

An outdoor wedding ceremony setup at night. The scene is illuminated by warm white string lights strung across the area. In the center, a floral arch is decorated with white and pink flowers and greenery. Rows of light-colored wooden folding chairs are arranged on either side of the arch, facing it. The background consists of tall, dark tree trunks against a black night sky. The overall atmosphere is romantic and intimate.

MIKE + OLLIE

CATERING BROCHURE

NATURAL, SUSTAINABLE, HIGH WELFARE FOOD WITH FLAIR

We have been catering since 2011 and have broad experience across the industry. We differentiate ourselves with our personal and rustic approach, with not an ounce of the 'corporate' to be found. within miles.

We are a band of passionate and experienced cooks, sommeliers and event organisers who create unique food and drink events. We work hard, passionately and thoughtfully to create truly memorable experiences.

We have catered the length and breadth of the country cooking for events of all sizes, from weddings in sprawling country estates in places such as Dunbar, Scotland to chapels for 150 people on the North Devon coast to chapels for 100 in London.

We are able to adapt and use kitchens of all sizes or in the case of no kitchen, we are able to hire our own to fit the event's requirements. If you're after a full-blown feast, simple bowl food, or canapés and drinks we are able to create a menu that reflects and enhances your personal celebration.



OUR FOOD AND APPROACH

Our food is freshly-made by us and we take pride in the careful selection of our suppliers and ingredients. Wherever possible, we use organic and source our goods locally within Kent. Many of our dishes have a distinctly cosmopolitan flavour as we pepper our menus with favourite foods from around the world; from France to India, Italy to Lebanon.

We believe in eating together, one large feast for the table to share. Our dining style encourages sharing and imparts an air of togetherness, uniting friends and family for a truly memorable meal. Our feasting menu centres on a well sourced joint of meat, fish or vegetable with numerous sharing side dishes from which guests help themselves.

Whole spiced, marinated lamb shoulders, sticky, sweet and golden leave the oven for the table, fork tender for guests to pull delicious soft chunks from whilst sweet pomegranate jewels cut through its richness. Platters of immaculately fresh Cornish fish ceviche may be your option to begin the meal, garnished with Cretan olive oil and handfuls of fresh herbs. To finish maybe elderflower meringues with roasted gooseberries and cream.

We are not confined to one cuisine or flavour spectrum, if there are specific dishes or ingredients you would like incorporating into your menu, let us know.



OUR TEAM

Providing excellent, warm and human hospitality is something we practice on a daily basis. It runs throughout our whole team, from the cooks, headwaiters, right down to those who do the washing up. On site, our staff wear a plain white top, dark trousers, comfortable shoes and a black apron. Should you desire more formal attire, please let us know.

MICHAEL RICHARDSON

Owner, planner, executive head chef. Will meet you to discuss your requirements and understand how exactly you imagine your event to be. He will then establish your menu, mobilise staff and create a full operations manual for your event.

SEAN LAWSON

Events head chef, operations co-ordinator. Sean is the man who makes your meal happen. With years of experience managing the kitchens and large teams of high-volume event venue BAFTA in London, cooking sharing feasts for 200 in the middle of the forest, farm or city does not faze him. Food service logistics is what Sean thrives on, the larger and more challenging the situation the better

HEAD WAITSTAFF

Our head waitstaff have hospitality in their blood and have worked in the sector for well over 10 years. Our principal head waitress currently works with both Mike and Ollie and St John who are also known for their professional yet informal service. Our head waitstaff are the first to arrive on site, checking everything has arrived, tables are set and all staff are briefed. They manage front of house operations and are your first port of call.



CANAPES 4 - 6PP

£10 - £15pp

FISH CANAPÉS

MUSSELS

Plump house smoked mussels served in their shell w/ a rich EVO saffron aioli - a very popular choice

CRAB TART

Short crust pastry tarts filled w/ fresh parsley flecked brown & white Kent crab, preserved lemon & pickled local tomato - another crowd pleaser

CURED FISH

Seaweed, beetroot & aquavit cured seasonal fish w/ shredded nori & creamy fresh horseradish

DOUBLE ROE

Whipped, creamy smoked local fish roe on toast w/ Turkish smacked cucumber & trout caviar

