

Caiger & Company Catering Publishes New Blog Post On What Makes The Caterer Top Class

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London, UK ? Finding a catering company is more than knowing just what you need. It's about your wants, too. Alix Caiger of Caiger & Company Catering (www.caigerandcocatering.co.uk) has just published a new blog post discussing this entitled 'Bespoke Catering Companies in London: What Makes One Top of the Class?'.

The article discusses what it is that makes a catering company notable. 'The best caterers use locally sourced foods, organic, and only from trusted suppliers. Preparing food to an artisan level of excellence using fully-trained chefs is also essential.'

'A good catering company can make this a seamless and painless path by offering excellent options,' stated Alix Caiger. 'The choice of venue is among the first things to be decided, and an experienced caterer with a good network can really help make this decision.'

The article describes how 'menus need to be carefully chosen, and be appropriate for the season and the function. Finger food may be appropriate for some events and an absolute no-no for others. The time of day will largely decide if it will be lunch or dinner, but refining the choices into how formal, or how casual, requires expert advice and a vast amount of experience'.

What the article points out is that 'good catering companies in London know the venues, availability, numbers of guests that can be catered for, kitchen arrangements, and accessibility.'

As a bespoke catering company, Caiger and Company take pride on having a wide range of experience in the bespoke 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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For more information about Caiger & Co Catering, contact the company here:Caiger & Co
CateringAlix Caiger+44 (0)7946243960alix@caigerandcocatering.co.ukFlat 1127 Sulgrave
RoadLondonW67QH

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.

Website: <http://caigerandcocatering.co.uk>

Email: alix@caigerandcocatering.co.uk

Phone: +44 (0)7946243960

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