



grace&skye





About us

Our founders, Grace and Skye, have a wealth of experience working in high end restaurant's & catering for top brands such as Vogue, Louis Vuitton and M&S

Focussing on seasonality, sustainability and a zero waste mindset; we create delicious and inspired dishes using only the freshest ingredients. Beautifully presented food to impress your guests



Our Style

Ideal for
for after
work parties



Canapes & Bowl Food

Beautifully presented food, perfect for a standing event or for grazing at a drinks party

We do canape delivery drops, ready to serve straight from the box

Bespoke
menus
available



Feasting & Buffet Style

Beautiful food created and presented as grazing boards and buffet style. Guests can help themselves to a feast of food including vegan and GF options.. Choose '*set up & serve*' for our team to be at your event with you.

If you want the 'wow' factor this option is for you!

Perfect for
meetings



Platters

Choose sandwich, salad or grazing platters, perfect for meetings and events allowing clients & guest to choose from.

Mix them up and cater for all dietary requirements

Our Style

Eco coffee
pods
provided



Afternoon tea

Savoury and sweet selection of delicious treats to get your guests through the afternoon

Ask about our 'high tea' with a selection of cheeses & charcuteries

A great treat
for teams!



Doughnuts

Our donuts are freshly made every day with the finest ingredients. Unique and delicious seasonal flavours.

Get a doughnut delivery for your team

Bespoke
cocktails



Wine & Cocktails

Have the G&S wine and cocktail bar, perfect for any evening event

Our bar can be bespoke to your event



Service Team

G&S Waiting Team

**We can provide service for breakfast, lunch
or canapes**

Our professional team can be at your event to serve food
and drink for your guest!

If you have a busy event and want assistance with the
arrival of our food delivery, or if you are having a food
station and would like that serviced, then our
'Set Up & Service' feasting style delivery.

Ask to add on set up or set up and service to your quote





Our Environment



Sustainability is our priority

We change our menu with the seasons and buy as much local produce as we can.

We partner with companies that share our eco-friendly ethos

All packaging, cutlery and containers as made from plant based compostable material

We actively monitor our food waste & impact on the environment

We support 'no plastic' events

Breakfast

Hot Box Breakfast

Delivered in individual compostable boxes - ready to eat no service required

The Full English: Our signature breakfast pot with homemade beans, Lincolnshire sausage, poached egg, spinach, slow roasted cherry tomatoes & hash browns *(vg option: vegan sausage, scrambled tofu)*

The Posh Brekkie Bap: Smoked British bacon or veggie sausage, slow roasted tomato, wild rocket & hash brown with chilli jam all served in a brioche bap with aioli *(vg option: Facon / vegan sausage)*

Buffet Breakfast style

Delivered on compostable sharing platters - option for self service or G&S team to serve

The Continental Platter with Freshly baked croissant filled with Wiltshire ham & cheddar / creamy leek & emmental

Greek yoghurt, homemade granola & seasonal compote

Fresh cut fruit & berries platter

The Vegan Platter with Smashed avocado & pea, slow roasted cherry tomatoes, vg feta on toasted sourdough with pea shoots

Coconut chia jar with fresh mango & pomegranate (vg)

Vegan raspberry croissants

Live Cooking Station

G&S Chef & team on site cooking fresh from grill

Freshly cooked eggs & bacon

Pancakes & crepes

Warm Porridge station

+ *tea & coffee station, with pod coffee machine*

+*Fresh juices*

Choice your
style of service
& request our
full menu





Lunch

Hot Box Lunch

Delivered in individual compostable boxes - ready to eat no service required

Kastu curry - crispy chicken - or - miso sticky aubergine (vg) sushi rice, kimchi carrot salad, minted edamame & smacked cucumber

BBQ pulled beef brisket - or - black bean chilli (vg) wild rice, rainbow sesame slaw, guacamole, pickled onions, sour cream & gf corn tortilla

Satay grilled chicken thigh - or - sesame crusted tofu (vg) rice noodles, candied beetroots, mango, sesame slaw & ribboned carrot with satay dressing & crispy onions

Lunch buffet/feasting style

Delivered on compostable sharing platters - option for self service or G&S team to serve

Miso glazed salmon / tofu (vg), black rice, blistered tenderstem & black rice & peanut vinaigrette (gf)

Grilled chicken breast in oregano & charred lemon with roast cherry tomatoes & confit tomato dressing (gf)

Caramelised butternut squash & sweet potato with tahini yoghurt, pink pickled onions, soy dressing & mint

Pork, apricot & fennel sausage rolls

Wild mushroom arancini with truffle & parsley aioli

Live Cooking Station

G&S Chef & team on site cooking fresh from grill

Spiced lamb -or- pumpkin (vg) served with a harissa & chickpea tagine, apricot studded Israeli couscous with whipped tahini yoghurt, kale & pickled pink onions

Roast spiced chicken - or - cumin roasted cauliflower (vg) with red lentil coconut daal, carrot & sultana salad, saffron rice & spring onions served with naan

Dessert

Ultimate brownie honeycomb / oreo / roasted white chocolate

Citrus syrup polenta cake crème fraîche & pomegranate

Burnt Basque cheesecake with cherry & orange compote

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Canapes

Parmesan & paprika sablès with whipped goat's cheese & sun-dried tomato (vg)

Prosciutto & parmesan with shaved truffle (gf)

Rare roast beef & mustard crème fraîche (gf)

Spiced mango chicken, lime pickle, cucumber boat

Tortilla bites, pancetta & roast tomato (gf)

Chorizo, manchego & rocket rollitos (gf)

Pork, apple & sausage rolls with mustard aioli

Crab Scotch quails egg, moilee

Mini caramelised onion & gorgonzola tartlets (vg)


Smoked baba ganoush, mini pitta & pomegranate (vg)

Smoked mackerel, remoulade & rye bread

Buckwheat blinis, beetroot cured salmon, fresh horseradish

Smoked trout pâté, toasted focaccia & chive

Dates stuffed with feta, pistachios & pomegranate (vg)



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Platters

Salads

Delivered on compostable platters ready to serve,

**Candied beetroot, puy lentils, whipped gorgonzola
pickled roast beetroot, figs & walnuts (v) (gf)**

**Hot smoked salmon, dill crème fraîche,
pickled baby cucumber, new potatoes, chopped chives**

**Cannellini beans, winter tomatoes, toasted
tamari seeds, fresh herbs
& salsa verde (vg) (gf)**

**Caramelised soy & maple sweet potato
with tahini yoghurt, pink pickled onions
& spicy zhoug (v) (gf)**

**Grilled chicken breast in oregano & charred lemon
with orzo & preserved lemon pesto,
roast cherry tomatoes & confit tomato dressing (gf)**

**Honey roast pumpkin, giant couscous,
roast vegetables, pomegranate,
feta & pumpkin seeds (v)**

Grazing

Delivered on compostable platters ready to serve,

**Mortadella, chorizo, finocchiona, coppa,
olives, cornichons, caperberries & crisp breads**

**Wild mushroom Scotch egg, truffle aioli
& pea shoots (v)**

**Pork, apricot & fennel sausage rolls
with mustard aioli**

**Caramelised onion tortilla slices,
tomato & chilli jam (gf) (v)**

**Butternut, sage & brown butter galette
with pink peppercorns (v)**

**Smoked cheddar, bacon & caramelised onion quiche
or Black olive tapenade, slow roast tomato & scamorza
quiche (v)**

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Get in touch

For more information, to be sent our latest **seasonal menu** or to pencil in your *dates* email our booking team on:
hello@graceandskye.com

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