



Upstairs PJ taste Sample Dinner and Hot Fork Buffet Menus

Showcasing local ingredients we prepare creative food with great taste and exciting presentation. Working with the seasons we grow our own edible flowers, herbs and fruits, sustainably forage, as well as sourcing high welfare meats from local farmers. Our acclaimed high standards of service and attention to detail ensure each event is treated as a unique and special occasion.

Although these are sample menus we enjoy working with you to create your own perfect day. By meeting we can help put together an outline of food and service options and provide an overall package price based on your guest numbers. We provide a fully professional team including on site chefs service staff and front of house management as well as all the equipment, crockery and cutlery. **All prices are subject to vat and prices are guidelines and menus are flexible to suite the client's event.**

Drinks Package

We offer a cost effective drinks package matching drinks to your theme and food choice and managing the entire service. Our seasonal choices such as Prosecco, local Blackcurrant Mojitos, our own PJ Taste Cider Punch and Elderflower Champagne make events extra special.

Reception drinks glass and a top up, ½ Bottle of wine per person **£16.45 + vat per person**

Sample Canapé Selection £8.95 + vat per person

Slice of PJ taste Moss Valley Pork roll with chutney
 Mini Yorkshire Puddings filled with Local Roast Beef and Horseradish Cream
 Mini Moroccan Lamb Skewers with Sumac Mint & Yoghurt Dip
 Quinoa and Corn Cup with Caponata and Pickled nasturium (V) (GF)
 Tartlets of Feta, Olive and Tomato (V)

Pinfold Bridge £34.95 + vat person

To Start: Twice baked soufflé of Sheffield's Little Mester Cheese with local foraged wild garlic

Lamb steak with roast baby onions, onion powder, foraged wild garlic oil smoked aubergine and PJ taste yoghurt made from Our Cow Molly Milk

Dessert - Callebaut Dark Chocolate Pot with Raspberry Vodka Infused Strawberries and White Chocolate Crisp

Bacon Lane Bridge £29.95 + vat person

To start: The Sheffield Egg Nicoise salad served with green beans, little gem and potato with and olive dressing

Main – Moss Valley Pork Tenderloin with a Chinese Five Spice, PJ taste honey and Soy Broth, served with Freeka Spring Greens and PJ taste grown Saltbush

Dessert – Sticky Toffee Pudding with Caramel Sauce and Our Cow Molly Cream

Tinsley Viaduct £25.95 + vat person

To start: PJ taste own local grown Jerusalem Artichoke soup served with an artichoke foam, squash crisps and beetroot, squash and foraged cep powder

Main - A Ballotine of chicken stuffed with feta cheese and sun dried tomatoes served with a shallot, white wine and cream sauce and herby new potatoes

Dessert - Delicate lemon posset with lavender shortbread

Baskets of Local Baked Artisan Breads and Butter £1.25 + vat per person

£3.75 per person Fresh Brewed Sheffield Roasted Coffee and Tea including Handmade Truffles

Hot Fork Buffet – 2 course hot buffet including dessert - please chosen two meat and one vegetarian dish £19.95 + vat per person

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

Moss Valley Belly Pork caramelised with a Sheffield honey glaze and an elderberry “balsamic”, with citrus slaw and basmati rice

Native breed shin of beef slow cooked in Kelham Island beer served with horseradish mash

Award winning Moss Valley Sausages served with cheesy mash and a PJ taste red onion marmalade

Prawn and spinach “Mac and Cheese”

Sea Bass fillet served with noodles Thai style with a lemon, garlic, coriander and chilli

Derbyshire lamb tagine style with Ras-el-Hanout spices, preserved lemon and cous-cous

Chicken thighs with a herb and garlic stuffing, in a crisp parmesan crust on buttered noodles with kale

Porcini and field mushroom risotto finished with PJ taste nettle pesto (v)

Roasted local beetroot, carrots and Jerusalem artichoke with a herby tahini sauce served with basmati rice (v)

PJ taste Great Northern Pies 2 course hot buffet including dessert £17.95 + vat per person

Served with mash and garden peas alongside Henderson's relish

Delicate chicken, bacon and tarragon
Slow-cooked steak & Kelham ale
Chicken & ham with leek and home-grown chive
Chicken and chorizo with roasted red peppers
Spinach, pea and potato with a mild spice (v)
Tender butternut squash and feta (v)
Spiced cauliflower, spinach and lentil (v)

