

MORNING

Breakfast Snack £4.50 per person

- Grilled back bacon or Cumberland sausage in floured bap
- Mature cheese and salted tomato baked croissant
- Fresh brewed coffee and tea

Light Breakfast option £7.50 per person

- Seasonal fresh fruit platter
- Fresh baked pastries
- Warm berry and chocolate muffins
- Honey granola and yoghurt pots
- Berry burst fruit smoothies
- Selection of fresh pressed fruit juices
- Fresh brewed coffee and tea

Breakfast Buffet £15 per person

- Selection of pressed fruit juices
- Seasonal Fresh fruit platter
- Fresh baked pastries
- Grilled back bacon
- Cumberland sausage
- Free range scrambled egg
- Sautéed button mushrooms
- Slow roast confit tomatoes
- Fresh brewed coffee and tea

GOOD OLD FASHIONED CREAM TEAS

£20 per person

Served with Yorkshire tea served in old fashioned teapots and crockery

- Smoked salmon and cucumber
- Poached chicken, red pepper and avocado mayonnaise
- Mature cheddar and homemade apple spiced chutney
- Free range egg and watercress
- Creamed sultana scone and strawberry compote
- Chocolate dipped profiterole
- Tart au citron
- Mini raspberry and strawberry Eton mess

WORKING LUNCH OPTIONS

Menu 1 £7.95 per person

- Selection of fresh bloomer, granary sandwiches and soft rolls
- Thyme roasted pulled chicken streaky bacon
- Houmous, red pepper and spinach wraps
- Cajun chicken and chorizo skewers with sour cream
- Pitta, deep fried spiced wraps, hummus, tzatziki
- Goat's cheese and caramelised onion tartlets
- Fresh fruit basket

Menu 2 £8.95 per person

- Selection of fresh bloomer, granary sandwiches and soft rolls
- Mini pittas filled with spiced chicken and salsa rossa salad
- Pitta, deep fried spiced wraps, hummus, tzatziki
- Goat's cheese and caramelised onion tartlets
- Homemade red marmalade, sage and pork sausage rolls
- Vegetable pakora and mango chutney
- Crisp onion bhajis with minted dip
- Pea and potato samosas with coriander and pickle
- Thai fishcakes with ginger and sweet chilli sauce
- Fresh fruit basket

BUILD A LUNCH

£12 per person

Catering Yorkshire want our customers to have the freedom to pick what they want to eat. Create your own menu by selecting 6 items from the list below accompanied with a selection of fresh bloomer, granary sandwiches and soft rolls.

- Chicken satay skewers with peanut crunch sauce
- Homemade red onion marmalade, sage and pork sausage rolls
- Vegetarian samosas with minted dip
- Cajun potato wedges with chilli mayonnaise
- Slow roasted tomato and feta tartlets
- Mini beef burgers with homemade relish
- Piri piri houmous, warm pitta, olives and crudities
- Crispy duck spring rolls, hoisin and sesame oil
- Thai fishcakes with sweet chilli sauce
- Spiced cumin lamb koftas, mint & cucumber yogurt
- Barbecue honey roasted spare ribs

COLD BUFFET OPTIONS

Option 1. £20 per person

- Sliced baked honey ham
- Mustard crusted topside of Yorkshire beef
- Yorkshire feta and red onion marmalade tartlets with spiced apple chutney
- Rocket, spinach and watercress with lemon vinaigrette
- Homemade wholegrain mustard coleslaw
- Chickpea and roasted Mediterranean vegetable couscous
- Tomato, basil, pesto and red onion salad
- Garlic and rosemary roasted baby jacket potatoes
- Basket of fresh breads with sun-dried tomatoes and pesto butter

Option 2. £22 per person

- Poached salmon and smoked salmon platter
- Basket of fresh breads with sun-dried tomatoes and pesto butter
- Homemade wholegrain mustard coleslaw
- Salted cucumber spring onion and crème fraîche
- Herb green salad leaves
- Sweet chilli chicken noodle salad
- Asparagus, goat's cheese and sun-dried tomato tartlets
- Cajun baked baby jacket potatoes with sour cream
- Basket of fresh breads with pesto butter and balsamic oil

Add a Dessert £4.25 per person

- Hamper of sultana scones with strawberry compote and whipped cream
- Raspberry and white chocolate roulade
- Dark chocolate tart with praline orange cream
- Bake vanilla cheesecake with toffee sauce
- Baked lemon meringue pie
- Fresh fruit and berry platter
- Fresh berries Eton mess and dark chocolate
- Chocolate and coffee brownies

FORK LUNCH BUFFET

Two Course (mains and a dessert) £22 per person

Three Course (mains, side dishes and dessert) £28 per person

Create your own menu for your event. Pick two main courses, four side dishes and two desserts.

