

CAIGER & CO
CATERING



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.





PLANNING PROCESS

1 2 3 4 5 6

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.



ALIX AND HER TEAM ARE AN ABSOLUTE DREAM TO WORK WITH. THEY CATERED FOR MY FOOD SAVVY CLIENT'S WEDDING AND WENT ABOVE AND BEYOND WITH THE MENU THEY CREATED! THE SERVICE PROVIDED WAS EXCEPTIONAL, AND LEFT EVERYONE INCLUDING MYSELF FEEL ASSURED AT ALL TIMES. I WILL DEFINITELY WORK WITH CAIGER & CO. AGAIN AND SO WILL MY CLIENTS, NO DOUBT!

Anne Hilde - Wedding Planner and Stylist



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.

A romantic dinner table set for two. In the foreground, a white plate with a green rim holds a dish of seared duck breast, a grilled asparagus spear, and a potato. To the left is a glass of white wine and a lit candle. To the right is a glass of red wine and a lit candle. In the background, there are more wine glasses, a vase with flowers, and a pear. The text "OUR MENUS" is overlaid in the center.

OUR MENUS

SIGNATURE CANAPES

Bresaola and balsamic pearls

with rosemary labneh on a focaccia crostini

Manchego croquette

with charred corn, green tabasco aioli and purple basil

Confit cherry tomato vegan tartlets

with micro basil and black pepper

Ramen fried chicken

with avruga caviar and smoked yoghurt

Bar marked sweet potato and watercress

with pistachio pesto, pickled nectarine

Beetroot and juniper cured salmon skewers

with lemon cream cheese and micro rocket

Black Angus Manzo di Pozza on pickled white radish

with a wasabi cream and a ponzu glaze

Whipped aged cheddar and honey gel

with chive on mini brioche toast rounds

Confit prawns, lime mayo and coriander stalks

on a sesame crackle with sriracha hot sauce

Beef tartare on a wonton cracker

with chicken skin seasoning and a miso emulsion

Roasted squash and whipped goat's cheese

with black pepper and truffle on puff pastry

Slow braised Korean short rib croquette

with pickled cucumber, gochujang and a smoked salt dipping sauce





BOWL FOOD

Braised chicken with cherry tomatoes, shaved radish and berbere thyme with 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

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

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

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

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

Grilled figs, whipped ricotta, fig leaf oil and toasted almonds

Black cherry and chocolate mousse with meringue shards and whipped cream

A close-up, shallow depth-of-field photograph of a fine dining table. In the foreground, a white plate with a scalloped edge holds a beautifully plated dish: a piece of medium-rare steak topped with green peas, a golden-brown croquette, and roasted potatoes. To the left of the plate, a lit orange candle stands vertically. Behind the plate, a glass of red wine and a glass of white wine are visible. In the background, another plate with food and a vase of pink and red flowers are softly blurred. The text "FINE DINING" is overlaid in the center in a bold, white, sans-serif font.

FINE DINING

FOR THE TABLE

Toklas aged white sourdough, rosemary focaccia and porridge loaf

Stuffed figs with buffalo ricotta, honeycomb, lemon thyme and black pepper

Whipped butter cones with marigold petals, heritage radishes and smoked salt

PLATED STARTERS

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

Grilled sourdough crostini, asparagus, watercress and truffle emulsion, with English peas and 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 with 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 with sautéed wild mushrooms in black garlic and an onion jus

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



SHARING FEASTS

FOR THE TABLE

Loaded flat breads in the Ooni oven:

Serrano ham, taleggio and grilled artichokes

Buffalo mozzarella, slow roast tomatoes and a rocket pesto

Caramelised balsamic red onions, goats cheese and chicory

SHARING STARTERS

Slow roast Ironbark pumpkin, herbed ricotta and crushed hazelnut bruschetta

Torn burrata, grilled tenderstem, balsamic and extra virgin olive oil with focaccia croutons

Black garlic caesar salad with shaved parmesan, and white anchovies

Salt baked salmon fillet with shaved fennel, radish and pickled red onion, served with lemon zest and dill





SHARING MAINS

Slow roast lamb shoulder with rosemary, anchovy and garlic, served with lamb belly bon bons

Griddled chicken filets in thyme and lemon with toasted corn from the cob

Turmeric roasted cauliflower, homemade dukkah, uffra labneh and a tahini dressing

Soft polenta, griddled flat mushrooms, charred corn and chimichurri

Grilled brined chicken breast with burnt oranges, green salsa and summer leaves

Rump of beef, watercress and a truffle emulsion

Grilled sesame, honey and citrus duck breasts, pickled pink onions and pea shoots

SHARING SIDES

Layered potato chips with comte and aioli

Roast cauliflower, charred hispi cabbage, caesar dressing, crispy onions and basil oil

