



# Shoot Catering





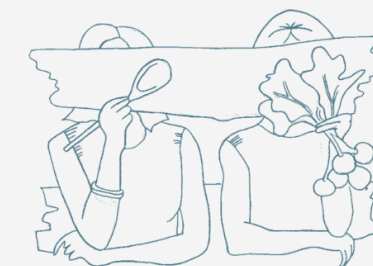


## About us

Having spent the last decade both on and off set, we understand how important it is to have good food to fuel a productive shoot.

Our founders, Grace and Skye, come from a background in film and production and have experienced first-hand the benefits of eating nutritious food while working long hours.

This inspired them to combine their passion for both industries and start their own business, providing clients with healthy, nourishing food that is anything but ordinary.





# Our Style

Ideal for  
small  
shoots



## Hot Box Catering

Delicious fresh healthy meals served in individual eco friendly packaging, perfect hand-held breakfast & lunches. Hot boxes can be delivered by courier to your shoot ready to eat, you can also add on *set up & service* option.

**This option is ideal for small shoots or where services are restricted**

Bespoke  
packages  
available



## Feasting & Grazing Style

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

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

Good for  
large crew  
numbers



## On Location Food Stall

We will create a food stall on your shoot location, with our chef's cooking fresh hot dishes on site throughout the day. This is ideal if you have varied break times and need crew to eat at different times.

**Got a large shoot and don't want to be restricted to exact times, this is a great option**



# Service Team



## Set up & Service

### Need help to set up breakfast, lunch or craft?

Our team can be on location to set up the food and drinks ready for your crew, we can stay and serve too!

If you have a busy set and want assistance with the arrival of our food delivery, or if you are having a craft station and would like that serviced, then our '**Set Up & Service**' is the perfect add on to a hot box or feasting style delivery.

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





# Craft Service

Eco coffee  
pods  
provided



## Drinks station

Keep the coffee flowing with our drinks station, includes Nespresso coffee machine with eco pods, specialist teas and a selection of cold canned drinks.

**Add this on a drop delivery or ask us to service for you!**

Savoury &  
sweet snacks



## Afternoon tea

Savoury and sweet selection of delicious treats to get your crew through the afternoon on set

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

Good for  
large crew  
numbers



## Light Craft

Set up a drinks & snack station for all day drinking and grazing. Add on cold drinks for full selection

**Our craft stations can be bespoke to your shoot**





# 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' shoots**





# Sample Menu

## Breakfast

### The Shakshuka Pot:

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 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 Continental Platter

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

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

## Lunch

### 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

### Jerk marinated chicken thigh - or - jerk sweet potato

served with coconut rice, charred pineapple & red pepper salsa, seasonal green and peas in a zesty lime dressing

### 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 beetroot, mango, sesame slaw & ribboned carrot  
with satay dressing & crispy onions (served cold)

### Kastu curry - crispy chicken - or - miso sticky aubergine (vg)

sushi rice, kimchi carrot salad, minted edamame & smacked cucumber

## Dessert

### Spiced apple cake

with vanilla mascarpone cream

### Burnt Basque cheesecake

with cherry & orange compote

### Citrus syrup polenta cake

crème fraîche & pomegranate

### Ultimate brownie

honeycomb / oreo / roast white chocolate



Breakfasts  
from £9.50pp

Lunch with  
dessert from  
£19pp



# Get in touch

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

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Book in your  
shoot dates  
**NOW!**

Call us on:  
**020 3007 5605**