

## YOUR VISION, OUR EXPERTISE

Since our inception in 2010, our goal has been to create thoughtful and flavourful culinary experiences through bespoke menus for each client. We celebrate the best of seasonal produce, always sourcing local when we can and we pride ourselves on our premium service and excellent attention to detail.

At the core of our business is our team of event managers and chefs who approach every event with creativity and enthusiasm, backed by years of event experience. We approach every event through a circular sustainability system, from kitchen to post-event, working hard to minimise our impact.

From designing your perfect menu and creating a unique cocktail list to theming and floristry from our selected florist, our experienced team will manage all aspects of event planning, up to and including management on the day, so you can enjoy the parts that matter.





### **FEMALE FOUNDED**

All of our menus are created and developed by our Founder and Director of Food, **Alix Caiger**. A chef in her own right, Alix started Caiger & Co in 2010 after she graduated from her formal training at Leith's School of Food and Wine.

Since then, no two menus produced in our Battersea kitchen, have been the same. Influenced heavily by cuisines from around the world, we specialise in modern British Cuisine, with European and Asian influences.

Our in-house events team work very closely with Alix and the kitchen team to craft menus specifically curated to reflect each client's budget and vision, all whilst showcasing seasonal produce and supporting some of our favourite British suppliers.





You will be personally assigned your own dedicated **event manager**. Your event manager will collaboratively work with you to add innovative and personalised touches to your event brief.

We will then create your bespoke proposal.
Applying our signature aesthetic (vibrant, flavourful and elegant) to your vision. Taking into account any key factors, requirements and budgets.

Beyond our catering services, your event manager can also oversee event production, styling and staffing. We are well connected with venues, suppliers and vendors.

We would love to host you for a **menu tasting** with our team in our Battersea tasting room. A great opportunity for us to get to know you and straighten out some of the finer details of the day.

Once the proposal has been approved, the planning stage begins. All of the planning details will be taken care of and approved by you. On the day you can simply **enjoy yourself** and be immersed in the culinary experience. Your vision will be brought to life, with our end-to-end event expertise.



### SIGNATURE CANAPES

### Manchego croquette

with charred corn with green tabasco aioli, and purple basil

### Whipped aged cheddar

with honey gel, chive and grilled brioche toasts

### Bar marked sweet potato

with a watercress and pistachio pesto and pickled nectarine

### Ramen fried chicken

topped with smoked sour cream and avruga caviar

### Vietnamese palm soy caramel chicken skewers

with ribboned cucumber

### Beetroot and juniper cured salmon skewers

with lemon cream cheese, micro rocket

### Sweet potato cake

with lime pickle aioli, tandoori spiced salmon and pickled radish

### Chipotle chicken on blue taco shards

with lime gel, avocado, coriander chilli and a pineapple chutney

### Charcoal cups, edamame and goats curd

with smoked chilli oil and garlic chives

### Black Angus Manzo di Pozza

on pickled white radish with a wasabi cream and a ponzu glaze

### Confit prawns, lime mayo and coriander stalks

on a sesame cracker with sriracha hot sauce

#### Beef tartare on a wonton cracker

with chicken skin seasoning and a miso emulsion





### **CLASSIC BOWLS**

Braised chicken with cherry tomatoes, shaved radish and berbere thyme, smoked yoghurt and sea salt

Seared sea bass, spiced tarka dhal, coconut raita and toasted cashews with lime zest

Mini beetroot risotto with soft whipped goat's cheese, toasted pumpkin seeds and smoked salt

Shrimps aguachile with avocado cream, toasted coconut chips, fresh coriander and red chilli

Lamb kofta skewers with a cucumber, za'atar and chopped lemon salad and sweet potato hummus

Steamed aubergines with red pepper, chilli and spring onion salsa on steamed jasmine rice and a nam prik dressing

Confit pork belly with creamed miso mash, and wilted rainbow card with a mustard jus

Salmon poke bowls with sesame edamame, pickled ginger, smacked cucumbers, seaweed, and shaved carrot