Brown butter carrots with pistachios, dill crème fraîche and parsley oil

Slow roast squash and sweet potato marinated in paprika, maple syrup and smoked salt

Green salad with a homemade green goddess dressing and avocado

SHARING DESSERTS

A platter consisting of 3 of the following:

Milk chocolate profiteroles, miso dulce de leche, pecan brittle

Mini banoffee pies with miso banana caramel

Caramelised white chocolate tartlets with blood orange and cornflake brittle

Caiger and Co signature brownie bites

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

Passionfruit meringue tartlets



THE EXTRAS





LATE NIGHT SNACKS

BBQ chicken tikka burgers with homemade lime pickle, creme fraiche and sesame buns

Big mac fried rice with British beef, sushi rice, American cheese, deep fried wonton wrappers and kimchi

Deluxe mac 'n' cheese with truffle oil

Trays of nachos with pulled beef, smashed avocado and cheddar cheese

CFC - Caiger Fried Chicken Burger with slaw, nacho cheese and fermented tomato ketchup

Selection of luxe toasted sandwiches on sourdough with a selection of the following:

- Mature cheddar and caramelised onion
- Goat's cheese and smokey tomato
- Stilton with pear and apple

Loaded fries with pulled chicken, gravy and roublechon cheese sauce

Panko lasagne croquettes with truffle, roublechon and aioli

WEDDING CAKES

Pistachio cake

with freeze dried raspberry and rose swiss meringue buttercream

Lemon and olive oil cake

with elderflower, lemon curd and vanilla swiss meringue buttercream

Brown sugar sponge cake

with rhubarb and hibiscus curd and French buttercream

Chocolate cake

with white chocolate and tahini buttercream, apricot compote

Lemon and blueberry cake

with blueberry and bay jam and French buttercream

Brown butter vanilla cake

with strawberry compote, mascarpone buttercream





ASADO COOKING

If you are looking to bring something a little bit different to your day or wedding weekend, look no further!

*We have some amazing equipment that we have sourced from an artisan company. Think cleverly designed hanging frames cooked over wood, built so that you can cook your meat, sauce and vegetables all at once, each being imparted with a smokey depth of flavour. **See some delicious examples below:***

MAINS

Black and Blue Flank Steak with Watercress chimichurri and roasted pumpkin seeds

Greek Style rump of lamb with pistachio and sorrel tapenade

Za'atar Boneless chicken thighs with sumac yoghurt

SIDES

Crushed new potatoes on the grill, wild herbs and parmesan

Carrots on the grill, pickled red onion, pomegranate and hazelnut dukkah, goats cheese

Grilled aubergines on the grill, dressed with tahini and date molasses and fresh coriander and lime

UPGRADE YOUR DAY

Let's get creative! We love working with our wedding couples to ensure their big day 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.

OYSTER SHUCKING

Elevate your event with roaming oyster shuckers serving fresh oysters and a range of condiments live at your wedding reception. Sample hand-selected seasonal oyster varieties from across the UK and Europe, whilst sipping on some well paired, English sparkling wine.

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.



DRINKS

A warm, intimate scene of a dinner table. Two hands, one from the left and one from the right, hold up champagne flutes filled with bubbly liquid, clinking them together. The table is elegantly set with dark plates, clear glasses, and folded napkins. In the center, a small vase holds white flowers and greenery. Several lit candles provide soft, ambient lighting. The background is softly blurred, showing a window with light coming through.

Just as important as the food, the drinks that you serve at your wedding 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

Espresso Martini

Negroni

Passion Fruit Martini

Aperol Spritz

Whiskey Sour

Pimms

French 75

Moscow Mule

Pink Paloma

Bloody Mary

Mojito

SPIRITS & MIXERS

Vodka

Rum

Whiskey

Gin

Tequila

Fever Tree Soda Water

Fever Tree Tonic

Fever Tree Naturally Lighter Tonic

Fever Tree Ginger Beer

Fever Tree Sicilian Lemonade

****Low and no alcohol options available!***

A close-up photograph of several artichokes and a carrot. The artichokes are the central focus, showing their characteristic layered, green and purple leaves. One artichoke in the foreground is particularly prominent, showing its spiral pattern. To the left, a metal basket is partially visible, containing more green leafy vegetables. In the bottom left corner, a single orange carrot is visible. The background is softly blurred, suggesting an outdoor or market setting. The text "OUR PROMISE" is overlaid in the center in a bold, white, sans-serif font.

OUR PROMISE

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!

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A romantic wedding scene featuring a bride and groom in a close embrace, about to kiss. The bride is wearing a white gown with a long veil, and the groom is in a dark blue suit. They are positioned in front of a lush, dense wall of flowers, including pink, orange, and purple roses and smaller blossoms. The lighting is bright and natural, suggesting an outdoor setting.

THANK YOU

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