



## Seasonally inspired local food

Outside Catering • Meeting Space • Private Dining • Weddings

### Menu Ideas 2024

Our mission is to create memorable catered events using the best locally sourced food and drink.

We would love to look after the catering and service for your day and these are some ideas of the style of menus we can provide..

We have 18 years of experience catering for events in many different venues through-out Sheffield, South Yorkshire, and NE Derbyshire as well as our own meeting, dining venue in Attercliffe.

What makes us stand-out:

- Seasonally inspired, local and creative food.
- Electric vehicle charged via our 37 solar panels in Attercliffe.
- Local and sustainability suppliers.
- Our own two-acre plot with a forest garden producing honey, soft fruit, apples, pears and quinces along with herbs, edible flowers and salads.
- “One Team” – Experienced hospitality professionals.
- [10 things you should ask your caterer:](#)



## 5 easy steps to booking your catering with us.

Step 1 Choose your date and check availability.

Step 2 Choose your canapes, and style of food and drink options.

Step 3 Customise your menu and add extra special touches.

Step 4 Organise a deposit payment to secure your date.

Step 5 Relax, knowing you are in good hands.

Packages include everything required to deliver a fabulously served event including disposables plates/bowls and wooden cutlery.

If you would like to add crockery and cutlery please let us know.

### Hot Food Options

We can cater for a diverse range events from 20 - 500 people with traditional buffets, street food, plated or bowl food styles. For more informal events we also offer burritos, gyros or our own wood fired mobile pizza oven.

Due to the presence of some ingredients used in our kitchens, we can never guarantee that a dish is completely free from any allergens or specific ingredients such as nuts or gluten.

Please choose one meat dish and one vegetarian option for numbers up to 30, a total of three dishes can be prepared for larger numbers.

### Firmly Favourites – from £13.95 per person plus VAT

PJ taste “pulled” Chicken – tasty chicken thigh meat marinated with PJ taste grown chilli and BBQ sauce served with cous-cous and an avocado and lime salsa with Coleslaw. **(Sulphites, Gluten)**



Authentic Nepalese Curry made to the Hungry Buddha's Recipe

Choose a Chicken or Roasted Butternut Squash (Vegan) Curry authentically spiced to the Hungry Buddha's Nepalese recipe. Served with and basmati rice and Carrot Chutney.

Award winning Moss Valley Sausages served with cheesy mash and red onion marmalade and peas **(Gluten, Milk, Sulphites)**

Vietnamese Chicken a Hot and Sour dish with Peppers and Sweetened with our Honey served with basmati Rice **(Milk, Gluten)**

PJ taste Chilli made from Local Beef served with Rice, Tortilla Chips and Salsa (**Celery**)

PJ taste Moss Valley Pork Meat Balls in a rich Sauce, Spaghetti and Garlic Bread (**Gluten, Sulphites**)

Tender Chicken Fillet Strips with Mushrooms and Cream served with Pasta and Salad (**Milk**)

Fabulous Three Bean Vegetarian Chilli served with Rice, Tortilla Chips and Salsa (Vegan) (**Celery Soya, Sulphites**)

Soy Braised Pork Belly with Pak Choi and Fragrant Rice and Coleslaw (**Sulphites**)

Roast Fennel and Lemon Risotto served with a Parmesan Crisp and Garlic Bread and Salad (Vegetarian) (**Gluten, Milk, Celery**)

**Premium Dishes from £15.95** per person plus VAT

Native breed shin of beef slow cooked in Kelham Island beer served with horseradish mash and seasonal green vegetables (**Mustard, Milk**)

Prawn and spinach “Mac and Cheese” Garlic Bread and Salad (**Crustacean, Gluten, Milk**)

Sea Bass fillet served with Thai style Rice with a lemon, garlic, coriander and chilli and an Asian Style Coleslaw (**Fish, Gluten, Sulphites, Soya, Milk, Mustard**)

Derbyshire lamb tagine style with Ras-el-Hanout spices, preserved lemon, cous-cous and PJ taste Coleslaw with Camelina Seed (English Grown “Gold of Pleasure”) (**Gluten, Sulphites, Sesame**)

