



# SUSTAINABLE CATERING

**OPEN KITCHEN MCR (FORMERLY REAL JUNK FOOD MANCHESTER) IS A NOT-FOR-PROFIT.** WE SOURCE FOOD THAT WOULD OTHERWISE GO TO WASTE AND TURN IT INTO DELICIOUS MEALS AND DISHES, OPERATING MANCHESTER'S FIRST WASTE FOOD CATERING SOCIAL ENTERPRISE.



**PLANET** Food waste has a huge impact on our environment, and by stopping perfectly edible food from going to waste, we're helping to lower our city's carbon footprint. Currently, our project uses 100% food that would go to waste, we don't buy any ingredients at all. In the short term our mission is simple, fill bellies not bins. In the longer term we aim to campaign, raise awareness and work with food businesses, and move beyond redistribution of the huge amount of waste that our unsustainable food system creates, to stopping food waste from happening in the first place. As food waste reduces, and as our enterprise grows, we might need to start buying some ingredients to continue to offer great quality catering. When this happens we will use our buying power to support the food future that we want to see - supporting local, independent, organic, fairly-traded and sustainable food and drink.

Sustainability is at the heart of everything we do, and extends to far more than food waste. We're currently moving beyond 100% compostable disposable items like cutlery, plates and buffet platters, to shift towards more reusable options. True sustainability means we need to stop asking "what shall we use instead?" and start a much bigger conversation about "how should we live our lives?"



**PEOPLE** From Sep 2017 - Aug 2018 we ran Manchester's first waste food pay-as-you-feel restaurant. This was the first stage of a huge environmental, social and economic experiment, and one that we intend to continue. Social inclusion and innovative economic sharing models are a core part of our values. Our waste food catering social enterprise operates more of a pay-it-forward model. Companies and organisations who choose our catering are subsidising reduced rates and free catering for local community and charity groups, and also subsidising projects with local partners that provide meals and reduce social isolation for people who are having a hard time in our current economy. We're investigating how we can offer more training, placements and back to work support for people who have become marginalised, including people who have been street homeless. We're determined to work with other great projects across Greater Manchester to work out how we can use our enterprise to support as many people as possible in recovering, re-training, and rebuilding their lives.



# CORPORATE & PRIVATE PRICING

Listed below are some of the more popular types of catering we get requests for.

Our chefs like a challenge, and we enjoy doing new things all the time. If what you're looking for isn't listed, please just get in touch, we're happy to offer bespoke quotes.

If you're a charity, community or not for profit group, we offer lower rates for you, get in touch for our community and charity catering rates.

OFFERING	DETAIL / DESCRIPTION	PRICE
<b>SANDWICH PLATTER / BASIC COLD BUFFET</b>	A variety of sandwiches, wraps / bagels, and savoury pastries. Fresh & healthy salad, pasta / grains salad, crisps and snacks. Homemade cake and a fruit platter.	25-39 ppl = £8.00 40-79 ppl = £7.00 80+ ppl = £6.00
<b>MIXED COLD BUFFET</b>	Variety of sandwiches and wraps, fresh salads and pasta / rice / potato salad dishes. Served with sides, fruit and a selection of sweet options.	20-39 ppl = £10.00 40-79 ppl = £9.00 80+ ppl = £8.00
<b>STREET FOOD MENU</b>	A selection of street food style wraps and dishes; examples include braised beef, cajun chicken, halloumi, and mediterranean veg, coleslaw and other seasonal sides. Served with fruit and a selection of sweet options.	20-39 ppl = £10.00 40-79 ppl = £9.00 80+ ppl = £8.00
<b>MIXED HOT BUFFET</b>	Homemade soup of the day, two hot main dishes catering to dietary requirements; examples include curry, casserole, lasagne, gumbo. Two hot side dishes (rice, jacket potatoes, gratin, cauliflower cheese). Two fresh salad dishes. Fruit and a selection of sweet options.	20-39 ppl = £13.00 40-79 ppl = £11.00 80+ ppl = £10.00
<b>CANAPÉS / NIBBLES</b>	A selection of canapés and elegant small bites including; vegan, veggie and gluten free options. Hot options available on request.	40 - 79 ppl = £10.50 80 + ppl = £8.50
<b>ADDITIONAL CHARGES - DISPOSABLES</b>	We use 100% compostable disposable plates, cutlery and napkins and reusable buffet platters, serving implements, etc. We charge a flat rate of 25p per person, to cover the cost of buying more sustainable disposables, and to encourage our customers, where possible, to provide their own reusable crockery and cutlery, as this is more environmentally friendly.	Flat rate 25p per person.

**We cater for ALL dietaries inc veggie, vegan and gluten free!**

FOR ALL ENQUIRES:

bookings@  
openkitchenmcr.co.uk



@OPENKITCHENMCR

www.openkitchenmcr.co.uk

