



Seasonally inspired local food

Outside Catering • Meeting Space • Private Dining • Weddings

Evening and Weekend Menu Ideas 2023/2024

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 disposable plates and wooden cutlery, crockery and cutlery can be provided for additional cost. Please ask to customise and enhance.

All prices are guideline prices dependant on the number of guests, location, time of event and any other contributing factors.

The Crookes – Sumptuous Cold Fork Buffet £17.95 per person plus VAT

- Platters of Local Beef sourced from Andrews Award Winning Butchers, and Moss Valley Cured Ham Mustard and PJ taste local grown Horseradish.
- A Platter of English Cheeses, Grapes and Crackers (**Milk, Gluten, Sulphites**)
- Platter of Roasted Vegetables, Olives,
- Fresh Baked Local Breads with Our Cow Molly Butter and Crackers (**Gluten, Soya, Milk**)
- PJ taste Coleslaw with Camelina Seed (English Grown “Gold of Pleasure”) and delicious Hummus made with fabulous English Chickpeas grown just outside Norwich (**Sulphites, Milk, Sesame**)

Why not add a delicious dessert

Hot Fork Buffets Firmly Favourites – choose a meat and a vegan/vegetarian dish. £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**)

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

Chicken thighs with an herb and garlic stuffing, in a crisp parmesan crust on buttered noodles and Coleslaw (***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, Penne Pasta and Garlic Bread (***Gluten, Sulphites***)

Tender Chicken Fillet Strips with Mushrooms and Cream served with British made Emmer Heritage Wheat and Fava Bean Pasta and Salad (***Milk***)

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

Red Peppers Stuffed with Goats Cheese served with British made Emmer Heritage Wheat and Fava Bean Pasta and Salad (V) (***Milk***)

Masala Chaat – fragrant spices, Norwich grown Chickpeas with Potatoes, Coriander and Tamarind served with Rice (Vegan) (***Sulphites***)

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

Hot Fork Buffet – Premium Dishes £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)

Fillet of Salmon “en Papillote” with a Wine, Local Herb, and Cream Sauce
(Fish, Milk, Gluten, Sulphites)

Chicken Ballotine – stuffed with feta and sun-dried tomato with a cream and white wine sauce, Herby New Potatoes and a seasonal green vegetable
(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)

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

Great Northern Pies – Locally Made Hand Raised Pies £9.55 per person plus VAT

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)**
- Homity Pie – potatoes, onions and cheddar cheese (Vegetarian)
(Gluten, Milk,)
- 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 Brûlée 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

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 served in display boxes £12.95 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 served on disposables.

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

Some Customer feedback:

Good morning,

I wanted to write to say thank you for the fantastic food and service that was provided for our wedding in April!

Everything from the Afternoon Tea to the two wedding cakes was absolute perfection and we couldn't have wished for anything more - I don't think I've spoken to a single guest who didn't mention how amazing the pizzas were and that nothing was too much trouble for the staff.

Thank you so much for providing such amazing food but also please thank all of the staff on our behalf as they really were the cherry on top, so to speak 😊

22nd April 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.

The ube cake especially was a highlight, not only for us personally, but for all of the guests! For many it was their first time trying ube and Claire knocked it out of the park!

Could I please ask for the recipe so I can try to recreate it at home? It won't be nearly as perfect as it was at the reception, but it was easily the best ube cake I've ever had!

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

Thank you again!!

Alette and Jae April 2023

We very much enjoyed the delicious meal provided by P J taste at home on Saturday. Our guests were very complementary and any shortcomings were due to my reheating the food insufficiently! Thank you very much.

Anne Whitworth.

March 2023

Hi Tracy,

We just wanted to say a huge thank you to you and the team for yesterday! Really appreciate how challenging it was with the cold and limited space but you made it look so easy and the food was amazing!

To us it felt like everything just fell into place but I'm sure there was so much work behind the scenes so thank you for making the day so perfect! We literally would not have changed a thing.

Will & Claire x

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.