



Seasonally inspired local food

Outside Catering • Meeting Space • Private Dining • Weddings

PJ taste Suggested Evening Options 2023

Showcasing local ingredients we prepare creative food with great taste and attention to seasonality. Our two acre plot has a developing forest garden, edible flower growing and a young orchard. This interest in sustainability extends to our electric and hybrid delivery vehicles and the 37 solar panels at our production kitchen. All our dishes are handmade from scratch including biscuits, much of our bread and we even have our own wood-fired pizza oven.

We pride ourselves on personal attention, service and the ability to tailor our food and service precisely to your wishes. With four full time working partners and a team of highly skilled, fully employed staff we strive to innovate and ensure each event is better than the last. We now have our own stylish and fully licensed venue, [Upstairs@PJtaste](#), which is ideal for away-days, private dining, meetings and events.



All prices are Ex VAT. Prices shown are guidelines only – individual quotes will be given to ensure each event receives a unique service maximising any cost savings from location and number considerations.

Minimum order 50 per dish unless otherwise stated.

Where possible we aim to prepare alternative dishes for guests with dietary needs given sufficient notice. Please note our food is handmade in our production kitchen so whilst we take great care to avoid cross contamination we cannot guarantee that there will **not** be traces of any allergenic ingredients within any dish.

Greek Style Gyros

A Greek style dish of seasoned roasted and shredded chicken or falafel (V) served in a flatbread, with salad and tzatziki, a cold, creamy sauce made from yogurt, cucumber, garlic, and our special mix of spices.

Thai or Pie Stations

We will set up buffet stations to serve your guest with a choice of Pie and Mushy Peas served with gravy and hendos in a lidded box or a Thai Green Curry served with Jasmine Rice in a Palm Leaf Bowl. Both are disposable and Biodegradable. Minimum 50 guests (based on 25 of each or just choose either option)

PJ taste Handmade Pies - Fillings – Choose 1 meat and 1 Vegetarian (if required)

Pie and Mushy Peas served with gravy and hendos

Local steak and Ale cooked with a rich gravy

Chicken, Ham and Mustard

Saag Aloo Pie (Vegan)

Homity Pie (V)

Add Creamy Mash - £1.95 per person

Thai Green Curry

Thai Green Chicken Curry

Thai Green Vegetable Curry (V)

both served with jasmine rice

Sweet and Sour Served with Rice

Sweet and Sour Chicken

Sweet and Sour Tempura Chicken

Sweet and Sour Moss Valley Pork

Filled Yorkshire Puddings with Mushy Peas and Onion Gravy

Moss Valley Pork Sausages

Vegan Sausage (Vegan)

Burritos

A selection of large floured tortilla served with tortilla chips and a Longley Farm Sour Cream

Chicken Poblano – Tasty chicken thigh meat, with chargrilled peppers, PJ taste sweet chilli jam, refired beans and rice with chunky lettuce

Veggie – Three bean chilli with chargrilled peppers, mushrooms and red onion marmalade (V) can also be made Vegan

Add Corn Nacho Bar - £3.95 per person Choose 3 toppings

Guacamole

Salsa

Salsa Verdi

Grated Cheese

Jalapeños

Sour Cream

High Welfare Hot Roast Meat Sandwiches served with Roasted Potatoes

Choose from Pork, Chicken or Beef with all the relevant sauces.

Vegetarian options available.

Some Customer feedback:

Hi Tracy,

Hope you are well. Firstly I need to apologise that it's taken me several weeks to send this message to you. Ben and I went off on Honeymoon almost straight after the wedding. On our return we struggled with jetlag and then have both been back into work and trying to catch up after having nearly three weeks off!

I wanted to let you know that we absolutely loved the food on our wedding day. You and all the staff worked really hard in a very tight space and I know it must have been really stressful at times. Thank you again for all the hard work. All the guests loved the food and those dauphinoise potatoes have been the talk of the wedding! I am now under pressure from my daughter to replicate the dish! And whilst I didn't get an opportunity to taste the fish and chips they were also very popular – Ben's nephew, aged 7, kept telling everyone to go and get the fish and chips 'cause they're free'!! And I obviously need to mention the wedding cake – perfect Victoria sponge and it looked beautiful. We have some lovely photos of us cutting the cake.

We would not hesitate to recommend you to anyone. Thank you again for everything from start to finish.

Best Wishes

Aimee and Ben

22/10/22

Hi Tracy,

Wanted to say thank you to you and the team for yesterday.

The food was outstandingly good. So, so delicious and plentiful. I'll be thinking of that Sheffield Egg for days, and pumpkin was another delightful standout for me!

The team were so helpful, fast and efficient.

