

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 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.

I will meet you to discuss your requirements and understand how exactly you imagine your event to be. I will then establish your menu, any design elements, your service, curate suppliers, 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 more excited he gets.



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 all front of house operations and are your first port of call.

OUR FOOD AND APPROACH

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 your friends and family for a truly important meal. Feasting centres on a well sourced piece of meat, fish or vegetable with numerous 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.

Our food is freshly-made and free from preservatives and colouring. We take pride in the careful selection of our suppliers and ingredients. Wherever possible, we use organic and source our goods locally within Britain and Europe. Many of our dishes have a distinctly cosmopolitan flavour as we're busy peppering our menus with favourite foods from around the world, from France to India, Italy to Lebanon.

We are not confined to one cuisine / flavour spectrum, if there are specific dishes and ingredients you would like incorporating into your menu, let us know as it is your event afterall!



CANAPES

FISH

MUSSELS

Home smoked mussels in their shell w/
a rich extra virgin olive oil Kent saffron aioli

CRAB

Fresh Kent crab toasts, sweet braised fennel &
tangy herb fermented tomatoes

SEA TROUT

Seaweed cured wild sea trout, fresh peas,
wild horseradish & sorrel sauce

ROE

Whipped, smoked local fish roe with naturally
fermented wild garlic on sourdough crackers

OYSTERS

Fresh oysters lightly pickled in Riesling vinegar
mignonette (+£0.50p)

MACKEREL

Smoked local mackerel w/ home preserved
spiced lemon

VEGETABLE

COURGETTES

Smoky grilled courgette, whipped raw cows milk feta &
aromatic summer herbs

AUBERGINE I

Grilled finger aubergines, house made harissa &
Michael's neighbours honey

AUBERGINE 2

Blackend puree of coal roasted aubergine, local
tomato salsa & back olive tapanade w/ crunchy
fried garlic

BETROOT

Sweet & earthy beetroot tataré w/ organic dill
flecked yoghurt & spiced walnuts on sourdough
croutes

OYSTERS

Chargrilled oyster mushrooms, aged port
vinegar, fermented wild garlic & fresh parsley

ARTICHOKES

Artichoke hearts w/ fresh ricotta & green fresh
green sauce

MEAT

CECINA

Paper thin sheets of outrageously delicious
smoked beef, fresh, juicy figs & black chilli

RABBIT

Wild Kent rabbit rilette w/ prunes & vermouth
and pickled kholrabi (contains FR pork)

PORK

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



FEASTING STARTERS

MACKEREL

Alexanders spiced, soused Cornish mackerel w/ chargrilled orange, & succulent bitter chicory

SEASONAL, LOCAL FISH CEVICHE

Citrus marinated seasonal fish w/ heritage tomatoes, roasted red peppers, firey red chillies & fresh coriander

CRAB

Fresh potted local Kent crab sealed w/ foraged seaweed butter. & sourdough croutes

ASPARAGUS

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

BEETROOT

Beetroot carpaccio (ruby, golden, striped) toasted pinenuts, raw/ organic cows milk feta & plump golden aged sherry vinegar raisins

80 DAY REARED CHICKEN LIVER

Pressed free range marinated chicken liver, charred grilled spring onions w/ our toasted nut and spice sprinkle

VENISON

Homemade, locally shot venison bresola, sloe gin glaze, creamy wild horseradish & organic yoghurt dressing w/ sorrel

This is a small sample menu, if there are any dishes/ingredients/preparations you feel particularly passionate about, we are more than happy to incorporate them.



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.

YOUR SHARING FEAST

SHARING FEAST PART 1: ON THE TABLE

(Full dish details in the preceding pages)

Organic sourdough breads
Homemade organic herb/flavoured butters
Pickles
Fermented seasonal vegetables
A selection of refreshing vegetable dishes
A seasonal leaf salad

SHARING FEAST PART 2: THE MAIN EVENT

(Full dish details in the preceding pages)

1 x meat feasting centre piece
1 x vegetable feasting centre piece
3 x seasonal vegetable feasting dishes
2 x filling grain/starchy feasting dishes
2 x sauces

SHARING FEAST PART 3: PUDDING

Free-range egg handmade golden pavlovas w/ whipped fig leaf infused cream, a bountiful pile of seasonal Kent grown fruit, moscatel wine soaked prunes, toasted nuts, dried figs & fresh mint

£60pp



FEAST MENU

(Small sample menu)

FEAST PART I: ON THE TABLE, PRE-FEAST

(All included)

BREADS

Local, crisp & chewy sourdough with a selection of homemade butters; summer herb, seaweed, wild garlic

FERMENTS / PICKLES

Cold cider vinegar (with mother) pickled & fermented seasonal Kent vegetables w/ garlic, bay, thyme & spices

OUR HUMMUS

Chickpeas blended w/ lemon zest infused CP UK rapeseed & EVO oils, whole chickpeas & toasted mixed sesame seeds

BEETROOT BORANI

A delicious dip. Pureéd beetroots w/ tangy sweet vinegar, fresh dill, feta cheese, toasted walnuts & edible flowers

CUCUMBERS

Kent grown Cu's, thick organic yoghurt, foraged green Alexanders infused CP rapeseed oil

TOMATOES

Kent grown tomatoes, full of flavour. Marinated w/soft herbs & roasted garlic for a little richness

LEAVES

Kent SF salad leaves. All colours & textures, simply dressed with EVO & a punchy organic cider vinegar

CP: Cold pressed

EVO: Extra virgin olive oil

SF: Spray free

MEAT CENTRE PIECE /Vegetarian (Choose 1)

LAMB

Hard herb & spice marinated, 24 hour slow cooked pasture raised whole lamb shoulders w/ mixed caramalised onions & seasonal fruit such as quince, figs or peaches etc...