OYSTERS

Freshly shucked East Coast oysters w/ wild fennel seed & cider vinegar mignonette (+£0.50pp)

SOUSED FISH

Soused seasonal fish skewer w/ fresh orange, bitter chicory & pickled shallots

SEASONAL, LOCAL FISH CEVICHE

Citrusy dressing marinated seasonal fish w/ sweet roasted red pepper, firey red chillies & fresh coriander

VEGETABLE CANAPÉS

AUBERGINE 1

Smoky grilled finger aubergines dressed w/ our house harissa, floral Margate honey, crispy red onions & fresh coriander

COURGETTES

Smoky grilled courgettes topped w/ whipped raw cows milk feta & aromatic summer herb oil & nutty pumpkin seeds

AUBERGINE 2

Pureé of silky roasted aubergine, local tomato salsa & back olive tapanade w/ crunchy fried garlic on flatbread croutes

BEETROOT

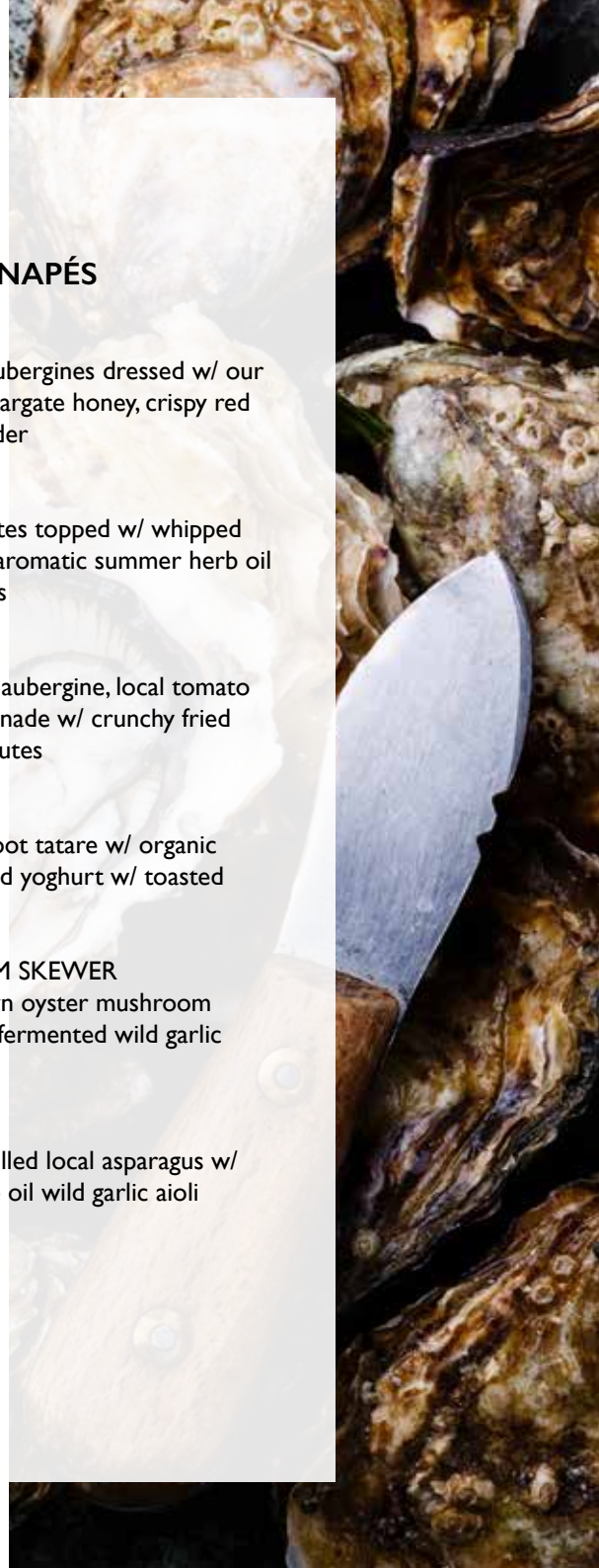
Sweet & earthy beetroot tataré w/ organic dill & cucumber flecked yoghurt w/ toasted walnuts on sourdough

OYSTER MUSHROOM SKEWER

Chargrilled Kent grown oyster mushroom skewer coated in our fermented wild garlic dressing

