



**IN ANY EVENT  
CATERING**



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# In Any Event Catering

EST. 2020

In Any Event Catering was set up in 2020 by Neil Bellham and his wife Kerry.

Based out of the heart of Essex and along with their head chef Nick Thompson, IAEC have re-set the bar for food quality and a standard of service to match with the attitude of "Nothing is too much trouble"

&

"We are all part of the same one big Family"





# About In Any Event Catering

## Biography

Neil Bellham – Senior partner and Director for operations. Neil is a fully qualified chef with over 25 years of experience working in some of the most desirable places in the world.

Neil has worked as a consultant chef for a series of 5-star luxury Safari lodges and concessions all over East and South Africa, Neil has been an executive chef for 5-star beach resorts in the Caribbean and has just finished working with a Marine Catering Company where he was responsible for the food and chefs on over a thousand vessels worldwide. Having been born and raised in both East and North London and having a father who was a market trader himself, Neil is no stranger to either food or our capital's street markets.

Neil Heads up a fantastic chefs team lead by Chef Nick Thompson who in turn has worked his way around the world and the UK in a variety of fine dining and seafront resorts honing his skills in the Mediterranean, Nick originally from East Anglia is young, dynamic and a welcome addition as a senior member of the chefs' team.

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## The In Any Event Catering Team

Director of Operations



Neil Bellham

Chef



Nick Thompson



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## Services

### Canapés & Breakfast Events

We, at In Any Event Catering have set out to create a Canape menu that puts the pleasure back into entertaining. We want to create happy hosts, and happy hosts give great parties.

So, relax. Because everybody loves a party, and In Any Event Catering is here to make your occasion special.

Whether it is Bacon Rolls, Fruit Platters, Continental Breakfast trays or a Full English served from Chaffing dishes by our trained staff, In Any Event Catering are here to ensure your breakfast arrives, fresh, hot, and ready to eat with no fuss or stress for the client. All breakfasts can be served with a large selection of hot and cold beverages.



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## Services

### Corporate & Directors Dining

We've put a lot of thought into our Conference food because we understand that people work better on a full stomach. Our team of chefs have designed a series of menus with energising treats to give your delegates a much needed brain boost.

With any function, either large or small, our primary aim is to exceed the expectations of our guests. The most effective way of doing this is to combine an impressive Menu with accomplished cuisine and service to create a truly memorable experience.

From intimate elegant gatherings to grand elaborate celebrations, we are renowned for our comprehensive and flawless service in hosting truly memorable events that surpass expectations.

We blend imagination, inspiration and impeccable attention to detail and you are assured that we go the extra mile to create an event that is beyond spectacular.



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## Services

### Private Parties & Special Events

Below is a list of events that In Any Event Catering can assist you with. Don't see your type of event on the list? Not a problem! Our approach to each event is individual; so call us today to see how we can help.

- Birthday & Anniversaries parties
- Retirement celebrations
- Holiday parties
- Business meetings/seminars
- Employee appreciation events
- Rehearsal dinners/Wedding Receptions
- Charity events
- Reunions
- Luncheons
- Bridal/baby showers
- Off-site Catering
- Boxed Lunches

Depending on what food you choose to serve, our chef will use your kitchen to freshly prepare your party food which is then served to your guests by our friendly staff.



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## Services

### BBQ & Smokehouse Foods

Whether it is for a summer party at home or a corporate event for over a thousand, then you need to speak with In Any Event Catering.

We have a range of BBQ menus to suit all your needs, please take a look at our menu page, for a brief sample of what we are able to achieve for yourself. All menus are a guideline only as we prefer to create a bespoke menu just for your event and budget.

We are proud to include an unrivaled marinade menu for you to choose from at no extra cost and please don't forget to see our sides, salads, and dessert menus to help compliment your event to perfection.



## Services

# Outdoor Catering

Whether it is street food for a sporting event or concert or festival or authentic street food from around the world for a food festival, In Any Event Catering can offer a wide range of services to meet both your needs and budget.

Thanks to the support of other food traders that are now known as “Friends of In Any Event Catering”, we are now able to offer catering management solutions for all events allowing us to offer the very best in street food and street food management.

