



## Seasonally inspired local food

Outside Catering • Meeting Space • Private Dining • Weddings

### Canape Menu – 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:](#)



## Notes

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.

Canapés £9.95 plus VAT - choose 5 or why not go for our Chef's Choice with 5 canapés using the best seasonal and locally sourced produce – we will prepare more than 5 canapés per person ensuring we have plenty of the popular ones!

We can provide service staff if required.

Segments of our Sheffield Eggs with Moss Valley Pork, PJ taste Chutney  
Potato Fondant with Olive and Rosemary served with Porcini Cream and Sautéed Mushroom (V GF)  
Parmesan and Poppy seed shortbread with Goats Cheese Tapenade (V)  
Savoury Scones with Feta, Tomato and Thyme (V)  
Mini Herby Yorkshire Puddings filled with Local Roast Beef and PJ taste grown Horseradish Cream  
Mini Herby Yorkshire Puddings filled with Hendo's Relish Onions (V)  
Bruschetta of Wild Mushroom with Lemon and Parsley (V)  
Smoked Mackerel Pate on our Sourdough with Lemon and Dill  
Tartlets of Crab and Lemon Mayonnaise  
King Prawns marinated with John's Killamarsh grown Chilli with a Herby Salsa  
Mini Quiche of Feta, Olive and Tomato (V)  
Blini of Smoked Salmon with Longley Farm Crème Fraiche  
Brie and Grape with PJ taste Chutney in a Filo Pastry Case (V)  
Confit duck with Crab Apple Jelly Bruschetta  
Slice of PJ taste Moss Valley Pork roll with Henderson's Caramelised Onion  
Arancini – sun dried tomato and herby salsa (Vegan)  
PJ taste Honey and Mustard Glazed BBQ Moss Valley Sausages  
Welsh Rarebit with Hendo's (very popular with adults and children)

### **Can be served hot – not suitable for all venues**

Arancini – sun dried tomato and herby salsa (Vegan)  
PJ taste Honey and Mustard Glazed BBQ Moss Valley Sausages  
Welsh Rarebit with Hendo's  
Small Handmade Pies  
Marinated Chicken Skewers  
Onion Bhaji (V)  
Breaded Chicken Goujons with Herby Mayo Dip  
Lamb Kofta with a Mint Yogurt Dip

## **Tea and Coffee Service**

Sheffield Roasted Coffee with Café Direct Teas served with PJ taste Truffles or Handmade Chocolates £4.25 per person

Price guide for white Linen Cloths £12.45 each and white Linen Napkins £1.75 each. Feels like linen high quality disposable napkins in a range of colours are available 60p each.

### **Some Customer feedback:**

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.

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

To the PJ Taste team,  
Just wanted to say many thanks for catering for our HAF summer delivery this year. This year has been our busiest one, entertaining and feeding over 1000 children in six weeks across Sheffield, your service and quality of food has been excellent.

**David Birds, Group Director, Community Wellness Services Group.**

Hi Alice,

Just want to say a massive thankyou once again to you and the PJ Taste team.

The food was amazing, everyone enjoyed it and commented on how lovely it was presented.

**Jayne Thompson 12 August 2023**

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!

### **Alette and Jae**

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. 24 March 2023**

## **PJ taste LTD 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.

