



Business and Corporate Catering – Bowl Food

We champion the use of local and seasonal produce with the exact content of menus changing to reflect the best ingredients available. Please contact us for a price quote. Due to the presence of some ingredients used in our kitchens, we can never guarantee that a dish is completely free from any allergens/specific ingredients.

Bowl Food

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

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

Sweet Potato and Squash with Black Beans cooked with tomatoes and served with a Parsley, Lemon and Garlic Sauce with Brown Rice and Quinoa (Vegan)

Mexican Style Vegetable Bowl with Cashew Lime Cream and Herby Cous Cous

Buddha Bowl with toasted almond brown rice with roasted sweet potato, butternut squash, spinach, edamame beans, marinated mushrooms and spring onions with a roasted garlic sauce and sesame seeds (Vegan)

PJ taste Great Northern Pies

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 homegrown 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 - £5.45

Selection of Doughnuts with PJ taste jams, Chocolates and Creams
Lemon Posset with Shortbread Biscuit
Sheffield Blackberry Eton Mess with Caramel Meringue
Chocolate Mousse with Roasted Sheffield Hazelnuts

Chocolate Profiteroles with Cream
Lemon meringue pie
Salted caramel chocolate pecan tart
Crème Brulee with a our own local grown rhubarb
Yorkshire Cheeseboard (£2.75 supplement)

Prices are per person excluding VAT for deliveries made **Monday to Friday 9am to 5.00pm.**

Drinks Selection – Hot drinks minimum charge is for 15 people

- Fairtrade and Rainforest Alliance Coffee Roasted in Sheffield with Fairtrade herb and fruit teas £2.00 served with crockery
- Fairtrade and Rainforest Alliance Coffee Roasted in Sheffield with Fairtrade herb and fruit teas served with disposables £1.70
- **Premium Package** – as above with juice and biscuits £3.20
- Handmade biscuits (two per person) £0.80

Cold Drinks

- Premium Juice Selection (not from Concentrate) Litre Cartons (serves 7) £4.50
- PJ taste **Made In Sheffield** Citrus Hits 275ml £2.45
- Yorkshire Mineral Water – 500ml £1.00
- Fentiman Bottles - variety of flavours £2.25
- Juice Burst - variety of flavours £1.95

Alcoholic Drinks

- Local brewed bottled beers £3.45
- PJ taste Premium Select Wines £15.50 with service, £9.50 without
- Organic Italian Prosecco £16.95
- Premium Champagne – 750ml bottle £29.95

Sweet Things

- An impressive handmade cake – per portion £3.45 (minimum 12 people)
- A platter of **PJ taste handmade cakes**, muffins and slices, chocolate brownie £2.25
- Fresh baked pastries £1.95
- PJ taste Fruit Pot £2.45
- Fresh Fruit Skewers £1.95