Mushroom and Spinach Tagine with Preserved Lemons and Harissa cous-cous and PJ taste Coleslaw with Camelina Seed (English Grown “Gold of Pleasure”) (**Gluten, Sulphites, Sesame**) (V)

Chicken en Croute filled with a Zingy Salsa Verde – with a light cream sauce, Herby New Potatoes, and a seasonal green vegetable (**Gluten – wheat, Milk, Sulphites**)

Cauliflower and Coconut Curry with John's Killamarsh Chillies and Preserved Lemon served with Basmati Rice and PJ taste Coleslaw with Camelina Seed (English Grown “Gold of Pleasure”) (**Gluten, Sulphites, Sesame**) (V) (Vegan)

Red Peppers Stuffed with Goats Cheese served with Pasta and Salad (V) (**Milk**)

**Great Northern Pies – Locally Made Hand Raised Pies £11.55 per person plus VAT**

Prices are per person ex VAT Monday to Friday 9am to 5.00pm. Please contact us for details and prices for weekends and evenings. Please inform us of any specific dietary requirements. Please choose one dish and a vegetarian option for numbers up to 30, two dishes can be prepared for larger numbers.

Served with Henderson's relish and gravy. Please choose either garden peas or mushy peas to be served with your pies.

- Beef and Ale Pie braised for 12 hours with a local ale (**Gluten – Wheat, Barley, Sulphites**)
- Chicken, Ham and White Wine (**Gluten, Soya, Mustard Sulphites**)
- Saag – potato and spinach lightly spiced with coconut milk (Vegan) (**Gluten, Sulphites**)

Add mashed Potatoes (**Milk**) for £1.95 per person plus VAT

**Posh Side Dishes**

If you would like to change or add a side dish to any of the below. Please add a supplement of £3.00 plus VAT per person.

Potato Dauphinoise made with Our Cow Molly Cream

Fondant Potatoes seasoned with home grown herbs

Domino Potatoes thinly sliced with Yorkshire Cheddar

Greek Style Lemon and herb potatoes

Crispy Roasted Potatoes

Cauliflower and Broccoli Cheese with Yorkshire Cheddar

Bubble and Squeak Cake

Seasonal Vegetable Gratin

**Desserts** £5.95 plus VAT per person

Vegan Dark Chocolate Mousse with Coconut (**Soya**)

PJ taste Lemon and Raspberry Roulade made with Our Cow Molly fresh cream with Fruit Coulis (Made without gluten)

Lemon Posset with a lavender and shortbread biscuit

Eton Mess made with Our Cow Molly Cream and seasonal fruits including our own grow Blackberry, Redcurrant and Blackcurrants.

Fruit Fool (choose your flavour!) with a Butter and Polenta Shortbread made with Our Cow Molly Cream and Garnish with Mint from our Forest Garden

Crème Brulée with Compote of our own grown Blackcurrants

Classic Lemon Tart with a Fruit Coulis

Sticky toffee pudding with caramel sauce and cream

PJ taste Chocolate Brownies with Cream and Strawberries

Seasonal fruit crumble with a Organic Oatmeal and Butter topping with Creamy Custard

Yorkshire Cheese Plate with Celery, Grapes. Crackers and PJ taste Tomato Chutney (£3.50 Supplement)

### **Other Options**

#### **Burritos 9.95 per person plus VAT**

##### **PJ taste Burrito Menu**

A large floured tortilla filled with

**Chicken Poblano** – Tasty chicken thigh meat, with char grilled peppers, PJ taste sweet chilli jam, refried beans and rice with chunky lettuce

**Veggie** – Three bean chilli with char grilled peppers, mushrooms and red onion marmalade

##### **Nacho Station add £3.50 per person**

Corn Nachos served with

PJ taste Classic Salsa, Sour Cream , Guacamole, Cheddar Cheese

##### **Cheese Cake**

A 5 tier cheese “confection” incorporating cheeses of your choice and dressed with your wedding colours, along with dried fruit, nuts and ribbons served with PJ taste Spelt Biscuits with rye and caraway. £495 to include quality disposable plates and napkins.

Three tier pork pie “cake” £325 with chutneys and disposable plates and napkins.

