Course

A Paella Buffet with Salad and Flatbreads.

Paella cooked live outside the doors of Henry Dean Hall and Guests will be called one table at a time to be served.

Whilst they are at the Pans, Salads and Breads will be delivered to Table.

- ✿ Vegan Paella with Chick Peas and Green Beans
- ✿ Insalata Fantasia on wooden boards to share on each table
- ✿ Baskets of flatbreads to share on each table



**Nicola and Craig
Mr and Mrs McNoyes
Llanthony Priory
27th July 2024**



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34 Guests

Canapes

- ✦ Chicken Meatballs with Sesame and Soy
- ✦ Tomato and Guacamole Bruschetta
- ✦ Vegetable Chow Mein in China Spoons
- ✦ Ratatouille Tartlet

Main Course

- ✦ Roast Chicken with Sage and Onion Stuffing
- ✦ Roast Beef with Yorkshire Pudding
- ✦ Mushroom Wellington Served with the vegetables (vegan)

Served with

- ✦ Roast Potatoes
- ✦ Chantenay Carrots
- ✦ Sautéed Cabbage in Butter
- ✦ Gravy

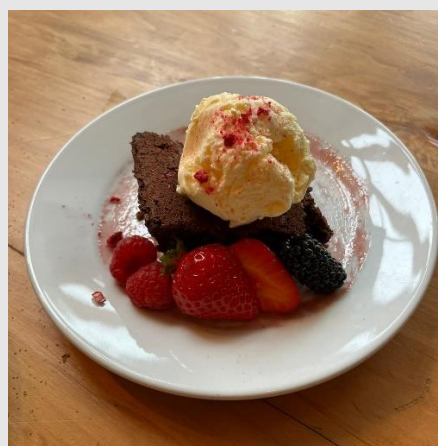
Dessert

- ✦ Chocolate Brownie with Ice Cream

Evening

- ✦ Cheeses: Smoked Cheddar, Cheddar, Brie, Wensleydale with cranberries, roulade, Red Leicester
- ✦ Chilli jam
- ✦ Caramelised onion chutney
- ✦ Salami,
- ✦ Prosciutto,
- ✦ Chorizo
- ✦ Mini Pork Pies
- ✦ Sausage Rolls
- ✦ Mixed Olives and Crudités
- ✦ Hummus
- ✦ Crackers
- ✦ Mixed breads and butter
- ✦ Grapes and Strawberries

**Alisha and Rowan
Mx and Mrs Watkins
Coed Hills
24th July 2024**



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159 Guests

Grazing

- ✿ Teriyaki Chicken Skewers
- ✿ Boa Buns stuffed with Asian Vegetables

Main Course

- ✿ Thai Green Chicken Curry with Jasmine Rice and Spring Rolls
- ✿ Masaman Chicken Curry with Jasmine Rice and Spring Rolls
- ✿ Thai Green Curry with Chinese Vegetables and Squash
- ✿ Spring Rolls

**Abi and Ifan
Mr and Mrs Evans
A Marquee at Gilestone Farm
20th July 2024**



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133 Guests

Starter

- ✦ Prawn Cocktail; Prawns, crisp Lettuce, Vinaigrette
- ✦ Goats Cheese and Beetroot Terrine

Main Course

- ✦ **Flat Iron Steak**, Sliced and served in a rich red wine Jus
- ✦ **Roast Chicken Breast**, stuffed with a Duxelle of Mushroom and onion, wrapped in Palm Ham, served in a White Wine and Tarragon Sauce

Both served with

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

Vegetarian / Vegan Option

- ✦ **No Meat Meatloaf** made with Oats and Lentils, and Herbs served with a Vegan Gravy and Vegetables as above.

Dessert

- ✦ Cream Brulée
- ✦ Pavlova as aside

Evening

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

**Becky and Andy
Mr and Mrs Mercer
A Marquee at Home
20th July 2024**



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80 Guests

Canapes

- ✿ Welsh Rarebit
- ✿ Roasted Red Pepper Bruschetta
- ✿ Smoked Salmon and Cream Cheese Blini
- ✿ Chicken Teriyaki Skewers

Main Course

- ✿ Pulled Pork
- ✿ Chicken Breasts Stuffed With Caerphilly Cheese In A Light Cream And Mushroom Sauce
- ✿ Pasta Salad
- ✿ Insalata Fantasia (Leaf, Cucumber, Pine Nut, Pomegranate, Balsamic)
- ✿ Potato Wedges
- ✿ Baskets of Breads on Tables
- ✿ Oil and Vinegar on Tables

- ✿ Vegetarian / Vegan; Roasted Yellow Courgettes stuffed with a minted Bean Salad dressed with Homemade tomato Sauce

Dessert

- ✿ Eton Mess

Evening

- ✿ Cheese Tower and Accompaniments

**Emily and Edward
Tall Johns House
20th July 2024**



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80 Guests

Starter

- ✦ A creamy Carrot and Coriander Soup served with Mixed Artisan Rolls and Butter

Main Course

- ✦ Roast Silverside of Beef (less pepper than at the tasting)
- ✦ No Meat Meatloaf for your Vegan / Vegetarian Guests
- ✦ Large Yorkshire pudding
- ✦ Dauphinoise Potatoes
- ✦ Roast Carrots
- ✦ Roast Parsnips
- ✦ Cabbage
- ✦ Steamed Broccoli
- ✦ Gravy and Gravy Boats on Tables
- ✦ Mustard and Horseradish Sauce Available

Dessert

- ✦ Chocolate Brownie with Ice cream and Berries
- ✦ Vanilla and Raspberry Cheesecake

Evening

- ✦ Pulled Pork, Large White Floured Roll, Apple Sauce, BBQ Sauce, Coleslaw
- ✦ Pulled Jackfruit for Vegan / Vegetarian Guests.

**Caru and Simeon
Mr and Mrs Holland
Tall Johns House
13th July 2024**



Just want to say a huge thank you to your team. Charmaine was outstanding - she went above and beyond and thanks to her the day run smoothly. The food was amazing, it was sooo much food- honestly never had that much food before served in a wedding, everyone was stuffed! Everyone worked soo so hard, and everyone really enjoyed the food- a lot of comments about how the beef was cooked to perfection! Thank you,

The Hollands xx



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81 Guests

Canapes

- ✦ Roast Beef And Horseradish In Yorkshire Pudding
- ✦ Crispy Halloumi Bites with Sesame and Chilli Jam
- ✦ Roast Pepper and wild mushroom Bruschetta
- ✦ Stilton and Pear on Walnut Bread

Starter

- ✦ King Prawns, Rocket Watercress And Avocado Salad With A Sweet Chilli Sauce
- ✦ Rocket Watercress And Avocado Salad With A Sweet Chilli Sauce
- ✦ Grilled Haloumi With A Bulgar Pilaf, Crispy Kale And Lemon Oil
- ✦ Ardennes Paté, Rocket, Caramelised Onion Chutney
- ✦ Mixed Artisan Rolls and Butter in baskets on tables.

