



Sample BBQ Menus

The following menus give a flavour of some of the events we catered for recently. We are very happy to discuss your individual requirements and often prepare specific menus along with drink and service arrangements to match your event. Please do contact us for this service.

We source as many of our ingredients from the local economy as possible. For example, much meat is from Coppice House Farm or Whirlowhall Farm in Sheffield, our fish is sourced from Mann's of Hillsborough, and bread predominantly from Fosters in Barnsley. In tandem we continue to develop our recycling policies, recycling all cardboard, bottling our own Citrus Hits® soft drink in re-used J2O bottles and sending waste oil to UK Bio Fuels who supply us with bio diesel to run our vans. Bio diesel makes a significant contribution to a smaller carbon footprint, reducing net CO2 by over 50% and reducing particulates by as much as 65%

Check out our range of Yorkshire artisan products. These make ideal gifts and include our excellent value Yorkshire Hampers as well as a range of locally made jams, preserves, and chocolates. Come and visit us or see www.pjtaste.co.uk.





"We would like to thank you for your hard work, the food and service was superb! You have lovely staff and a great approach to catering. Your organisation and friendly attitude was a pleasure leading up to, and on the day of, the party. It couldn't have worked better". June 2008

Appetisers

Selection of Yorkshire Crisps, PJ taste spiced Cashew Nuts and Savoury Snacks

BBQ Style Banquet

Main Course Served from Buffet Stations with background BBQ Chefs to bring hot food to buffet tables:

Round Green Farm Venison Burgers,

Coppice House Farm (Rivelin Valley) Handmade 100% Beef Burgers

A Selection Whirlowhall Farm fine Sausages including Cumberland, Lincolnshire, Tomato and Cracked Black Pepper

Swordfish Steaks marinated with Fennel and Lemon

Filet of Sea Bass with Fennel and a Lime and Lemongrass Sauce

Rib Eye Steaks with Parsley Butter

Whirlowhall Lamb Kebabs tenderised with yoghurt, cream and summer herbs

Local Chicken Kebabs with Peppers and Halloumi Cheese

Three Bean Burger with Mozzarella Cheese and Salsa

Vegetarian Burger with Grain Mustard and Vine Tomatoes

Vegetarian Option: Stuffed Aubergine Rolls with Oven Dried Tomatoes and Pine Nuts

Salad ideas – please pick 4 ish

Coleslaw
Roast Beetroot with Fennel and Garlic Aioli
Green Salad (Killamarsh lettuce)
Fruity Coleslaw with a Lemon and Herb Mayonnaise
Crisp Green Salad with a Womersley Herb Dressing (served separately)
Vine tomatoes with basil and balsamic vinegar
Vietnamese-style salad with a Lime and Chilli Sauce
Pear and Walnut Salad with Stilton
Coleslaw with a Parsley and Mayonnaise
New Potato Salad with Light Mayonnaise and Chives

Desserts – please pick 3 ish

PJ taste Lemon Tarts with Crème Fraiche
Strawberries with Local Cream and PJ taste chocolate Brownies
Individual Local Made Ice Cream Tubs
Fruit Salad in Frozen Watermelon Bases,
Profiteroles with Hot Chocolate Sauce
Apple Tarts stewed with Vanilla Sugar and served with a Caramel Sauce
and
Jugs of Cream
PJ taste Treacle Tart
Yorkshire Curd Tart
Banoffi Pie
Seasonal Fruit Crumble
Eton Mess made with Local Seasonal Fruits
Crème Brulee with Shortbread Biscuits

Price Guide - from £14.95 per person depending on choices

Tea and Coffee Running Buffet Service

Sheffield Roasted Fairtrade Coffee with Café Direct Teas
Toast. £1.75 per person

Bar

Sheffield Brewery Company Real Ales, Citrus Hits® (PJ taste's very own citrus juice drink flavoured with infusions of Yorkshire ingredients), Premium Select Wines, Range of Bottled Lagers, Soft Drinks