





LOCAL, SUSTAINABLE, CORPORATE LUNCHES FOR YOUR TEAM

Min order £350

9kitchens.co.uk



+447484859911







SUSTAINABLE CATERING WITH A SOCIAL IMPACT

WHY 9KITCHENS?



Sustainability. We endeavour to reduce our carbon footprint by focusing on plant-centric food, supporting small producers, addressing food wasteand d elivering our food with cargo bikes.



Wholesome food. We focus on nutrient-rich cuisines with natural ingredients: creative canapés, delicious breakfasts and lunches for your teams and events, inspired by the healthiest cuisines.



Inclusion. We support, train and employ women who are facing barriers to employment. As a social enterprise, we have a dual mission to provide a brilliant service to our clients while having a social impact. We believe that businesses can also benefit society.

Visit: 9kitchens.co.uk

Tell us about your event and we will work with you to make it special.

For enquiries call 07484 859911 or email hello@9kitchens.co.uk



SUSTAINABLE CATERING WITH A SOCIAL IMPACT

Explore our catering menu and place your order at least 5 working days in advance.

Payment can be made online or by bank transfer.

Pls note that the following prices do not include transportation and VAT.

To place an order or for any question, please write to hello@9kitchens.co.uk.



INDIAN FEAST

STARTERS (£2.5/portion) - VEGAN

- Carrots & nigella seeds bhajii with seasonal chutney
- No waste cauliflower pakora

SIMPLE BUFFET

(from £10/pers - depending on size or event *)

 South Indian coconut Basmati rice (cinnamon, cumin, coriander seeds)

OR Kashmir pulao rice (saffron, cashew nuts, whole spices, fried onions (\pm 1)- VEGAN

Allergens: cashew nuts

 Pink fir potato chaat, chickpeas, coconut yoghurt, tamarind and coriander chutney - VEGAN

OR

 Palak Paneer revisited (sautéed fresh spinach, Indian cheese in a rich tomato sauce) - VEGETARIAN

OR

Hariyali chicken (marinated overnight in coriander, mint, fenugreek leaves and yoghurt)

Contact: Kieu-My

Email: hello@9kitchens.co.uk



INDIAN FEAST (2)

 Chilli carrots, apples & romaine salad with dates, cashews, seeds and lime ginger dressing (+£1)

Allergens: cashew nuts

OR

 Katchumber salad (tomatoes, cucumber, crisp greens, onions and herbs)

Ω R

 Carrots, raisins, coriander and mint, tempered curry leaves

Contact: Kieu-My

Email: hello@9kitchens.co.uk



MEDITERRANEAN

STARTERS (£2.5/pers)

 Borek (filo pastry filled with spinach, coriander, parsley, feta) (vegan option available)

Allergens: wheat, milk

MAIN (from £10/pers - depending on size of event *)

 Roasted tender Lebanese style chicken marinated in fragrant spices, caramelised onions and roasted lemons

OR

 Cauliflower Fateh (roasted cauliflower, coconut yoghurt, tahini, nuts and pita chips) - VEGAN

Allergens: sesame seeds, pine nuts, almonds

• Spiced basmati rice with barberries, almonds - VEGAN

Allergens: almonds

OR

 Giant couscous, roasted tomatoes and courgettes, feta or Manouri, tempered coriander and cumin seeds

Allergens: wheat, milk

Middle eastern chopped salad with mint dressing (+£2)

Contact: Kieu-My

Email: hello@9kitchens.co.uk

MEDITERRANEAN (2)

SIDES (£4/pers)

Traditional hummus, British Asparagus served with pita crisps

Allergens: sesame seeds

 Heritage tomatoes, pomegranate, Burella (like a version of a vegan Burrata. From Julienne Bruno)

Allergens: soybeans

Contact: Kieu-My

Email: hello@9kitchens.co.uk



S.E ASIAN FLAVOURS

STARTERS (£2.5/pers)

• Vegetable spring rolls - VEGAN

Allergens: wheat

• Fresh rice paper rolls, garden vegetables, pickled carrots, creamy peanut sauce - VEGAN (+£0.50)

Allergens: peanuts, sesame seeds

 No waste vegetable Korean pancakes (GF option) - VEGAN

Allergens: wheat

MAIN (from £10/pers depending size of events*)

• Char Siu chicken OR Lemongrass chicken

Allergens: fish, soybeans, trace of wheat

 Rice noodles, spring onions, fragrant herbs, carrots, cucumber, peanuts - VEGAN

Allergens: soybeans, peanuts

 $\bigcirc R$

Thai style fried rice with Thai basil - VEGAN

Allergens: soybeans, trace of wheat Contact: Kieu-My

Email: hello@9kitchens.co.uk

S.E ASIAN FLAVOURS (2)

SIDES (£4/pers)

 Vietnamese slaw with fragrant herbs, peanuts and fried onions - VEGAN

Allergens: peanuts

OR

• Thai larb salad with tofu, mushrooms, red onions

Allergens: soybeans

OR

 Glass noodles salad, with carrots, onions, mushrooms, cucumber

Allergens: soybeans

Contact: Kieu-My

Email: hello@9kitchens.co.uk



MODERN BRITISH MENU (2)

 Spring quinoa salad (mixed herbs, asparagus, radish, almonds and lemony vinaigrette – VEGAN

Allergens: almond

OR

Lentils, roasted red peppers, red onions, pecorino
 VEGETARIAN

Allergens: milk

OR

 Pink fir spring salad, asparagus, green peas, leafy salad

No allergens

OR

 Isle of Wight tomatoes, whipped goat cheese & tart, rocket pesto (can be VEGAN)

Allergens: wheat, milk

Contact: Kieu-My

Email: hello@9kitchens.co.uk



MODERN BRITISH MENU

MAIN (from £10/pers depending size of events*)

Proteins

Roasted chicken piccata thighs (lemon, capers, parsley)

No allergens

OR

Asparagus and goat cheese clafoutis - VEGETARIAN

Allergens: egg, milk

OR

Farinata with onions, asparagus and broccolis

No Allergens

Contact: Kieu-My

Email: hello@9kitchens.co.uk



DESSERTS TO SHARE £3.50/SLICE

 Seasonal apple & rhubarb crumble (Vegan and GF)

No allergens

 Cardamom, lemon, olive oil polenta cake with flaked almonds (GF)

Allergens: almonds, egg

Rhubarb and strawberry clafoutis

Allergens: milk, egg

• Dark chocolate fondant with hazelnuts (GF)

Allergens: soybeans, egg, hazelnuts

Vegan and GF tahini and chocolate chips cookies

Allergens: sesame seeds, soybeans

For all items, min £350 per order, min 15 portions per item

Contact: Kieu-My

Email: hello@9kitchens.co.uk



IMPORTANT: 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.

Contact: Kieu-My

Email: hello@9kitchens.co.uk



OTHER COSTS

FOOD COSTS

£10 for mains for groups from 100 guests £13 for mains for groups from 50 to 99 £15 for mains for groups from 30 to 49 £20 for mains for groups under 30

OTHER COSTS

Drinks: Assortment of red/white wines, beers, kombucha, cold pressed seasonal juices: £15 for lhour for 2 drinks/pers £20 for 2 hours for 3 drinks/pers

Hiring of glasses, small plates, chiller bins: From £300 (depending on nb of guests, that is indicative for 50ppl)

Transportation: Depends but approx £40

Waiting staff: From £20/hour/pers, min 4hours

Setup: from £40 depending on the venue

For TERMS & CONDITIONS, please see our Available on our website <u>HERE</u>

Contact: Kieu-My

Email: hello@9kitchens.co.uk

