



Seasonally inspired local food

Outside Catering • Meeting Space • Private Dining • Weddings

University of Sheffield Seasonal Menus Spring/Summer 2024

We can deliver to your venue or have you thought about our fully licensed dining and event space in Attercliffe? As well as these buffet menus we can provide a wide range of bespoke catering for large scale corporate events, street food occasions and canape, networking and family celebrations. Please challenge us to design menus for your event.

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:](#) Click here to visit our website.



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Notes

Prices are per person ex VAT for deliveries **Monday to Friday 9am to 5.00pm**. Prices based on a minimum of 10 people. Contact us for a wide range of weekend and evening menus or see www.pjtaste.co.uk. Standard delivery charge £3.00 within 2-mile radius – please call us for any other delivery queries.

Cold Buffet Menus

Served with quality biodegradable plates and napkins.

Made in Sheffield £13.45 per person

Premium Sandwich Fillings on Ciabattas and Sheffield Baked Breadcakes. Please ask if you prefer just one bread type.

Wedges of PJ taste's Sheffield Egg – made with a local egg, Moss Valley Pork, Carrot Chutney, Hendos, Cheese

PJ taste Spring Fritter served with a Handmade Tomato Chutney

Seasonal Quiche with Penistone Eggs and Our Cow Molly Milk

This Weeks Selection of Sweet Treats, alternatively choose a Large Seasonal Fruit Bowl for all your Guests

Yorkshire Crisps to share

Gleadless Buffet £11.75

Fresh Sandwiches on Breadcakes and Sliced Breads. Please ask if you prefer just one bread type.

Three seasonal savouries, two of which will be vegetarian friendly.

This Weeks Selection of Sweet Treats, alternatively choose a Large Seasonal Fruit Bowl for all your Guests

Crisps for Sharing

Walkley Buffet £10.75

Fresh Sandwiches on Breadcakes and Sliced Breads. Please ask if you prefer just one bread type.

Two seasonal savouries, One of which will be vegetarian friendly.

This Weeks Selection of Sweet Treats, alternatively choose a Large Seasonal Fruit Bowl for all your Guests

Grenoside Buffet £9.50 per person

Fresh Sandwiches on Breadcakes and Sliced Breads. Please ask if you prefer just one bread type.

This Weeks Selection of Sweet Treats Choose a Large Seasonal Fruit Bowl for all your Guests

Crisps for Sharing

Add fresh fruit for £0.95 a person

Add Bags of Yorkshire Crisps for £1.45 each

Deli Boxes £10.95 per person – choose from:

Chicken Ceasar - roast chicken, crunchy ciabatta croutons with crisp lettuce served with a lemon and herb potato salad (can be made Gluten Free)

Our Big Fat Greek Salad - Feta, Plump Tomatoes and Olives served with a lemon and herb potato salad. (Vegetarian and Gluten Free)

Smoked Tofu and Wheat Free Pasta Salad with an Asian Style Dressing (Vegan and Gluten Free)

Vegan, Dairy Free and Gluten Free Options + £1.50 supplement to buffet price

Please choose an appropriate Deli Box for your guests. Served with an appropriate cake.

Why Not Add a Sweet Treat £3.50

PJ taste Handmade Giant Cookie – Seasonal Flavours such as local Apple and Cinnamon, Our Local Grown Barberries and Chocolate

PJ taste Chocolate Brownies

Large Handmade Muffin

Hot Choices – served either in individual insulated boxes or by arrangement for larger numbers with staff service – please ask for a bespoke quotation.

Locally Made Hand Raised Pies individual pies – choose from:

Chicken, Ham and White Wine

Or

Steak and Ale

Or

Saag Aloo (Vegan)

Served with Jugs of Gravy and Mushy Peas - £10.95 per person

Add Mashed Potatoes - £2.95 per person

Greek Style Gyros – £10.95 per person

Lamb Gyros - made with local Derbyshire Lamb chargrilled with PJ taste grown Rosemary and Marjoram and served with local grown tomatoes, red onion and Tzatziki.

