CATE

WHY US

Fat Macy's is a social enterprise committed to providing opportunities in catering and hospitality to unemployed Londoners facing homelessness.

A percentage of our profits go into a housing deposit fund. At the end of our work experience programme, trainees can apply for grants to cover a deposit to move into rented accommodation and smaller essential items.

Every meal you eat from us gets someone closer to secure housing and a stable life.



ABOUT OUR FOOD

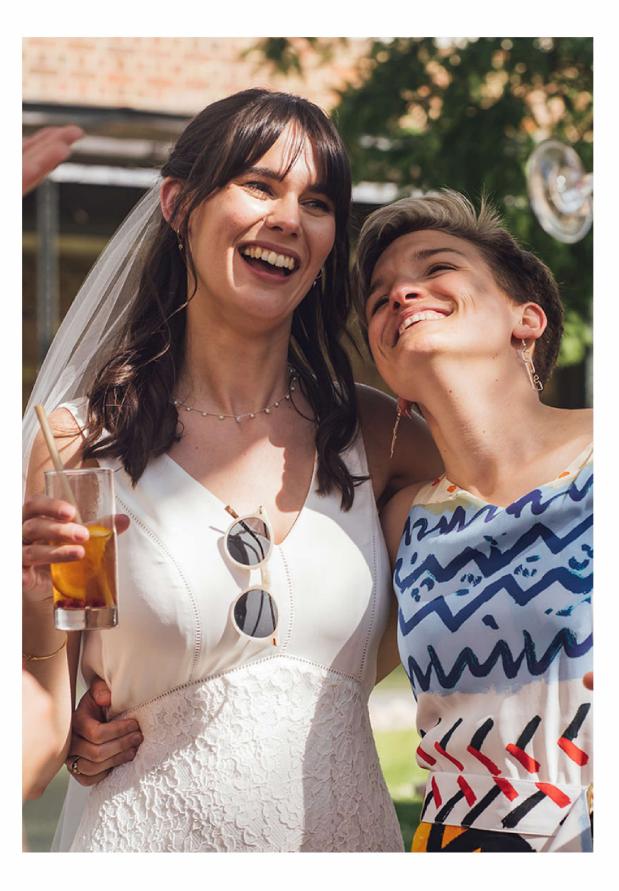


CREATIVE & SUSTAINABLE

Inspired by Middle Eastern cuisine, our menus focus on personality, taste, seasonal ingredients. We use the very best of British produce, sourced from smaller suppliers who share our values and respect for the environment.







YOUR WEDDING

Planning a wedding can be overwhelming but we're here to make your day perfect. From discussing your dream menu and perfecting the menu, to personalised service on the day, we're here to provide exquisite food with minimal fuss.

THE DETAILS

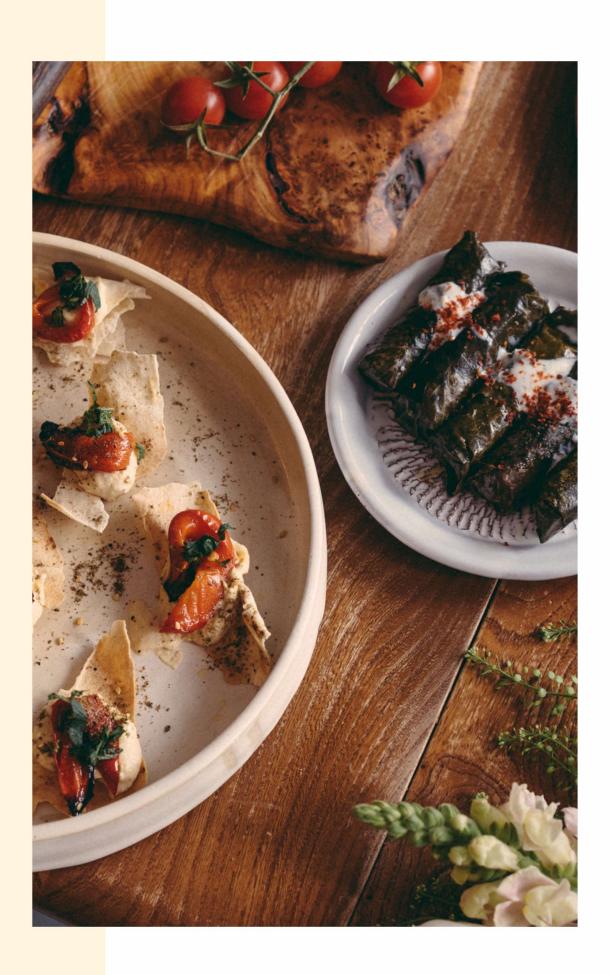
We offer our seasonal menu in various styles – buffet, family-style, plated and small plates.

To get you inspired, we've created sample menus to showcase af the Lebanese-inspired dishes you can choose from.