### **Hot Roast Meat Sandwiches £9.95 per person**

A selection of hot roasted meats including Pork, Chicken and Beef, served in a bun. All provided with appropriate trimmings of apple sauce, stuffing and crackling, horseradish and watercress.

Served with quality disposable plates and napkins.

### **Afternoon Tea Menu £15.00 plus VAT**

Selection of Dainty Sandwiches (**Gluten, Soya, Milk, Egg, Sulphites, Lupin, Mustard**)

Freshly Baked Quiche made with Amos's Penistone Eggs (**Milk, Egg, Sulphites**)

A portion of our famous Sheffield Egg - made with Moss Valley Pork, local egg, cheese and chutney (**Gluten, Soya, Milk, Egg, Sulphites, Celery**)

Fresh Baked Scones with Fresh Cream and PJ taste Homemade Jam (**Gluten, Milk, Sulphites,**)  
PJ taste Chocolate Brownie (**Gluten, Milk, Egg, Sulphites, Soya**)  
and two other delicious PJ taste's seasonal Pastries (**Gluten, Milk, Egg, Sulphites,**)

Add locally Roasted Fairtrade Coffee and Café direct Fairtrade Tea £2.50

Price guide for white Linen Cloths £12.45 each and white Linen Napkins £1.75 each.

### **Some Customer feedback:**

I just wanted to say a huge thank you for the service you provided to us last night.

The canapes were absolutely delicious and went down a treat! Our team members who stayed for the event are still talking about the food this morning and the feedback we had from clients on the evening was nothing but praise. The set up was absolutely great and you took a lot of pressure from us by providing the drinks and glasses etc.

**Charlotte Ward, Practice Manager, GBAC – December 2024**

We wanted to say a massive thank you for the catering of yesterday's event here at AESSEAL. The event was a great success, and it wouldn't have been possible without your hard work and dedication.

As always, all our colleagues were extremely impressed with the quality of the food and the seamless execution of the event. The menu you created was both delicious and well-balanced, catering to a variety of dietary needs. (your honey was divine too, thank you!)

**Rachael Lines**, Marketing Office Coordinator, **AESSEAL** plc – September 2023

Hello!

I just wanted to extend our heartfelt gratitude for the amazing meal at our reception!!

Everything was absolutely perfect, from starters to the full meal, and I found myself wishing I could have eaten more.

And I promise that isn't said lightly 😊💕 my family thought so too!

Thank you again!! Alette and Jae April 2023

## **PJ taste Terms and Conditions**

### **1. Pricing/Quotes**

All quotes are based on current pricing advertised on menus, and are valid for one month. Pricing of our menus and services are reviewed by PJ taste periodically and PJ taste reserve the right to change/update menu pricing. All pricing is per head and subject to VAT.

### **2. Confirmation**

Once the client confirms acceptance of an estimate, this becomes a contractual agreement and this is the point where our Terms and Conditions come into full effect.

All Terms and Conditions must be read and understood by the client as this is the basis of the contractual agreement with PJ taste upon confirmation of booking.

### **3. Payment**

Upon confirmation of booking, the following process will commence –  
First payment – a deposit invoice will be raised for a non-refundable deposit of 25% of the gross

Once the deposit is paid, the booking and date is confirmed with PJ taste.

The full payment will be due 4 weeks prior to the event. Final details are also required at this time.

We will only accept a decrease in numbers up to a 5% of the original agreed once the deposit has been paid.

The client is responsible for all final details and the settlement of the account, with any queries regarding the invoice being raised immediately.

Payment is preferred via BACS, debit cards are accepted. Any cheques should be made payable to PJ taste Holdings Ltd. Please note AMEX and Credit Cards are not accepted for wedding bookings. Please note, no refunds will be given for any decrease in numbers once final details have been agreed and the final balance paid. For the peak wedding season May up to and including September there is a £5000 minimum spend.

#### **4. VAT**

All fees/charges are subject to VAT at the standard rate.

#### **5. Final Details**

All final details including numbers, dietary requirements and timelines are to be provided 4 weeks prior to the event date. Any subsequent changes should be notified as soon as possible and will be due for payment immediately, although PJ taste are under no obligation to accommodate these changes. Please note, no refunds will be given for any decrease in numbers once final details have been agreed and the final balance paid.

