



SURPLUS PURPOSE

CATERING

in partnership with

**GREENWICK
CATERING**



www.surplus2purpose.com

Who are we?

The world's largest pro-planet caterer, focusing on the environmental impact of surplus food. Established November 2021, Surplus To Purpose was conceived to tackle the mountains of food waste higher up the supply chain which is much more difficult to deal with. We work with hundreds of suppliers European wide to intercept perfectly edible surplus products and turn them into nutritious meals.

Our HQ in Leeds intercepts tons of food per week from retailers, wholesalers, RDC's, manufacturers and producers and even farms and food banks. Our trained team of food waste warriors process and quality control the food ready for our catering team to work their magic.

In collaboration with Green Tick catering, we turn surplus food into amazing meals, focusing on allergen-free menus and specialising in dietary requirements to ensure the menus are fit for all.

Our aim is to #SToP waste



What people say about us

To finish off our week of knowledge sharing, wellness and celebration in the Univar Solutions Bradford office we swapped the food trucks for a more sustainable lunch provided by Surplus To Purpose and enjoyed a plant-based buffet of sandwiches, salads and cakes made from food ingredients that would otherwise have become food waste - have a look at their page to find out more about them!

Cat Jefferson - European Controller at Univar Solutions

Hey Adam - it's David from Whitby - just to say a huge THANK YOU for the catering on Saturday - the food was fantastic, everybody loved it, and your service was excellent!

Will be returning soon

My first experience was amazing. Pleasantly surprised at the service and availability. Filled a £12 box with really good quality fruit and veg. A lady called Naz gave a wonderful service. Practically on her own dealing with a queue of customers taking payment and helpful advice. She gave all a free gift at payment which was a lovely gesture. Keep up the great friendly service.

Libby

Catering for an event.

"We hired Surplus to Purpose to cater an event for around 40 people and couldn't be more impressed with the service and food. Communication was easy, it was good value for money, delivery was smooth, and the food was interesting and delicious. Lots of event attendees were impressed and the ethos behind the organisation makes a really good talking point. Overall, I'd really recommend Surplus to Purpose and would happily use them again."

Emma



Why do we do this?

15 million tonnes of food is wasted in the UK every year, most of which is perfectly edible. Globally, we grow approximately 6,000 calories of food per day, per person.

A majority of this is fed to animals and used for bio-fuels, the rest is destined for humans. Out of this, over half of the food is wasted before it hits our plates.

More land is needed than ever to grow crops and raise livestock, and a majority of the food produced ends up in a bin.

So why do we do this... because if we don't educate people on the issues of global food waste, we can't inspire change... and we're running out of time!

By intercepting the vast quantities of food that becomes surplus, we work with suppliers to do the right thing and ensure food ends up in #BelliesNotBins

From weddings to work lunches, parties to buffets, we're able to cater the lot. Up to 95% of the food we use is made entirely from surplus ingredients, creating allergen-free menus, with a focus on dietary requirements and inclusivity.

We work with various demographics to train them in catering, from work placements, corporate volunteers to care leavers.

Our aim is to #SToP waste through exposure, education and empowerment.

Sample Menu

COLD BUFFET

Prices start from £10 per head

Sample menu only, specific food items depend on surplus food intercepted

- Plant based sandwiches packed with salad
- Allergen free salads dense with colour, texture and nutrition
- Fruit platters
- Dessert platters

HOT BUFFET

Prices start from £20 per head

Sample menu only, specific food items depend on surplus food intercepted

- Chickpea, potato and spinach curry
- Lentil Dahl
- Spiced fried rice
- Bombay potatoes
- Animal protein options available
- Allergen free / vegan dishes as standard

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