



The PJ taste Dinner Party Experience

Our Dinner Party experience menus will provide you with a delicious meal which can be simply presented and re-heated by you at your chosen venue. Supplied ready for collection and service in appropriate dishes, le Creuset style casseroles and platters they take all the stress out of entertaining.

Ideal for parties of 8 or more who want to enjoy our locally sourced and freshly prepared food with complete flexibility of time and venue and at a cost effective price .

These menus are sample ideas which can get the party started but we are equally happy to create an individual menu based around your own theme, tastes and occasion. Please do contact us.



Three courses supplied in insulated boxes - £22.95 per person

NB. based on a minimum of 8 people with collection and return of crockery from our kitchens at 54 Staniforth Road, S9 3HB

Starter Options

Platters of Local Roast Rare Beef, Local Ham and a selection of PJ taste smoked chicken served with PJ taste Redcurrant Jelly.

and

Selection of Marinated and Grilled Vegetables including Courgettes, Aubergines, Artichoke Hearts and Chargrilled Peppers, with Buffalo milk Mozzarella

Add PJ taste Sour Dough bread made from Bradshaw's Driffield Milled Flour with butter £1.45 per person

Main Items – please choose one meat and one vegetarian option

** Beef Bourguignon with Pride of Sheffield Beer with caramelised shallots

** Warming tagine of sweet potato, parsnips and leeks with chermoula (cumin, lemon, Sheffield Honey, ginger and coriander) (V)

**Great Northern Pies – here are some ideas but more fillings available!

Chicken, bacon and tarragon, Steak & local ale, Chicken & ham with leek and thyme, Chicken and chorizo with roasted red peppers, Wild mushroom, white wine and cream (v), Butternut Squash and feta (v)

All served with creamy mashed potatoes, seasonal vegetables, and Henderson's relish

** Chicken thighs with a herb and garlic stuffing, with a Parmesan crust

**PJ taste Moss Valley Pork Meat Balls in a rich Sauce

**Coq au Vin with Button Mushrooms and Shallot

Main course will be served with Potato Dauphinoise and appropriate seasonal vegetables

Dessert - please choose one dessert

Crème Brulee with a Blackcurrant Compote

Sheffield Blackberry Eton Mess with Caramel Meringue

Lemon meringue pie

Salted caramel chocolate pecan tart

Apple crumble

Sticky toffee pudding with caramel sauce and cream

Bread & butter pud

Chocolate Mousse with Roasted Sheffield Hazelnuts

Add a cheese course for £5.95 per person

A tempting mix of Yorkshire cheeses and chutneys served with a selection of artisan biscuits, linseed crisps and butter

Cheques made payable to PJ taste LLP, or Bacs transfer to Co operative Bank:

Sort Code: 08 92 50

Account No. 68350378

Some Customer feedback:

Dear Tracy and John,

I wanted to write to thank you for the wonderful catering at our event last Friday.

Not only was the quality of the food and drink exemplary but your accommodating and calm approach was very much appreciated by myself and colleagues.

Alan

— **October 2015 - Alan Dick, Head of Policy - EU Emission Trading System (EUETS), International Climate Change and Carbon Budgets | Green Economy Team | Department for Business, Innovation & Skills**

"I wanted to say a huge thank you to you and the rest of the team for making our wedding at Kelham such a fantastic and special day"

Richard and I (and all of the guests) had such a brilliant day and we really appreciated all the hard work that you and your team did to make the day run smoothly. The food was absolutely delicious and we've had lots of (good!) comments about it, so thank you.

— **Kate and Richard July 2015**

"It was like having an extra few pairs of hands on location to help which is invaluable".

I just wanted to say thank you for all your help at Bolsover for the Antiques Roadshow. As I said on the day we had really positive feedback from the crew about the food and trust me they are not easy to please!

— **Jen Chandler BBC July 2015**

"Thank you so much for all your help and hard work to make what was a perfect and unforgettable day for us. The food was absolutely brilliant and everybody commented on how much they enjoyed it. Thank you also to all of your staff, they did a great job and we really appreciate all their efforts. Again thank you for putting us at ease throughout and we look forward to the next event that we need you! James and Katie June 2015

— **James and Katie June 2015**

"Thank you so much for all of your hard work in putting on a fantastic day for us at Wentworth Castle Gardens."

We had so many comments about how good the food and drink was! It was not only excellent on the day, but thank you for helping us plan it all in the run-up to the wedding - and also for being so flexible and accommodating of all our bizarre requests. We had a fantastic time and really enjoyed having you as our caterers.

— **Jen and Sebastian, April 2015**

"Just a quick note to say thank you for all your hard work and help for providing the fantastic food last Saturday for the wedding of my daughter Jennifer to Sebastian. Everyone commented on how brilliant it was, and such wonderful staff!"

— **charles collinson, April 2015**

"The food was loved by everyone - I was asked so many times who the caterers were!"

Just a little message from us to say a huge thank you to all at PJ taste who were part of our wedding. You were so helpful at the beginning, picking the menu to suit our day when we had no idea what we wanted. The communication on the run up to the day was fantastic and filled us with confidence that not just the food but the service would be fitting of such a special day. On the day, John and Jill and the rest of the team were so professional and provided a very slick service.

Even days later, we're still getting messages from people about the great food! We cannot thank you all enough for your very important part in our wedding day. It would be appreciated if you could pass on our comments to the team that worked on the day, especially John and Jill.

— **Sally & Dave Barthorpe, April 2015**

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 50% of the estimated value of the order will be required to confirm the booking. Payment of the 50% Deposit signifies acceptance of the Quotation and the Terms and Conditions.

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

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

3. Final numbers must be notified not less than 14 days before the function. Where numbers exceed the original quotation they will be charged pro-rata. Where numbers are less than the original quotation the cost will be reduced pro-rata by up to a maximum of 5%. 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. Cancellation

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

Less than 180 days 25% Deposit, Less than 90 days Deposit + 25% of quoted price, Less than 30 days Deposit + 50% of quoted price , Less than 15 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 time of the event.

7. Please note that breakages of crockery, glassware and equipment will be charged at cost price for replacement.