



Ashton Court Mansion

SAMPLE INFO – EMAIL US FOR OUR FULL SET OF MENUS

Delicious food, sensational service



Call us on: 0117 330 8189
Email us at: events@kateskitchenbristol.co.uk





Founded by Kate Ploughman in 2007, we are Bristol's go to event catering company, providing delicious and creative food using local and seasonal ingredients, whilst being environmentally committed. Made and served by our passionate and attentive team, for Bristol's events, corporates and weddings.

Kate's Kitchen has grown from our love of food and our belief that we can offer healthy, seasonal and well-balanced menus.

Whether you need 6 meals or 500, if you're having an employee celebration or a large corporate event we can make sure that it is on time and delicious.

From office catering, corporate dinners, conferences, meetings, platters, mezzes, BBQs for staff and launch and press parties. We provide outstanding food for businesses and venues across Bristol.

"Kate is a superb caterer with inventive menus, excellent quality products and stellar service. She's been delivering top flight business catering for years and I cannot recommend her highly enough!"

-DAN C



KATE
OWNER



EMMA
OPERATIONS MANAGER



CHRIS
HEAD CHEF



SALLY
WEDDINGS & EVENTS
MANAGER



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WE CAN CATER FOR

All day business conferences with tea, coffee, juice and lunch,
with staff on site all day

Drop off **lunches** for working meetings

Canape and finger buffet menus

Hot bowl food – ideal for standing events for private or
corporate events

Hot and cold fork feasting buffet menus – a great feed for a
party or business event

Sit-down for lunches and dinners

BBQ menus

**FOR OUR FULL SET OF MENUS FOR YOUR EVENT
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One of our sample Menus - to give you a taster....

Hot Fork Feasting Buffet Menu

Mains

Roast pepper, aubergine and courgette, chimichurri – vg, gf
Oregano, lemon and garlic marinated chicken thighs or halloumi, tzatziki – gf
Lamb kofta, tahini, lemon and mint sauce – gf
BBQ pork belly, pineapple salsa – gf, df

Please note all our meat is free range and from local farms, refer to our website for full details on suppliers

Served with

Abu Noor laffa bread, smoked paprika hummus, sundried tomatoes and olives – vg
Confit garlic & rosemary roasted potatoes with lemon dressing – vg, gf
Summer salad & green goddess dressing – vg, gf
Classic Greek salad – gf

Sharing desserts

Citrus and almond polenta cake – gf
Chocolate chip berry brownie – vg, gf



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