



Wedding Breakfast Ideas 2016/2017

Showcasing local ingredients we prepare creative food with great taste and attention to seasonality. All our dishes are handmade from scratch including much of our bread and even our own soft drink Citrus Hits®, which are bottled in a re-used J2O bottles. We pride ourselves on personal attention, service and the ability to tailor our food and service precisely to your wishes.

Sourcing our ingredients from the local economy and growing our own edible flowers and herbs gives us a direct connection to the seasons (we like to get our hands dirty!) giving us a wealth of stories to tell. You can see many of these on our web site and blog.



Notes

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. From May to September we ask for a minimum total gross spend of £5,000.

- ?pm – Wedding Service
- ?pm – Drinks reception/ Canapés
- ?pm – call through to Wedding Breakfast
- ?pm – coffee and speeches
- ?pm – evening guests arrive
- ?pm – Evening food
- ?pm ish – music finishes

Drinks Package: PJ taste offer an excellent and cost effective drinks package with all our wedding receptions. This can be customised to your exact requirements.

As a starting point we recommend a package giving up to two drinks per person for the reception, four bottles of wine per table of ten guests with a glass of Prosecco for the toast. In addition we provide unlimited water (either bottles of mineral water or jugs of water depending on the venue) all glassware, ice and garnishes as appropriate with staff to greet your guests at the reception and serve and clear away with the meal.

Some example drinks - allow for a glass and top up:

- a) Kir Royal made with Sparkling Wine (or with champagne plus £3.50)
- b) Pimms garnished with cucumber, orange and mint
- c) Mimosa – a classic of fresh orange juice and sparkling wine with an orange zest twist
- e) PJ taste Premium Red and White Wines
- f) Prosecco

Local Seasonal Specials

- a) Elderflower champagne made from local elderflowers (June to July ish)
- b) PJ taste Cherry Bellini (June to September)
- c) PJ taste Cider Punch, made with Sheffield apples brandy and fizz.
- d) Redcurrant or blackcurrant Mojitos

With Non Alcoholic alternatives:

- a) Seasonal Fruit Punch garnish with strawberry and mint
- b) “Gunners”. A non-alcoholic alternative to Pimms based on Ginger Beer, Ginger Ale and Lime.
- c) PJ taste Citrus Hits® - Infusions of Yorkshire Herbs and Fruits with Fresh Citrus Juice bottled in re-used J2O bottles or served by the jug.

Flavours include: Real Lemonade with a Hint of Yorkshire Mint, Fresh Orange with Rosehip and Hibiscus, Elderflower with Lemon and Orange and Pennine Lavender with Lemon.

Unlimited iced tap water served throughout the meal.

Canapes £8.45 - choose 5 – we will prepare more than 5 canapes per person ensuring we have plenty of the popular ones!

Chickpea and Coriander Falafels with a Smoky Aubergine Dip (V)
Potato Fondant with Olive and Rosemary served with Porcini Cream and Sautéed Mushroom (V GF)
Yorkshire Oat cake Roll with Moss Valley Old English Pork with grain Mustard Mayonnaise (GF)
Parmesan and Poppy seed shortbread with Goats Cheese Tapenade (V)
Honey and Walnut bread – Yorkshire Blue Apple and Pickled Apple (V)
Savoury Scones with Feta, Tomato and Thyme (V)
Chargrilled Mackerel and Cucumber with Beetroot Relish
Herb and Ricotta Cakes with Avocado and Sprouting Seeds (V)
Mini Yorkshire Puddings filled with Rivelin Valley Roast Beef and Horseradish Cream
Mini Yorkshire Puddings filled with Henderson's Relish Caramelised Onions with Parsley (V)
Brushetta of Wild Mushroom with Lemon and Parsley (V)
Tartlets of Crab and Lemon Mayonnaise
Tartlets of Feta, Olive and Tomato (V)
Blow torched mackerel with cucumber and beetroot relish
Blini of Yorkshire Smoked Salmon with Longley Farm Crème Fraiche
Brie and Grape with PJ taste Chutney in a Chickpea and Quinoa Case (V GF)
PJ taste Chicken Liver Pate (Coppice House Farm) on Bruschetta
Tubs of Yorkshire Crisps including Henderson's Relish Flavour
Stuffed Cherry Tomatoes with Nettle Pesto and Parmesan (V)