ASPARAGUS

Thick stems of chargrilled local asparagus w/ thick extra virgin olive oil wild garlic aioli



MEAT CANAPÉS

SMOKED BEEF

Paper thin sheets of outrageously delicious, smoked beef, rolled w/ fresh, juicy & jammy figs & sprinkled w/ black chilli flakes - a very popular choice

BOAR

Wild boar rilette on sourdough toasts w/ tangy pickled kholrabi, local apple and spring onion - a meaty, fatty & satisfying canapé

PORK

FR Kent, crunchy pork crackling w/ toasted cumin salt & damson & Kent apple sauce

80 DAY REARED CHICKEN LIVER

Rich and creamy pressed free range chicken liver parfait w/ leeks à la Grecque & our toasted nut & spice sprinkle for crunch

VENISON

Cured local wild Venison bresola, foraged sloe gin glaze, tangy horseradish & organic yoghurt dressing & fresh baby



WE BELIEVE IN EATING
TOGETHER; ONE LARGE FEAST
FOR ALL OF YOUR WEDDING
GUESTS TO SHARE, CREATING
TOGETHERNESS, UNITING FRIENDS
& FAMILY IN ONE SPECTACULAR
AND DELICIOUS MEAL.

SHARING FAMILY STYLE FEAST MENU

£60pp

ALL DISHES ARE FOR SHARING AND SERVE
6 - 12 GUESTS DEPENDING ON YOUR TABLE
CONFIGURATION

PRE - FEAST; ON THE TABLE

(All dishes below included)

BREAD & BUTTER

Margate, crisp & chewy sourdough, seasonal green herb butter

FERMENTS / PICKLES

Tart, fruity and delicious cider vinegar (with mother) pickled seasonal Kent vegetables

OUR HUMMUS

Made w/ cold pressed Kent rapeseed oil, fresh garlic & tahini then dressed w/ our preserved lemon & chilli chickpeas

BEETROOT BORANI

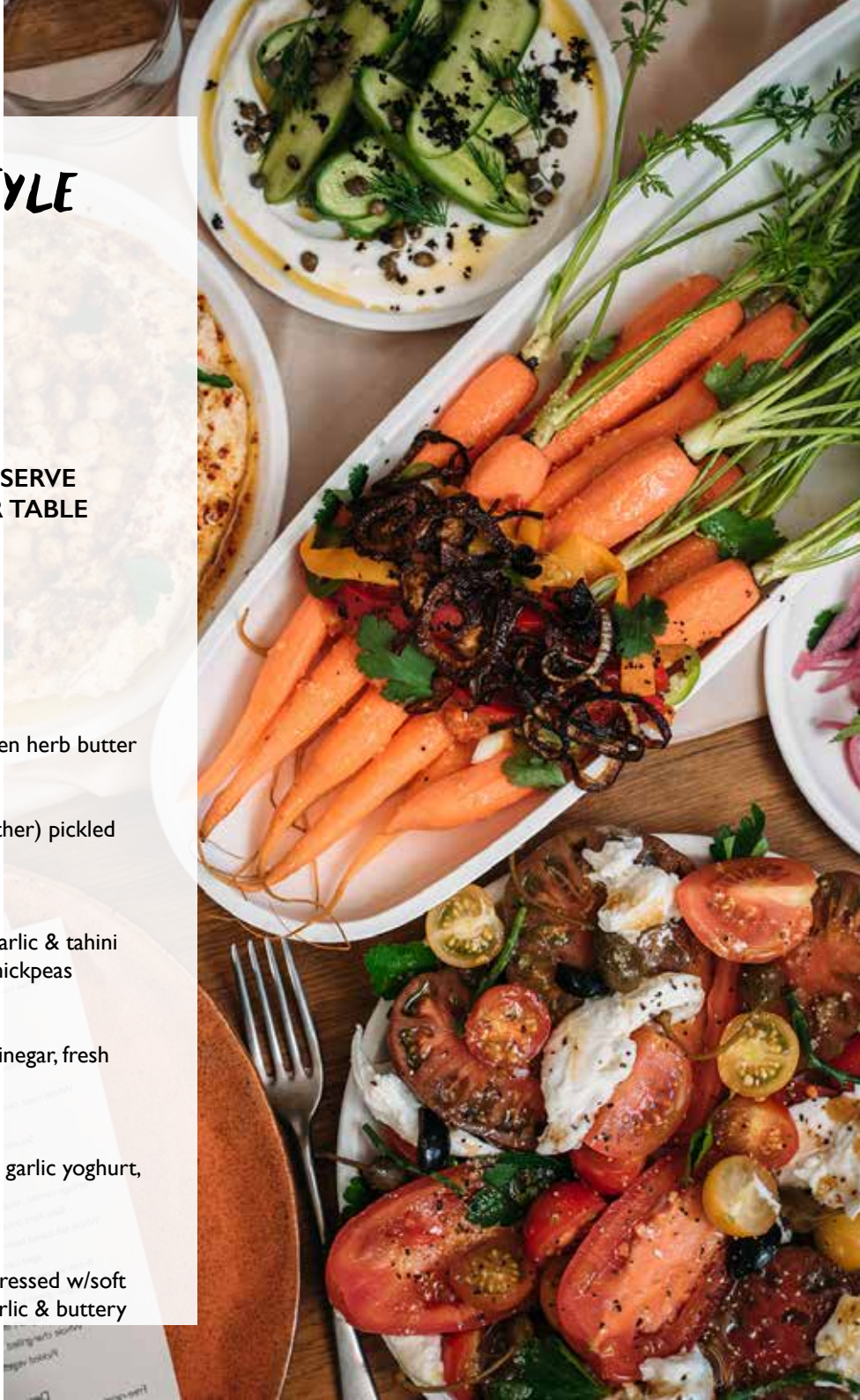
A delicious dip; pureéd beetroots w/ red wine vinegar, fresh dill, feta cheese, toasted walnuts & nigella seeds