Gnocchi in a creme dolcelatte and squash sauce, crumble amaretti, smoked almonds and back pepper

Rare roast beef sirloin, beef fat roast potatoes, hollandaise sauce, fried sage leaf and shaved horseradish

### **SOMETHING SWEET**

### **CANAPES**

Pistachio love cakes with rose and pomegranate

Milk chocolate profiteroles, miso dulce de leche, pecan brittle

Lemon and kumquat posset tart, candied rose petals, milk crumb

Mini banoffee pies with miso banana caramel

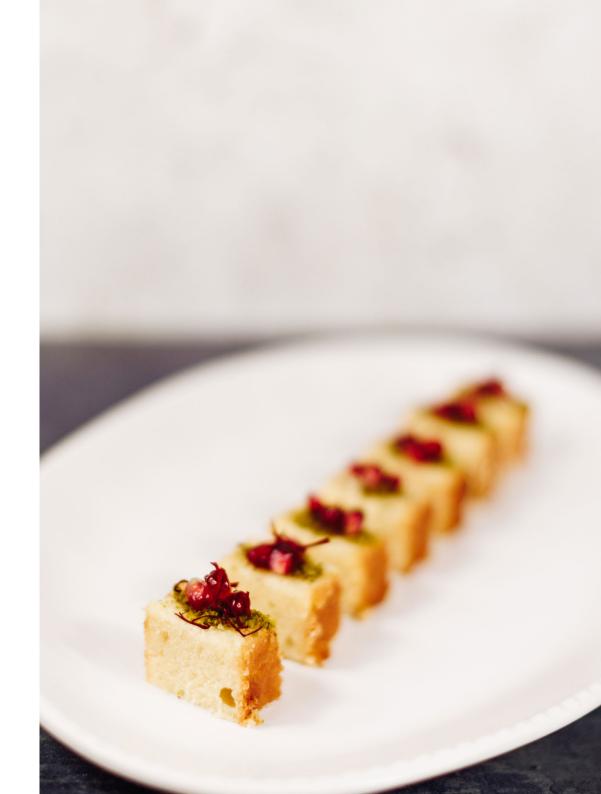
Mini lemon meringue tartlets

Caiger & Co brownie bites

Caramelised white chocolate tartlets with an orange and cornflake brittle

Spiced carrot cake with pineapple flowers, whipped mascarpone and honey cream

Vegan passionfruit meringue tartlets





## **PLATED STARTERS**

Buratta, frozen peach, fresh jalapeno and basil salsa with green olive oil

Grilled sourdough crostini, asparagus, watercress and truffle emulsion, English peas, borage flowers

Za'atar crusted beetroot cured salmon with a mint and cucumber yoghurt

Cured trout crudo, bronze fennel, capers, pickled chili, lemon zest and olive oil

Bold bean, white bean and tahini cream, Leghorn hen kofta with apricot harissa





## **PLATED MAINS**

Rolled roast chicken breast "saltimbocca" style with fine french beans, broad bean and bone marrow creamed potatoes, crispy chicken skin salt

Rump of beef. watercress and truffle emulsion, bar marked potato fondant, BBQ runner beans and English peas with nasturtium leaves

Brined roast chicken breast on a charred corn and butternut squash salsa, toasted hazelnuts and celeriac cream, served with comte fries to the table

Cured duck breast, white onion and miso puree, charred broccoli, pommes anna chip with smoked garlic and chive oil aioli

Pan fried hake, crispy parmentier potatoes with chorizo, saffron butter sauce, samphire and parsley, charred lemon wedge

Butternut Squash and Swiss chard pithivier, sauteed wild mushroom in black garlic, onion jus

Charred romanesco steaks with a red pepper salsa, on a bed of herby crush chick peas, salsa verde

## **PLATED DESSERTS**

Chocolate delice with roasted apricots, salted sesame brittle and creme fraiche

Baked ricotta Basque cheese cake, blackberry and bay, double vanilla cream

Neapolitan semifreddo with english berries and tonka bean

Elderflower and vanilla panna cotta, poached and shaved rhubarb with rose water



## **UPGRADE YOUR EVENT**

Let's get creative! We love working with our clients to ensure their event is one everyone will remember and encapsulates their personalities in every detail.