Served hot: (may not be suitable for all locations)

Mini PJ taste pies – Rivelin Valley Beef, Chicken and Tarragon, Round Green Farm Venison
Shots of Seasonal Soup with bread Sticks
Crisp Belly Pork with Sesame and Soy Dipping Sauce
Mini Banger - Moss Valley Sausage glazed with Red Onion Marmalade
Queen Scallop and Bacon Stick
Black Pudding with Caramelised Apple
Salt Cod Beignets, with Herby Crème Fraiche
Mini Moroccan Lamb Skewers with Sumac Mint & Yoghurt Dip (GF)

Wedding Breakfast

First Course Platter Ideas – large wooden platters brought to the table for sharing. £8.45 per person

PJ taste handmade bread basket with Honey and Walnut bread, Sourdough Spelt, Rye and White Bloomers with Butter

Selection of Marinated and Grilled Vegetables including Courgettes, Aubergines, Artichoke Hearts, Chargrilled Peppers, Olives finished with Yorkshire Herbs and Ribblesdale Buffalo Milk Cheese (V)

and

Premium Topside of Locally Sourced Beef, Salamis with Vine Tomatoes and English Parmesan, and Local Ham with Olives and PJ taste Redcurrant Jelly served with tiny gherkins, and olives.

or

Fish Patter: Bolsover Smoked Redwood Salmon with Herbed and Rocket Salad and PJ taste cured Salmon Gravalax with a Dill and Mustard Sauce, Smoked Mackerel Fillet and Cured “Rollmop” Herring

And/or a soup course: £5.95 per person

Chilled soup – with PJ taste handmade bread basket with Honey and Walnut bread, Sourdough Spelt, Rye and White Bloomers with Butter

Chilled Tomato Gazpacho served with PJ taste sour dough croutons and diced peppers.

A White Gazpacho of Almonds and PJ taste bread served with chilled melon balls.

Chilled Watercress Soup

Hot Soups:

Rich Tomato Soup with a Pesto Crouton and Swirl of Crème Fraiche

Pea Soup with Crisp Pancetta and Croutons

Cream of Mushroom Soup

Onion Soup with Cheesy Croutons

Lightly Spiced Parsnip Soup with Parsnips Crisps

Roasted Pumpkin Soup with Melting Cheese

Chickpea, Chilli and Coriander Soup

Tuscan Style White Bean Soup with Henderson Relish Caramelised Onion

Carrot and Coriander Soup with Cumin toasted croutons and Longley Farm Crème Fraiche

Chorizo, lentil & chickpea soup

Broccoli & blue cheese soup

Sweet potato & lentil soup with Wharfedale Chilli Oil

Or plated starter: from £7.45 per person

Chargrilled Onions, Ribbons of Derbyshire Steak with croutons, cos lettuce and Yorkshire Blue Dressing
Pappardelle (made with Harthill Eggs) with Local Wild Mushrooms, chicken truffle Oil
Salted Pollock Salad with Little Gem lettuce and Dill Sauce
Trout filet cooked over an Eccellshall wood fire with Lemon and Fennel
Beetroot carpaccio with Yorkshire Goats cheese and walnut and honey bread
Potted Rabbit with Melba Toasts and Herb Salad
Smoked Trout Salad with Dill and Mustard Sauce
Light Seafood salad of Poached Pollock with Prawns and Squid served with a fennel, coriander and orange dressing
Salad of Charred peppers with Aubergine Sauce (V)
Cured Duck Breast with Melon and Pickled Ginger
Seared Rivelin Valley Filet Steak with Salad Leaves and Cherry Tomatoes
Coarse Povey Farm Pork and Herb Terrine served with Onion Marmalade
Povey Farm Pork Rilletts with a sharp Sorrel Salad
Shepherds Purse Yorkshire Feta with Watercress Salad and Roast Tomatoes
Summer green salad with parma ham and quails eggs