From backstage work to setting up a corporate event in the middle of a field all the way through to a film shoot, we enjoy the outdoors and have catered to some of the most challenging locations in the UK.

Outdoor events have included the South of England Shows, Multiple concerts, Radio 1 big weekender, Backstage at the Brentwood Festival, VIP catering for Blue chip 100 companies, and VIP plus Street food for the Lord Mayor of London’s Dragon boat race.







## Services

### TV and Film Catering

Whether we are on the set of a new Gangster movie, where our staff feels right at home to the full salad bar for each lunch service, In Any Event Catering are there to cover your needs, from a full movie or TV series to a pickup day or 2nd location service, In Any Event Catering, are there to cater our fresh and home-cooked food wherever the filming takes us.

We pride ourselves on understanding the modern needs of the crew, from no red meat menus to full vegan menus, we can cater for them all, from gluten-free desserts to lactose-free milk we offer them all.

All dietary, religious, and allergen requirements are catered for daily.

Please feel free to call and speak to one of our dedicated team members for that bespoke menu and quote.





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### Sample BBQ Menu

A 4oz hand-pressed Burger served in a Toasted Brioche bun with a slice of Somerset Cheddar cheese, sliced red onions, and a slice of fresh tomato

-----X-----

Classic Pork Sausages made by our local butcher using the finest local ingredients

-----X-----

Lemon, Herb, and Garlic marinated Chicken Butterfly Breasts

-----X-----

Spicy Chorizo, Chicken and Roasted Red Pepper Skewers

-----X-----

Grilled Falafel Burgers

-----X-----

Ginger and Lime marinated Grilled Salmon, scallop and Prawn Kebabs

-----X-----

Fresh and Crispy Mixed Garden Salad

-----X-----

Roasted Vegetable Rice Salad

-----X-----

Italian Style Pasta Salad

-----X-----

New Potato Salad

-----X-----

House Slaw

(our own Brand of red cabbage and red onion Coleslaw)

-----X-----

Soft Flour Baps and Fresh Baguettes served with Salted Maldon Butter and a Selection of Sauces.

All our BBQ's come with professional Staff to set up and clear, a Canopy for the food to be served under, full disposable cutlery and crockery, and please feel welcome to pick and choose from our menus to make a bespoke BBQ just for you quotes available on request.



### Sample Carvery menu

Smoked Asian Pork Belly with hoi sin butter glaze sauce

American Smoked brisket

Shredded Grecian Lamb

Vegan Mediterranean tarts

Greek salad

Asian Slaw

American Potato salad

Asparagus and parmesan salad with a balsamic glaze

Roasted Vegetable Salad with a herb oil dressing

Selection of dinner rolls and Maldon salted butter portions



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Sample Luxury Individual Dessert List  
2021 - 2022

Chocolate Orange Mousse cake with a biscuit base

Chocolate fudge cake

Lemon Meringue Pies

Individual Apple Tarts

Jaffa Orange Cake slice (Vegan)

White Chocolate and Raspberry cheesecake

Pecan and cranberry tarts

Key Lime Pie

Banoffee Pie

Apple and fudge Crumble

Chocolate and Cointreau Bread and butter pudding

Various topping Brownies

Many other desserts available on request



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Fine Dining Sample Menu

Amuse Bouche

Crispy Caesar Salads served in a mini parmesan baskets and topped with pecorino cheese

Followed by

Gazpacho shot served with a homemade parmesan crisp

Entrée

Seared Scallop served with chilli garlic Lobster and a fresh highlands langoustine and a minted pea puree with charred lemons and topped with pea shoots

Or

Vegan Mediterranean vegetable Tartettes served with fresh garlic, tomato, and fresh basil sauce

Mains

Confit of Lamb served with wild mushroom and redcurrant and thyme jus and boulangère potatoes and with British wild garlic green beans and Vichy carrots

Or

Fondant potato topped with seasonal asparagus and tender stem broccoli with a carrot puree and white onion broth

Dessert

Chocolate brownie garden, served with a roasted brownie crumb soil, sugarcraft, and home-crafted white and dark chocolate shards finished with a fresh chocolate iced cream and shot glass of homemade chocolate milkshake