### COCKTAILS

We always love to have something a little bit different at our events, that's why we love designing a personalised cocktail menu with you in mind. Whether you had an amazing and unusual cocktail on holiday or just love one of the classics, we will work with you to create a menu you love.

### **FOOD STATIONS**

Think interactive pasta station, DIY Mexican taco table or live jamón cutting. We can bring any cuisine to life right in front of your guests! Food stations are a great way of offering variety to your guests and they also double up as an attractive installation. We offer full food station styling and signage so any guests with dietary restrictions are covered.

### **STYLING**

Our creative in house team have a keen eye for detail and will ensure every detail has been thought of. From charger plates and stationary, to candles and linen colours, our event managers will seamlessly bring your vision to life.













Just as important as the food, the drinks that you serve at your event can say alot! Caiger & Co are always on hand to recommend wine pairings, suggest exciting new cocktails and develop a bar menu with your preferred tastes in mind. Likewise, we are always happy for you to provide your own alcohol, we don't charge corkage!

#### SPARKLING WINE

Prosecco Spumante Extra Dry, Ca' di Alte, Veneto, Italy NV Crémant de Bourgogne Brut Cave de Lugny NV The Grange Classic, Hampshire, Dry English Sparkling Wine NV

### WHITE WINE

Organic Macabeo, Familia Castaño, Murcia, Spain 2023
Pinot Grigio delle Venezie, Corte Giara, Veneto, Italy, 2023
Picpoul de Pinet, Domaine de Castelnau Garenne, Languedoc, France, 2023
Sancerre, Domaine Sautereau, Loire, France, 2023

### **ROSE & ORANGE WINE**

2023 Luberon Rosé, Famille Perrin, Southern Rhône, France Amie X Rosé NV (vegan) 2023 Côtes de Provence Rosé, Miraval, France

### **RED WINE**

Rosso, Terre del Buontalenti, Tuscany, Italy 2021 Rioja Crianza Organic, El Coto, Spain, 2019 Côtes du Rhône, Domaine de Verquière 'Crimson' Martinborough Pinot Noir, Ata Rangi, New Zealand, 2022

#### BEER

The Kernel, Table Beer
The Kernel, Pale Ale
Toast, Craft Lager
Toast, Session IPA