Wedding Breakfast

Traditional main course – example dishes from depending on final choices

Roast Free Range Chicken with Walnuts and PJ taste cider
Succulent chicken breasts marinated and served lightly smoked from our smoked box
Duck breasts marinated with juniper and thyme lightly smoked and served with creamed spinach and blackberry sauce
Loin of venison with wild mushrooms wrapped in a herb pancake and pastry and served with a rich wine and redcurrant sauce.
Pulled Pork - Povey Farm (Moss Valley) High Welfare Pork cooked with smoked paprika, molasses and spice with PJ taste Cider served on platters
Breast of local chicken stuffed with a herb butter, wrapped in locally smoked ham and served with a mushroom and cream sauce.
Local Chicken Breast with A Rich Aubergine and Olive Sauce with Pine Nuts.
Loin of Pork in a Grain Mustard and Longley Farm Crème Fraiche Sauce with Chargrilled Peppers and a little Chilli.
Roast Topside of Local Beef with Yorkshire Pudding and Horseradish Sauce
Rivelin Valley Beef in a Longley Farm Sour Cream and Paprika Sauce
Whirlowhall Farm Lamb Moroccan Style with Apricots and Mild Spice.
Navarin of Derbyshire Lamb with New Season Vegetables
Poached Guinea Fowl with New Season Baby Vegetables (carrots, baby fennel, leeks and celery) with Lentils and Salsa Verde of Fresh Local Herbs
Poached Free Range Chicken with a Cream and Tarragon Sauce
Roast Filet of Organic Salmon with a Herb Crust and Hollandaise Sauce
Baked Sustainable Pollock Fillets with Fresh Summer Herbs

Served with:

Seasonal Vegetable Medley for example Carrot and Swede mash with lemon and nutmeg, Wood Roast Cauliflower, Baby Carrots, Asparagus, with Buttered New Potatoes

or Cous-Cous with Sweet Chilli Jam

or Basmati Brown Rice, Broccoli with Rock Salt and Olive Oil

or Aubergine Parmigiana/Potato Dauphinoise/Mashed Local Potatoes

Vegetarian Options

Starters – or larger as mains

BBQ asparagus served with a poached duck egg and Wensleydale cheese (seasonal availability May/June)

Baby Roast Beetroot with Cobnut and watercress salad and a yoghurt dressing

The Sheffield Egg Nicoise salad served with green beans, little gem and potato with and olive dressing

Chargilled Halloumi with Heritage Tomatoes and a Basil Oil served with Chia and Linseed Biscuits

Mains:

Roast Aubergine with PJ taste grown Chilli, Miso and Pomegranate Mollases served with a white bean, artichoke and olive sauce

Pillow of Butternut Squash with Sage and Parmesan served with a Vegetable Consomme and Earl Grey Tea Jelly

Chestnut Mushroom and Thyme Pithivier with a Mushroom, Cream and Sherry Sauce

Wild Mushroom Risotto served with a Parmesan Crisp

Truffled Handmade Pasta with a rich Yorkshire Matured Cheddar sauce

Main Course BBQ

A Basket of PJ taste and Sheffield Artisan baked breads with butter add £0.95 per person

Served with Hot New Salad Potatoes with Herbs and Butter

Selection of handmade beef burgers from Derbyshire meat, and PJ taste Pork and Apple Burgers made from Povey Farm Meat (Moss Valley) and Moss Valley Lincolnshire and Cumberland Style Sausages

Coriander and Lime Marinated Chicken Fajita Kebabs

Salmon and Prawn Kebabs with Parsley Lemon and Olive Oil

Served with PJ taste red onion marmalade, mustards, apple sauce and good quality breads

Possible options/substitutions

Pork Shoulder marinated in local cider and slow cooked

Brined and marinated chicken breasts served hot from our smoker

Duck breasts with an orange and star anise glaze served hot from the smoker

Bavette steak (shirt steak) marinated in PJ taste wild garlic pesto chargrilled and sliced on a watercress and radish salad

Smoked trout fillets served on a watercress and orange salad with a horseradish dressing

5oz Rib Eye steaks chargrilled

Roast Free Range Chicken with Walnuts and PJ taste cider

Chargrilled chicken breasts with roasted plum tomatoes, black olives, parmesan with a lemon and herb dressing

Loin of local Moss Valley Pork marinated with local herbs and blackened with Henderson's Relish – served grilled on Skewers

Vegetarian Selection: PJ taste Middle Eastern inspired crispy sweet potato galettes (v), Olive Oil and Sea Salt Roasted Corn on the Cob, Individual Beetroot, Spinach and Spring Onion Pithivier with a Watercress Sauce or Red Onion and fennel tart tatin

