



**OPEN  
KITCHEN**

## **WELCOME TO OPEN KITCHEN EVENTS CATERING**

We work with a huge range of food businesses to stop beautiful, perfectly edible 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, seasonal menus that offer the lowest carbon catering possible, while maintaining great quality.

**SUSTAINABLE – ETHICAL – DELICIOUS**

**WINTER 2023 – SPRING 2024**

## OUR ETHOS

### SUSTAINABLE

#### **INTERCEPTING BEAUTIFUL FOOD THAT WOULD OTHERWISE GO TO WASTE...**

In the UK around 15 million tonnes of food is wasted every year. Around 30% of the UK's carbon footprint is related to food and food waste. That's where we come in! We intercept fresh, nutritious food that would otherwise go to waste and turn it into delicious meals.

#### **A SUSTAINABLE FOOD FUTURE...**

We also buy ingredients. Everything we buy supports the positive food future we want to see. We buy local, sustainably produced food and drink from independent suppliers, and support a lot of organic, Fairtrade, and social enterprise producers.

### ETHICAL

#### **ACCESS TO ENOUGH FOOD AND GREAT FOOD FOR ALL...**

As a social enterprise, profits from our cafe & catering operations subsidise our community focused work, providing meals and grocery parcels to people across Greater Manchester who are struggling with the cost of living.

### DELICIOUS

#### **RECIPES SCHMECIPES!**

Our kitchen operations are run by experienced and qualified chefs. Our chefs never know what ingredients will be intercepted, our menus change every single day to stop good food from being wasted, and also to work with what's local and seasonal. Our chefs joke they play the biggest, tastiest and most sustainable game of Ready, Steady, Cook the world has ever seen.

#### **ANY QUESTIONS SO FAR? JUST GET IN TOUCH:**

**[bookings@openkitchenmcr.co.uk](mailto:bookings@openkitchenmcr.co.uk)**

# OPEN KITCHEN

## EVENTS, MEETINGS, CELEBRATIONS, & MORE

### HOW OUR MENUS WORK...

Because Open Kitchen works with a unique mix of beautiful food stopped from going to waste, and locally sourced, seasonal, sustainably grown produce, the variety of ingredients available to us changes regularly. We offer two options for menus;

#### OPTION ONE – GO SUSTAINABLE!

For the freshest and most sustainable and seasonal menu, we ask our guests to choose a menu style (working lunch, hearty helpings, etc), let us know any dietary requirements or allergies within your group, and trust our chefs to create a great menu just for you.

#### OPTION TWO – A MORE DEFINED MENU

(surcharge incurred): We understand that some groups might need more control over the specifics of the menu and we're happy to accommodate this with any of our menu styles. For sandwich platters & working lunches, guests can choose from the following sandwich fillings. For hot menus ask our bookings teams for options, which will change seasonally.

##### Defined Menu - sandwich fillings:

Chicken salad (examples include pesto chicken, spicy chicken and chicken & mayo)

Ham (with mustard or home-made piccalilli)

Cheese & home-made chutney (v)

Egg mayo (v)

Hummus & roasted veg (ve)

Home-made falafel or bhaji with home-made chutney (ve)

#### ALL DIETARY REQUIREMENTS CATERED FOR

Whether your group is 100% vegan, vegetarian, or confirmed carnivores, our chefs can develop a menu to suit your guests. Menus that are free of gluten containing ingredients are also available, and a range of menu styles from traditional to modern can be created. Speak to our lovely bookings team today.

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# OPEN KITCHEN

## MORNING MENUS

### PASTRY SELECTION (COLD)

A selection of sweet and savoury pastries.

**£3.50 per person**

### SIMPLE BREAKFAST MENU (COLD)

A mix of delicious breakfast menu items including;  
Breakfast bakes (examples include flapjacks, granola bars & muffins),  
and a fresh fruit bowl (whole pieces).

**£5.50 per person**

### PREMIUM BREAKFAST MENU (COLD)

A wider menu offering more variety. A selection of;  
Breakfast bakes: examples include flapjacks, granola bars & muffins.  
Fruit: fresh fruit bowl (whole pieces) 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. At least one variety of  
each menu element provided.

**£6.95 per person**

### CAKE PLATTER (YOUR MID MORNING TREAT)

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

**£3.50 per person, as an addition to any catering order**

£1 surcharge for NGCI cakes / breakfast pastries.

NGCI = No gluten containing ingredients.  
All prices exclude VAT at 20%

## REFRESHMENTS

### HOT REFRESHMENTS

A selection of teas, freshly brewed coffee, milk & sugar.

Vegan milk alternatives available on request.

**£3 per person, as an addition to any catering order**

Reusable enamel cups & lightweight metal teaspoons.

**£1.75 per person**

100% compostable disposable cups and spoons.

**75p per person**

### COLD REFRESHMENTS

#### Water

One Water: 330ml cans of still or sparkling UK natural spring water. Brand helps to fund clean water and sanitation projects through The One Foundation

**£1.75 per 330ml can**

#### Fruit Juice (option 1)

Cartons of ethically sourced fruit juice, with compostable, disposable cups

**£1.50 per person**

#### Fruit Juice (option 2)

Reusable swing top glass bottles of ethically sourced fruit juice, and reusable glasses

**£2.50 per person**

#### Soft Drinks

A range of ethically sourced canned soft drinks (Dalston Soda & Karma Cola).

Delivered chilled, no glasses unless requested (surcharge incurred for glasses).

**£2 per 330ml can**

N.B. Larger orders of cold drinks may incur a glass hire charge (approx 50 ppl and above).

Additional charge for collection of tea and coffee canisters, and any reusable crockery, cutlery, swing top bottles or glasses (one fee per order for all reusables used).



