

grace & skye

*food truck &  
on-location catering*





# about us

Grace & Skye share a passion for creating beautiful, seasonally led dishes as well as unique & memorable events.

Finding quality shoot catering in London can be a challenge. That's why we've developed a full range of flexible catering options designed to keep you fully energised and at the top of your game all day long. .

Having spent the last ten years on and off set we understand the importance of good food to fuel a productive shoot. All our menus are based around seasonal produce, our packaging is sustainable and we always go the extra mile for our clients.

We use fresh, locally sourced produce in every dish we create and can accommodate all types of dietary requirements.



# our food truck

Providing sustenance and support to the tireless individuals working behind the scenes to bring cinematic visions to life. From the early morning setup to the late-night wrap, we ensure cast & crew are well-fed and energized. Nourishing both body and spirit with our delicious changing menus, we help your team perform at their best.



Our all-day craft services and sweet treat stations are here to offer a revitalizing break during the extended shooting hours, ensuring you stay energized and motivated throughout the day.





# breakfast menu

## Hot Breakfast

### Our Signature Breakfast:

Homemade beans, Lincolnshire sausage, poached egg, spinach, slow roasted cherry tomatoes & hash browns  
(vg option: vegan sausage, scrambled tofu)

### Shakshuka:

Rich tomatoes & butter beans with in a smokey pepper loaded sauce topped off with a soft boiled egg, chorizo, feta & spinach  
(vg option: vegan chorizo & vegan feta)

### The Mexican Brekkie:

Spicy beans, chorizo, poached egg, diced crispy potatoes & guacamole topped with fresh coriander & Mexican chilli lime  
(vg option: smoked tofu, vegan chorizo)

## Cold Breakfast

Smashed avocado & pea, slow roasted cherry tomatoes, feta on toasted sourdough with pea shoots

Greek yoghurt, homemade granola & seasonal compote

Freshly baked morning pastries

Coconut chia jar with fresh mango & pomegranate (vg)

Porridge bar - gf oats, dairy free milk with a selection of toppings: honey, seeds & homemade compote

Homemade banana loaf, cinnamon cream cheese & raspberries

Seasonal cut fruit display (vg)

Dark chocolate & raspberry chia seed breakfast cake (vg)

American pancake station, maple syrup & blueberries

## Rolls

Bacon & egg brioche with wild rocket, slow roasted tomatoes and aioli

Sausage & egg brioche, hashbrown, wild rocket & mustard mayo

Grilled halloumi, tomato & chilli jam & avocado muffin (v)

Vegan sausage, slow roasted tomato & roasted red pepper bap with wild rocket (vg)

Smoked salmon, cream cheese, black pepper & lemon zest bagel

Hot Omelette - Bacon or spinach, mature cheddar & mushroom omelette served in a brioche bap with wild rocket & slow roasted tomatoes (v)

Garlic & herb portobello mushrooms with carrot & miso purée and chilli jam in a seeded roll (vg)



# lunch menu

Spiced grilled chicken thigh or cauliflower (vg), spinach & red lentil daal, coconut pilaf rice, mango chutney, carrot, sultana and mint salad with cucumber raita

BBQ pulled pork or 3 bean chilli (vg), wild rice, rainbow slaw, sour cream & guacamole with pink pickled onions & gf corn tortillas

Lamb kofta or sesame falafel (vg) served with a rich tomato sauce, giant couscous & oregano roasted veggies, a tomato & red onion salad with whipped tahini yoghurt & toasted pumpkin seeds

Bang Bang chicken - or - crispy smoked tofu (vg), sesame roasted broccoli, ribboned carrot with fresh herbs and a peanut butter, lime & chilli sauce served with sushi rice

Jerk marinated chicken thigh - or - jerk aubergine (vg), caramelised sweet potato, coconut rice, charred pineapple & red pepper salsa, seasonal greens and black beans in a zesty lime dressing

Sumac & preserved lemon baked salmon or za'atar roasted delicata pumpkin, herby quinoa, garlic yoghurt & cumin roasted beetroot with a spicy salsa verde

## Dessert

Sticky ginger & treacle cake with vanilla crème anglaise

Orange syrup polenta cake, crème fraîche & pomegranate

Ultimate chocolate brownie / blondie of the month  
e.g salted caramel, oreo, biscoff, white chocolate...

Chocolate & orange ganache pots

Burnt Basque cheesecake with rhubarb compote

Miso caramel & chocolate tart with cereal crust

Freshly made doughnuts filled with homemade jams,  
custards & compotes

gf, df & vegan always available

## Drinks & Snacks

### Afternoon Tea

Selection of homemade baguettes, quiches, sausage rolls & protein pots with a freshly baked cakes, brownies or scones.

### All day tea & coffee station

Freshly ground coffee, selection of speciality teas, white & brown sugar, whole, almond & oat milk

### All day light craft

All day tea & coffee station with equipment, selection of healthy breakfast & snack bars, crisps, chocolate treats, fruit, nut & pretzel bowls and hummus grab pots

### Soft & cold drink station

Selection of canned soft drinks, san pellegrino, still & sparkling water, lemonade, smoothies & juices



# pricing

## Standard rates

Breakfast, lunch and afternoon tea £44pp

Supper £18pp

Hand held hot £12pp

Soup and sandwiches £8pp

All day light craft £14pp

## Continuous Working Day

£600 per day.

## Overtime

### Weekdays

£275.00 per hour worked after 10 hours (base to base).

### Saturdays

Saturday surcharge of £600 per day to cover first 10 hours. Thereafter overtime is charged at £350 per hour rising to £500 per hour after 16 hours or midnight whichever comes first.

### Sundays And Bank Holidays

Sunday surcharge of £800 per day to cover first 10 hours base to base. Thereafter overtime is charged at £400 per hour rising to £650 per hour after 16 hours or midnight whichever comes first.

## Early Morning Calls

Pre. 2.30am Morning Call £500

Pre. 3.30am Morning Call £400

Pre. 4.30am Morning Call £275

## Mileage

Mileage for Kitchen £2.75 -per mile

Mileage for Support -£2.00per mile

Mileage for Private Cars - £0.75per mile

TFL- ULEZ surcharge

£100 charge for Kitchen to operate within Central London.

## Night Shoots

### Weekdays

£800 for first 10 hours (base to base) thereafter overtime charged at £350 per hour rising to £600 per hour after 16 hours.

### Saturdays

£1000 for first 10 hours (base to base) thereafter overtime charged at £400 per hour rising to £700 per hour after 16 hours.

### Sundays And Bank Holidays

£1200 for first 10 hours (base to base) thereafter overtime charged at £500 per hour rising to £800 per hour after 16 hours.

## Miscellaneous

### Travel Days

Charged at £800 per day or part thereof.

### Generator

Charged at £25 per hour.

### Gas Bottle Surcharge

Charged at £125 per day.

### Unit Move Supplement

Charged at £450.

