



Innovative ideas,
distinctive delivery



Welcome to
GRAPE AND GRAIN
Catering Co.

Innovative ideas,
distinctive delivery.

Grape and Grain CATERING CO.

Grape and Grain Catering Co. was created with the aim of setting itself apart from all other food and drink companies. From the day we started, it was our vision to provide outstanding service, create imaginative menus and deliver unprecedented events.

We pride ourselves on our products, passion and creativity, offering clients different bespoke options from; simple and stylish catering solutions, extravagant dining experiences as well as full venue management and marketing services.

Innovative ideas, distinctive delivery
www.grapeandgraincatering.com



Winners

Best Outdoor Catering Company
at The CHS Awards 2017



Grape and Grain Catering Co.

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Our DIFFERENCE IS

Products

Our dedication to sourcing only the finest and freshest flavours in our food also extends into the wines and beverages we provide.

Passion

Our team of highly experienced chefs thrive on the diversity of the events industry and the cuisine requirements it brings. Our operations team are meticulous with planning, ensuring every detail is perfect.

Creativity

From Alice in Wonderland themed menus to forest picnics, we love a challenge and creating weird and wonderful events.



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“Thank you so very much for making the evening so wonderful, the presentation, food and service was outstanding.”

Manchester Cathedral

grapeandgraincatering.com

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Grape and Grain CATERING CO.

We offer clients a complete range of catering and bar services; from canapé receptions to corporate gala dinners, and pop up cocktail bars to private executive lunches.

CANAPÉS

Sangria infused watermelon

Poached seckel pear, blue Wensleydale mousse, walnut toast and celery

Smoked Ribble Valley trout, spelt scone, dill crème fraîche, red amaranth

Cannellini bean pâté, Iberico ham powder, English truffle focaccia, parsley, cress, chorizo and Kirkham's Lancashire cheese toastie

Sage and onion sausage, butter puff pastry roll with red onion jam

Steak and Pont Neuf potato, horseradish cream, truffle

Diver caught scallop, roe dust, cauliflower puree

Quail egg, rye bread, asparagus spear, rouille (v)

These are sample menus. Prices available on request and bespoke quotes built for each venue and individual client.

3 COURSE DINNER

STARTER

Roast vine cherry tomato soup, basil oil and ciabatta croutons

Smoked ham hock terrine, spiced pineapple and ginger chutney, mustard frills and sourdough toast

Peppered Cornish mackerel with celeriac remoulade, mizuna and balsamic beetroot dressing

Chilled variations of melon, petite seasonal berry salad and Vimto syrup

MAIN COURSE

Roast chicken, sweetened parsnips and parsley scented potatoes, seasonal broccoli and chicken jus

Slow cooked belly pork, creamed spring cabbage, apple puree, new potato pressing and pork jus

Daube of beef, horseradish potato puree, honey roast carrots, crispy kale and braising juices

Hand rolled potato gnocchi, spinach pesto, shaved ricotta, ruby chard and smoked almonds

DESSERT

Valrhona chocolate brownie with seville orange gel, orange segments

Set crème anglaise, Braeburn apple gel, caramelised braeburn apple and a vanilla butter crumb

Vanilla panna cotta, English strawberries, Pimms gel and variations of mint

Manchester tart with textures of raspberry, coconut tuile

Extra special 3 COURSE DINNER

STARTER

Confit Goosnargh chicken and pistachio pressing, red onion and blackberry textures, focaccia toast

Organic kiln roast salmon with soft herbs, fennel salad, avocado, radish and citrus vinaigrette

Kidderton ash goats' cheesecake, charcoal soil, beetroot coulis and macaroon

Parma ham with caramelised Cabernet Sauvignon pear, micro rocket salad, Kalamata olive crumb

MAIN COURSE

Sous vide Lancashire lamb rump, confit shoulder with chargrilled Provençal vegetables, crispy potato and rosemary jus

Three grain porridge, spelt, barley and risotto with wild mushroom ragout, gruyere crisp, watercress and lemon truffle oil

Champagne poached supreme of organic salmon, crushed new potatoes, tender stem broccoli, tarragon beurre blanc

Slow cooked rare breed pork belly with Bury black pudding dauphinoise, pear and fennel puree, savoy cabbage and brandy scented juices

Caramelised duck breast carved upon a butternut squash, fondant potato, spiced spinach, and Madeira wine glaze.



“
Excellent food and
professional service.
Would definitely use
Grape and Grain again.”