Tea and coffee with petit fours to finish



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Sample Fun Menu

Burger and Lobster Menu

Mint, Thyme, and balsamic lamb Patty's served with a home-made pomegranate Ketchup

Hand-pressed 1/4 lb Burger topped with Melted Cheddar

Fan of Avocado, garlic grilled flat Mushroom, and grilled Halloumi served with a Home-made  
smoked chipotle and chilli Jam

All the above are served in a toasted brioche bun with mixed leaves, fresh tomatoes, red onion rings,  
and sliced pickles with a selection of Jams, ketchup, and Mayo's  
supplied by "Chilli Republic"

&

1/2 Lobsters, cooked and grilled on the BBQ with a smothering of Garlic and parsley butter and  
topped with a lobster claw

Top of the lobster shell to be filled with watercress, sun-dried tomato, and red onion salad

Charred Lemon Half

Spoon of Chillinaise on the side

&

Individual Bowls of Maldon Salted Fries



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Gourmet BBQ Sample Menu

BBQ Tandoori Chicken with our traditional Tandoori vegetable mix

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Texan pulled Brisket soaked in a smoked chipotle and chilli jam infused  
BBQ sauce

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Salmon, Scallop, and king prawn kebabs in a ginger and lime marinated dressing

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Spicy Chorizo, Chicken red Pepper skewers

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Avocado, garlic BBQ flat mushroom, and grilled Halloumi served with our  
famous homemade smoked chipotle and chilli Jam all served in a  
toasted butter brioche bun

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Cajun Roasted Sweet Potatoes with wild mushrooms and roasted med veg  
served in a Cajun-spiced hilly billy BBQ sauce

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Italian style pasta salad

Fresh crispy mixed salad

House slaw

Roasted Vegetable Cous Cous

Sweet Potato wedge salad

Brioche buns and Fresh Baguettes served with Salted Maldon Butter  
and a Selection of Sauces.

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under, full disposable cutlery and crockery, and please feel welcome to pick and choose from  
our menus to make a bespoke BBQ just for you.

Quotes available on request



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Smoke House BBQ

Gourmet Sample Menu

Dry Rubbed and Aged Brisket Smoked till tender

Selection of smoked Sausages to include Toulouse Sausages, German Bratwurst and Polish Kielbasa soaked in our House BBQ Sauce

Garlic and Thyme Whole or part Chickens

Pulled pork served in our famous southern comfort and lime glazed BBQ sauce

Smoked Chilli Garlic Prawns

Smoked Bourbon and honey glazed BBQ ribs

Roasted Sweet Potato Wedges (served hot or cold)

Garlic and rosemary roasted Anya Potatoes

Chicory, orange, and grapefruit salad

Herby roasted courgette, cherry tomato, and pesto pasta salad

Black olive, pecan, and quinoa salad

Mixed Leaf Salad

Tomato and red onion salad

Spinach and Strawberry Salad

Asparagus and Parmesan Salad with a fresh Italian Balsamic dressing

Selection of Artisan breads and Maldon salted butter





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Sample Luxury and Gourmet Canapes  
List for 2021 - 2022

Luxury

Thai fish cakes served with a sweet chilli dip

Petit Croque Monsieur's

Lamb Kofta Lollipops

Tiny tomato Tart Tatin's

Butternut squash and goats cheese cups

Little feta and Beetroot Wellingtons

Halloumi and Tapenade Crostini's

Duck and Hoisin puffs

Mini Toad in the Hole

Baby Salmon Wellingtons

Mini Mac and cheese crumbles



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Sample Luxury and Gourmet Canapes  
List for 2021 - 2022

Gourmet

Loch Fyne Smoked Salmon and cream cheese blinis with a  
caviar top and dill finish

Baby chicken Caesar salads served in a crispy parmesan basket

Yakatori tiger prawns with a wasabi mayo served on a crostini bed  
with a fresh coriander finish

Roquefort and Peach Bruschetta

Parma Parcels (Marinated mozzarella bites with sun blushed tomatoes,  
rocket, and Balsamic syrup wrapped in a bed of Parma ham)

Beetroot Blinis with Garlic Mushrooms

Roasted Beets, with welsh goats cheese crostini's and a grated citrus zest finish

