From our trainee kitchen to a venue of your choice, Fat Macy’s is ready to cater your special event.

Our menus are centred around training with aspiring chefs to serve you delicious wholesome food, using British seasonal produce wherever possible.

Fat Macy’s is a social enterprise, training and supporting young Londoners living in temporary accommodation. We aim to help them move into their own homes, breaking the cycle of homelessness.

The trainees work with professional chefs, creating a recipe that helps young Londoners make the journey from hostel to home.
Winter Menu

Sharing platters to start

House-made breads
Cucumber & yoghurt
Moutabel
Kale & citrus fattoush
Hummus Kwarmah (veg option available)

- Aubergine & chickpea maghmour
  or
  Lamb and mint kofte

Cinnamon tomato pilaf
Spinach tarator

- Chocolate torte with honeyed cream
Winter Menu

Rosemary, orange gin & prosecco fizz

- Confit spiced turkey
  Cornbread stuffing with chorizo, sweet onion & pecans
  Buttery mashed potatoes with chives
  Thyme & honey glazed carrots
  Brussel sprouts with bacon, sage & chestnut butter
  Maple cranberry sauce
  Mac & blue cheese
  Fat Macy’s focaccia

- Muscovado Pecan Pie & cream
Canapés

Spiced chicken | walnut & pomegranate

Smoked salmon | beetroot sour cream on rye

Ricotta & roasted tomato | crostini

White bean puree | citrus & parsley

Smoked paprika hummus | toasted seeds

Pulled chicken | cumin mayo
Buffet menu

Spiced chicken with sweet onions & fresh herbs
Stilton and beetroot pie
Seasonal greens tabbouleh
Jewelled rice | turmeric cauliflower & tarator
Smoked paprika hummus

Sandwiches

Pulled chicken | kale & citrus slaw | chilli mayo
Smoked salmon| labneh | crunchy peppers & dill mustard
Shanklish, toasted walnuts, caramelised onion & leaves
Caramelised leeks, white bean and parsley hummus
“We had a fantastic time – food was brilliant and the tables looked lovely!”

- Big Society Capital

“Ever spooned something oh-so-delicious into your mouth and found yourself wondering: what’s that amazing flavour? Well, at Fat Macy’s supper club you’ll find yourself doing that quite a lot. But here’s the thing, the flavour you’ll be tasting won’t just be from superlative spices and heaps of herbs, it’ll also be the sweet, sweet flavour of change”

- Foodism Magazine

“The best bit, was of course the food – which was just superb! SO tasty and everyone commented on it. Your staff were lovely!”

- TFX Media

“They made the canapés for our Press Night for Toast and they couldn’t have been more delicious. Big love and thanks to @fatmacys”

- Nigel Slater
Other Things

Staff:

Our wonderful staff are available for hire at your event, so do ask us about this option.

Table decorations:

We create table decorations to suit your event needs and theme. This can range from candles and a simple flower arrangement, to more festive elaborate centrepieces, and range from £85-£300. Email us for more information.

Drinks:

We always love to welcome our guests with a drink that matches the mood of the menu. However, we can provide a more extensive drinks list, let us know if this is something you require.

Glass hire:

Our glasses are available to hire on request.