



CATERERS



SPAM: our in house catering company

EMAIL: brownandgreen@outlook.com **FAO:** SPAMTEAM

INSTAGRAM: @spampartyfood

Here at SPAM we create stunning delicious party food with a retro twist. Whether it's birthday bash, a wedding, a wake or just a general knees up we can bring you all of the food with an original and quirky presentation that will leave your guests remembering your do forever. We are in love with the old school flavours and the simple combinations but add our own twist to bring them seamlessly into what our tastebuds are crying out for today! We pride ourselves on our vibrant wholesome buffets, our stunning family feasting tables, our four course dining menus to make your Mum proud and our deliciously sassy grazing boards...

Have a look at our menus and pics and send us a message with your details. We will get back to you as soon as we possibly can. Let's create some party food to remember.

SPAMTEAM X



Leo: Food & Mind

EMAIL: hello@leofood.co.uk

WEBSITE: www.leofood.co.uk

INSTAGRAM: @leofoodco

LEO loves colour, spice and bold flavours that elevate your mood as well as your tastebuds.

Our produce is locally sourced where possible and all our food always uses a range of whole foods and ingredients. Leo specialises in plant based foods, so our menu always contains an abundance of tasty vegan and vegetarian options and to match this we also create lots of delectable meat and fish dishes. Food is such a huge part of celebration so we are always able to cater for any event big or small. From birthdays to weddings, to private and more intimate affairs. We have a range of menus to suit any occasion whether you require canapés & light bites to full sit down feasting menus, we will always do our best to accommodate your requirements! Leo is open to work with you to discuss what food would be best to make your day a beautiful and special one.

We hope to meet you soon!



Cocotte catering

WEBSITE: www.cocottecatering.co.uk

INSTAGRAM: @cocotte_london

Anna Caldicott and Fiona Cochrane created Cocotte from a shared love of food, wine, events and friendly hospitality. With a history of professional cooking, event management, and client liaison we have combined our skills to create a company that can meet any event's requirements with a level of service that is of the highest standard. We met in a professional kitchen and immediately clicked. Our mix of skills and complementary talents allow us to create streamlined professional events and expertly hand crafted food, full of flavour and passion. We also have an incredible front of house team who we have been working with for many years. They too are expert, professional and just lovely to have around! Our greatest pleasure is working with you from beginning to end, on every detail, to ensure your event is executed exactly as you imagined.

We look forward to cooking for you!



CATERERS



Manouchehr Kamali - Mooch The Chef

EMAIL: manouchehr.kamali@gmail.com

My Persian heritage has given me many wonderful authentic recipes to use a wide range of flavours and techniques, combining thirteen years of experience in various London restaurants with cooking methods learned whilst travelling through Asia and Australia. I have the ability to cater for any occasion large or small and to create a special menu of your choosing, specialising in bold, fresh colourful dishes. I am happy to discuss and create menus for any requirements you may need.



Zongo Food

INSTAGRAM: [@zongofoods](https://www.instagram.com/zongofoods)

Hi, we are Anthony and Helen from Zongo, we are a family run Ghanaian street food company, who believe that good food and a great service go hand in hand. You can't have one without the other. Our homemade food follows traditional recipes that have been passed down from generation to generation, but we also like to fuse food styles together to create a modern twist. We currently trade at Feast in West Norwood, Brick Lane, Catford, Horniman's Food market and fill the air with our Ghanaian flavours. Some examples of our delicious food include the likes of, Peanut Chicken Stew, Spicy Beef Stew, Vegan Spinach and Egusi and our Spicy Vegan Aubergine, Vegan Jollof rice and fried plantains.

We are happy to work with you and plan bespoke menus too. We want to spread our Ghanaian flavours and the great Zongo taste to everyone, so drop us a line and let us make you some great food!



The Roundtable Catering Company

EMAIL: info@roundtablecompany.co.uk

WEBSITE: www.roundtablecompany.co.uk

INSTAGRAM: [@roundtablecompany](https://www.instagram.com/roundtablecompany)

The Roundtable Catering Company is an event catering company run by three sisters. We are passionate about food and hosting events. We provide catering for a wide range of events, from small events to weddings, corporate events, and private parties. The Roundtable Catering Company is all about serving flavourful and vibrant dishes from West African & Caribbean cuisines. Our roots are in Ghana and memories of being in the kitchen with our grandma, who gave us the love and confidence of cooking. Though we have now lived in London for most of our lives, the memories and practices still stay with us. Our time in London exposed us to so many cultures, particularly Caribbean cuisine and have learned and loved recipes. We would love to bring these dishes from our family's table to yours. We believe food to be one of the biggest parts of any event, it is not just something to eat, but also a sensory introduction to and exploration of culture. We want to share authentic Ghanaian staples such as jollof rice, yam, red red and flavourful jerk chicken, rice & peas and our very popular vegan curried aromatic sweet potato, chickpea & spinach coconut curry which is popular at every event.

Get in touch with us; we will arrange a telephone consultation with you about your event and menu ideas. We will then send you a quote with pricing and can arrange a tasting. We love working closely with all our clients to tailor menus to you and your guests' dietary needs and to suit your event.