

Catering Company Helps People Make Clever Menu Choices

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Caiger & Co Catering, based in London, United Kingdom, has recently released a new blog post aimed to help people to choose a menu from their catering company. Because menus are often extensive, both in terms of the different dishes and the prices, people often feel overwhelmed. The new information aims to lift the veil on this confusion. It can be accessed through <http://caigerandcocatering.co.uk/ponder-five-queries-to-choosing-a-menu-from-london-catering-companies/>.

Alix Caiger of Caiger & Co Catering says: "When you open up a caterer's menu, you may feel as if you have walked into a supermarket. It is not uncommon to have more than 200 dishes on the menu, as well as at least 10 different price packages. Unsurprisingly, people often end up simply picking something at random. We want to make sure they know how to choose correctly for all their catering needs."

It is said that catering is often what makes or breaks an event. Whether it is a business meeting or a wedding, people most often look forward to the food, and it is this that they remember as well. It is understandable, therefore, that Caiger & Co Catering wants to highlight the importance of choosing correctly, while at the same time emphasizing the fact that this can be a difficult task.

"We suggest that people ask themselves five main questions when choosing their catering menu," adds Alix Caiger. "Is it seasonal, does it complement the wine, is it enjoyable food, are there any special dietary requirements to consider, and can you afford it. Using those five questions as a template, you are guaranteed to find a caterer and catering menu that perfectly suits your needs."

As a caterer themselves, Caiger & Co has an extensive menu of choices on their books as well. In fact, they are so many menu options that they have classified them into different kinds of events. This enables people to make the right choices in an easier fashion. Their menus include canapes, fine dining, buffet, seasonal, wedding, corporate and drop off catering. The services they have offered have always been very well received and the food is said to be incredibly tasty.

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For more information about Caiger & Co Catering, contact the company here:Caiger & Co
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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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