Salad Options – choose 2 or 3 salads dependant on style of service

Braised little gem and rice salad with a mint and Dijon mustard dressing

A Salad of Yorkshire Carrots with sultanas and herbs

New Potato Salad

Cous-cous with roast vegetables and herbs

Tomato, Basil and Balsamic Dressing

French bean and Baby Spinach

Aubergine and feta salad with bulgar wheat and pomegranate

Salad of roasted cauliflower with pumpkin seeds, brown butter and lime

Orange and Watercress Salad with Walnuts
Broccoli and Spiced Carrot Salad
Coleslaw with Yorkshire Carrots
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 Wheat Free Noodles Lime and Chilli Sauce
Organic Italian Pasta Salad, with Roast Vegetables and Herb Dressing
Three Bean Salad – with PJ taste Vinaigrette
Pasta Salad with Roast Vegetables and Fresh Herbs
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
Chargrilled courgettes with a pickled wild garlic bulb sauce, (wholegrain mustard, olive oil) dill spinach and oven roast (cherry) tomatoes
Sweet potato and feta salad
Greek Style Salad with Feta Cheese, Tomatoes, Cucumber and Olives

Spit Roast



The aroma and theatre is fabulous and we can offer a variety of high welfare reared meats including Lamb, Beef, Chicken or Pork. Carved and presented on dressed buffet tables this gives a great alternative to a Hog Roast and can be supported with a wide range of salads and potentially hot potatoes. The Spit roast can be more cost effective than a BBQ depending on numbers.

Desserts £6.95 per person

Crème Brulee with a Blackcurrant Compote
Delicate lemon posset with lavender shortbread
Sheffield Blackberry Eton Mess with Caramel Meringue
Almond and Marmalade Cake served with Greek Yoghurt

Sheffield Hazelnut Meringue Cake filled with Red Fruit Cream
Delicate lemon posset with ginger crunch biscuits
Lemon and Lime Tart with Creme Fraiche and Nutmeg
Salted caramel chocolate pecan tart
Chocolate and Cappuccino Pavlova with Red Berries
Plum and almond tart with delicate vanilla custard
Sticky toffee pudding with caramel sauce and cream
Chocolate, Espresso and Cardamom Cake
PJ taste Lemon Tarts with Crème Fraiche
PJ taste Chocolate Brownies
Profiteroles with Hot Chocolate Sauce
Apple Tarts served with a Caramel Sauce and Jugs of Cream
PJ taste Treacle Tart
Yorkshire Curd Tart
Banoffi Pie
Tasty trifle, made with local rosehip jelly, crunchy oat biscuits, cardamom roasted rhubarb (or a cinnamon infused apple) and thick local cream
A seasonal Eton mess with chewy meringue, cream and Yorkshire rhubarb
Delicious pistachio meringue with rose cream and crystallised rose petals
Warm Bakewell pudding with custard

Tea and Coffee Service

Sheffield Roasted Fairtrade Coffee with Café Direct Teas served with PJ taste
Truffles or Handmade Chocolates £3.45 per person

Speeches

Toast – champagne/sparkling will be served by PJ taste.

We can arrange to cut your cake and present back for an evening buffet.

Evening Options

Cheese Wedding Cake

A 5 tier cheese “confection” incorporating cheeses of your choice and dressed with your wedding colours, along with dried fruit, nuts and ribbons served with PJ taste Spelt Biscuits with rye and caraway. £475 to include quality disposable plates and napkins.

Three tier pork pie “cake” £295 with chutneys and disposable plates and napkins.

Real Pizza - From £1200 serves 100



A large Clay Pizza oven with stone floor to bake PJ taste pizzas from our range of doughs made from Yorkshire Organic Flours. With a variety of delicious toppings

Spit or Hog Roast



A large and succulent hog roast will be most suitable for parties over 100 in number. Our spit roast offers a choice of meats and can be provided from 75 people. All provided with trimmings of apple sauce, stuffing and crackling as well as bread rolls. Served with quality disposable plates and napkins.

Additionally you can choose to serve with salads of your choice.