KENT CUCUMBERS

Marinated Kent grown cucumbers, thick organic garlic yoghurt, & green olive tapenade

LOCAL TOMATOES

Kent grown tomatoes, vibrant & full of flavour, dressed w/soft herbs, caperberries and an incredible roasted garlic & buttery extra virgin olive dressing.



WHOLE MEAT JOINT CENTRE PIECE SHARING FAMILY STYLE

(Choose 1)

LAMB

Dry rubbed with our house lamb spice blend before being slow roasted for 24 hours. We serve these magnificent pasture raised, free roaming whole lamb shoulders w/ sweet whole roasted shallots and a gorgeous quince sauce

PORK

Marinated w/ fennel, pink pepper & bay, we slow roast whole free-range Kent pork shoulders w/ red wine until tender & serve them with shards of moreish salty crackling and addictive cooking juices.

CHICKEN

Soy free, free range 80 day (30 days is usual) Fosse Meadows chicken (arguably the best money can buy) slow roasted w/ sweet smoked paprika, toasted cumin & lemon zest butter

WHOLE VEGETABLE JOINT CENTRE PIECE SHARING FAMILY STYLE

(Choose 1)



CAULIFLOWER

Whole Kent grown saffron butter basted cauliflowers w/ home preserved lemon Jersey crème fraiche then generously sprinkled w/ our toasted nut, seed & spice blend

AUBERGINE

Char-grilled, juicy aubergines on top of tagine spiced tomato sauce, garnished w/ oak aged feta, sweet & moreish crispy red onions & fresh herbs

PUMPKIN/SQUASH

Char-grilled seasonal pumpkin or squash w/ cinnamon, charred sweetcorn, local tomato & grilled spring onion salsa, garnished w/ toasted pumpkin seeds & fresh herbs (v)

VEGETABLE SIDE DISHES SHARING FAMILY STYLE

(Choose 3)

CARROTS

Sweet & smoky grilled local carrots w/ a sauce of roasted red pepper, garlic, parsley, coriander, olive oil & toasted cumin. Served w/ crispy onions & fresh herbs

BEETROOT

Whole baked beetroots w/ juicy fresh orange, mint & toasted hazelnut & a pomegranate dressing

COURGETTES

Juicy & silky grilled whole courgettes w/ our tangy wild garlic & house preserved lemon dressing

FENNEL

Vermouth & olive oil braised fennel w/ soft herbs, seasoned organic yoghurt & fennel seed spiked crunchy breadcrumbs

BROCCOLI

Char-grilled tenderstem broccoli w/ caramalised sweet onions, diced fresh chilli & crispy garlic

ONIONS

A selection of, red, white, spring & banana onions grilled

until soft & tender w/ creamy horseradish & sherry vinegar & roasted garlic sauce

CAULIFLOWER

Char-grilled coriander spiced cauliflower, toasted pinenuts & plump juicy braised raisins

LEEKS

Leeks à la Grecque. These are braised in a tangy blend of red wine vinegar, olive oil, and herbs and are a treat w/ a deeply savoury centre piece such as lamb or cauliflower

WANT A SIMPLER VEGETABLE SIDE DISH?