Main Course

- ✦ Roast Boneless Breast Of Chicken, Stuffed With A Leek And Mushroom Duxelle, Wrapped In Palma Ham And Served In A Cream And Tarragon Sauce.
- ✦ Cod Loin, Baby Spinach with Prawn Chorizo and Chilli Butter

Vegetarian / Vegan Option

- ✦ Beetroot, Squash Lentil And Kale Wellington With A Mushroom And Cream Sauce

Family Service of Vegetables in Bowls on Tables:

- ✦ Baby New Potatoes Roasted in their skins
- ✦ Cauliflower Cheese
- ✦ Tenderstem Broccoli
- ✦ Honey Roasted Parsnips
- ✦ Honey Glazed Carrots

Dessert

- ✦ Tartlet Au Citron, raspberry Coulis and Fresh Cream
- ✦ Eton Mess in Shot Glasses
- ✦ Vanilla Cheesecake with Blueberry Gel and Honeycomb
- ✦ Chocolate Brownies
- ✦ Summer Fruit Roulade with hazelnut brittle and berry Jam
- ✦ Chocolate Orange Crème Brulee with Citrus Shortbread

Evening

- ✦ Chicken Souvlaki, Flatbreads, Greek Salad

**Sarah and David
Mr and Mrs Pearson
Cefn Tilla Court
13th July 2024**



It was lovely and your team did a fantastic job all round. Lots of lovely comments from everyone and we all were very full. Kerry and Jamie were excellent and the care at the end of the day when Kerry did us an extra couple of boxes of evening food was much appreciated around midnight.



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113 Guests

Starter

- ✿ Summer Vegetable Soup
- ✿ Artisan Bread Rolls and Butter

Main Course

- ✿ Roast Pork
- ✿ Yorkshire Puddings
- ✿ Sage and Onion Stuffing
- ✿ Buttery Mash with a little chive
- ✿ Carrot Batons
- ✿ Tenderstem Broccoli
- ✿ Gravy
- ✿ Apple Sauce

Dessert

- ✿ Strawberry Tart with Cream

Evening

- ✿ Chicken and Chorizo Paella
- ✿ Green Salad
- ✿ Flatbreads

**Lois and Luke
Mr and Mrs Magness
Tithe Barn Bishops Cleeve
13th July 2024**



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38 Guests

Canapes

- ✿ Coronation Chicken and Green Garnish on crostini
- ✿ Goats Cheese with Plum Chutney on Artisan Bread
- ✿ Roast Pepper Bruschetta
- ✿ Large Pieces of Welsh Rarebit.

Starter

- ✿ Chicken Satay Skewers with a Peanut Satay Sauce, garnished with crisp leaf
- ✿ Leek and Potato Soup (Bethan's Favourite)
- ✿ Artisan Bread Rolls and Butter

Main Course

- ✿ 6 oz Beef Steaks in Peppercorn Sauce,
- ✿ Small Jug of Peppercorn Sauce on the plate
- ✿ Roast Potatoes
- ✿ Chantenay Carrots
- ✿ Steamed Broccoli
- ✿ Cauliflower Cheese in Ramekins

Dessert

A Trio of Desserts

- ✿ Black Cherry and Chocolate Cheesecake
- ✿ Chocolate Brownie
- ✿ Eton Mess in an individual Ramekin

Evening

- ✿ Meat Feast Pizza
- ✿ Roasted Vegetable Pizza
- ✿ Four Cheese Pizza



Bethan and Nathan Mr and Mrs Thomas Caldicot Castle 5th July 2024



Words can not begin to describe how grateful we are for the whole team at Fresh Food Events.

From the very first meeting with Graham at a wedding fair we felt like we were the most important of couples! Graham was always at the end of an email, message or call and there was no question unanswered.

As I'm a vegetarian, I wanted the 'veggie' option to be impressive! Graham searched and searched for the perfect option and was not at all fazed by how fussy I was!

The day quickly came and the team were wonderful! After 2 courses we were stuffed! We asked if we could shuffle desserts to after the speeches and Charmaine wiggled things around to accommodate the changes! She was honestly brilliant!

The food was absolutely delicious, everyone commented on how the carrots were cooked, guests also said they were glad we had the 3 mini deserts because they would not have been able to choose their favourite! Although, the Black Cherry and Chocolate Cheesecake was indescribable!

We felt at ease around the whole team from start to finish. It honestly felt like we had known everyone forever and we were family

The team's knowledge was fantastic and they were confirming questions that we would never have even thought of!

The only complaints were that people couldn't have the food again!

Thank you so much to everyone, you made our day much less stressful and we will never forget how wonderful you all were!

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181 Guests

Canapes

- ✦ Rarebit Bites
- ✦ Watermelon, Cured Ham And Feta On A Skewer
- ✦ Roast Beef And Horseradish In Yorkshire Pudding

Main Course

- ✦ Tartiflette Pies (gammon, potatoes, cheese and parsley in a roasted garlic and parsley cream), Baby New Potatoes Roasted in their Skins
- ✦ Tenderstem Broccoli
- ✦ Chantenay Carrots
- ✦ Garlic White Wine and Cream Sauce

Dessert

- ✦ Mum's Roulade served with fresh fruit, cream & a berry sauce.

**Alex and Charlie
Mr and Mrs Sleigh
A Marquee at Home
22nd June 2024**



*We had a fantastic wedding and can't thank you enough for being a part of it.
Fresh Food Events provided wonderful canapés and served our guests with gorgeous veg alongside the Tartiflette Pies sourced locally. The communication from start to finish was great and you made us feel completely at ease.
We appreciate all your time and efforts to help us plan the food and drinks service at our wedding. We both agree, Graham, you've been a great support and always available on the phone / email to chat.*



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120 Guests

A Paella Buffet

- ✿ Chicken and Chorizo Paella
- ✿ Vegetarian Paella with Beans and Chickpeas
- ✿ Insalata fantasia
- ✿ Pitta Breads
- ✿ Served with compostable Cutlery (Wooden)

Spanish Tapas

- ✿ Roasted Red Pepper Bruschetta
- ✿ Smoked Hummus on Crostini
- ✿ Mini Chorizo
- ✿ Patatas Bravas
- ✿ Padron Peppers
- ✿ Frittata
- ✿ Crudités
- ✿ Chopped Ham
- ✿ Manchego Cheese
- ✿ Olives

Dessert

- ✿ Wedding Cake
- ✿ Brownies
- ✿ Strawberries, Raspberries
- ✿ Meringues
- ✿ Whipped Cream

Evening

- ✿ Cheddar Cheese
- ✿ Brie
- ✿ Stilton or perhaps another cheese?
- ✿ Country Ham Pieces
- ✿ Pork Pie Pieces and Sausage Rolls
- ✿ Bread Rolls
- ✿ Crackers
- ✿ Caramelized Onion Chutney
- ✿ Grapes
- ✿ Celery
- ✿ Cherry Tomatoes

Cathy and Sion
Nant y Walch Barn
22nd June 2024



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31 Adults

Canapes

- ✿ Goats Cheese and Plum Chutney on Artisan Bread
- ✿ Rarebit Bites
- ✿ Honey Mustard Glazed Sausages
- ✿ Chicken Tikka & Mango Chutney on Naan Bread
- ✿ Mini Tacos With Prawns, Avocado, Sour Cream, Coriander
- ✿ Feta and Melon Skewers

Main Course BBQ

- ✿ Flatiron Steak in Olive Oil and Garlic Strips
- ✿ Chilli and Lime Tiger Prawn Skewers
- ✿ Halloumi and Roast Pepper
- ✿ Cajun Chicken in Strips
- ✿ Char Siu Pork Loin in Strips
- ✿ Creole Slaw
- ✿ Aubergine Parcels
- ✿ Rocket Pine Nut Parmesan and Balsamic Salad
- ✿ Caesar Salad
- ✿ Wild and White Rice Salad with Mediterranean Vegetables and olive oil
- ✿ Minted New Potatoes in Butter
- ✿ Hummus and Crudites
- ✿ Mixed Artisan Rolls,
- ✿ Olive Oil and Balsamic Vinegar
- ✿ Condiments and Sauces on request



Molly and Pierce Caer Beris Manor 20th June 2024

Within 30 seconds of calling Fresh Food Events, we knew we were in good hands. Graham is a true professional. After being carefully guided through our options, we established a structure for the day and a creative and varied menu that covered all of our guests dietary needs.

