



Seasonally inspired local food

Outside Catering • Meeting Space • Private Dining • Weddings

PJ taste BBQ and Meat Feast Menus 2024

Our mission is to create memorable catered events using the best locally sourced food and drink.

We would love to look after the catering and service for your day and these are some ideas of the style of menus we can provide.

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 working as a Employee Ownership Trust
- [10 things you should ask your caterer:](#)



All prices are Ex VAT. Prices shown are guidelines only – individual quotes will be given to ensure each event receives a unique service maximising any cost savings from location and number considerations.

Where possible we aim to prepare alternative dishes for guests with dietary needs given sufficient notice. Please note our food is handmade in our production kitchen so whilst we take great care to avoid cross contamination we cannot guarantee that there will **not** be traces of any allergenic ingredients within any dish.

Served on either palm leaf biodegradable plates or bowls and wooden cutlery.

BBQ and Meat Feast £21.95 per person plus VAT

Fabulous Picanha Steak ("Rump Cap") from Andrews' Award-Winning Butchers BBQ with our Local Grown Rosemary

Pulled Pork - Moss Valley Pork Shoulder slow cooked for 12 hours in our own cider, smoky paprika and molasses served in a soft bread roll

Chicken Thighs two ways – with a choice of PJ taste sticky honey and chilli BBQ sauce and Lemon and Herb Seared on the BBQ

Vegetarian/Vegan Selection

Stuffed peppers

Pulled Jack Fruit with PJ taste sticky BBQ sauce in a soft bread roll

Griddle Halloumi or Tofu marinated with olive oil and sweet chilli

Served with

Young red onions BBQ'd with a Balsamic Glaze

Coleslaw with a PJ taste Elderflower Vinaigrette (Mustard, Sulphites)

Wonderful Fresh Salad Leaves with Local Grown Cherry Tomatoes and Cucumber

New Potato Salad with Chopped Chives

A Selection of Condiments to compliment the dishes.

Why Not Add a Sweet Treat £3.50 (complete dessert menu available if required)

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

Summery BBQ £16.95 + VAT per person

Handmade beef burgers from Derbyshire meat, or
PJ taste Pork and Apple Burgers made from Povey Farm Meat (Moss Valley)

And

Moss Valley Lincolnshire and Cumberland Style Sausages

And

Skewered Chicken and Chorizo Yakitori – marinated with fresh mint, lemon, garlic and olive oil.

Served with PJ taste red onion marmalade, mustards, apple sauce and locally baked quality bread rolls and a choice of 2 salads (see below)

Vegetarian option Selection if required.

Vegetarian Burger

Vegetarian Sausage

Portobello mushroom topped with lemon, parsley, coriander and garlic.

Salad Options – choose 2

Italian Pasta Salad, with Roast Vegetables and Herb Dressing

Mixed Green Leaf with Spinach and Dressing Salad

Rice Salad with roast peppers and mixed herbs

New Potato Salad with Light Mayonnaise and Chives

Greek Style Salad with Feta Cheese, Tomatoes, Cucumber and Olives

PJ taste Chunky Coleslaw

Cous-cous with roast vegetables and mixed herbs

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

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