# OPEN KITCHEN

## LUNCH & EVENING MENUS

(SERVED COLD)

### SIMPLE SANDWICH PLATTER (COLD)

A selection of freshly prepared sandwiches, with a minimum of 3 delicious filling options served on sandwich bread.

**£6 per person**

### PREMIUM SANDWICH PLATTER (COLD)

A selection of freshly prepared sandwiches, with a minimum of 3 delicious filling options. Premium sandwich mix offers a range of breads, which vary seasonally but may include bagels, wraps and sourdough, along with some classic sandwich bread.

**£7.75 per person**

### INDIVIDUAL LUNCH BOWLS (COLD)

Individual "buddha bowl" style lunch bowls consisting of a portion of protein (e.g. chicken, tuna, falafel), a filling salad (e.g. rice, pasta, potato), and a veg-based salad. 100% compostable bowl. 100% recycled (& recyclable) clear lid.

**£8.50 per person**

### WORKING LUNCH (COLD)

A shared buffet consisting of a delicious sandwich platter accompanied by a filling salad (e.g. pasta, potato or rice), & a seasonal vegetable-based salad.

**£10.50 per person**

### MEZZE BOXES (COLD)

Grazing style boxes for a lighter, foodie vibe. Each box includes a carb-based salad (e.g. rice, cous cous, pasta), a veg-based dressed salad, street food bites (e.g. falafel, filo parcels), breads, dips, & crudités.

**£14.50 per person (minimum order 10ppl)**

N.B. £2 per person surcharge for NGCI bread on any menu that includes sandwiches.

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## LUNCH & EVENING MENUS CONTINUED...

### HEARTY HELPINGS (HOT)

A hearty main meal and street food bites accompanied by a savoury side (e.g. rice, wedges, pasta), and vegetable-based salad. Example menu themes include:

Mediterranean, Mexican, British and Middle Eastern.

**£12.50 per person**

### ALL OCCASIONS MENU (COLD)

**A wider menu offering more variety for meetings, events or celebrations, day time or evening**

Selection of sandwiches (min 3 fillings).

Party pieces platter - Small bites with big flavours. Example themes include Middle Eastern (falafel, filo parcels, mini kebabs), Indian (bhajis, samosas, pakoras), British (sausage rolls, mini pies, scotch eggs).

Filling salad, e.g. pasta, rice or potato.

Fresh market veg slaw.

**£14.50 per person**

### ALL OCCASIONS MENU (HOT)

**A wider menu offering more variety for meetings, events or celebrations, day time or evening**

Two hot main dishes based on a culinary theme - examples of themes include Middle Eastern, Mediterranean, Indian, Modern British and Mexican.

Two hot side dishes - e.g. rice dishes, pasta dishes, spiced wedges, cous cous.

A selection of sandwiches (min 3 fillings).

Party pieces platter - Small bites with big flavours. Example themes include Middle Eastern (falafel, filo parcels, mini kebabs), Indian (bhajis, samosas, pakoras), British (sausage rolls, mini pies, scotch eggs).

Fresh market veg slaw.

**£17.50 per person**

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# OPEN KITCHEN

## EVENING EVENTS & BESPOKE MENUS

### CANAPES & SMALL BITES

A selection of canapes and/or small bites to suit the style of your event and dietary requirements of your guests.

**Starting from £10.50 per guest**

### FORMAL DINING OPTIONS

Open Kitchen offer a range of menu and service styles to suit any occasion or celebration.

Self-serve buffet - **from £24.00**

Family style sharing plates - **from £29.50**

Traditional 3 course - **from £38.00**

5 course menu - **from £45.00**

### DRINKS PACKAGES

Open Kitchen offer a range of sustainably sourced and vegan alcoholic and non-alcoholic drinks. Bespoke packages are available on request to suit a range of event styles and budgets.

**Organic vegan wines from £19.50 per bottle**

**Organic vegan Prosecco from £22 per bottle**

**Locally sourced craft lagers & beers from £5.50**

Soft drinks & non-alcoholic packages available.

Quoted prices do not include food and drinks service charge. For a full quote contact our helpful team - [bookings@openkitchenmcr.co.uk](mailto:bookings@openkitchenmcr.co.uk)

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## CROCKERY, CUTLERY, & NAPKINS

### REUSABLE (OUR MOST SUSTAINABLE OPTION)

Our team will provide lightweight reusable enamel plates, bowls and metal cutlery to accompany your catering. Napkins are 100% compostable paper, recycled and unbleached. Losses chargeable. Also incurs a one off fee for collection of crockery and cutlery (one fee per order for all reusables used).

**£1.75 per person**

### 100% COMPOSTABLE DISPOSABLE

100% compostable plates, bowls, cutlery & napkins.

**75p per person**

### MORE FORMAL EVENTS

A range of crockery, cutlery, linen and glassware options are available for more formal occasions. Speak to our bookings team for a bespoke quote.

Additional charge for collection of tea and coffee canisters, and any reusable crockery, cutlery, swing top bottles or glasses (one fee per order for all reusables used).

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## **ALLERGY DECLARATION**

**If you or a member of your party have a food allergy or special dietary requirement, please inform a member of our team as part of your booking process.**

Please note, that while we make every effort to meet our customers' dietary requirements, our food is prepared in kitchens where allergenic ingredients may be present. Some of our ingredients are produced by manufacturers where allergens may be present in the production kitchen. This means we cannot guarantee our products to be completely free from any traces of any allergens.

## **GET IN TOUCH!**

**Check out our website: [www.openkitchenmcr.co.uk](http://www.openkitchenmcr.co.uk)**

**Email: [bookings@openkitchenmcr.co.uk](mailto:bookings@openkitchenmcr.co.uk)**

**Call: 07851 080 342**

**Follow us on socials and tag us in all your foodie photos!**

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