

SET CATERING MENU



NOURISHING LIVES, FEEDING FUTURES
a profit for purpose social enterprise

JOIN OUR MISSION

Our mission is to help **everyone** access good, healthy, nutritious and delicious food, made from scratch.

We are aware of the barriers many face when accessing food, whether that be: nutrition knowledge, cooking confidence, disability, budget, fuel costs and/or kitchen equipment. Every session is designed with this in-mind, so that **no one** is left behind when it comes to accessing good food.

WHY BOOK US?

- **Support your community** - a minimum of **15%** of your booking fee contributes directly to our community outreach initiatives
- **Everything from scratch** - our food is homemade, whether it's made in our certified home-kitchen or one of our partner community kitchens
- **Nutritious & delicious!** - Every recipe has been chosen and hand-crafted by our in-house AfN certified Nutritionist. Every dish supports a nutritious and healthy diet with slow-release energy to keep your team fuelled for the whole day!
- **Largely plant-based** - For inclusivity, sustainability and in support of a healthy, balanced diet with a few meat and fish options. We are also dietary and allergen friendly.
- **For the environment** - Reduced carbon delivery for Manchester via e-bike, through our partnership with Bee Pedal Ready . We are passionate about sustainability which is why we are constantly researching plastic-free, recyclable packaging options and also offer the use of our preloved crockery/plates provided through our Kitchen Kit Community Shop.



SET MENU

Spoilt for choice? Take out the guess work of what to pick with our specially selected dishes. Perfectly done-for-you, budget-friendly menu.

HOT CATERING SET MENU £300+

Spinach chickpea curry
Jeera Rice
Garlic naan
Samosa Inspired pinwheels
Raita
Fruity Flapjacks
Fruit Platter

10 guests £300 | 15 guests £320 | 20 guests £350

SMALL PLATES SET MENU £290+

Caramelised red onion and cheddar wraps
Spiced Moroccan Falafel and avocado wraps
Samosa Inspired Pinwheels
Purple Slaw
Greek Salad
Hummus
International Breads
Fruity Flapjacks
Fruit Platter



10 guests £290 | 15 guests £300 | 20 guests £330



Minimum 15% of catering profits fund our community outreach initiatives

MORE THAN FOOD



CONNECT YOUR TEAM WITH MORE THAN FOOD

We believe in the power food has to unite, forge community and create long-lasting connections. Boost your team's wellbeing as we support them to cook nutritious meals together as a team! Bring far-reaching teams together or support pre-existing team-building skills.

We offer this to you whilst also supporting those at-risk of food poverty and low nutrition through the following initiatives.

BUSINESS LUNCH/SUPPER

- **Cook together** - Have your team cook and eat their lunch together - there's no better way to connect than chopping, cooking and eating around a table. 2 hours up to 30 people.

COOK, SHARE & CARE

- **Cook & Share** - Unite your team as you cook your lunch, creating surplus for those at-risk of hunger. Make up to 100 meals. 4 hours up to 30 people.

CARNIVAL/ FESTIVE COOK-UP!

- **Cook-Up** - Join the party! As you come together with over 100 corporate volunteers to network and make 2000+ meals for homeless communities using food saved from waste

COOKERY SCHOOL

- Cultural or Nutrition-led Cookery Classes - After-work class taught by those at the heart of the culture or specific nutritional need.

BE A VOLUNTEER

- £30 per person to volunteer to support our work. Whether helping at a community cooking session or sorting out items in our Kitchen Kit Community Shop.

