



Sample SUMMER Menu
Corporate Catering

- Ethnic
SUSTAINABLE
CUISINES -

WHY 9KITCHENS?

We are a mission driven company who provide sustainable catering with a social impact. We believe in providing ethical and sustainable food experiences...we are not just another catering company!



We love to dazzle your guests with creative and unique canapés and platters made mainly with plant-based, nutrient-dense and sustainable ingredients.

Our kitchen is located in New Covent Garden, so we have access to the freshest ingredients in town.

WHAT WE BELIEVE IN:

YOUR HEALTH: We use high-quality, sustainably-sourced ingredients that are mainly plant-based, with a high nutrient-content to promote natural health.

OUR BEAUTIFUL PLANET: We endeavour to reduce our carbon footprint by focusing on plant-based food, addressing food waste, encouraging the use of reusable containers and delivering our food with cargo bikes.

OUR SOCIAL IMPACT: We support women who are facing barriers to employment. We train them and then employ them in our kitchen, providing them with a professional, flexible and caring working environment.

SAMPLE MENU

- MEDITERRANEAN

STARTERS

- Grazing board (feta/halloumi/olives/seasonal dips/nuts/Arabic breads)
- Roasted Asparagus / Tahini or feta yoghurt / Dukkha
- Grilled peaches / Mozzarella / Wild Rocket
- Borek with spinach / Feta cheese / Pine nuts
- Burnt Aubergines / Greek Yogurt / Mint and Parsley / Roasted Chilli Oil
- Roasted kale / cucumber ribbons / tarragon / almonds / charred spring onions yoghurt dressing

MAIN

- Freekeh or spelt salad / roasted vegetables / roasted almonds, plenty of herbs, pomegranate seeds
- Green couscous grains, herbs pesto, raisins, almonds, roasted cherry tomatoes
- Swiss chard almonds erbazzone
- Split fava beans falafels with yoghurt sauce, pita bread, pickles, tomato salsa
- BBQ option: Marinated free range chicken with yoghurt, seven spices, served with pickles



SAMPLE MENU

- ASIAN

STARTERS

- Spring rolls with crispy vegetables (Nem Chay)
- Rice paper rolls with marinated tofu, basil, coriander (Goi Cuon Chay)
- Crispy Samosa with seasonal chutney
- Dumplings

SALAD

- Green Mango salad Vietnamese style
- Green Papaya style (Goi Du Du)
- Thin cabbage with free range chicken (Goi Ga)
- Pineapple salad with thin noodles salad

MAIN

- Yellow curry with sweet potatoes (Ca Ri Chay)
- Thai Green Curry with seasonal greens
- Yellow fried rice topped with coconut
- Japchae (Korean glass noodles with vegetables)
- Gimbap (Nori rice rolls with stir-fried vegetables)
- Japanese cold soba noodles salad with seasonal vegetables and seeds

MEAT

- Gojujang chicken
- Minced pork balls with salad, mint and coriander served with rice noodles and dipping sauce (BBQ option)
- Lemongrass roasted free range chicken thighs with chilli salsa (BBQ)



SAMPLE MENU

DESSERTS

TRAY BAKE - Simple delicious cakes (£3.50/slice)

Allergens: wheat, egg, milk + certain cakes with tree nuts

Almond Polenta cake / Lemon / Caramelised lemon slices

Matcha green tea soft cake with seasonal coulis

Portuguese Egg Tarts

Almonds Dark Chocolate cake

Red berries rustic tarts

CELEBRATION CAKES - Sophisticated French patisserie (£5/slice)

Allergens: wheat, egg, milk + certain cakes with tree nuts and sesame seeds

Shortcrust pastry / Strawberry and rhubarb confit / almond cream / whipped mascarpone

French Flan in shortcrust pastry with praline or black sesame

Black forest / cherries / chocolate sponge cake / Chantilly

Choux with strawberry confit, basil infused creme pâtissière on shortcrust pastry or caramelised puff pastry



IMPORTANT NOTE ON ALLERGENS

Important note about Allergens

Attention customers with food allergies. Despite our efforts to reduce the presence of allergens in our meals, please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat, as we use a shared kitchen.

FEEDBACK FROM HAPPY CUSTOMERS

"The menu was fantastic. It was fresh, healthy and most importantly tasted great. The type of food was ideal for the event, and the feedback from across the attendees was really good.

The mission was the reason we chose 9Kitchens, the support that it provides to help women get employment opportunities, and the focus on utilising surplus food from local providers is massively important for our environmental impact." **Dominic Newlyn, National Lottery Fund**

"Just to say a huge thank you for last night. The food was delicious and perfect for our occasion (the burgers were my favourite; it all went down incredibly well!). Thank you for all the hard work you put into delivering that for us, especially with all the added paperwork! We're so grateful. We love your mission too, and hope that we'll have chance to work with you again soon" **Ffion Snelling, Resurgo Trust**

"Everyone was very complimentary of the food and your team were really lovely to work with. Thank you for helping us have such a good event for the office. Will most definitely keep your team in mind for our next occasion."

Amanda Gomez, Ontario Teachers' Pension Association

TERMS

To provide you with a final quote, we would need the following information from you:

- Company Name
- Venue: *Address and postcode (so we can calculate the cost of transportation)*
- Date:
- Delivery time:
- Nb of guests:
- Allergies:
- Option:
 - Serving Staff: GBP17/hour/person
 - Cleaning: depending on the size of the venue

MIN AMOUNT PER ORDER: £350

SAME MENU FOR MIN. 10 PEOPLE

TERMS AND CONDITIONS

Available on our website [HERE](#)

PRICING

Our Payment Terms

50% at least 2 weeks before the event

50% within 7 calendar days following the event date

Kieu-My Pham Thai
Founder 9kitchens Catering Ltd

Accepted by:
(pls indicate first name and surname)

Signature: