

OPEN KITCHEN

CATERING MENU

We work with a range of food businesses to stop beautiful food from being wasted, and also purchase ingredients, working only with local, sustainable, and ethical suppliers. Our chefs use this ever-changing mix to produce delicious, thoughtful, seasonal menus that offer the lowest carbon catering possible, while maintaining great quality.

MAIN MENUS – LUNCH & EVENING

Simple Sandwich Platter (cold)

A selection of freshly prepared sandwiches, with a minimum of 3 delicious filling options. Range of breads will vary.

£6 per person

Mixed Buffet (cold)

A delicious sandwich platter accompanied by a filling salad (pasta, potato or rice), a seasonal vegetable-based salad, and crisps.

£8 per person

Hearty Helpings Menu (hot)

A traditional, hearty main meal, street food bites, a scrumptious side (e.g. rice, wedges, pasta), and vegetable-based salad. Examples of menu themes include: Indian, Mediterranean, Mexican, British, Middle Eastern & more.

£10 per person

Canapés & Small Bites

Delicious canapés and elegant small bites perfect to start the evening, accompany a drinks reception, or offer a lighter food alternative. (Minimum 4 varieties, 4 canapés per guest)

£7.50 per person

Bespoke Menus Available on Request

Open Kitchen offer larger celebration menus starting from £20 per person, and our team are happy to develop bespoke menus for your special event.

All Occasions Menu (cold)

A wider menu offering more variety for daytime or evening meetings, events or celebrations. Includes;

- Selection of sandwiches (min 3 fillings)
- Party pieces platter - a selection of starters and small bites based on a culinary theme. Example themes include Middle Eastern (falafel, filo parcels, mini kebabs), Indian (bhajis, samosas, pakoras), Mexican (mini burritos, tacos, quesadillas), British (sausage rolls, mini pies, scotch eggs), and more.
- A filling salad (e.g. pasta, rice or potato)
- Fresh market veg slaw
- Crisps

£12 per person

All Occasions Menu (mixed hot & cold)

A wider menu offering more variety for daytime or evening meetings, events or celebrations. Includes;

- Two hot main dishes based on a culinary theme - examples of themes include Middle Eastern, Mediterranean, Indian, British, Mexican and more.
- Two hot side dishes to accompany mains - examples include rice dishes, pasta dishes, spiced wedges, cous cous, and more.
- A selection of sandwiches (min 3 fillings)
- Party pieces platter - a selection of starters and small bites based on a culinary theme. Example themes include Middle Eastern (falafel, filo parcels, mini kebabs), Indian (bhajis, samosas, pakoras), Mexican (mini burritos, tacos, quesadillas), British (sausage rolls, mini pies, scotch eggs), and more.
- Fresh market veg slaw
- Crisps

£15 per person

**All dietary requirements catered for including vegetarian, vegan & gluten free
All prices exclude VAT**

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BREAKFAST MENUS

Healthy Breakfast (cold)

A mix of lighter breakfast menu items including;

- Breakfast bakes - examples include flapjacks, granola bars, breakfast muffins, croissants, pain au chocolate.
 - Fruit - fresh fruit bowl (whole pieces of fruit) or mixed chopped fruit salad
 - Breakfast pots - individual pots including ingredients like yoghurt, granola, fruit, overnight oats, or muesli
- Number of options provided dependent on number of guests. Minimum of 2 options per person.

£6 per person

Traditional Breakfast (hot)

Selection of breakfast sandwiches. Examples include sausage, bacon or egg bagels / sandwiches / barmes, salmon & cream cheese bagels, scrambled tofu & mexican bean burrito, vegan breakfast wrap, and more.

Number of options provided dependent on number of guests. Minimum of 2 options per person.

£6.50 per person

CROCKERY, CUTLERY & NAPKINS

Reusable (most sustainable)

For just £1 per person our team will provide lightweight reusable plates, bowls and cutlery to accompany your catering. Napkins are 100% compostable, recycled and unbleached. Losses chargeable. Also incurs a one off £10 fee for collection of crockery and cutlery (one fee per order for all reusables used).

100% Compostable Disposable

For 50p per person - 100% compostable plates, bowls, cutlery & napkins.

Other options available for more formal events.

REFRESHMENTS & DESSERTS

Hot Refreshments

A selection of teas, freshly brewed coffee, milk & sugar. Milk alternatives available on request.

£3 person, as an addition to any catering order.

Reusable cups & teaspoons (reusable is the more sustainable option) - 75p per person.

100% compostable disposable cups and spoons - 50p per person.

£10 charge for collection of tea and coffee canisters (one fee per order for all reusables used).

Cold Refreshments

Water - Reusable swing top bottles (1ltr) of water (still or sparkling) with glasses - 50p per person

Fruit Juice - Reusable swing top bottles (1ltr) of assorted fruit juices with glasses - £1 per person

Fizzy drinks - A range of ethically sourced canned soft drinks (Cawston Press & Karma Cola). Delivered chilled, no glasses unless requested (surcharge incurred for glasses). £1.50 per 330ml can.

Use of reusable bottles & glasses incurs a one off fee of £10 for collection of reusable items (one fee per order for all reusables used).

Home-Made Cake Platter

A selection of tasty, home-made cake bites like banana cake, root veg cake, fruit tart or rocky road. Mix of cake & fruit platter also available. Minimum 2 varieties.

£2.50 per person, as an addition to any catering order.

All dietary requirements catered for including vegetarian, vegan & gluten free
All prices exclude VAT

OPEN KITCHEN

ETHICS & VALUES

Our mission is to reduce food waste, support a sustainable future and provide nutritious food to people suffering food insecurity.

Intercepting perfectly edible food that will otherwise go to waste

In the UK around 15 million tonnes of food is wasted every year, and the vast majority of it is perfectly edible. Food taken to landfill decays and produces the potent greenhouse gas, methane. Over 20% of the UK's carbon footprint is related to food and food waste.

The most sustainable thing we can do with perfectly edible food that is going to go to waste is put it in a belly, rather than a bin. That's where we come in! We work with a huge range of food businesses and intercept fresh, beautiful food that would otherwise go to waste, and turn into delicious meals. For every tonne of food intercepted, we stop around 4.2 tonnes of CO₂e from being emitted.

A sustainable food future

We purchase exclusively from organisations that share our environmental and ethical values. This means we support local, independent, sustainably produced, seasonal and fair-trade companies.

Access to enough food and great food for all

As a social enterprise, our pay-it-forward model means that profits from our catering allows us to provide ingredients and meals to people across Greater Manchester who are struggling with food insecurity. We support local independent food pantry and community grocer schemes that support individuals and families in not falling into crisis, by making essential products more affordable, while offering dignity and choice.

Dignity, choice and social inclusion - a positive community future

Along with a huge range of campaigning and support organisations, Open Kitchen is fighting for a future where food banks are no longer needed. We support the work of groups like Greater Manchester Poverty Action and the Independent Food Aid Network, who seek to end the need for emergency food provision, by supporting people and families in getting out of poverty in real and long lasting ways.

COVID-Safe Service

In line with COVID-safe practices, we offer advice on how to host a safe catered event. All menus can be delivered in individual 'single-serve' containers for an extra £1.50 per person.

Good-Eggs Discount

We offer a 10% discount to charity, community or not-for-profit groups.

Chat to our lovely team;
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07851 080 342

Find out more about us;
www.openkitchenmcr.co.uk
@openkitchenmcr on the socials