Just ask as we can strip some of the ingredients out to make the dishes simpler.

CARBY SIDE DISHES SHARING FAMILY STYLE

(Choose 1)

JERSEY ROYALS

Delicious tender Jersey Royals dressed w/ a organic yoghurt, caper, wholegrain mustard, garlic & preserved lemon dressing

BOULANGERE POTATOES

Thinly sliced seasonal potatoes, layered with sweet onions, garlic & stock & baked until golden & delicious

BULGHAR WHEAT SALAD

Freshly cooked bulghar wheat, chopped red onion, cucumber, local tomato & a lot of fresh parsley dressed w/ best olive oil

SYRIAN LENTILS

Tender green French lentils cooked in stock w/ slow cooked onions, toasted cumin & coriander. Served w/ seasoned yoghurt & lots of fresh coriander

MIXED GRAINS

A selection of perfectly cooked grains; pearl barley, quinoa, whole wheat & freekeh, again simply dressed

DESSERTS

WHOLE SWEET CENTRE PIECE SHARING FAMILY STYLE (Choose 1)

SEASONAL FRUIT PAVLOVA

Free-range egg handmade golden pavlova w/
whipped fig leaf infused cream, a bountiful pile of
seasonal Kent grown fruit, morello cherry compote,
toasted nuts & fresh mint

PANNA COTTA

Fragrant cardamom organic dairy panna cotta, sticky
poached apricots, pistachios & shortbread

SUMMER PUDDING

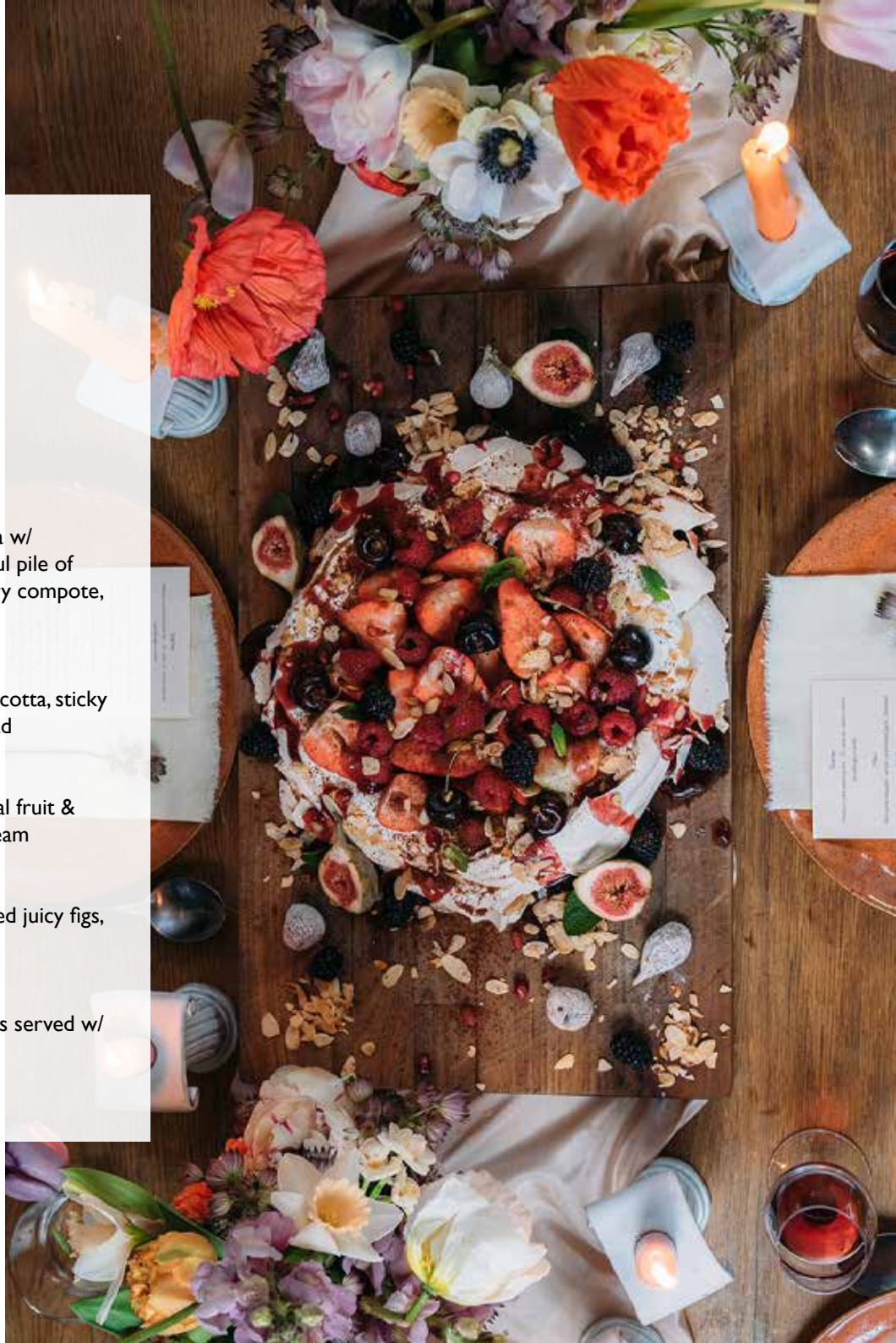
Summer pudding stuffed w/ seasonal local fruit &
served w/ whipped fresh elderflower cream