British Association of
Dermatologists

DESSERT

Valrhona chocolate delice, chocolate soil, morello cherry and salted caramel popcorn

Amalfi lemon tart with blackcurrant textures, meringue and lime crème fraiche

Raspberry and elderflower cheesecake with shortbread crumble, raspberry gel and dust

Sticky toffee pudding, Bramley apple compote, clotted cream, whiskey caramel

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Our BREAKFAST

Start the day in decadent fashion with one of our extra-special sweet or savoury breakfast dishes.

BREAKFAST

FANCY SOMETHING LIGHT?

- Super green smoothies (v)
- Raw cereal bar, coconut and honey (v)
- Miniature overnight oats, syrup, berries (v)
- Strawberry and pineapple skewers (v)
- Freshly baked walnut and pecan Danish pastries (v)
- Mixed berry and honey yoghurt granola pots (v)
- Selections of miniature pastries with jam and butter (v)
- All butter croissants, Swiss cheese and glazed ham
- Date and pecan muffins (v)

OR MAYBE A LITTLE MORE?

- Toasted sourdough, smashed avocado, free range poached eggs (v)
- Free range omelette, toasted muffin, field mushroom, truffle oil (v)
- Maple cured bacon sandwich, tomato compote
- G and G pork sausage, toasted sourdough, brown sauce
- Waffles with maple glazed bacon
- Kedgeriee pots
- Buttermilk pancakes, Vimto stewed blueberries (v)
- French toast, G and G secret sugar (v)

These are sample menus. Prices available on request and bespoke quotes built for each venue and individual client.

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Thank you for helping to make this event such a success. It was evident from the smooth running of the entire evening that your staff worked extremely hard. We have received many compliments from our guests.”

LD Organisation



“

“Totally blown away with the food, service, innovation and customer love.”

Victoria Warehouse

Let's do LUNCH

MENU 1

Selection of deep filled baguettes

Goats' cheese, cranberry and walnut pot

Seasoned vegetable crisps

Large sharing salad bowls (choose from);

Red cabbage, poppy seed slaw

Sweet potato, red onion, black pepper mayonnaise

Lentil, green chilli and spinach

Basket of whole seasonal fruit

Plate of homemade sweet tray bake slices

MENU 2

Ham and potato pressed terrine, cured meats,
smoked cheese

Marinated courgettes and artichokes (v)

Rustic loaves, beetroot humous, Marmite butter (v)

Feta, pink grapefruit and fig salad, watercress oil (v)

Black and white soya beans, sugar snap peas,
broccoli, citrus oil and zest (v)

Victoria sponge, sweet cream, strawberries



MENU 3

Lamb kofte skewers, cucumber salad, sumac dressing

King prawn, Chinese vegetables, udon noodles, teriyaki

Butternut squash, feta pasty (v)

Rainbow beetroot, watermelon, nigella seeds and
watercress salad (v)

Wholegrain salad, toasted nuts, raw vegetable peelings (v)

Fruit trifle pots, Vimto and port jelly

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DIRECTORS' LUNCH

Cooked by our chefs on-site

STARTER

Pressed red pepper and tomato terrine,
creamed goats' cheese, olive bread

Beetroot cured salmon, yuzu dressing,
micro lemon balm

MAIN COURSE

Pan fried steak ciabatta, red onion marmalade,
Roquefort cheese, triple cooked chips,
garlic and truffle mayonnaise

Lemongrass and ginger prawns, Chinese leaves,
rice noodles, soy and sesame dressing

DESSERT

Nutella brownie, homemade honeycomb,
powdered hazelnuts, clotted cream

Strawberry and vanilla panna cotta,
poached strawberries, pulled berry sugar

These are sample menus. Prices available on request and
bespoke quotes built for each venue and individual client.

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Our CLIENTS

We have an impeccable reputation,
putting our clients' needs at the
heart of everything we do.

Visit us at
www.grapeandgraincatering.co.uk

Email us at
hello@grapeandgraincatering.com

Call us on
0161 850 9879

Find us on social media

 @gandgcatering
 Grape and Grain Catering
 GandGCatering

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Grape and Grain Catering are proud to work with
regular clients such as Manchester Cathedral,
Cheetham's School of Music, Victoria Warehouse,
Arbuthnot Latham and Travel Counsellors.



“
The feedback we received
was excellent, everyone
was very impressed.”
Nuffield Health



