


Portfolio 2025

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

For 11 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...

Our Professional Informality ensures
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Our Commitment...

Great Food and Superb Service.
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Menu for 45 Adults and One Child

Canapes

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

Starter

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

Mains

- ✦ Roast Beef
- ✦ Or
- ✦ Whole Roast Boneless Chicken Breast

- ✦ Roast Potatoes
- ✦ Yorkshire Pudding
- ✦ Chantenay Carrots
- ✦ Tenderstem Broccoli
- ✦ Gravy

Dessert

Sharing Slates of

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

Evening

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

Megan and Tom Mr and Mrs Boast 29th March 2025 Ridgeway Barns



We just wanted to send you a quick thank you for all your help in getting us too and through our wedding day! The food was fantastic, we have had so many people comment on how much they enjoyed it! All the staff were amazing too and so helpful, our vegetarian Paula was really happy with her food too and found it lovely how

they all knew who she was and called her by her name. So thank you to both of you and all the staff that made up the team! It was a fantastic day with fantastic food

😊 Thanks, Mr & Mrs Boast! 😊



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Menu for 7 Diners

Canapes

- ✦ Black Pudding Sausage Roll
- ✦ Belly Pork With Crispy Crumb With A Light Bbq Sauce
- ✦ Smoked Salmon & Cream Cheese Blini
- ✦ Rarebit Bites
- ✦ Japanese Chicken Meatballs With Soy Sauce

Mains

- ✦ Chateaubriand in Red Wine / Bourguignon Sauce or
- ✦ Steamed Haddock for Emma

- ✦ In bowls on the table for you to serve yourselves:
 - ✦ Roast Potatoes
 - ✦ Dauphinoise Potatoes
 - ✦ Roasted Root Vegetables – Carrots Beetroot and Suede
 - ✦ Roasted Sweet Potato
 - ✦ Roasted Parsnips

- ✦ Bread Rolls and Butter on the Table

Dessert

Cheese Board

- ✦ Cheddar Brie and Blue
- ✦ Crackers and Butter
- ✦ Grapes Celery and Caramelised Onion Chutney

Emma Baker for Dads Birthday At Home in Cardiff 25th January 2025



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Menu for 83 Diners

Mains



A Hot Served Buffet, with pre-ordered choices,

-  Vegetarian Lasagna, Garlic Bread
or
-  Loin Of Pork
or
-  Chilli Con Carne, Rice, Tortilla Chips, Salsa and Sour Cream

Accompanied by

-  Roasted Root Vegetables
-  Steamed Seasonal Vegetables And
-  New Potatoes

Dessert

-  Fruit Crumble and Custard
or
-  Cheesecake

OGA Boat Register
Llanthony Secunda Priory
11th January 2025

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Menu for 100 Diners

Starters

- ✦ Vegetable Soup with Bread Rolls and Butter

Mains

- ✦ Roast Chicken Breast in a white wine a tarragon Sauce
 - ✦ Seasonal Vegetables,
 - ✦ Baby New Potatoes Roasted in their skins
 - ✦ Gravy
- OR
- ✦ No Meat Meatloaf made with Oats and Lentils, Herbs and Spices
 - ✦ Seasonal Vegetables,
 - ✦ Baby New Potatoes Roasted in their skins
 - ✦ Gravy

Dessert

- ✦ Chocolate Brownie garnished with a fruit coulis and served with a Hot Chocolate Sauce



Field Studies Council Margam Park Discovery Centre 15th January 2025



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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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