### COCKTAILS

Spicy Margarita Pimms
Espresso Martini French 75

Negroni Moscow Mule

Passion Fruit Martini Pink Paloma

Aperol Spritz Bloody Mary

Whiskey Sour Mojito

### SPIRITS & MIXERS

Vodka Fever Tree Soda Water

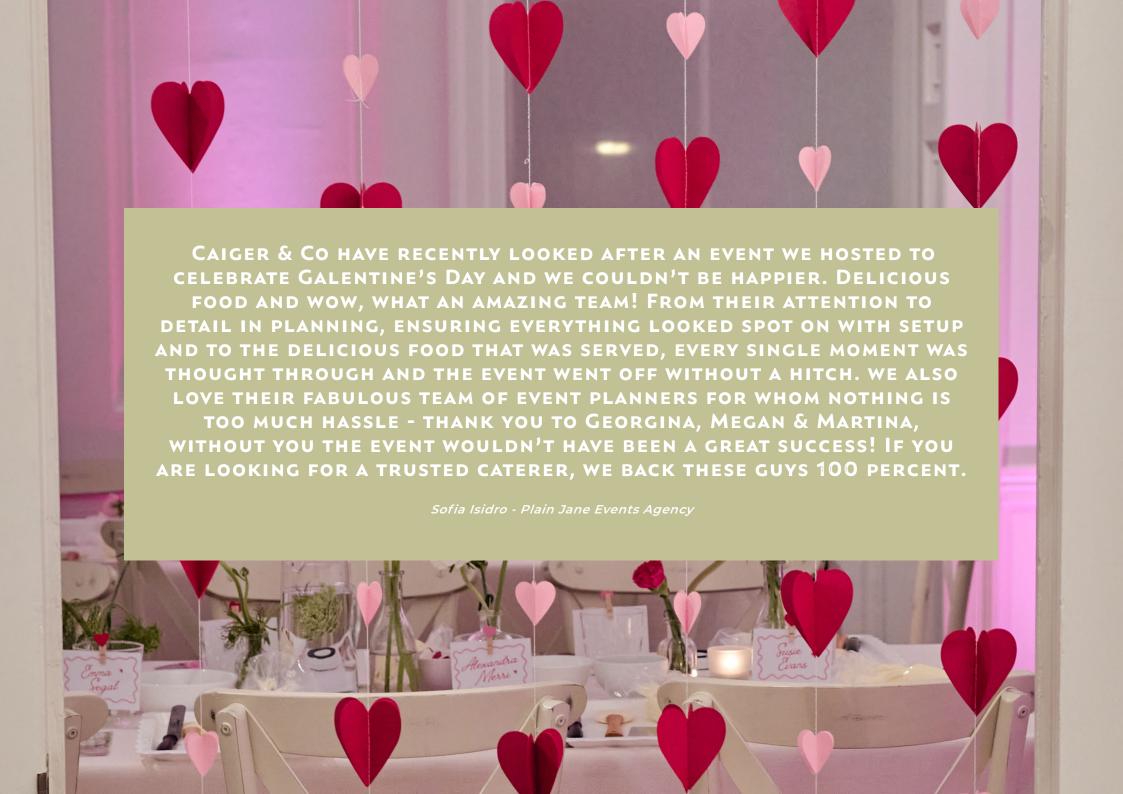
Rum Fever Tree Tonic

Whiskey Fever Tree Naturally Lighter Tonic

Gin Fever Tree Ginger Beer

Tequila Fever Tree Sicilian Lemonade

\*Low and no alcohol options available!



## WHO WE'VE WORKED WITH

RIXO

Lick





GRAHAM & BROWN













TAN-LUXE





MATCHESFASHION





# 2025 SUSTAINABILITY STATEMENT



Dedicated to championing local and seasonal sourcing. Auditing our current suppliers regularly and onboarding new growers and artisan producers. Where possible, working with farmers directly.



Continue to source meat and poultry that is Red Tractor approved and British free range. Source a supplier for sustainably farmed prawns to ensure we are 100% aligned with the MCS Good Fish Guide by the conclusion of 2025.



Prioritise ordering produce that is fair trade and organic, nurturing these ongoing relationships. Such as our tea and coffee suppliers CRU Kafe and Hampstead Teas who are both fair trade, organic and compostable.



Undertake two food waste audits each year with ReLondon and the Sustainable Restaurant Association. Work on creating one full menu using surplus ingredients by the end of 2025.



Double our efforts with Mossy Earth in 2025. Our previous impact has contributed to 16 projects, affected 7 ecosystems, planted 144 trees and offset 36 tonnes of CO2!



From the outset of 2025, offset the carbon footprint for vehicles that we use outside of our electric fleet. In partnership with Mossy Earth.



We endeavour to take our carbon business accounting to the next level in 2025.

Engage an external sustainability consultant to deep dive into each statement. Implement a long term strategy for each sustainability pillar.



We commit to donating our time in 2025. Each quarter supporting the Ace of Clubs. Cooking and serving food to the less fortunate in our local community.



Maintain our use of packaging that is either recyclable or biodegradable. Work alongside suppliers to uphold this as our standard.



Focus on the phasing out of all single-use plastic. Shift to biodegradable vacuum pack bags and cling film by the end of 2025.



















### LIKE WHAT YOU SEE?

Then let's start planning! Please don't hesitate to ask us any questions you may have, we are happy to help.

Schedule in a discovery call with one of our experienced event planners today! Simply click the link below and find a time and date that suit you.

### **BOOK A DISCOVERY CALL HERE**

We can't wait to meet you!



