

Canapes Better Accompaniment For Cocktails States Catering Company

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London, UK, SEP 18, 2015 ? Holiday party season is on the way and that means many will be looking for the perfect choice to accompany cocktails. Many will choose to serve canapés rather than full meals to compliment them. In order to help with planning the perfect cocktail accompaniment, Alix Caiger of Caiger & Company Catering (www.caigerandcocatering.co.uk) has just published a new blog post entitled 'Canapés Over Courses: London Catering Companies Say Planning is Key'.

The article discusses how Prince William and Kate Middleton surprised guests with canapés? bite-sized sandwiches normally served at cocktails for their 650 World VIP guests.

?From what I remember at all the other royal weddings I went to,? stated Prince Dimitri of Yugoslavia, ?we were served the best lunch possible.?

The article describes how the Royal Kitchen instead of serving Cornish crab, Scottish salmon, or Yorkshire pudding placed everything onto small pieces of bread such as 'Scottish langoustines with lemon mayonnaise pressed confit of pork belly with crayfish and crackling.'

What the article points out is that with the careful planning of a London bespoke catering company the amount of planning and preparation needed can make canapés for such a high-profile event, which can be just as challenging to a caterer as serving a five course dinner for 100 guests, the same success.

?Canapés may be either salty or spicy,? stated Caiger. ?The idea is to encourage guests to drink more, therefore the choice of drink pairing is also something to be considered.?

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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