

The Coexist Community Kitchen



BUSINESS & EVENT CATERING

Our chefs put their heart and soul into creating dishes that will make your event unforgettable. From tasty seasonal bites to big feasts and cosy dinners, we've got you covered for any occasion – office lunches, work parties and events, festivals or team away days, you name it!

Plus, every pound you spend goes back to the Coexist Community Kitchen, where we use food to support people experiencing social marginalisation in our society.



Who we are

Welcome to the Coexist Community Kitchen, a not-for-profit cooking school and caterer based in Easton, Bristol.

Our aim is to use food as a vehicle to work with people in and around Bristol who experience social marginalisation, helping to build a stronger, healthier and more joyful society.

Our project is all about celebrating togetherness around food, something very simple yet incredibly powerful when it comes to creating connections, sharing skills and building resilience.

Our catering service not only helps fund our work in the community, it also gives us a chance to bring more people together – sharing spaces, stories, food and laughter.

What we do

We provide delicious, seasonal, colourful food. We have a small team with a wealth of experience and bags of creative vision to help you create your dream day.

We are a thoughtful organisation that cares about our environmental impact. We work hard to create relationships with local growers and producers, and are considered in how we create menus to lessen our waste.

This means our menus are seasonal and very weather dependent, so some parts of the menu need room for last minute creativity.

“ This charity is phenomenal. I had the most delicious food at a friend's wedding yesterday and having read about them and the work they do I feel overwhelmed with joy that I have heard about Coexist Kitchen and also sampled their delicious food. ”



Sandwiches

Our sandwiches are made with freshly baked bread and high-quality ingredients to suit a variety of tastes and dietary needs. Perfect for business lunches, parties, and events.

All served on our signature 24-prove focaccia



Hummus & Veg

**Roasted vegetables &
butter bean hummus**

A hearty sandwich featuring roasted seasonal vegetables layered over creamy butter bean hummus, topped with a vibrant sunflower seed pesto.

Vg, G, S

Three Cheese

**Cheesy focaccia with
house sauerkraut**

A rich & indulgent three cheese sandwich with tangy house made sauerkraut.
Bold and satisfying.

V, G, D

Portobello Mushroom

**Portobello mushroom
& Chipotle mayo**

Juicy portobello mushrooms with peppery rocket and a touch of spicy chipotle mayo. A crowd-pleaser with a hint of heat.

V, G, E

Grilled Aubergine

**Grilled aubergine,
tapenade & capers**

Smoky grilled aubergine, savoury tapenade, and capers for a Mediterranean-inspired flavour combination.

**When aubergine is season*

Vg, G

DIETARY INFORMATION

V - vegetarian | Vg - vegan | D - contains dairy | E - contains egg
G - contains gluten | N - contains nuts | S - contains | M - contains Mustard



Most things can be made Vegan on request



Gluten free on request

SANDWICH PRICE
£7.50pp

ADD CRISPS & FRUIT
£3.50pp

INCLUDED:

PALM LEAF PLATTER

ALLERGEN CARDS



Street Food Boxes

Our Street Food Boxes bring vibrant flavours from around the world to your event. Every meal is packed in eco-friendly bio boxes and includes a wooden cutlery meal pack with a knife, fork, spoon and napkin, making them perfect for easy, waste-free dining.



South Indian

Masala chana chaat,
salad of chickpea, yogurt,
& Bombay mix

Cabbage Mallung – a dry and
lightly spiced cabbage salad
with coconut

Mixed lentil and rice salad

D, G, M

Spanish

Traditional
Spanish tortilla

Harissa chickpeas with fresh
spinach, sweet carrot and
garlic yoghurt

House seasonal pickles and
marinated olives

E, G, D

Mexican

Chipotle black bean
& sweet root salad with
coriander & house-pickled
red onions

Coriander lime rice

Tortilla chips with
seasonal salsa
& sour cream

E, G, D

Middle Eastern

Börek slice - filo pie filled with
spinach & feta cheese

Kisir - Turkish bulgar salad
with fresh herbs

Creamy hummus
& house
seasonal pickles

S, E, D, G

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PRICE PER PERSON

£10.00



CUTLERY INCLUDED

ECO-FRIENDLY BOX



Lovely Light Bites

Our Light Bite platters offer a selection of delicious, smaller bites inspired by global diverse flavours. Perfect for networking events, cocktail parties, and casual gatherings, these platters allow your guests to enjoy a variety of tastes and textures in a convenient, shareable way.



Mediterranean

Grilled courgette stuffed with goats cheese & sumac

Pintxos with olive, red pepper & guindilla chili

Htipitia pepper dip on Pita

House-pickled vegetables & mixed flatbreads

V, D, N, G

Middle Eastern

Sweet herb kuku sabzi with saffron yogurt

Labneh with thyme, lemon, olive oil & za'atar

Spinach & feta börek cigars

House-pickled vegetables & mixed flatbreads

V, E, D, G

South Asian

Sambols & fresh pickles

Poppadoms with house chutney

Devilled paneer on baby gem lettuce

Carrot & chickpea samosa with tamarind sauce

V, E, G, D

Mexican

Cornbread with hot honey butter

Sweetcorn ribs with sour cream & chipotle

Tortilla chips & seasonal dips

Empanadas with black beans & smokey Chipotle

V, D, G

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PRICE PER PERSON

£13.50

PALM LEAF PLATTER INCLUDED

ALLERGEN CARDS PROVIDED



One Pot Wonders

Our One Pot Wonders are designed to bring hearty, flavourful dishes to your event, perfect for business lunches, parties, and gatherings where guests can enjoy a warm, comforting meal with minimal fuss. Packed with bold flavours and thoughtfully paired sides, making them ideal for any occasion. Simply reheat before serving, and if needed.