PORK

Fennel seed marinated, slow roasted whole free-range Kent pork bellies, crispy cumin & coriander crackling w/ tangy, fresh & tart Kent apple & cider vinegar sauce

BEEF

Red wine, allspice & star anise braised whole ox cheeks w/ caramalised fresh figs

VEGETABLE CENTRE PIECE / (Choose 1)

CAULIFLOWER

Golden saffron spiced butter basted whole Kent cauliflowers, home preserved lemon Jersey crème fraiche, toasted almonds & smoky black chilli flakes

AUBERGINE

Char-grilled, juicy aubergines w/ whipped barrel aged feta, our toasted spice, seed & nut mix w/ sweet & moreish crispy red onions & fresh coriander (v)

PUMPKIN/SQUASH

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

(Small sample menu)

VEGETABLE SHARING DISHES / (Choose 3)

CARROTS

Grilled heritage rainbow carrots w/ a sauce of roasted red pepper, garlic, parsley, coriander, olive oil & toasted cumin

FENNEL

White wine braised whole fennel bulbs w/ fresh soft herbs & seasoned organic yoghurt & fennel seed spiced breadcrumbs

TOMATOES

Multi-coloured heritage tomato salad, port vinegar pickled shallots, toasted pinenuts & fresh parsley

COURGETTES

Grilled whole courgettes, wild garlic & preserved home lemon dressing

BEETROOT

Salt baked whole beetroots, locally made Persian feta, toasted hazelnut & pomegranate juice dressing

BROCCOLI

Char-grilled tenderstem broccoli, caramelised sweet onions, crispy garlic & fresh chilli

ONIONS

A selection of, red, white, spring & banana onions grilled until soft & tender w/ creamy horseradish & sherry vinegar dressing

CAULIFLOWER

Charred coriander spiced cauliflower, sweet red onions, pine nuts, raisins

FILLING SHARING DISHES / (Choose 2)

GRAINS

Bulghur, wheat berries & spelt w/ pistachios, barberries, fresh herbs & a rich olive oil dressing

BRAISED LENTILS

Sweet onions, crispy garlic, toasted cumin, seasoned yoghurt & lots of fresh coriander

JERSEY ROYALS

Grilled spring onions, whole grain mustard, garlic, chives & preserved lemon butter

BUCKWHEAT & FRENCH BEANS

Whole buckwheat, crisp blanched green beans in a garlic / yoghurt dressing

TOMATOES

Multi-coloured heritage tomato salad
Sumac onions, toasted pinenuts & fresh herbs

FARRO W/ ARTICHOKE

Artichoke hearts, home preserved lemon and slow roasted tomatoes

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DESSERTS

SHARING HANDMADE PAVLOVA

Free-range egg handmade golden pavlova w/ whipped fig leaf infused cream, a bountiful pile of seasonal Kent grown fruit, local sweet wine soaked prunes, toasted pistachios & fresh mint.

PANNA COTTA

Fragrant cardamom organic dairy panna cotta, sticky poached quince, pistachio & saffron shortbread

SUMMER PUDDING

Sourdough summer pudding stuffed w/ seasonal local fruit, served w/ whipped fresh elderflower cream or pouring cream

FOOL

English gooseberry fool. with wild fennel biscuits

CHOCOLATE

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

PEARS

Gently spiced British wine poached pears, buttery almond shortbread & cinnamon ice cream

WEDDING CAKE

THE MIKE AND OLLIE WEDDING CAKE

A delicious, light and airy naked organic sponge layered with whole vanilla bean butter cream & seasonal fresh fruit. Price includes cutting and dressing.



LATE NIGHT SNACKS

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 PP

WEDDING BREAKFAST	SPECIFICS	PRICING
Canapés	Each / 4-6 per person	£2.5
Grazing starter boards	Per person	£7.5 - £25
Optional fish feast starter	Feasting sharing starter	£10
Sharing feast	Multi course dish sharing feast (1st / 2nd / 3rd courses)	£60
Petite fours	4 per person	£5
Wedding cake	Per person / cut & dressed	£7.50

DELIVERED FEAST BUFFET		
Feast buffet	A selection of 8 items	£35-£40
Feast buffet starter	Buffet starter	£7.50
Feast buffet dessert	Buffet dessert	£7.50

FLATBREAD STAND		
Full stall set up	Stall set up at venue, 3 filled flatbreads + optional 3 filling side dishes & dessert	£10 - £27.50

EVENING SNACKS		
Fine French cheese selection	Self service cheese grazing boards	£7.50 - £15
Kent charcuterie selection	Self service cheese grazing boards	£7.50 - £15

DRINKS		
Reception cocktail pp	Seasonal long cocktail	£5-£7
Reception English fizz pp	Crisp & delicious, from Kent	£3 - £5
Dessert cocktail pp	Seasonal short cocktail	£5 - £7
Bar	Quote on request	On request

STAFF		
Head chef	1 per wedding	£15-£20ph (In house/agency)
Cooks	1 per 75 guests	£12-£17ph (In house/agency)
Head waitress	1 per wedding	£15-£20ph (In house/agency)
Waiting staff	1 per 25 guests	£13-£18ph (In house/agency)
Bar staff	1 per 30 guests	£13-£18ph (In house/agency)
Porters / cleaners	1 per 100 - 150 guests	£12-£15ph (In house/agency)

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 floral archway is visible, decorated 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