Crispy Salted and herbed pork crackling straws with a spiced apple sauce dip

Watermelon, serrano ham, and minted feta skewers

Loch Fyne Smoked Salmon and cucumber cream cheese served  
on a thick rye toast

Assortment of Handmade Sushi Nori rolls (Fish and vegetarian fillings)

Quails eggs and caviar

Individual savory scones served with a homemade Bacon Jam

Sweet potato and ginger filo parcels with a cucumber and mint dip

Spicy prawn crostini with an avocado mousse and bacon sprinkles

Crab with Salmon Mousse & Frisee on Rye Bread

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Rolled Ham Hock with Quince Jelly & Basil



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Sample BBQ Menu

BBQ Tandoori Chicken with our traditional Tandoori vegetable mix

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Mint, Thyme and Balsamic Lamb Patties served with our homemade  
Pomegranate Ketchup (Tomato Ketchup and mint sauce will also be available)  
Served in a toasted butter brioche bun

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Spicy Chorizo, Chicken red Pepper skewers

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Avocado, garlic BBQ flat mushroom, and grilled Halloumi served with our famous homemade  
smoked chipotle and chilli Jam all served in a toasted butter brioche bun

---

Cajun Roasted Sweet Potatoes with wild mushrooms and roasted med veg  
served in a Cajun-spiced hilly billy BBQ sauce

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Italian style pasta salad

Fresh crispy mixed salad

House slaw

Roasted Vegetable Cous Cous

Sweet Potato wedge salad

Soft Flour Baps and Fresh Baguettes served with Salted Maldon Butter  
and a Selection of Sauces.

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be served under, full disposable cutlery and rocker, and please feel welcome to pick and  
choose from our menus to make a bespoke BBQ just for you, quotes are available on request.

Please refer to our extensive Dessert menu for a delicious way to end your perfect party



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Champagne to start

Pre-Dinner Canapes

Pork Crackling straws served with a warmed spiced apple dip

Smoked Salmon and caviar Blinis with cream cheese

Blue cheese and peach Bruschetta served on a fresh Crostini

Antipasti Course

Selection of cured and air-dried meats to include serrano ham and prosciutto, bresaola, and wild boar to accompany the selection of Italian cheeses, breadsticks, fresh focaccia, sun-dried tomatoes, olives, roasted peppers, and artichoke hearts with dipping bowls and olive oil and balsamic vinegar

Fish Platters

Hot Plate

Calamari in a light and crisp batter, Tempura Prawns, Razor Clams, and garlic buttered mussels in shells all served with a fresh aioli and sweet chilli dips

Cold Plate

Fresh langoustines, Crab claws, King Prawns, served with mixed leaves, charred lemons and a Marie rose dip



## The Steak Boards

Each guest will have a selection of slices from each steak

USDA Prime grade New York Rib Eye

Wagyu Grade 6-8 Fillet

USDA Prime grade Striploin (Sirloin)

To be served with platters of

Watercress Salad / Grilled Tomatoes / Garlic Grilled Flat Mushrooms / Luxury  
Mac N Cheese / Homemade roasted steak potatoes / Chillinaise / Smoked chipotle  
and chilli Jam / Peppercorn Sauce

## Dessert Selection

What selection? You get them all!!!

Mini Caramelised Apple Tart Tatin

Mini Stick Toffee Pudding

Chocolate fudge Brownie

All served with jugs of fresh custard

With Coffee and Macrons to finish



IAEC, are proud to associate themselves with a host of suppliers and partner with service providers to ensure all clients' needs are met and with the highest possible standards available.

It is to this end, we have partnered up with suppliers who can assist us with:

Flowers

Cakes

Celebration & Wedding Cakes

Crockery & China Hire

Table & Chair Hire

Mobile Bar Hire

Cleaning Companies

Street Food Vendors

Top Level Chefs

Cocktail & Flair Barmen

Event Managers

Event Planners

Please contact us at any time to discuss any of these additional services

Contact Nos: 01268 753745 & 07726 308320

Email: [info@inanyeventcatering.co.uk](mailto:info@inanyeventcatering.co.uk)

[www.inanyeventcatering.co.uk](http://www.inanyeventcatering.co.uk)

