

## Casual Dining returns for second edition

Returning to the Business Design Centre in London (25 and 26 February 2015), the Casual Dining show caters specifically to the business needs of casual dining operators (including multiple and independent pubs, bars, and restaurants), and is set to feature 180 exhibitors showcasing a comprehensive choice of food and drink, equipment, interior design, furniture, technology and table top.

Buying specialist Lynx Purchasing is launching the 2015 edition of its Casual Dining Report in which it will spotlight the latest trends in the eating out market, bringing together data from a wide range of sources to create a user-friendly, graphic guide designed to help visitors navigate around the show.

New exhibitor Space Catering Equipment is showcasing innovative kitchen and front of house foodservice designs, as well as introducing their furniture and interior design service, interior fit-out division, and new, bespoke in-house foodservice counters.

The Menu Shop – who offer a wide range of products for front of house presentation – will be presenting over forty new and improved products, including menu covers, bill presenters, placemats, guest compendiums and light boxes. Nelson Catering Equipment will be showcasing examples of recently designed kitchens and bars – all with clever space-maximising solutions.

Eat Marketing – a creative team specialising in the food and drink sector in website design, branding and copy – is exhibiting for the first

time and Catering Design Group will be offering expert advice and insight into how a successful casual dining restaurant and kitchen should look, feel and operate.

MDC Foods will showcase its developments in the often neglected side dish category. Their new, nutritious side dish range includes Chickpea and Spinach Biryani, Creamy Spiced Lentils, Grilled Mediterranean Vegetable Mix with Pesto, Bubble and Squeak, and Potato Wedges with Tomato, Mushroom and Onion.

d'Arta is presenting an innovative catering concept from Greens, called Cuisin'Easy – complete range of convenient, ready-to-serve vegetables taking 10-15 minutes to cook, and L'Aquila London has embraced the contemporary health-

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conscious trend by launching its new Sorriso Roasted Tomatoes 'Au Natural' (no oil, no salt, no preservatives).

Award winning sandwich maker Raynor Foods will present its new range of pasta salads and Millennium Food Services – a family-owned business producing frozen pizza dough balls, freshly marinated olives, and gluten-free products to meet customer needs – will be there.

*To find out more and register for a free trade pass, visit [www.casualdiningshow.co.uk](http://www.casualdiningshow.co.uk) and quote priority code CDPR1.*



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