

Caiger & Co. Catering Offers Event Planning Tips

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The team at Caiger & Co. Catering recently released a blog post entitled "London Catering Companies Can Provide Food in Your Event Much Better?". In the new post, Alix Caiger, founder of Caiger & Co. Catering, discusses intricate details of hiring a caterer for an event.

"Serving food is an unwritten rule when conducting an event," Caiger wrote. She recommends that event planners know the profiles and preferences of their guests. For instance, the palate of older attendees will be different than that of younger guests. According to Caiger, the menu should provide a careful selection of choices to please guests.

Caiger advises that hosts offer at least two choices of entrees, three or more salad dressings, and all condiments on the side.

Caiger's company offers full-scale, bespoke catering services for events with up to 200 guests. More information can be found at <http://caigerandcocatering.co.uk/london-catering-companies-can-provide-food-in-your-event-much-better/>.

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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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