On the day, it couldn't possibly have gone any smoother, the staff arrived at the venue, briefly introduced themselves and got straight to work.

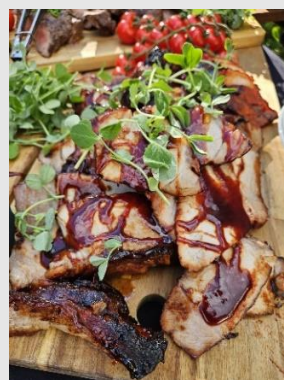
The food was served on time, exactly as discussed with exceptional presentation, every single element was perfect, the meat was perfectly cooked, the salads were as fresh as could be, and the favours were exceptional.

The staff were kind, helpful, and knew exactly what they were doing. They truly went above and beyond our already high expectations.

Without a doubt, Fresh Food Events are the single most professional business we have ever encountered.

All of our guests highly complimented the high standard of food, and the amazing staff, and now, even a few weeks after the event, we are still receiving complements from guests about the catering.

Thank you so so much for everything!



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90 Guests

Canapes

- ✦ Hoisin Duck Wraps
- ✦ Tomato Bruschetta (Vegan Pesto base)
- ✦ Mini Tacos with Prawn Guacamole and Sour Cream
- ✦ Japanese Chicken Meatballs
- ✦ Caramelised Onion and Mushroom Tartlet

Starter

- ✦ Pate, Coarse and Smooth, Caramelised Onion Chutney, Garnished with Salad
- ✦ Trio of Salmon, Smoked Poached and Mouse, Garnish
- ✦ Vegan Cheese and Asparagus Tart

Main

- ✦ Duck in a Gin, Juniper and Pomegranate Sauce served with Dauphinoise Potatoes, Chantenay Carrots and Steamed long stemmed broccoli
- ✦ Green Thai Monkfish, Sweet Potato, Beansprout and Baby Corn Curry, Jasmin Rice, Oriental Salad, Chinese Leaf, Finely Chopped Carrot, Soy Dressing. (Mild)

Dessert

A Dessert Trio

- ✦ Chocolate Brownie with Red Berries, Hot Chocolate Sauce
- ✦ Apple and Rhubarb Crumble with Custard in a Tartlet case
- ✦ White Chocolate Tart with Strawberry Cheese
- ✦ Your Cheese Tower, made into Sharing Cheese Boards with grapes, chutney and celery and serve it all on Sharing Slates

**Ffion and Tom
Mr and Mrs Lloyd-Kendall
Tall Johns House
15th June 2024**



The team were absolutely amazing and everyone was commenting on how incredible the food was. The one thing we really wanted was to give our guests a really great meal and you completely exceeded all of our expectations a thousand times over! We are so grateful for all of your help from beginning to end, it's made everything run so smoothly. Thanks to Charmaine and Kerrie too for their amazing work on the day.



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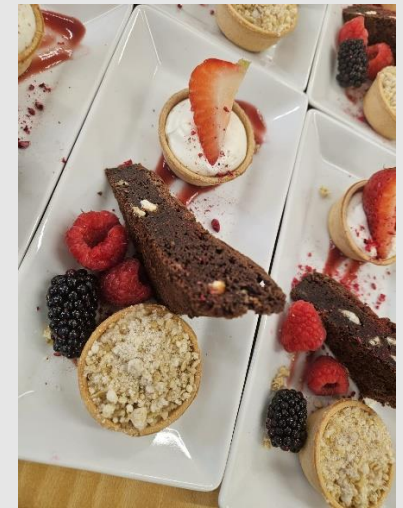
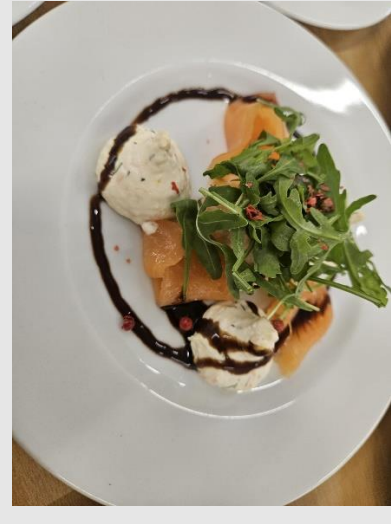
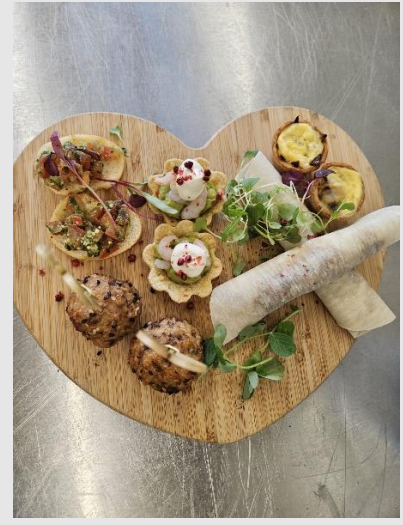
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94 Guests

Canapes

- ✿ Smoked Salmon and Cream Cheese Blini
- ✿ Risotto and Cheese crispy Ball (Arancini)
- ✿ Roast Beef and Horseradish in Yorkshire Pudding
- ✿ Vegan mini tacos sweet potato, avacado, salsa, coriander
- ✿ Watermelon, cured ham and feta on a skewer

Main Course

A BBQ Buffet with Salads in Bowls on Tables

- ✿ Chicken Wings – Plain (50%)
- ✿ Chicken Wings – Cajun (50%)
- ✿ Beef Burgers, Cheese, Onions, Burger Buns
- ✿ Slow Cooked Texan Style Beef Brisket
- ✿ Pulled Pork in a BBQ Sauce
- ✿ Butchers Pork Sausages
- ✿ Baby New Potatoes roasted in their skins
- ✿ Home made coleslaw
- ✿ Sweet Corn (Corn on the Cob)
- ✿ Oil and Vinegar
- ✿ Insalata Fantasia, Leaf Cucumber and Pomegranate Seeds
- ✿ Greek Salad with Feta and Olives
- ✿ Baskets of Bread Rolls and Butter Portions

Dessert

Sharing Boards of Mini Cakes for Guests to share

- ✿ Brownies
- ✿ Cheesecake
- ✿ Strawberries
- ✿ Salted Caramel Profiteroles
- ✿ GF Meringue
- ✿ Blueberries

Evening

- ✿ Your cheese Twoer accompanied by
- ✿ Bread Rolls (GF x 5 Required)
- ✿ Crackers
- ✿ Butter Portions
- ✿ Caramelised Onion Chutney
- ✿ Sausage Rolls
- ✿ Cornichons
- ✿ Cherry Tomatoes
- ✿ Celery
- ✿ Grapes
- ✿ Paper Plates, and Compostable Cutlery.