Oyster Mushroom Gyros - grown in Sheffield Oyster Mushrooms chargrilled with garlic, lemon and PJ taste grown herbs served with local grown tomatoes, red onion and Tzatziki.

Hot Roast Meat Sandwiches £10.95 per person

Minimum party size 20. Choose one hot meat sandwich option for your whole party and one vegan hot sandwich option if required.

- Roast Beef in a large roll.
- Roast Halal Chicken with Garlic and Thyme
- Moss Valley Loin of Pork, Sage and Onion in a large roll
- Garlic and Herb Roasted Chestnut Mushroom, Butternut Squash with a Thyme and Tomato Relish (Vegan)

All served with Crispy Potato Wedges.

Burritos - £10.95 per person – choose one meat and a Vegetarian/Vegan

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

Or

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

Drinks Selection – Hot drinks minimum charge is for 10 people prices are ex VAT

- **Complete Hot & Cold Drinks Welcome Package** £3.65 disposables, £3.95 on crockery – with Fairtrade and Rainforest Alliance Coffee Roasted in Sheffield with Fairtrade herb and fruit teas served with **A Sharing Pack of Border Biscuits –(biscuits serve 8-12 people)** including Butterscotch, Divinely Chocolatey Cookies, Light & Chocolatey Viennese Whirls, Chocolatey Oat Crumbles, Buttery Sultana, Light & Buttery Shortbread Rings and fresh (not from concentrate) juice
- Fairtrade and Rainforest Alliance Coffee Roasted in Sheffield with Fairtrade herb and fruit teas served with crockery. £2.95
- Fairtrade and Rainforest Alliance Coffee Roasted in Sheffield with Fairtrade herb and fruit teas served with disposables £2.60
- **A Sharing Pack of Border Biscuits** including Butterscotch, Divinely Chocolatey Cookies, Light & Chocolatey Viennese Whirls, Chocolatey Oat Crumbles, Buttery Sultana, Light & Buttery Shortbread Rings. Recommended for 8-12 people £9.95



Cold Drinks - prices are ex VAT

- Pago Premium Fruit Juice – produced from natural fruits sourced from the best growers in the world. £2.20
- Premium Juice Selection (not from Concentrate) Litre Cartons (serves 7) £4.50
- Northumbria Spring Canned Still Water 330ml £1.45
- Handmade Real Lemonade with a Hint of Yorkshire Mint – 1LT returnable glass bottle £4.95

Fruit, Cakes and Sweet Treats - prices are ex VAT

- Handmade cake selection including PJ taste Chocolate Brownie £3.75 (**Gluten, Milk, Egg, Sulphites, Soya**)
- Fresh Baked Mini Danish Pastries (2 per person) £2.95 (**Gluten, Milk, Egg, Sulphites, Nuts, Lupin**)
- PJ taste Fruit Pot with Yoghurt and Granola £3.75 (**Gluten, Milk, Sulphites**)
- Fresh Fruit Skewers £2.95

Free From Treats - price ex VAT

- Dark Chocolate Brownie by Honeybun – Vegan and Gluten Free £2.45
- Buttery Cranberry and Sultana Flapjack by Honeybun – Gluten Free £2.45



Picnic and Lunch Boxes

Lunch Bag - £8.95 per person plus VAT

- A fresh made sandwich on a bread roll
- A handmade PJ taste cake
- A juice carton
- A bag of crisps

Made in Sheffield Lunch Bag - £12.45 per person plus VAT

- A freshly made on a bread roll
- A large handmade sausage and caramelised onion roll with Moss Valley Pork or a Filled Potato Skin (Vegan)
- A handmade PJ taste cake
- A bag of Crisps
- Bottle of Juice