CHOCOLATE

Chilled 80% dark chocolate terrine, spiced juicy figs,
toasted hazelnut praline

PEARS

Gently spiced British wine poached pears served w/
whipped cinnamon ice cream



GRAZING BOARDS

SUSSEX CHARCUTERIE GRAZING BOARDS

John Doig from Moons Green uses free-range British pork and wild meats in his never ending creative meaty carousel of cured products

Wild fennel salami, rabbit & prune salami, wild boar saucisson, Kent chorizo, spicy beer sticks, spicy pork loin, goats cheese & hazelnut saucisson, venison & sour cherry are but a few examples.

Seasonal pickles, fermented vegetables & wedges of handmade sourdough & Kentish butter are also included.

BRITISH / FRENCH CHEES GRAZING BOARDS

Nothing excites us more than the incredible selection of meticulously aged cheeses from Mons. Whether soft, unctuous and oozy perail or a classic nutty, hot under the collar inducing comte... you won't be disappointed.

Please visit <http://www.mons-cheese.co.uk/cheese-by-az/> to make your selections.

Toasted walnuts, a Kent apple selection, dried fruits, naturally fermented vegetables, sourdough croutes & Kentish butter are also included.



HANDMADE FLATBREAD STALL

If you prefer your guests to be able to eat as and when they like, or as an evening addition when appetites pick up then this option might be for you.

We arrive on site and erect either a 3m x 3m or 3m x 6m stall from which our fresh organic flatbreads are served to each of your guests fresh off a searingly hot griddle.

Your hot, fluffy, slightly charred flatbreads are then filled with your guests choice of freshly cooked south coast fish, slowly cooked free-range British meats and/or highly seasonal vegetables.

This option can include 3 side dishes and dessert.

SAMPLE MENU

Each light, charred handmade flatbread comes with homemade extra virgin olive oil hummus, chopped herb salad, organic garlic yoghurt, toasted organic seeds, handmade seasonal cider vinegar pickles and our delicious spicy & fruity handmade harissa. Your guests then choose from the below:

MEAT FILLINGS

Marinated, 24 slow roast Kent lamb shoulder w/ prunes & whole sticky garlic
Free-range slow roast pork belly, crisp crackling & tangy gooseberry relish

FRESH FISH FILLINGS

Char-grillied Kent sardines w/ naturally fermented wild garlic & preserved lemon
Fresh local mackerel w/ our home preserved lemon dressing
Other local seasonal fish w/ roasted red pepper & coriander chermoula

