



Showcasing local and regional producers PJ taste prepare exciting fresh food everyday. We pride ourselves on personal attention, service and if required the ability to tailor each menu and event to your own requirements.

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 J20 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.



BBQ – Draft Menu Ideas

These are sample menus based on carefully selected ingredients – please use them as a starting point from which we can together develop an ideal solution for your events. They are based on minimum numbers of 30 and prices are valid up to 31 December 2010 and shown net of VAT

PJ taste could set up a well presented out door bar area under a gazebo. Dressed display tables, trays, ice and all necessary staffing would ensure that guests are well looked after and that the area is run efficiently and with flair. We would be happy to discuss pricing in terms of available budget and potentially work on a cost plus basis to ensure a seamless service of all food and drink.

Possible reception drinks:

Champagne/ Kir Royal, or Pimms, PJ taste Cider Punch (made from Sheffield Apples) or PJ taste Premium Select Wines and Fruit Punch

Soft Drinks Citrus Hits® - Infusions of Yorkshire Herbs and Fruits with Fresh Citrus Juice made by PJ taste and bottled in re-used J2O bottles flavours carrying the Made in Sheffield mark. Including

Real Lemonade with a Hint of Yorkshire Mint, Fresh Orange with Rosehip and Hibiscus, Elderflower with Lemon and Orange

Real Ale Bar – Bar stocked with Locally brewed Beers –along with a range of Premium Wines, Vodka, Gin, Whiskey, Continental Lagers and Soft Drinks
Cask Beer Bar - PJ taste can supply a bar, management (a key person to take charge of efficient running of bar) and service staffing. We can provide a range of bottle lagers (clients choice) with casks (9 gallon) of local real ale (e.g. The Sheffield brewery Company) – with personalised pump clips if required.

BBQ Style Banquet

Served from dressed Buffet Stations with background BBQ Chefs to bring hot food to buffet tables.

Ideas to choose from:

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

Round Green Farm Venison Burgers,

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

East Moor Farm (Chesterfield) Buffalo Burgers

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
Local Spring Lamb Kebabs tenderised with yoghurt, cream and fresh herbs
Vegetarian Burgers with Mozzarella Cheese and Salsa (V)
Vegetarian Sausages with PJ taste Chutney (V)

Salad ideas – please pick 4 ish

Coleslaw with Yorkshire Carrots
Roast Beetroot with Fennel and Garlic Aioli
Green Salad with locally grown (Killamarsh) lettuce
Fruity Coleslaw with a Lemon and Herb Mayonnaise
Vine tomatoes with basil and balsamic vinegar
Vietnamese-style salad with a Lime and Chilli Sauce
Organic Italian Pasta Salad, with Roast Vegetables and Herb Dressing
Three Bean Salad – with PJ taste Vinaigrette
Coleslaw with a Parsley and Mayonnaise
New Potato Salad with Light Mayonnaise and Chives
Cos Lettuce with Apples, Walnuts, Celery and Watercress
Greek Style Salad with Feta Cheese, Tomatoes, Cucumber and Olives
Cous Cous salad with Mint

Possible extra buffet items:

Yorkshire Cheeseboard – Mrs Bells Yorkshire Blue, Yorkshire Smoked Cheddar, Mature Wensleydale and Ribblesdale Goats Cheese with Grapes, PJ taste Spelt Bread and our Handmade Caraway Crackers

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 Chocolate Sauce
PJ taste Treacle Tart
Yorkshire Curd Tart Seasonal Berries
Banoffi Pie
Seasonal Fruit Crumble
Eton Mess made with Local Seasonal Fruits
PJ taste Tiramisu
Crème Brulee with Shortbread Biscuit

If required Tea and Coffee Service Buffet Style



Terms and Conditions of Booking

1. Delivery is free within Sheffield City centre. Please discuss arrangements with us for locations beyond this and we will endeavour to offer flexibility dependant on total numbers and exact location.
2. A small additional fee is added for numbers less than 10 on the following basis (excluding VAT):

Number of People	9	8	7	6 and less
Please add:	£3.60	4.80	7.00	9.00

3. A late booking fee of £5 per order (excluding VAT) will be added to orders placed within 24 hours of delivery.
4. Cancellation charges:

For cancellations within 48 hours the full charge for the booked event and service will be made less any reductions for savings in food costs which can be made.
An event cancelled within 10 days will be charged at the rate of 50% of the booked event and service.
5. Deposits for events.

A deposit of 25% of the value of the order will be required to confirm the booking.
A further 50% of the booking value will be required to be paid 1 month prior to the event.
The balance is payable on the day of event or will be invoiced subject to agreed payment terms.
6. Invoicing. PJ taste will accept bookings for companies only where their internal procurement procedures are followed with respect to purchase orders etc.
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 relevant tax point.
7. Invoices settled by way of credit card payments will attract an additional charge of 2.5% of the invoice total.