Holly and James Mr and Mrs Arthur-Grey A Marquee at Home 15th June 2024



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70 Guests

Arrival Buffet

- ✿ Hams
- ✿ Pork Pie Pieces
- ✿ Sausage Rolls
- ✿ Scotch Egg Pieces
- ✿ Cheddar Cheese Slices
- ✿ Slices of Brie
- ✿ Crackers and Butter Portions
- ✿ Pickled Onions
- ✿ Gherkins
- ✿ Caramelised Onion Chutney
- ✿ Cherry Tomatoes
- ✿ Selection of Quiche – Meat and Vegetarian
- ✿ Carrot Sticks and Sliced Peppers with Hummus
- ✿ Baguettes and Butter

Evening BBQ

- ✿ Butchers Pork Sausages,
- ✿ Sweet Chilli Salmon Fillets
- ✿ Split Rolls Chicken Thighs – Cajun, BBQ and some Plain (not many)
- ✿ Beef Burgers
- ✿ Onions, Cheese, Large White Floured Rolls
- ✿ Corn on the Cob
- ✿ Chicken Satay
- ✿ Baby New Potatoes Roasted in their skins
- ✿ Garlic Bread
- ✿ Bistro Salad
- ✿ Olive Oil and Balsamic Vinegar
- ✿ Small Bread Rolls and Butter Portions
- ✿ Baguettes and Butter

Dessert

- ✿ Brownies,
- ✿ Raspberries, Strawberries, Blueberries
- ✿ Meringues
- ✿ Whipped Cream

Jillian and Andy Mr and Mrs Bartlett A BBQ at Home in Nantyglo 15th June 2024



Outstanding is the word that we would use. The food was incredible, the team did you and us proud. We would highly recommend you to anyone!

Our family and friends said the food was the best food that they had tasted. Heartfelt thank you to you, your lovely wife and the team.

Forever grateful.

Jillian and Andy



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Our Commitment...

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73 Adults and 5 Children

Main Course

- ✦ **Spanish Tapas** Served on Sharing Boards
- ✦ Ham Croquettes,
- ✦ Stuffed Mini Peppers
- ✦ Serrano Ham and Manchego Cheese Tartlets
- ✦ Chorizo Bites
- ✦ Salami
- ✦ Flatbreads
- ✦ Spanish Meatballs
- ✦ Potato bravas
- ✦ Frittata
- ✦ Manchego Cheese
- ✦ Serrano Ham
- ✦ Hummus and Crudités
- ✦ Garlic Prawns

Sharing bowls of

- ✦ Baby New Potatoes roasted in their skins
- ✦ Greek Salad
- ✦ Mixed Artisan Bread Rolls and Butter
- ✦ Oil and Vinegar

Dessert

Sharing Slates of

- ✦ Salted Caramel Profiterole
- ✦ Chocolate Dipped Strawberry
- ✦ Lemon Drizzle Cake
- ✦ Chocolate Brownie
- ✦ Mixed Soft Fruits

Waitresses circulating with cream

Children

- ✦ Mixed Vegetable sticks (Carrot Pepper Cucumber)
- ✦ Ham Slices
- ✦ Shredded Chicken
- ✦ Hummus
- ✦ Babybel Cheese
- ✦ Crackers
- ✦ Soft Fruits

**Pip and Jamie
Mr and Mrs Bussell
The Barn at Brynich
8th June 2024**



Well what can I say, the service from when we first booked Fresh Food Events to the actual wedding day the whole team were amazing and so kind and the food was outstanding.

Everyone at our wedding were all commenting on how amazing the food was.

The great thing about Fresh Food Events is that you can plan your whole wedding menu and they do everything that you can think of.

We didn't like to have your typical wedding breakfast so we had tapas and sharing boards and it was a massive hit at our wedding. Especially the dessert sharing boards, the salted caramel profiteroles were incredible 🥰 everyone is still talking about those 4 weeks on!

We can't recommend Fresh Food Events enough. Thank you guys you were amazing! Xx



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72 Guests

Canapes

- ✦ Chicken Tikka And Mango Chutney On Naan Bread
- ✦ Fish Goujon on a Chip with a dipping sauce of Tomato Ketchup
- ✦ Stilton, Pear And Walnut Tartlets
- ✦ Wild Mushroom And Roast Pepper Bruschetta
- ✦ Smoked Salmon And Cream Cheese Cone

Starter

- ✦ Smoked Salmon Fish Cakes With Chilli, Lime And Ginger, Charred Red Pepper, chilli jam....
- ✦ Parmesan Black Olive And Sun-Dried Tomato Arancini With Chilli Jam
- ✦ Vegan Terrine, Soft Plant Based Cheese, Herbs And Beetroot Topped With Walnut

Main Course

- ✦ Braised Beef Mini Pot - Plated In Shape Of A Circle Using A Chefs Ring, Boulangère Potatoes, Red Wine And Onion Jus And Seasonal Vegetables
- ✦ Pan-Seared Chicken Breast Stuffed With Caerphilly Cheese, Basil And Parmesan Mash, Tomato Sauce, Tenderstem Broccoli/Seasonal Vegetables
- ✦ Vegan/Veggie main course; Nut Roast

Dessert

Trio of desserts served on a rectangular plate across Raspberry and Mint Coulis

- ✦ Square Lemon Tart With A Chocolate Dipped Strawberry,
- ✦ Chocolate And White Chocolate Brownie Topped
- ✦ Vanilla Ice Cream

Evening

- ✦ Beef or Chicken Burritos made up in front of the guest,
- ✦ Accompanied by
- ✦ Lime And Coriander Rice,
- ✦ Salsa, Guacamole, Cheese, Sour Cream,
- ✦ Jalapenos, Potato Salad
- ✦ Tomato Onion And Coriander Salad

**Holly and Matt
Mr and Mrs Lloyd-Davies
Cefn Tilla Court
8th June 2024**



Your delicious catering was a highlight of our day. The food was outstanding and our guests are still raving about it! Everyone was full and all the plates were empty. Graham and Lesley were absolutely brilliant from the moment we booked them to the day of the wedding. Graham took the time to meet with us multiple times at our home and was so thorough with every detail. Our tasting at our own home was perfect and any changes which we asked for were no problem at all – and there were a lot of changes! The canapes were delicious and we loved the special platter which you put together for Matt and myself. The evening food was also amazing and went down a treat. Jamie the event manager was brilliant, he met with us the day before at the venue and he kept everything running smoothly answering any questions we had. He even put some left overs in a box for Matt and myself to take home, this was great the next day. Thank you for everything you and your team did.



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71 Guests

Canapes

- ✦ Roast Pepper Bruschetta
- ✦ Pate And Chutney
- ✦ Toad In The Hole
- ✦ Grilled Halloumi Wrapped in Palma Ham
- ✦ Tiger Prawn with Coriander Crostini

Starter

- ✦ Trio of Salmon (Poached, Smoked and Mousse)
- ✦ Roasted Butternut Squash with Seeds, Goats Cheese and Bistro Salad, dressed with Balsamic
- ✦ Mixed Artisan Rolls and Butter in baskets on tables.

Main Course

- ✦ **Medallion Of Beef** With Wine Juice Sauce On An Ecrase De Pomme De Terre with Selection Of Roasted Mediterranean Vegetables.
- ✦ **Supreme Of Chicken** (Chicken Breast with wing bone) With Cherry Tomatoes on the vine), in a Lemon Butter Sauce (TBA), Roasted Carrots, Green Beans And Baby New Potatoes roasted in their skins. Small Jug for jus on each plate

Dessert

- ✦ Wedding Cake, portioned and served with berries and macarons

Evening

Charcuterie Boards and Cheese Tower

- ✦ Prosciutto
- ✦ Salami
- ✦ Country Ham
- ✦ Chorizo Slices
- ✦ Crudites (Carrots, Mixed Peppers and Celery)
- ✦ Fruit Platter to include Melon, Pineapple and mixed Berries
- ✦ Grapes (White and Black)
- ✦ Figs
- ✦ Hummus
- ✦ Silver skin Onion
- ✦ Cornichons
- ✦ Caramelised Onion Chutney
- ✦ Bakers Selection of Breads and Crackers, Butter Potions

**Frances and Pierre
Mr and Mrs Briens
A Barn at Home
1st June 2024**



Thank you so much to you, Charmaine and the team for your efforts on Saturday 1st June. We had the most wonderful day. The food was delicious and the team were very professional, efficient and friendly.