SAMPLE MENU CANAPES



VEGAN & VEGETARIAN

Beetroot borani, cured Chalkstream trout & dill (v, gf)

Khobez crispbread, hummus, roasted sweet pepper (v)

White bean purée, kalamata olive, slow roasted tomato on crostini (ve)

Labneh & chilli butter on crostini (v)

SAMPLE MENU CANAPES



FISH

Smoked mackerel pate, pickled apple (gf)

Arak cured salmon, seasoned dill yoghurt

Anchovy toasts, preserved lemon

MEAT

Lamb kofte, tomato harissa

Spiced sausage roll

Slow-cooked braised chicken with zhoug

SAMPLE MENU - BOWLS



BOWL FOOD

Ras el hanout chicken thighs, preserved lemon & apricots

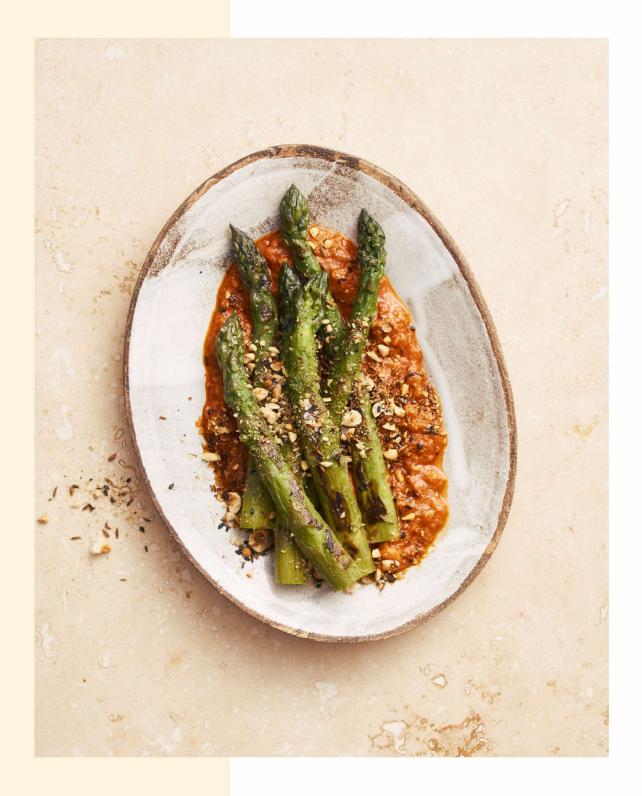
Warm salad of courgettes, peas & mint over fava bean puree

Aubergine maghmour, green bulgar, seasoned yoghurt (v, contains chickpeas)

Smoky lentil, roasted peppers, feta & herb salad (ve, gf)

Slow cooked lamb with fresh tomato & pomegranate molasses (ve, gf)

SAMPLE MENU -MEZZE



Hummus and spiced chickpeas (pb, gf)

Labneh, roasted garlic and za'atar (v, gf)

Spinach & feta borek (v)

Spiced lamb borek

Pepper & tomato stuffed aubergine (pb, gf)

Green bean, walnut and herb salad (gf)

Roasted pepper, lentils, sweet herbs and preserved lemon dressing (pb)

Courgette, pea, roasted shallot & rocket salad (pb, gf)

Smoky chopped chicken salad, sesame dressing (gf)

Herbed bulgur pilaf (pb)

VENUE HIRE

Sohaila is our restaurant and natural wine bar, located just a 1-minute walk from Shoreditch High Street Station.

The restaurant space and bar can be hired separately or together for private parties and events.



STAFF & SERVICE

Our professional catering team and trainees are available to hire as your serving staff.

Every event contributes to their training hours on work experience programme and helps them move on from temporary accommodation.