South Asian

Coconut & curry leaf dhal with rice & carrot Salad

A creamy coconut dhal infused with fragrant curry leaves, served with fluffy rice, a spicy sweet sambol and fresh carrot salad.

VG, GF, M

Italian

Seasonal vegetable caponata with fregola & mixed bitter leaves

Aubergine, or summer vegetable caponata, served with fregola and a salad of mixed bitter leaves.

V, G, D

Mexican

Mixed bean chili with cornbread, hot honey butter & crunchy slaw

A hearty blend of smoky beans in a rich chili sauce, served with a side of house-made cornbread drizzled with hot honey butter and a crunchy slaw.

GF

Mediterranean

Gigantes plaki kisir & mixed salad

A classic Greek spiced giant butterbean stew, served with Turkish bulgur wheat and pomegranate, and a feta-dressed side salad.

VG, G

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PRICE PER PERSON

£12.50

+£2 PP for meat if requested

ALLERGEN CARDS PROVIDED



Most things can be made Vegan on request



Celebration Menu

Our extra special option offers flavour-packed dishes that are perfect for business lunches, parties, and events. Designed to be enjoyed at room temperature, each lunch includes three main dishes, a mixed leaf salad and freshly baked bread.



Middle Eastern

Kuku sabzi
Persian sweet herb frittata with
saffron aioli

Grilled hispi cabbage with walnut
butter, aleppo chilli
& sweet herbs

Roasted roots with hazelnut
dukkah & tahini cream

Three Hares mixed leaf salad

Fresh flat bread

V, G, S, N

Mediterranean

Smokey freekeh salad with beans,
pomegranate molasses & mint

Labneh with za'atar, preserved
lemon & green olives

Imam bayildi - Turkish stuffed
aubergine in a rich tomatoes
& chickpea stew

Three Hares mixed leaf salad

Fresh flat Bread

V, G, S, D

French

Pissaladière - caramelised onion,
olive & anchovy French flatbread

Ratatouille - thinly sliced and
lightly cooked seasonal
vegetables

Bitter leaves with walnuts,
British blue cheese

Three Hares mixed leaf salad

Fresh baguette

G, N, D

Italian

Rosemary focaccia
24hr prove, 100% hydration

Trofie pasta with sunflower
pesto & spinach

West Country fresh
mozzarella, sweet herb oil,
with a seasonal vegetable

Three Hares mixed leaf salad

Fresh Bread

D, V, G, N

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PRICE PER PERSON

£20.00

Meat on requested extra £2pp

PALM LEAF PLATTER INCLUDED

ALLERGEN CARDS PROVIDED



Sweet Treats for Every Occasion

Something for your sweet tooth? Add a little sweetness to your event with our selection of handcrafted cakes and desserts. Perfect for any occasion—because no celebration is complete without something sweet!



Sri Lankan Semolina & Cashew Love Cake

A fragrant, spiced cake with cashews, perfect for gluten-free guests.

N, E, D, GF

Andy's Millionaire Shortcake with Preserved Lemon

A zesty take on the classic millionaire shortcake, with a refreshing lemon twist.

D, G

Panela Sugar Chocolate Fudge Cake

A rich and decadent chocolate fudge cake made with panela sugar, dairy-free for all to enjoy

VG



Organic Tea & Coffee

Complete your sweet treats with our selection of organic teas and freshly brewed coffee, served with your choice of dairy and/or oat milk.

Burnt Butter Hazelnut Sponge with Coffee Buttercream

A rich hazelnut sponge with a creamy coffee buttercream.

E, N, D, G

Classic Vegan Carrot cake

Classic carrot cake with toasted seeds, raisins and an orange and tahini dressing.

GF, VG

Cheesecake Streusel Fruit Squares

A delicious combination of creamy cheesecake and buttery streusel, topped with seasonal fruit.

G, E, D

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Sweet Treat Packages: £3.50pp

Up to 25 guests: choose 1 option
26 to 100 guests: choose 2 options
Over 100 guests: choose 3 options

Tea & Coffee:

£2.50pp



Logistics

To ensure everything runs smoothly and to give you a clearer picture of what's included, here's a quick rundown of logistics, pricing, and optional extras for your catering order.



What's Not Included

Service Staff: If you require professional service staff to assist with the event, this can be arranged at an additional cost. Please contact us for a custom quote based on your event's needs.

Tableware: Plates, glasses, cutlery, and napkins are not included in the standard catering cost. We can provide these at an additional charge. Please let us know if you'd like to add tableware to your order.

Serving Utensils: Serving tongs, ladles, and any other necessary utensils for your food will need to be arranged separately. Again, we're happy to provide these on request.

Delivery: We can offer delivery within Bristol City charged at £50.

Allergen info: All of our catering events include clear allergen details — either on a buffet card, box sticker, or printed menu. If you have specific dietary requirements or allergies, please let us know in advance.

Minimum Spend

£300



The logo for The Coexist Community Kitchen features the name in a black, handwritten-style script. To the right of the text is a circular emblem containing a stylized leaf or flame shape, with the words 'COEXIST' and 'COMMUNITY KITCHEN' written around its perimeter. The entire logo is set against a white, brush-stroke-like background.

The Coexist Community Kitchen

Every event we cater helps support people to live happier, healthier, and more connected lives — strengthening our community as a whole. So thank you for thinking of us for your event. Your choice truly makes a difference.

We'd love to hear from you! For more information or to request a quote, just drop us an email at catering@coexistuk.org with a little info about your event, and one of our team will be in touch soon.