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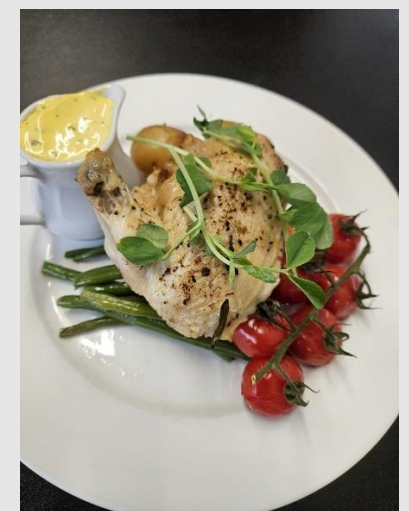
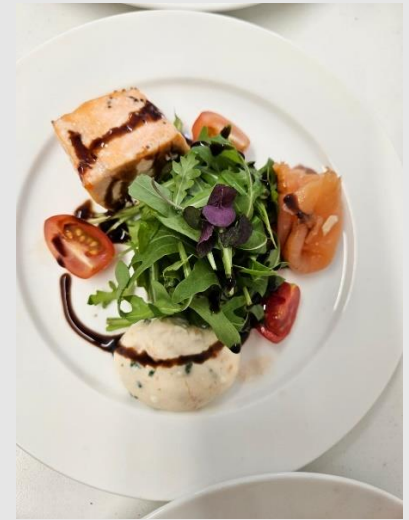
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52 Guests

Starter

- ✦ Selection of Breads with Olive Oil and Balsamic Vinegar

Main Course

- ✦ Chicken stuffed with Haggis and wrapped in Bacon, with Whisky Sauce

In bowls on Tables for Guests to share

- ✦ Baby New Potatoes roasted in their skins
- ✦ Chantenay Carrots
- ✦ Shredded Savoy Cabbage, dressed with pepper and served al dente
- ✦ Whiskey Sauce in Jugs in Tables

Dessert

Sharing Slates of Cakes and Fruits

- ✦ Wedding Cake
- ✦ Chocolate Brownie
- ✦ Salted Carmel Profiteroles
- ✦ Chocolate Dipped Strawberries
- ✦ Lemon Drizzle Cake
- ✦ Strawberries and Raspberries
- ✦ Carrot and Orange Cake
- ✦ Mini Eclairs

Cheese

- ✦ Cheese Board, with Crackers, Grapes, Celery and Chutney

Evening

- ✦ Pulled Pork Rolls, Coleslaw.
- ✦ Vegan; Pulled Jackfruit and Lime Slaw.

Ceri and Josh
Mr and Mrs Jenkins-Harris
Barleywood House
1st June 2024



Can I say how amazing Jamie and his team were on Saturday. The food was delicious and presented well. Jamie went above and beyond to ensure myself and josh were looked after on the day.

The whole experience of planning alongside you all has been a delight. Thank you for all your hard work .

Best wishes Mr & Mrs Jenkins-Harris



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52 Guests

Canapes

- ✦ Cherry Tomato and Mozzarella Skewers
- ✦ Mini toad in the hole
- ✦ Chicken tikka on a naan bread
- ✦ Mini hamburger slider in ciabatta

Main Course

- ✦ Roast Silverside of Beef
- ✦ Yorkshire Pudding
- ✦ Baby New Potatoes roasted in their skins.
- ✦ Steamed Broccoli
- ✦ Green Beans
- ✦ Chantenay Carrots
- ✦ Gravy
- ✦ Horseradish Cream and English Mustard available on request

Dessert

- ✦ Wedding Cake, portioned and served with berries and cream

Evening

- ✦ Roast Pork, Stuffing Apple Sauce Coleslaw, Large White Floured Roll
- ✦ Roast Turkey, Stuffing Cranberry Sauce, Coleslaw, Large White Floured Roll
- ✦ Cheddar with Chutney Rolls for the Vegetarians

**Danielle And Michael
Mr and Mrs Beaton
Llanthony Secunda Priory
31st May 2024**



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72 Guests

Canapes

- ✦ Roast Pepper Bruschetta
- ✦ Mini Cheeseburger Slider in Ciabatta

Mediterranean Sharing Boards.

- ✦ Prosciutto
- ✦ Mozzarella Bambini
- ✦ Mixed Olives
- ✦ Hummus and Sliced Peppers
- ✦ Sundried Tomatoes
- ✦ Prawns
- ✦ Breaded White Fish Goujons
- ✦ Olive Oil and Balsamic Vinegar
- ✦ Mixed Artisan Rolls and Butter

Main Course

- ✦ **Grilled Chicken Breast Skewers** with Mediterranean Herbs, served with Cubes of Fried Potatoes and a thick Flatbread.
- ✦ **Fillet of Salmon**, oven baked in garlic and lemon, served with Crushed New Potatoes
- ✦ **Vegan Meatloaf**

In bowls on tables for Guests to help themselves;

- ✦ Salad of tomato salad/cucumber/red cabbage/lettuce
- ✦ Mixed Mediterranean Vegetables (Warm)
- ✦ Alioli & Salsa Bravas – a bowl of each per table

Dessert

Sharing Slates of

- ✦ Profiteroles
- ✦ Mixed Berries

A jug of Pouring Cream on the Table

Evening

- ✦ 4 x Cheese Pizza
- ✦ Meat Feast Pizza
- ✦ Mediterranean Vegetable Pizza

Rebecca and Matthew
Mr and Mrs Brown
Cefn Tilla Court
27th May 2024



Fresh Food Events were an extremely friendly and professional team and provided the exact sort of more relaxed food and dining experience we were after rather than a stuffy-formal affair. The food portions were very generous and all our guests were stuffed and extremely complimentary. We wouldn't hesitate to recommend them to anyone looking to get married at Cefn Tilla.



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79 Guests

Canapes

- ✿ Honey Mustard Glazed Sausages,
- ✿ Mozzarella & Palma Ham Bruschetta
- ✿ Arancini
- ✿ Tempura Tiger Prawns with a Sweet and Sour Dip.
- ✿ Mozzarella and Tomato with Balsamic Glaze Bruschetta

Main Course

- ✿ Roast Supreme Breast of Chicken, stuffed with Mozzarella, wrapped in Palma Ham served in a slightly spicy tomato sauce
- ✿ Tenderstem Broccoli
- ✿ "Chunky" strips of Roasted Red Pepper and Red Onion
- ✿ Fried Cubed Potatoes – small and crispy

- ✿ Vegetarians - Oat and Lentil Meatloaf with Herbs and Spices with the Tomato Sauce and vegetables as above
- ✿ Vegan - Oat and Lentil Meatloaf with Herbs and Spices with a slightly spicy tomato sauce, vegetables as above
- ✿ Pescatarian – Fillet of fish, served in a slightly spicy tomato sauce, vegetables as above

Dessert

- ✿ Lemon Tart
- ✿ Chocolate Brownie with a drizzle of Chocolate Sauce
- ✿ Vanilla Cheesecake, with splayed strawberry atop
- ✿ Dressed with Strawberries

- ✿ Bar Service

Georgia and Ben Mr and Mrs Tanner A Marquee at Home 25th May 2024



Thank you for all that you and the team did to help make our day so wonderful.