Breakfast Menus

Moss Valley Bacon Sandwich served with sauces £4.95 per person plus VAT

Moss Valley Sausage Sandwich £4.95 per person plus VAT

Falafel, Roast Pepper and Salsa £4.95 per person plus VAT

Bowl of PJ taste handmade granola - Yorkshire Oats, Coconut, Fruit, and Seeds sweetened with our own honey (contains sesame) served with Pints of Our Cow Molly milk. Serves up to 8 - £19.75

Bowl of freshly Prepared Fruit - Melon, Grapes, Strawberries and Pineapple Serves 8 - £18.95

Bowls of Natural Farm Yoghurt - Serves 8 - £4.95

Belgian Waffles - £2.95 per person min 8

A Stack of Yorkshire Pancakes – made with Amos's Eggs and Our Cow Molly Milk (why not enhance with customised with Yoghurt, Fruit and Honey) people £2.95 per person min 8

Honey from our own bees – a 8oz jar of local, treatment free raw honey £6.50

Fresh Baked Mini Danish Pastries (2 per person) - £2.95

Piece of Fresh Fruit £0.95

Fresh Fruit Skewers £3.75

The Parkhill - Fresh and Delicious Vitality £9.50 per person

- PJ taste Power Bars (no added sugar; a dense bar of fruit and seeds)
- Or Luxury PJ taste granola pots made with our own honey/semi skimmed milk.
- Easy peel fruit
- Fresh Juice and locally Roasted Fairtrade Coffee and Cafe direct Fairtrade Tea

The Shiregreen - The Full Monty £17.95 per person plus VAT

- Scrambled Local Eggs
- Moss Valley Dry Cured Bacon, Button Mushrooms and Baked Beans
- Moss Valley Sausages
- Fresh Baked Breads and PJ taste Preserves
- Seasonal Fruit Bowl
- Locally Roasted Fairtrade Coffee and Cafe direct Fairtrade Tea and Juice

Cooking from fresh ingredients; we can never guarantee that a dish is completely free from any allergens or specific ingredients such as nuts or gluten.

Standard delivery charge £3.00 within 2-mile radius – please call us for any other delivery queries.

Handcrafted Afternoon Tea - £15.00 plus VAT per person

- Selection of Dainty Sandwiches
- Freshly Baked Quiche made with Amos's Penistone Eggs
- Segments of our PJ taste Sheffield Egg made with Moss Valley Pork, Cheese, Chutney and Hendos Relish
- Fresh Baked Scones with Our Cow Molly Fresh Cream and PJ taste Homemade Jam along with PJ taste Chocolate Brownie, Lemon Meringue Tart and Chocolate Profiteroles

Some Customer feedback:

Dan has fed back to say the food was 'World Class' which is what we were aiming to achieve so a massive thank you from me for your time and support for this event, I am hugely grateful :)

Best wishes, Emma 7th March 2024

PJ taste ask@pjtaste.co.uk www.pjtaste.co.uk 0114 312 3663 - 54 Staniforth Road, Sheffield S9 3HB

We recently had PJ Taste to cater for our wedding.
The food was delicious and the sticky toffee pudding with custard was gorgeous.
Tracy was approachable and friendly and her team were professional, friendly and efficient.
We would highly recommend PJ Taste.
Glynis and Guy February 2024

I just wanted to say a huge thank you for the service you provided to us last night.

The canapes were absolutely delicious and went down a treat! Our team members who stayed for the event are still talking about the food this morning and the feedback we had from clients on the evening was nothing but praise. The set up was absolutely great and you took a lot of pressure from us by providing the drinks and glasses etc.

Charlotte Ward, Practice Manager, GBAC – December 2024

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. (your honey was divine too, thank you!)

Rachael Lines, Marketing Office Coordinator, AESSEAL plc – September 2023

PJ taste Terms and Conditions

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.

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

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basis of the contractual agreement with PJ taste upon confirmation of booking.

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.

VAT

All fees/charges are subject to VAT at the standard rate.

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.

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.

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.

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.

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.

Staffing

All service staff will be fully trained and in the correct PJ taste uniform.

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.

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.

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.