

Catering Company Helps Brides Create Reception Menu

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London, UK, SEP 10, 2015 ? In order to help brides with their special day, Alix Caiger of Caiger & Company Catering (www.caigerandcocatering.co.uk) has just published a new blog post entitled 'Creating a Wedding Reception Menu with Catering Companies in London'.

The article discusses how a memorable meal menu can be created with the help of bespoke catering companies in London.

?The season your wedding takes place in,? states Caiger, ?can inspire a lot of your choices, together with your personal preferences.?

The article describes, using advice from Bridal Guide Magazine and the erstwhile Huffington Post, how a season such as winter allows a wedding to put a 'luxury spin on comfort foods such as casseroles and warm soups'. Desserts during winter weddings can be heated up by offering a hot chocolate or spicy mulled wines.

Other seasons are likewise endowed with inspirations such as Spring wedding menu of crab salad and watercress or lamb paired with greens and beans. Having a side of bread with cucumber salsa is also a dose of flavorful possibility. Summer offers a chance to cool down with sweet ice cream treats or chilled shooters and Autumn is a time for beef stews or pancakes.

?Some of these ideas may seem unusual or even quirky,? stated Caiger. ?but they will surely treat the tingling taste buds of everyone at your party.?

A bespoke catering company, Caiger and Company Catering pride themselves on having a wide range of experience in the catering industry, having worked with large event companies, corporate clients, as private chef work and even as film location catering.

To read the article, visit www.caigerandcocatering.co.uk.

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Caiger & Co Catering

*Alix Caiger, Chef / Owner at Caiger & Co. set up her bespoke catering company after graduating from university.
Alix then went on to train at Leith's School of Food and Wine.*

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