Please pass on our thanks to Kerrie and the team for doing such a splendid job.

Wishing you all the best.



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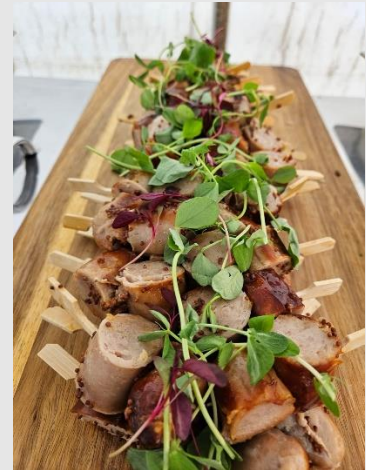
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43 Guests

Main Course

A BBQ Buffet!

- ✦ Beef Burgers, Cheese, Onions, Large White Floured Baps
- ✦ Herby Chicken Breast pieces
- ✦ Lamb marinated in Garlic and Rosemary on Skewers with peppers
- ✦ Corn on the Cob
- ✦ Coleslaw
- ✦ Chopped Mixed Garden Salad
- ✦ Baby New Potatoes roasted in tier skins
- ✦ Condiments & dressings including Ketchup and Mustard.

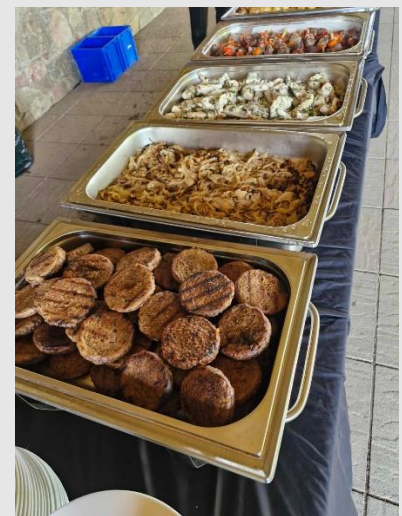
Vegan Option:

- ✦ Roasted Yellow Courgette stuffed with a minted Bean Salad
- ✦ Stuffed Peppers With Cous Cous

Emily and David
Mr and Mrs Rout
Whiteheads Sport and Social Club
25th May 2024



The food was lovely! Everyone thoroughly enjoyed it and said it was lovely quality. Thanks for your service again!
 Mr and Mrs Rout.



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24 Adults and 4 Children

Canapes

- ✿ Mini Toad in the Hole
- ✿ Chicken Tikka & Mango Chutney on Naan Bread
- ✿ Vegan Mini Tacos Sweet Potato, Avocado, Salsa, Coriander
- ✿ Grilled Halloumi Wrapped In Parma Ham

Main Course

- ✿ Roasted Breast Of Chicken In A Herby Tomato Sauce
- ✿ Chicken Breast Marinaded In Lemon And Basil

Vegetarian Option

- ✿ Mediterranean Vegetable Skewers in a homemade Tomato Sauce

Dessert

- ✿ Wedding Cake

Evening

A Finger Buffet

- ✿ Continental Meats
- ✿ Sausage Rolls
- ✿ Cheddar Cheese
- ✿ Caramelised Onion Chutney
- ✿ Mozzarella Bambini, Olives and Sundried Tomatoes
- ✿ Mini Peppers Stuffed with Cream Cheese
- ✿ Hummus and Crudites
- ✿ Dressed with Rocket
- ✿ Crisps
- ✿ Fruit Platter
- ✿ Mixed Artisan Rolls, Crackers and Butter in baskets on tables

Lizzie and Marius
Mr and Mrs Cristache
Temple of Apollo Stourhead
Stourton Memorial Hall
24th May 2024

Fresh food events laid a wonderful service for our wedding. The staff were polite, sufficient and very helpful. They helped to support our day to run smoothly and enjoyable. I would highly recommend their service to anyone.

Many thanks for all your hard work.

Regards Elizabeth and Marius Cristache



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82 Guests

Afternoon Tea

Afternoon Tea served on Tea Stands and Platters with Mixed Vintage China with Stainless Steel Knives.

- ✿ Sandwiches
- ✿ Cheese
- ✿ Ham and Tomato Salad
- ✿ Egg Mayonnaise
- ✿ Sausage Rolls
- ✿ Cheese and Onion Pastries
- ✿ Scones Jam and Cream
- ✿ Chocolate Brownies
- ✿ Welshcakes

Evening

- ✿ Pulled Pork in a BBQ sauce served in White and Brown Rolls with Coleslaw and Apple Sauce
- ✿ Roast Potatoes
- ✿ Warm Tomato and Pesto Pasta Salad with Mozzarella and mixed Garden Salad

Abi and Dafyd
Mr and Mrs Watkins
The Barn at Brynich
4th May 2024



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82 Guests

Canapes

- ✦ Goats Cheese with Fig and Honey On Artisan Bread
- ✦ Pate And Chutney On Artisan Bread
- ✦ Smoked Salmon and cream cheese Blini
- ✦ Roast Red Pepper Bruschetta

Main

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

Dessert

Sharing Slates of Mini Desserts for Guests to Share...

- ✦ Chocolate Brownies
- ✦ Lime and Ginger Cheesecake Shots
- ✦ Chocolate Dipped Strawberries
- ✦ Lemon Drizzle Cake Squares
- ✦ Salted Caramel Profiteroles

Evening

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



**Deb and Darren
Mr and Mrs Brown
Ridgeway Barns
4th May 2024**



What a perfect day we had. I just wanted to say a huge thank you to you and your wonderful team for the delicious food and excellent service. My guests all loved their pie and mash and the incredible desert slates. In fact these were so popular that we still have huge amounts of wedding cake left! Please pass on our thanks to your team who worked tirelessly to ensure everyone was well fed in super quick time and that the wedding breakfast ran smoothly and was very enjoyable.



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25 Guests

Lunch 2 Days

Sandwich buffet to include:

- ✦ Platters of wholemeal and white bread sandwiches, with meat, fish and vegetarian fillings.
- ✦ Sausage Rolls
- ✦ Mini Samosas (v)
- ✦ Mini Quiches (v)
- ✦ Roast Pepper Bruschetta (v)
- ✦ Crudité of Cucumber, Celery, Carrot and Pepper with Hummus and Sweet Chilli Dip
- ✦ Crisps
- ✦ Mini Cake Platter
- ✦ Fruit Platter

Lunch One Day

Cold Fork Buffet

- ✦ Sliced Roast Meats
- ✦ Various Filled Ciabatta Rolls
- ✦ Selection of Meat and Vegetarian Quiches
- ✦ Selection freshly Filled Wraps
- ✦ Coronation Chicken
- ✦ Beetroot and Goats Cheese Tart
- ✦ Cheese and Leek Tart
- ✦ Pork and Smoked Chicken Terrine with assorted Pates

Salad Bar

Chefs Choice of **Two** Salads – examples include

- ✦ Roasted butternut squash with goats cheese, sun blushed tomatoes and rocket. (V) –
- ✦ Hand cut coleslaw with red cabbage, mayo and black pepper. (V) –
- ✦ Super greens salad with courgette ribbons, steamed fine beans & mixed salad leaves in vinaigrette dressing. (Ve)
- ✦ Mediterranean pasta salad with slow roasted peppers & courgettes. (Ve)
- ✦ Jewelled Cous Cous Salad with dried fruit, Pistachio nuts & curried vinaigrette. (Ve)
- ✦ Charlotte potato salad with cornichons & spring onions (V)
OR with roasted peppers, cornichons, red onion and balsamic vinaigrette (Ve)
- ✦ Pesto pasta salad with toasted pine nuts, cherry tomatoes and fresh spinach leaves. (V)
- ✦ Garden salad with mixed leaves, cucumber, tomato wedges, sweetcorn and diced spring onions. (Ve)
- ✦ Insalata Fantasia with Rocket, Cucumber Ribbons, Pine Nut and Pomegranate, Pomegranate Vinaigrette