VEGETABLE FILLINGS

Chargrilled local organic squashes w/ raw cows milk feta & preserved lemon
Whole grilled sweet & sticky shallots w/ a tart beetroot & black chilli glaze
Smoky grilled whole aubergines w/ pickled chilli & tomato salsa
Charred Kent asparagus w/ Kentish butter



PRICING

WEDDING BREAKFAST

Canapés
Sharing feast

SPECIFICS

4 - 6 per person
3 course sharing

PRICING

£10 - £15pp
£60pp

DELIVERED FEAST BUFFET

Feast buffet

As per menu above

£35 - £50pp

FLATBREAD STAND

Full stall set up

Stall set up at venue, 3 filled flatbreads
+ optional 3 filling side dishes & dessert

£27.50pp

EVENING SNACKS

Fine French cheese selection
Kent charcuterie selection
Mixed cheese & charcuterie

Self service cheese grazing boards
Self service cheese grazing boards
Self service cheese grazing boards

£10pp
£10pp
£12.50pp

DRINKS

Reception cocktail
Reception English fizz
Dessert cocktail

Seasonal long cocktail
Crisp & delicious, from Kent
Seasonal short cocktail

£8.50pp
£5pp
£8.50pp

STAFF

Head chef
Cooks
Head waitress
Waiting staff
Porters / cleaners

1 per wedding
1 per wedding guests
1 per wedding
1 per 25 guests
1 per wedding

£500
£350
£350
£250
£180

Michael & team

Your service and food is a discovery, without pretension, a glorious amalgam of flavours, each of which reveals itself slowly and exquisitely.

Our feast last night was a complete removal from artifice and contrivance. Nothing was superfluous, everything contributed, in flavours, in sounds, in the simple wine from the Languedoc, in the warm hum of happy people, in the loveliness of the waitresses.

You have created something singular in a crowd. No mean accomplishment.

I salute you.

Thanks.
John Doig

Appraisals

Dear Michael,

I wanted to drop you a line to thank you so much for everything on our son's birthday. We knew the food was going to be amazing, and it really was. It exceeded our expectations but we hadn't known what to expect in terms of how helpful your team would be in making the night run smoothly on so many fronts, they were excellent.

We were so so pleased. Everyone commented on how much they loved the food, and of course it was so much more original and sociable than any party he'd been too.

Alex

Hi Mike,

Sorry this thank you has been so long coming. It's been a bit of a crazy time for us since the wedding. I just wanted to write and say a HUGE thank you for doing such an amazing job on the catering for our wedding. Every morsel was tantalizingly tasty and our guests are still raving about the theatre and spectacle of the meal. We were absolutely thrilled with your service and would love to do the whole wedding again just so we can eat more of your amazing food.

Thank you, thank you, thank you to you and the rest of the team - we couldn't have been more delighted and we heard 'best wedding ever' more than once - which is, in no small way, down to you.

James and Clare

Hello Mike and Ollie!

Thank you for the delicious food on Friday, everyone enjoyed it thoroughly. Too many canapes, adrenaline and the impending speech prevented me from enjoying the lamb as much as I should have unfortunately, but it really was fantastic.

Chef Sean was great from minute 1, as was your head waitress Sam, I took the hands off approach and left them and the coordinator to their devices and everything was spot on. We were having such a great time we completely forgot to serve the dessert wine!

Anyway, thanks again, hopefully I will get to sample your food soon.

Alvin


Hi Michael,

Alana and I just wanted to drop you a note to thank you and your team for the amazing food at our wedding last weekend. The guests loved it and we did too. It looked and tasted great and everyone was well fed.

Special thanks to Sam and Sean as well. They were great - calm, good humoured and they knew exactly what to do. The day ran fantastically and the food was a real highlight. All the little extra bits the glasses of prosecco, cutting the cake - went well too. Alana and I had a terrific day and I just wanted to express our gratitude for your team's part in it.

Cheers,

Alex & Alana

An outdoor event setup at night. The scene is illuminated by several strings of warm white string lights hanging from trees. In the foreground, rows of light-colored wooden folding chairs are arranged on a grassy area. To the left, a decorative archway is visible, adorned with greenery and flowers. The background shows dark tree trunks and a night sky.

MIKE + OLLIE

MARKETS / EVENTS / CATERING

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Thanks for looking