



Locally sourced handmade breakfast menus

Why choose PJ taste?

- Championing local producers we use fresh and seasonal produce to prepare delicious food daily.
- We deliver, set-up and return to clear at times convenient to you. Full service can be arranged at small additional costs – please ask.
- All required crockery, cloths and napkins are included within the price.
- Professional service with the flexibility to create innovative menus and individual touches for your event.

See the stories behind our food at www.pjtaste.co.uk with further adventures at www.peterpjtaste.wordpress.com/

Call into one of our shops for fabulous coffee, foodie gifts, delicious cakes a warm welcome and much, much more:

PJ taste – 249 Glossop Road, S10 2GZ
PJ taste @ Site Canteen – The Site Gallery, 1 Brown Street, S1 2BS
PJ taste at The Technology Centre, Catcliffe, S60 5WG



Breakfast Menus

B1. The Banner Cross - £3.95

Large Bacon Butties with Coppice House Farm Dry Cure Bacon and Povey Farm – Moss Valley Sausage Sandwiches
PJ taste Chutneys and Sauces

Please specify if a vegetarian option of Fried Tomato and Mushroom is required.

B2. The Wincobank – the continental touch - £5.95

Selection of Fresh Juices
Large Bacon Butties with Coppice House Farm Dry Cure Bacon and PJ taste Chutneys and Sauces
Locally Roasted Coffee and Cafedirect Fairtrade Tea Selection

Please specify if a vegetarian option of Fried Tomato and Mushroom is required.

B3. The Shiregreen – the Full Monty - £8.95

Yorkshire Mineral Waters and Fresh Fruit Juices
Coppice House Farm Dry Cure Bacon, with Free Range Scrambled Eggs, Mushrooms And Beans
Longley Farm Yoghurts
Locally baked Granary and White Toast with PJ taste Preserves and Seville Orange Marmalade
Seasonal Fruit Bowl and fresh Baked Pastries
Locally Roasted Coffee and Cafedirect Fairtrade Tea Selection

Please specify if a vegetarian option of Fried Tomato and Mushroom is required.



Why not add - Drinks and Delicious Extras

Product	Price per person
Premium drinks package - Sheffield Roasted fairtrade coffee with cafédirect teas served with crockery, fresh juice and PJ taste handmade biscuits	£2.60
Sheffield Roasted fairtrade coffee with cafédirect teas served inn crockery	£1.60
Sheffield Roasted fairtrade coffee with cafédirect teas served with quality disposables	£1.40
Seasonal Salad Bowl (serves 10)	£8.95
Tubs of Yorkshire Crisps	£1.95
PJ taste Fruit Pots	£1.95
PJ taste handmade biscuits served with Lianne Mellor's Crockery	£0.60
Delicious Cup Cakes	£1.75
PJ taste Handmade Cake Selection	£1.75
Citrus Hits® 275ml	£1.95
Yorkshire Mineral Waters 500ml	£0.95
Fairtrade Orange and Apple Juice – 500ml	£1.50
Jugs fresh Juices per person	£0.75
PJ taste Seasonal Cocktail Bellini (e.g. cherry, elderflower, blackberry)	£2.95
Locally Brewed Beers per 500ml bottle	£2.95
PJ taste Premium Select Wines with Service (without service) – 750ml bottle	£9.45 £6.95
Premium Champagne – 750ml bottle	£29.95
Sparkling Wine – 750ml bottle	£12.95
Bucks Fizz	£2.45

Note: We hold a liquor licence which allows us to organise the service of wines, beers and spirits at your events

Prices are quoted excluding VAT and are for orders for a minimum of 10 people

PJ taste Hot Fork Buffets

Prices from £7.95 per person ex VAT Monday to Friday 9-5pm*. Please contact us for details and prices at other times. *dependent on numbers and location.

Hot Fork Buffet Menu 1

PJ taste handmade breads with Honey/Walnut bread, Sourdough Spelt, Rye and Bloomers

Fabulous Three Bean Vegetarian Chilli (V)

PJ taste Chilli made from Rivelin Valley Beef

Served with Fluffy Rice and Sour Cream and Tortilla Chips and Garlic Bread with Coleslaw and Green Salad

Hot Fork Buffet Menu 2

PJ taste handmade breads with Honey/Walnut bread, Sourdough Spelt, Rye and Bloomers

Red Peppers Stuffed with Goats Cheese and Rich Aubergine, Olive and Pine Nut Sauce (V)

Local Chicken Breast with a Rich Aubergine and Olive Sauce with Pine Nuts

Basmati Brown Rice, Broccoli with Rock Salt and Olive Oil

Hot Fork Buffet Menu 3

PJ taste handmade breads with Honey/Walnut bread, Sourdough Spelt, Rye and Bloomers

Vegetable Wellington with Sweet Potato and Peppers and a Nettle Pesto Centre served with a rich tomato and herb sauce

Rivelin Valley Beef in a Longley Farm Sour Cream and Paprika Sauce

Buttered Baby New Potatoes, Yorkshire Carrots and Spinach

Hot Fork Buffet Menu 4

PJ taste handmade breads with Honey/Walnut bread, Sourdough Spelt, Rye and Bloomers

Mushroom and Spinach Tagine with Preserved Lemons and Harissa Sauce(V)

Whirlowhall Farm Lamb Moroccan Style with Apricots and Mild Spice

Cous-Cous with Catherine's Choice Sweet Chilli Jam and Seasonal Vegetables

Dessert Options (add £2.95) – please select 2

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, PJ taste Treacle Tart, Yorkshire Curd Tart, Banoffi Pie, Seasonal Fruit Crumble, Eton Mess made with Local Seasonal Fruits

PJ taste Tiramisu, Crème Brulee with Shortbread Biscuit, Yorkshire Cheeseboard.

Drinks Suggestions

PJ taste Premium Select Wines £6.95 per bottle – delivered price with glasses

Locally brewed beers £2.75 per 500ml bottle

Selection of PJ taste Citrus Hits® Infusions of Yorkshire Herbs and Fruits with Fresh Squeezed Citrus Juice £1.95 per bottle

Fairtrade and Sheffield Roasted Coffee and Fairtrade Cafedirect Tea £1.75 per person



Terms and Conditions of Booking

1. Quotations are valid for 14 days from the date of issue. PJ taste reserve 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 25% of the estimated value of the order will be required to confirm the booking. Payment of the 25% 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.

The balance is payable on the day of event or will be invoiced subject to agreed payment terms.

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 relevant tax point.