Evening Meals

- ✦ Stir Fry Chicken & Vegetables Noodles or Rice
- ✦ Apple Crumble and Custard

Alice Sharp Training Corporate Week at Caer Beris 22nd April 2024 – 4 Days



I just wanted to let you know how brilliant the food was yesterday. Every delegate commented on how amazing it was. Kerrie and Charmaine did an amazing job and everything ran so smoothly. What a team!
Thank you. Marie Richardson



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- ✦ Chicken Curry / Vegetable Curry Onion Bhajis, Samosas, Naan Breads Mango Chutney
- ✦ Eton Mess
- ✦ Beef Chilli and Rice, Tortilla Chips, Sour Cream Salsa
- ✦ Sticky Toffee Pudding with Custard

Last Day

- ✦ Take Away Noodle Boxes with Sandwiches Cake and Fruit



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27 Guests

Starter

Sharing Slates of Antipasti – one Slate between two people;

- ✦ Cheese Cubes
- ✦ Brie Pieces
- ✦ Ardennes Pate and Brussels Pate (Coarse and Smooth)
- ✦ Prosciutto
- ✦ Sundried Tomatoes
- ✦ Cherry Tomatoes
- ✦ Caramelised Onion Chutney
- ✦ Mini Peppers Stuffed with Cream Cheese
- ✦ Crackers
- ✦ Mixed Artisan Rolls and Butter in baskets on tables.

Main

- ✦ 6oz Flat Iron Steak in a beef gravy
- ✦ Or
- ✦ Roast Chicken Breast in a mushroom, cream and white wine sauce

Served with

- ✦ Baby New Potatoes Roasted in their Skins
- ✦ Roasted Carrots and Parsnips
- ✦ Roasted Peppers

- ✦ One Vegetarian Meal

Dessert

- ✦ Wedding Cake, Cut and portioned, served plated with berries and cream



**Yulia and Andrew
Mr and Mrs Thomas
Cefn Tilla
20th April 2024**



We had an amazing day thank you. If there was someone to thank for the weather we would. A lot of the guests said they really enjoyed the food. In particular the chicken was really well liked.

The team who were sent to us were really nice and friendly. They worked hard throughout the day and made sure that the guests were looked after. Especially the vegetarian who is allergic to nuts.

It was magical. Thank you again for your service. Andrew and Yuliia.



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54 Adults and 2 Children

Grazing Table

- ✿ Frittata
- ✿ Small Skewers of Olives, Halloumi and Cherry Tomato
- ✿ Mini Peppers stuffed with Cream Cheese
- ✿ Roast Pepper Bruschetta
- ✿ Manchego Cheese and Ham Tartlets
- ✿ Manchego and Butternut Squash Tartlet
- ✿ Falafel

Main

- ✿ Chicken and Chorizo Paella
- ✿ Vegetarian / Vegan Paella with Chickpeas and Green Beans
- ✿ Insalata Fantasia
- ✿ Crusty Bread Doorsteps
- ✿ Olive Oil and Balsamic Vinegar

Children

- ✿ Chicken Goujons

Dessert Buffet

- ✿ Profiteroles
- ✿ Meringues
- ✿ Brownies
- ✿ Mini Ring Doughnuts
- ✿ Mini Eclairs
- ✿ Grapes
- ✿ Raspberries
- ✿ Chocolate Dipped Strawberries
- ✿ Cream



Hannah and Ben Mr and Mrs Clark Llanthony Secunda Priory 19th April 2024



Thank you so much for everything you and you team at Fresh Foods did for us on the day. All of your staff were so friendly and professional. Every single person was praising the food, how tasty it was and how good and plentiful the portions were.

The paella was a hit with everyone - even those that weren't familiar with it as a dish. The dessert table - everyone LOVED IT. They loved the idea of selecting and building your own plate .

Several people commented on the brownies especially- on how soft and delicious they were. The whole experience with Fresh Foods was professional and easy from start to finish - from the quotation to the pre meeting to the day itself.

Everything was absolutely delicious and the team set up and packed away swiftly. Your staff are a credit to the company and seriously big compliments to the chef.

Charmaine and team did a perfect job Thank you! Hannah



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50 Adults and 9 Children

Main

A Hot served Buffet set against the back wall.

- ✿ Flatiron Steak In Peppercorn Sauce
- ✿ Baby New Potatoes Roasted in their skins
- ✿ Chopped Mixed Garden Salad
- ✿ Roasted Carrots
- ✿ Steamed Broccoli
- ✿ Cauliflower / Cauliflower Cheese
- ✿ Chicken Breast stuffed with garlic butter, wrapped in ham, in a cheese sauce
- ✿ Salmon Fillet in Garlic Butter
- ✿ Chicken Wings
- ✿ Spicy Tomato Sauce

Children

- ✿ Sausages, Chicken Goujons and Chips

Dessert Buffet

- ✿ Lemon Tart
- ✿ Chocolate Tart
- ✿ Vanilla Ice Cream
- ✿ Whipped Cream

Evening

- ✿ 6oz quality beef burger, butchers sausages, cooked on the barbecue, large white floured baps, cheese slices, burger relish, ketchup, barbecue sauce

**Carmen and Adrian
Mr and Mrs Paveling
Llanthony Secunda Priory
23rd March 2024**



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133 Guests

Canapes

- ✦ Roast Pepper Bruschetta
- ✦ Pesto Bruschetta
- ✦ Hearty Rarebit Bites
- ✦ Goats Cheese and Caramelised Onion Chutney on Artisan Bread

Main

- ✦ Sharing Slates with tongs of Chicken Souvlaki – One Per Table
- ✦ Sharing Slates with tongs of Pulled Pork in a Greek Dressing
- ✦ Greek Salad without Olives in a Glass Bowl with Tongs
- ✦ Insalata Fantasia in a Glass Bowl with Tongs
- ✦ Baby New Potatoes Roasted in their Skins
- ✦ Pitta Breads in Baskets
- ✦ Dips of Hummus and Tzatziki in Ramekins
- ✦ Kalamata Olives in Ramekins

Dessert

- ✦ Chocolate Brownie in a Hot Chocolate Sauce with red berries

Evening

Cheese Tower

- ✦ Black Bomber Cheddar
- ✦ Colston Bassett Stilton
- ✦ Somerset Camembert
- ✦ Godminster Cheddar Heart

Pork Pie Tower

- ✦ Standard Pork
- ✦ Pork and Apple
- ✦ Venison
- ✦ Game
- ✦ Vegan Cheese and Nibbles – Numbers TBA
- ✦ Crackers and Rolls with Butter
- ✦ Caramelised Onion Chutney
- ✦ Cornichons
- ✦ Cherry Tomatoes

Tilly and Rob
Mr and Mrs Mitchell-Gee
Tall Johns House
23rd March 2024



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22 Guests - A Choice of Three Courses

Canapes

- ✦ Goats Cheese And Plum Chutney On Artisan Bread
- ✦ Honey Mustard Glazed Sausages
- ✦ Ratatouille and Parmesan Tartlet
- ✦ Risotto And Cheese Crispy Ball (Arancini)

Starter

- ✦ Tomato and Red Pepper Soup
- ✦ Baked Camembert with Chutney
- ✦ Tapas Board
- ✦ Mixed Artisan Rolls and Butter in baskets on tables.