Delicious Locally Sourced cold buffet from £10.95 per person: Choose 5 items:

King Prawn Skewers with Chilli and Coriander

PJ taste Cheese Scones with Carrot Chutney (V)

Platter of Sheffield Eggs with Moss Valley Pork, PJ taste Chutney and Cheese

PJ taste Red Onion, Cheddar and Bacon Savoury Muffins

Roast Vegetable Savoury Muffin (V) PJ taste Savoury Muffins of Carrot, Cumin and Spinach

Roast Vegetable Pakora with Roasted Cumin and Tomato Raita (V)

Free Range Yorkshire Pork Pie
Feta Roulade (flourless and gluten free) - with watercress olive and walnut filling
Crisp Baked Sausage Rolls with Moss Valley Pork
Local Chicken skewer with Peppers
Filo Parcels filled with feta, olive and sun dried tomatoes,
Chorizo Bites
Griddled Vegetable Skewer
PJ taste Falafel with yoghurt and mint dip

Price guide for white Linen Cloths £12.45 each and white Linen Napkins
£1.75 each.

Some Customer feedback:

PJ Taste provided the most fantastic wedding breakfast with some gorgeous dishes, there were compliments all round on the quality and the service I would highly recommend the wood oven pizzas for the evening do'.
Natalie and Scott 9th July 2016 - Maltby

Hi Gill & Tracy

I just wanted to say a huge thank you for Saturday! The day was a huge success - and a big part of that was down to you and your hard work.

The food was fantastic, people have emailed me to say it was the best wedding food they'd ever had. The drinks were great - the wine was lovely and a special thanks for getting in the Thatchers Gold - I don't think we left any of that! The staff were lovely - lots of people commented how friendly and attentive they all were.

The pizza van was the highlight for many - they were amazing - and there seems to have been endless stories from the queue - someone said it was as much fun as being inside - I'm gonna assume that was a compliment!!

Jess & Rich xx 16 July 2016

Hi Tracy,

I just wanted to say thank you to you and all of your team who were absolutely amazing at the wedding!

The food was absolutely gorgeous! Everybody has commented on how scrumptious it was! Especially the kebabs and pizza's! (but for me it was those beautiful courgette bahjis!)

Olivia & Matt xxxx 11/06/16 at Woolley Edge Farm

Good afternoon Peter

First we would like to say a massive thank you to everyone involved in our event on Friday, the day was a huge success and we have received some very positive comments throughout the practice. Your excellent communication prior to the event and the attention to detail we received was military perfection which did not go unnoticed.

Sally Hutchinson – Purcell 1st July 2016

Dear Gill,

A big thank you to everyone involved with the delicious food on Saturday. My sister and I were delighted with everything. The attention to detail was second to none.

Susan 01/05/16

Hi Tracy

The food and service at the wedding was fantastic; beyond what we expected. Our aim was to ensure that the wedding was 'local' in terms of feel and authenticity. For us, PJ Tastes were an essential part of that. As we have moved away from Sheffield we probably miss the local food culture more than our friends and family who remain in the city. I think the food you produced highlighted the local qualities that many take for granted. The Hendo's was a revelation for the out-of-towners.

Whilst the style of food was rustic (as requested), the skill in preparation and quality of it was exceptional. Everyone said so! The local produce complimented the venue and built such a wonderful day. I think the clear plates and requests for more said it all. Hog roast, pies, seasonal veg, gravy, bread cakes and Hendo's. It sounds simple, but was by far the best wedding food I've ever had. Many of our friends said the same.

Ross & Katy 30/01/16

Morning Tracey/Peter,

I just wanted to say a big thank you to you and the rest of PJ Taste. The food and service was amazing.

Sue Roberts | Channel Manager | UKTI Yorkshire and the Humber

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 25% of the 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. Once the deposit is paid there is an opportunity to reduce the final invoice pro-rata by the equivalent of up to 5% of the numbers you are catering for.

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

The balance is payable one week before the event.

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

After the initial deposit is paid we can permit up to a 5% decrease in the total value of the final invoice based on the quote at the time of deposit.

3. Final numbers must be notified not less than 14 days before the function. 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. During high season from May upto and including September on Fridays, Saturdays and Sundays there is a minimum requirement of £5000 spend.

5. Cancellation

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

After securing the date the initial 25% Deposit

Less than 90 days Deposit + 25% of quoted price

Less than 30 days Deposit + 50% of quoted price

Less than 7 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.