



EVERYONE DESERVES GOOD FOOD

CATERING MENU

2024



ABOUT US

Cracking Good Food launched in 2010, with the aim of encouraging and supporting more people to cook affordable, seasonal and nutritious homemade food from scratch.

Driven by our belief that EVERYONE deserves good food, our mission is simple: to work collaboratively with others to alleviate food and fuel poverty and increase food sustainability across Greater Manchester.

WHY BOOK US?

- ✓ The fees from your booking help support our community outreach work
- ✓ Through our COOKBank initiative, you can opt to provide meals for communities experiencing hardship
- ✓ Delicious food from a wide range of cuisines
- ✓ Competitive pricing
- ✓ A personal and flexible service tailored to your event

catering@crackinggoodfood.org

SMALL PLATES

We would recommend 6 items, generally 2 wraps or sandwiches, 2 sides, 1 salad and 1 sweet treat.

International breads, olives, fruit platter, and dip of your choice are included for all events.

Wraps/Sandwiches/Bagels

- Cauliflower or chicken Caesar
- Tex-Mex chicken
- Tomato and mozzarella
- Avocado, mozzarella and pesto
- Ricotta, olive and sun-dried tomato
- Cheese and caramelised red onion
- Egg chive mayonnaise
- Smoked salmon and cream cheese

All served with salad.



Sides

- Lemon and fennel roast potatoes
- New potatoes with zesty herb pesto
- Traditional potato salad
- Indian spiced chickpeas
- Traditional Coleslaw
- Sweet potato pakora
- Spiced apple cous cous
- Harissa and red pepper cous cous
- Jeera rice
- Mixed vegetable and egg fried rice
- Braised red cabbage
- Broccoli, leek and blue cheese tart
- Puff pastry pinwheels
- Feta, pea and herb frittata
- Sweet chilli tofu kebabs
- Jollof rice
- Aubergine pakora



Salads

- Beetroot and carrot
- Kale and butternut squash
- Greek salad
- Rocket, tomato and parmesan
- Waldorf
- Carrot, ginger and sesame
- Tabbouleh (Herb, tomato and bulgar)
- Crudités



Dips

- Hummus
- Roasted garlic butter
- Pea and mint
- Raita
- Tomato salsa
- Tzatziki
- Guacamole



HOT CATERING

We would recommend 2 hot dishes, 1 side, 1 salad and 1 sweet treat.

International breads, olives, fruit platter, and dip of your choice are included for all events.

Soups

- Pumpkin and lentil
- Minestrone
- Sweet potato and coconut
- Leek and potato
- Tomato and red lentil



Main dishes

- Quesadillas
- Burritos
- Mushroom, new potato and butterbean curry
- Malaysian laksa noodles
- Saag aloo
- Beef goulash
- Mustard spring chicken stew
- Moroccan tagine
- Vegetable tart
- Jerk chicken
- Puttanesca pasta
- Penang curry
- Hearty red lentil Dahl
- Mushroom stroganoff
- Sweet potato and cauliflower curry
- Creamy spinach and mushroom pasta



SWEET TREAT

- Flapjacks
- Fruit flapjacks
- Carrot cakes
- Pineapple upside down cakes
- Beetroot brownies
- Seasonal fruit cheesecakes
- Fruit scones



All dishes can be modified to accommodate dietary preferences and allergies. In addition, if there is a dish you would like for your event that is not on our menu, we can often accommodate this.

COOKBank is a new initiative which aims to provide free meals for communities experiencing hardship

COOKBank is an opportunity for you to boost your social investments, by extending your booking to include a fee for us to cook and deliver nutritious meals into community services.

You can elect to donate funds to cover a minimum of 20 meals, the dishes cost £4.50 each. The meals will be safely packaged and labelled with dietary and storage instructions, and delivered into the community to support homelessness and people living in financial hardship.

We would be delighted to provide our catering service for any event, whether it be for business meetings, weddings, community events, picnics or funerals, your guests will leave proudly knowing that they are supporting our work to alleviate food poverty across Greater Manchester.
Full-service team or self-service available.

Thank you for considering our catering services for your event, please contact Molly Grant or Tracey Torley via email; catering@crackinggoodfood.org to discuss your event further.

Testimonials

It is good to be able to rely on professional suppliers in the madness leading up to an event. I would have peace of mind in using Cracking Good Food for future events that everything will be as expected at the time that we need it. I could tell from Tracey's preparation in the lead up to the event that this element was taken care of and I could focus my time and energy on other event preparations.

–WVC Ride the Night Manchester 2023

Cracking Good Food have community at the centre of everything they do. If you want delicious food and to be able to put that money for your event into an organisation actually making change, I strongly recommend!

– LGBT Foundation 2023

An absolutely delicious plate of food, presented so well and with such professionalism.

– Survivors Manchester 2023