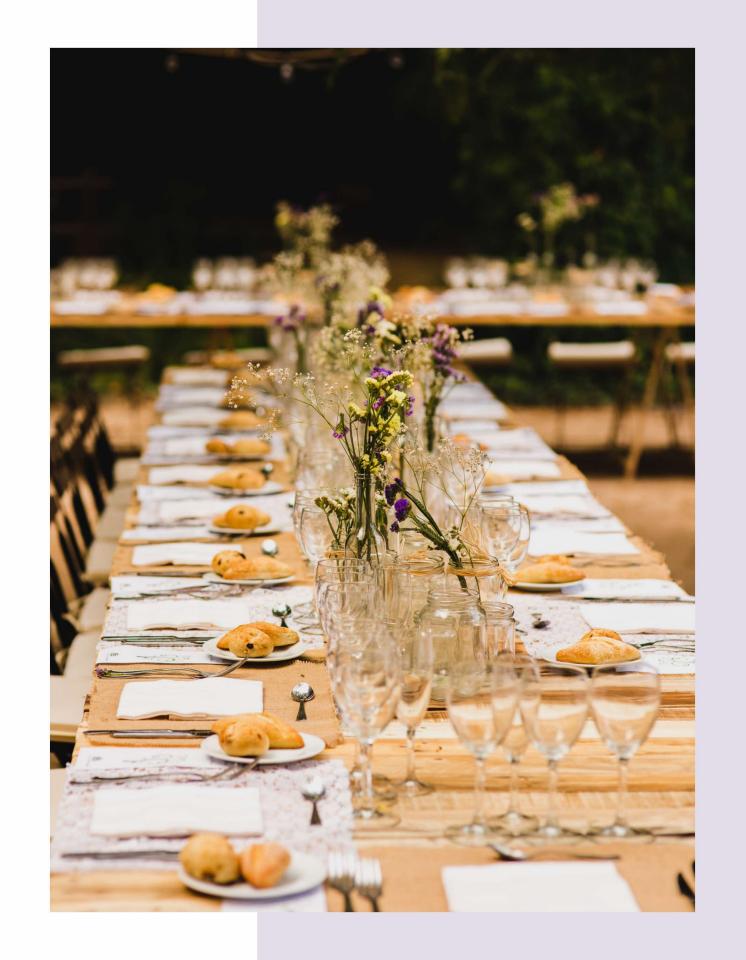


The team will ensure that your event runs smoothly and be there to help you with anything you should need.

Please enquire for pricing.

TABLEWARE HIRE

We have a range of serving dishes, crockery, cutlery, glassware and linens available to hire. We can also hire in tableware to suit your wedding theme.



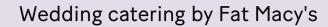
Wedding catering by Fat Macy's

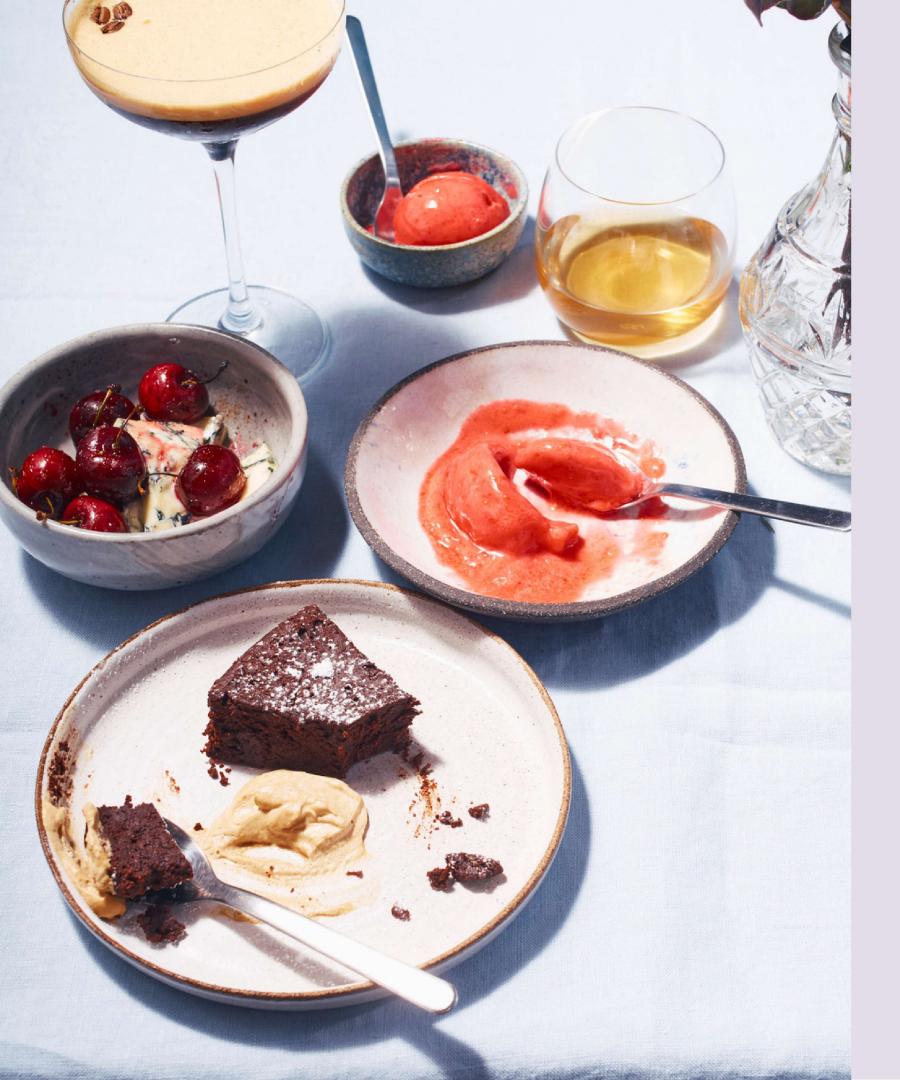
DRINKS



Whether you're looking for natural wines, champagne or cocktails, we can arrange drinks for your event. Our team can discuss options and ideas on request.

If it's something we can't support with, we can recommend one of experienced social enterprise partners.





GET IN TOUCH

Find out more on:

catering@fatmacys.org fatmacys.org/catering-enquiries