Something Sweet

Delicious crumble made with Sheffield apples
Sticky toffee pudding with caramel sauce
Decadent chocolate mousse with PJ taste dehydrated marigold
Blackcurrant compote spiked crème brulee, ready for cracking
Sheffield-foraged blackberry Eton mess with lemon meringue
Goey salted caramel chocolate tart
Steamed Bitter Orange Sponge Pudding with lashings of custard
Yorkshire Cheeseboard (£2.75 supplement)

Cold Finger Buffet £14.95 + vat per person

A selection of sandwich platters on White and Wholemeal sliced bread, seeded roll, ciabatta and wraps. Including Roast Turkey and Cranberry, Roast Beef and Horseradish, Craved Gammon Ham and Smoked Salmon,

PJ taste handmade Chicken and Caramelised onion Rolls in puff pastry

The Sheffield Egg – PJ taste take on a scotch using local ingredients and Henderson's Relish

A Selection of Handmade Quiches with Herby Coleslaw

Tubs of Yorkshire Crisps

Platters of Chocolate Brownie, Bakewell Tart, Fruit Cake and Decadent Cup Cakes

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

Some Customer feedback:

You delivered a buffet lunch to Whirlow Spirituality Centre on Thursday 12th. I just wanted to say how good it was and how pleased we are to have changed to you as caterers – mostly because of the recyclable packaging, but also, now we have experienced one, the quality of the food. The two people for whom you did a special meal because of complicated health requirements were delighted and said it was “spot on”.

Jacky Stride, Whirlow Spirituality Centre, September 2019

Thanks for the marvelous catering that you provided for our New Zealand U19 Men who are now gold medal winning World Champions in underwater hockey. The two weeks of dinners you supplied were clearly of medal winning quality and we would recommend any serious sports team to contact you to discuss their needs. You were all so supportive and friendly. We really want to thank the whole team.

Sue Kysow August 2019

I was looking for someone who could create a croquembouche as the centerpiece for my wife's 50th birthday and was very fortunate to find PJ Taste. They couldn't have been more helpful and even transported the fragile creation directly to the venue for me. The croquembouche itself was simply awesome, both visually and to eat: I really don't think it could have gone any better, and the look on my wife's face when she saw it said everything. Thank you PJ Taste for really making her day!

Kevin Atkins August 2019

Thank you so much for providing the catering for Georgina and Oliver's wedding last Friday. The food was delicious and well-presented, the staff were courteous and friendly, and the whole event was attended to in an efficient and professional manner. We had a lovely family celebration, a really super day, in which you and your staff all played an important part. It could not have been better.

Amanda and David August 2019

I just wanted to send a big 'Thank You' for your delicious catering and fantastic service. As I mentioned on the day guests made a point of stopping me to let me know how great the food was. Thank you so much! :)

Sarah Barnes - The University of Sheffield – 16 February 2019

Terms and Conditions of Booking

1. Quotations are valid for 14 days from the date of issue. The Company reserves the right to adjust unconfirmed quotations beyond 14 days if suppliers costs increase. Quotations are free and provided without obligation.

2. Deposits.

A non-refundable deposit of 25% of the value of the order will be required to confirm the booking. Payment of the 25% Deposit signifies acceptance of the Quotation and the Terms and Conditions. Once the deposit is paid there is an opportunity to reduce the final invoice pro-rata by the equivalent of up to 5% of the numbers you are catering for.

A further 50% of the booking value will be required to be paid 1 month prior to the event.

The balance is payable one week before the event.

Payments and Invoices settled by way of credit card payments will attract an additional charge of 2.5% of the invoice total.

After the initial deposit is paid we can permit up to a 5% decrease in the total value of the final invoice based on the quote at the time of deposit.

3. Final numbers must be notified not less than 14 days before the function. Where increased numbers are notified less than 48 hours ahead of the function the availability of the extra food cannot be guaranteed.

4. Liability of PJ taste

If exceptional circumstances arise, which prevents the Company from fulfilling their Quotation, every effort will be made to provide an alternative, which is satisfactory to the client, or make a full refund. Nothing in these Terms and Conditions affects your Statutory Rights.

5. During high season from May upto and including September on Fridays, Saturdays and Sundays there is a minimum requirement of £5000 spend.

5. Cancellation

The following cancellation charges will apply. Cancellations must be confirmed by post or email.

After securing the date the initial 25% Deposit

Less than 90 days Deposit + 25% of quoted price

Less than 30 days Deposit + 50% of quoted price

Less than 7 days Full quoted price

6. We shall be entitled to charge interest on overdue invoices from the date when payment becomes due from day to day until the date of payment at the rate of 1.5% per annum above the base rate of the Bank of England. The price of the goods and services is exclusive of Value Added Tax which shall be charged at the rate prevailing at the relevant tax point.