Just perfection. People are still complimenting the food now.

Do you have a preferred place for us to put a review?

I'll be recommending you to EVERYONE.

All the very best,

Ryan and Matt

X 18/10/22

July 2022

Thanks to Tracy and her team for catering our family event at our home last weekend. Their advice, planning, and delivery were all fabulous, and ended with a spontaneous round of applause from all our guests. The food was excellent, their service friendly and efficient, but also unobtrusive, and their pricing clear and very reasonable.

Will definitely use them again!

Dom and John

Valerie Cotter

Fri 29/07/2022 11:20

Dear Tracy,

A quick note to say heartfelt thanks to you, John and all the PJ Taste staff who made the catering at Hannah and Ricky's wedding last Saturday such a success. It was splendid and so many guests commented on how good the food was and how pleasant and professional your service was. We really appreciated it. I will drop a positive review on google reviews as soon as I can work out the technology!

Very best wishes and thanks again.

Valerie

We just wanted to send a little email to say such a HUGE thank you for all of PJ taste's hard work on our wedding day.

The food was amazing, we were so impressed with the portion sizes and the quality of the food (the beef especially got loads of really positive comments!), all of your staff really were great and thank you especially for pouring the Prosecco for the toasts - our bridal party got out of a job there!

We hope Gill had a great birthday as well, and that you have all had a great week. (We've just come back from our mini-moon in Barcelona and feel like we need another break now!)

Anyways, thank you again, we massively appreciate everything, and we are SO GLAD we found you!

Best wishes,
Kate and Paul xxx 25 June 2022

Dear PJ

Thank you so much for providing the family with such lovely food and such professionally staffed support for mum's funeral. I really cannot thank you enough. I am so very grateful for the time and considered approach taken by John working out the details, alongside the excellent range of food offered and the wonderful, professional caring staff who served us on the day. I felt you were a safe pair of hands when I needed them the most. Thank you

Kind regards

Amanda June 2022

Thank you so much PJ Taste for another fabulous at home dining experience. Every item in our (early) Valentine's dinner was 100% delicious - and the featherblade beef was 250% delicious, truly mouthwatering! A very special and memorable meal - thank you.

Elidh Garrett February 2022

Hi John

Many thanks for your excellent organisation for our event today. Everyone was full of praise for the food, and the room itself was perfect for the presentation. I'm also personally grateful for your excellent communication which made my job much easier.

We'll definitely be back next year

Best wishes

Allan Smith
Secretary

For & on behalf of the committee of Sheffield & District Driving Instructors
Association

We wanted to say a massive thank you for everything you did on the day! The food was absolutely delicious and those potatoes were soo tasty and proper greek! You also took such good care of us on the day and made us feel very special. Overall it was amazing service and great food and we were so pleased you were our caterers!! We'll definitely be recommending you if anyone needs a caterer for their event!

Also that lemon meringue dessert is still the nicest dessert I've ever had - so delicious!!!!

Thanks again for everything 😊

Kiki and James 14th August 2021

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.

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. Drinks

All drinks packages are serviced as pre-ordered and paid for in advance. No refunds are offered on any drinks opened on site and not consumed. Drinks delivered by or at the request of the client to the venue remain the client's responsibility throughout. Any ale which has been pre-ordered and not consumed then becomes chargeable to the client at cost rate per pint. PJ taste drinks management service (an alternative to a drinks package) which includes the glassware and service element. Bar PJ taste offers Bar Services by way of a cash bar (all guests purchase their own drinks), or a client bar (clients provide all drink and PJ taste sets up a bar to serve guests with the clients drink, free of charge to the guests). The charge for the Bar Service covers the licence fee, all polycarbs/glassware, condiments and staffing. PJ taste strictly follows the Drink Aware guidelines at all times.

9. Access/Set Up

PJ taste will require reasonable access to the area of the event in order to deliver, set up and collect our equipment. This will include the use of lifts to upper and lower floors, the use of loading bays and vehicular access. PJ taste also requests full details regarding a set up schedule (for example dates/times of marquee erection, table/chair installation). PJ taste requires a catering tent to be provided for all marquee/outdoor events (we do not hire out

or provide catering tents) which should be a minimum size of 6m by 3m, with trestle tables for the kitchen team. Access to running water is required along with access to power, a minimum of 4 x 13 amp plug sockets for the kitchen team. Additional power will be required for any mobile bar hire. Clear lighting within the catering tent and outside of the catering tent for loading is also required. Any access issues for events are to be advised to PJ taste in advance of the event.

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 linen.

10. 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.

11. 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.

12. 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.

13. 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.

14. 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 brought onto site.

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