

# #mkCatering



"He cooks with imagination, love and passion and this comes through in the flavours."

Corina Poore, Latino Life





# Colombian chef in London

Every chef's life is driven by passion for cooking, but Marlon really takes it to another level. His tattoos tell a story of love for food and discovering new flavours. It all started with garlic and onion.

Culinary training in Bogota, twenty years in international kitchens, and Michelin star experience in classic establishments of London, Madrid & Valencia, blend into a unique fusion style that will bring food memories to many.

"Marlon's food is simply exquisite, it's great to see modern twists on Colombian classics and Marlon is doing that superbly."

Catalina Silva, Hub Dot



# Customised to your wishes

We are a private company specialising in high end catering, offered at an excellent value.

As an independent business we are exclusive and flexible, which means we can pamper you all the way.

We deliver fully bespoke events, planned to your budget and needs.

"I find Marlon's Kitchen to be that little bit of something special from the mind blowing fusion food to the outstanding organisation and service."

Caine Free, Dental Directory





Tired of the  
same old,  
same old?

From the menu:

Grilled octopus with sweet potato, roast celeriac  
and black aioli

#glutenfree #sousvide

"Never have I tasted such delectable food cooked with sheer passion  
and dedication."

Belinda Smart, The London Prosthetic Centre



Photograph by Andrew Perris

## Don't forget the Ham Hock

Our pork comes from Woodward's Farm in Cambridgeshire, where pigs run freely and grow slowly, giving the meat its exquisite flavour and succulence.

#glutenfree #sousvide #Christmas

"Perfect glazed ham hock, cooked sous vide, I begged for second helpings!"

Dan Calladine, London Popups



marion's  
kitchen.



You are  
what you  
eat

We hand pick our ingredients looking at quality and value. Local suppliers are always our first choice.

The good egg:

Good egg slowly cooked for 25 minutes at 65°C served with avocado, almojabana and spring onions

#glutenfree #vegetarian

No mess,  
no fuss

One bite canapés for business functions or banquet creations with stylish tableware.

We understand what you need. Also, we listen.

"The food was delicious, and it was a delight to work with you. Not only did you deliver everything that was agreed, but you also exceeded our expectations with your professionalism and attention to detail."

Sandra Rewis, The Salvation Army





marlon's  
kitchen.

# Let's chat about your next event.

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We're very social



#marlonskitchen