#### **6. Cancellation**

Any cancellation should be advised in writing to PJ taste as soon as possible. All deposit payments are non-refundable and this payment will be retained by PJ taste. Charges will also be made as per the following.

If cancelled the amount due from Client will be retained by PJ taste

0-2 weeks prior to the event date 100% of the full event invoice.

2-4 weeks prior to the event date 70% of the full event invoice

4-12 weeks prior to the event date 50% of the full event invoice

Non-payment prior to any event may be taken as a cancellation and the charges above will be applied accordingly.

PJ taste may take the decision to cancel an event should the client be in arrears of payment or be in breach of the any of our Terms and Conditions. PJ taste reserves the right to receive payment after termination of a contact/completion of an event subject to agreement.

PJ taste recommends clients purchase wedding insurance independently where applicable upon booking for their own peace of mind.

#### **7. Menus, Range and Availability**



All goods and ingredients are offered subject to availability. If an item becomes unavailable or it is of insufficient quality for a client's function, PJ taste reserves the right to make a substitution. Wherever possible the client will be notified of any changes in advance. Children under the age of 4 will be offered a grazing lunch box and children aged between 4 and 8 will be charged at a proportion of the adult's cost for a half sized adult meal or a set children's menu. All other guests will be charged at full adult price. No supplements are offered for children's menu, they are based strictly on a single choice only. Dietary requirements will be accommodated, if possible and it is the client's responsibility to outline the details of the requirements, including a full table plan showing where those people will be seated. Our Chefs will then adapt the menu choices to suit the requirement, or provide an alternative dish if necessary. Please note, our kitchen handles all the allergenic ingredients listed by the food standards agency, this means we cannot guarantee that no cross contamination occurs. PJ taste offer menu tastings on 3 course wedding breakfasts, upon request and these are subject to an additional charge.

PJ taste will accommodate menu tastings during weekdays only (daytime ideally but some evenings may be possible) but it may not always be possible to accommodate requests between the months of May and September due to this being our peak wedding season. Menu tastings are only available to clients who have booked and paid a deposit with us and the charge will be added to the client's pro-forma. All menus are priced per person, and based on a single choice menu. As above, children's menus are based on single choice only (with dietaries being accommodated).

Additional Catering Meals for entertainers, photographers, videographers, bands and musicians, child minders and any other supplier at events etc. must be pre-ordered and will be charged for. PJ taste accepts no responsibility for any other staff/contractors booked by the client who require food when it has not been booked and paid for, in advance.

## **8. Access/Set Up**

Set up details will be confirmed in advance with the client and will either be on the day of the event, or in advance if agreed.

Naked flames and felt tip pens are not permitted to be used on any linens, charges may apply for any damage caused by these.

## **9. Waste**

PJ taste will remove all waste from site which has been created by PJ taste's team only and is not responsible for any other waste created by other suppliers.

## **10. Staffing**

All service staff will be fully trained and in the correct PJ taste uniform  
PJ taste do not hire out catering or bar staff solely, without us providing any food or drink.

## **11. Data Protection**

PJ taste strictly adheres to all current GDPR regulations and all data collated from each client or enquiry will be stored in the correct manner and not disclosed to any other party.

## **12. Force Majeure**

PJ taste will accept no liability for the failure to perform any obligations due to strike, lockout, hostilities or any other circumstances beyond our control. No liability is accepted for loss, damage or consequential loss caused by any failure to perform our obligations (whether due to negligence by us, our employees or sub-contractors, or other due causes), but this does not exclude liability for death or personal injury as required by law.

## **13. Liability**

PJ taste accepts no responsibility for celebration cakes left in our possession.

Due to liability responsibilities, we are unable to serve any food which has not been prepared or supplied by PJ taste, with the exception of celebration cakes.

The client is responsible for all losses, damages and expenses at any venue we are required to cater at, arising from the behaviour or actions of either themselves or their guests, along with any contractors bought onto site.

PJ taste Holdings Ltd reserve the right to amend and update these Terms and Conditions periodically.