Main

- ✦ 6oz Beef Burger, Halloumi and Chilli Jam, Chips and Salad
- ✦ Roast Rump of Lamb with Rosemary and Garlic with a redcurrant Sauce, Buttery Mash, Broccoli and Carrots
- ✦ Roast Chicken Breast stuffed with Pasteurised Cheese, wrapped in Prosciutto and served in a Mushroom Sauce, with Buttery Mash, Carrots and Broccoli

Dessert

- ✦ Sticky Toffee Pudding with Caramel Sauce and Berries
- ✦ Chocolate Brownie with Hot Chocolate Sauce, Red Berries
- ✦ Cheeseboard – 3 Cheeses Crackers, Grapes etc



Laura and Craig Mr and Mrs Hawley Caer Beris Manor 10th February 2024



From the outset, our experience with Fresh Food Events Catering was nothing short of exceptional. Graham and his team exuded professionalism, warmth, and attentiveness, putting us at ease from the get-go. Despite a challenging deadline, they rose to the occasion, going above and beyond to ensure every detail was meticulously taken care of.

On the day of the event, Charmaine led the team with strength. Her warmth and efficiency were truly commendable, effortlessly navigating any last-minute changes with grace. Despite our own scattered energy, Charmaine and her team remained unflappable, ensuring a flawless execution from start to finish.

Now, onto the star of the show: the food. Led by a chef whose passion for his craft was evident, each dish surpassed expectations. From the first bite to the last, it was a culinary journey of unparalleled delight. The progression of courses showcased not only skill but a deep understanding of flavour and presentation.

What truly set Fresh Food Events Catering apart, however, was not just the quality of their service or the excellence of their cuisine, but the genuine warmth and friendliness exuded by every member of the team. They seamlessly integrated into our event, becoming an integral part of the evening ambience while delivering top-notch service and unforgettable food.

In sum, our experience with Fresh Food Events Catering was nothing short of outstanding. We extend our heartfelt gratitude to Graham, Charmaine, Kerrie the chef, and the entire team for creating a truly memorable and delicious occasion. Their warmth and professionalism will be remembered long after the plates have been cleared "

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Menu for 79

Welcome Drinks and Canapés

- ✦ Smoked salmon and cream cheese blini
- ✦ Tiger prawn and coriander crostini
- ✦ Goats cheese and plum chutney on artisan bread
- ✦ Mozzarella and tomato skewers
- ✦ Honey mustard glazed sausages
- ✦ Chicken skewers in a as El Hanout Paste
- ✦ Tomato Bruschetta
- ✦ Mini Potatoes with Sour Cream

Starters

- ✦ Italian Antipasti
- ✦ Olives, Mozzarella
- ✦ Parma Ham / Prosciutto / Pastrami
- ✦ Sun Dried Tomatoes
- ✦ Rocket with Pine Nuts and Balsamic
- ✦ Feta, Mini Peppers stuffed with cream cheese
- ✦ Capri Salad – Tomatoes, Mozzarella and pesto dressed with Rocket and Balsamic Glaze
- ✦ A Fan of Honeydew and Cantaloupe Melons with Red Berries and Raspberry Coulis

Mains

- ✦ 6 oz Medallions of Beef (Flat Iron Steak) in a Red Wine jus with Rosemary
- ✦ Chicken Breast stuffed with a Mushroom and Onion Duxelle in a White Wine and Tarragon Sauce
- ✦ Roasted Mediterranean Vegetables
- ✦ Baby New Potatoes Roasted in their skins with Sea Salt

Dessert

- ✦ A trio of Desserts served on rectangular plates
- ✦ Lime and Ginger Cheesecake in a White Chocolate Shell
- ✦ Chocolate Brownie with Raspberry Coulis
- ✦ Sticky Toffee Pudding with Salted Caramel Sauce in Jugs
- ✦ Evening

BBQ with

- ✦ Butchers Sausages / Glamorgan Sausages (Vegetarian)
- ✦ Beef Burgers Cheese Slices
- ✦ Chicken Two Choices; Lime and Coriander / Cajun
- ✦ Pulled Pork, Halloumi and Roasted Peppers, Onions
- ✦ Potato Wedges, Coleslaw
- ✦ Hot Dog Rolls and Burger Rolls
- ✦ Salads (Green and Tomato Salad)
- ✦ Sauces and Condiments

Ceri and Rhys...Mr and Mrs Waters Great House Farm...21st August 2021

*Hi Graham and Lesley,
Where do we begin...*

We cannot thank you both enough for the most outstanding service and food for our wedding day. From the first enquiry the slight hiccup of postponing to finally the wedding day and the most unbelievable food, we truly felt you made our day.

Everyone commented how amazing the food was and how well Graham ran the show which we were truly grateful for.

From the bottom of our hearts, you and the team were outstanding. We cannot thank you all enough and would not have any hesitation in recommending you.

On a side 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 28

Drinks and Snacks on Arrival

- ✿ Welsh rarebit fingers
- ✿ Small pork rib roll

Canapés

- ✿ Crispy Pork Belly Bites – layer of Hoi Sin Sauce and crackling crumb
- ✿ Melon & Jamon skewers
- ✿ Stilton, Pear & Walnut Tartlets
- ✿ Smoked Salmon, cream cheese and dill Blini
- ✿ Mini-prawn cocktails on cucumber

Starter

- ✿ Ham Hock Terrine
- ✿ Welsh cheese arancini/croquette
- ✿ Both garnished with salad leaves/ pickled onion/fruit, chutney/sauce

Fish

- ✿ Seared Mackerel Fillet
- ✿ Seared Scallop
- ✿ Both served with grilled asparagus, caper, lemon, tomato concasse.

Mains

- ✿ A Mediterranean version of a plated roast dinner with colourful, heritage carrots, crispy roast new potatoes, broccoli/courgette/grilled green veg, salsa verde style sauce, lots of garlic, lemon, herbs, spices
- ✿ Lamb – 8oz Lamb Rump
- ✿ Chicken – Pan Fried then Roasted Chicken Supreme

Dessert

- ✿ Chocolate & almond torte with fresh summer berries (Smaller portion than at the tasting)
- ✿ Lemon cheesecake with berry compote

Coffee and Heart Shaped Welshcakes

Amy and James At home in Cwmbran 28th July 2022



Amazing food, fantastic service and the most brilliant team anyone hiring “caterers” could hope for! They really are so much more!

We first contacted Fresh Food Events as they seemed to be the only people around offering a truly bespoke experience and we are so glad that we did. Graham listened to our thoughts, gave great suggestions and insight into what works well and together we designed a beautiful sounding menu, including welcome drinks and snacks (which were especially unusual for a wedding!) post-ceremony canapés, a 4-course table-service meal and petit fours with coffees and cocktails (we really did go all out!).

We knew after the skype calls, emails and numerous proposal drafts that we would be well looked after. We also knew after the lovely tasting evening that the food was exactly what we had wished for and absolutely was restaurant quality but what really stood out was how much Fresh Food Events added to our big day. Our wedding was perfect, and they were an integral part of that.

With the perfect blend of smiles, humour and professionalism, the entire team are behind our day going smoothly. They couldn't have done more for us, going above and beyond to treat our vision, guests and family home (the venue) with thought and respect.

We are so grateful to Graham, Lesley and their team for everything and wouldn't hesitate to recommend them. If we could do it all over again (which we would if we could) we wouldn't change a single thing!

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