Mains

- Chicken and broccoli lasagne
- Whitby cod fishcakes with parsley sauce
- Thyme Chicken and root vegetable stew
- Lamb and cherry koresh
- Thai green chicken curry
- Fish pie
- Beef steak and black beer pie
- Sweet potato and aubergine moussaka
- Sun-dried tomato and parmesan pasta bake

Side dishes

- Grilled red pepper and goats cheese pasta salad
- Mushroom, bacon lardoons and Yorkshire blue stilton
- Cucumber, spring onions, parsley and crème fraîche
- Green herb leaf salad
- Spiced couscous and chickpeas
- Wholegrain mustard cabbage coleslaw
- Caesar salad with parmesan croutons
- Salted tomato, torn basil leaves and balsamic
- Buttered baby new potatoes
- Slow roast lemon and garlic new potatoes
- Dauphinoise potatoes
- Steamed Vegetable rice

All buffets served with a basket of baked rolls, creamed butter and pesto butter

Desserts

- Hamper of sultana scones with strawberry compote and whipped cream
- Raspberry and white chocolate roulade
- Dark chocolate tart with praline orange cream
- Bake vanilla cheesecake with toffee sauce
- Baked lemon meringue pie
- Fresh fruit and berry platter
- Fresh berries Eton mess and dark chocolate
- Chocolate and coffee brownies

SOMETHING DIFFERENT

Small Bowl menu selector £12 per person

Please select 4 items from the list below

- Mini bangers and creamed mash with port and sweet red onion gravy
- Lamb tagine cooked in honey, almonds and sweet potato
- Fish pie with cheese and sage crunch topping
- Cajun chicken, nacho crunch, chunky avocado, salsa
- Saffron risotto with chilli pineapple prawns
- Thai chicken curry with spiced jasmine rice
- Wild mushroom and feta risotto and truffle oil
- Beef fillet in red wine with pancetta and button mushrooms
- Lemon pepper plaice goujons with sticky sweet chilli sauce

YORKSHIRE AND PROUD

Yorkshire Tapas £12 per person

Real taste of Yorkshire food - pick 4 items from the list below

- Black beer beef stew with Yorkshire puddings
- Wensleydale and red currant tartlet
- Whitby cod fishcake with fresh tartar sauce
- Asparagus, feta cheese, new potatoes, chorizo
- Lishman's sausage, creamed mash and red onion jus
- Yorkshire curd tart with vanilla cream

LAZY AFTERNOON

Pick me up £4.25 per person

(Fresh brewed Tea and coffee included in the price)

Pick one item from the list below as a treat to be served with your Fresh brewed tea or coffee in the afternoon.

- Fruit kebabs and smoothies
- Flapjack bars/chocolate bars
- Mini doughnuts and chocolate fountain
- Sultana scones, strawberry compote and whipped double cream

LOOKING TO IMPRESS

Canapés £10 for 4 per person or £12 for 6 per person

Please select from the list below

- Mini Yorkshire puddings filled with Cumberland sausage and caramelised red onion
- Thyme roasted pulled chicken and streaky bacon
- Goats cheese, smoked salmon on sour dough
- Saffron risotto cake with prawn and spiced pineapple salsa
- Crayfish, mango and chilli blini
- Moroccan spiced lamb koftas with fresh mint yogurt
- Pressed confit duck rilette and red onion marmalade
- Parsnip and honey soup
- Mini fish and chips with fresh tartar sauce
- Thai fishcakes with fig and chilli jam
- Smoked salmon, salted cucumber, lemon crème fraîche
- Peppered crusted salmon with herb crème fraîche, potato rosti
- Fresh mozzarella, tomato, red pepper and basil toasted bruschettas

Dessert canapes

- White chocolate and honeycomb cups
- Rhubarb and sultana crumble with cold crème anglaise
- Dark chocolate and raspberry pots
- Lemon tartlets with passion fruit cream

EVENING / FUNCTION MENU

Two courses £35 per person

Three course £40 per person

The selector gives you flexibility of creating your own menu. Pick two starters, two mains and two desserts. (All pre-orders must be submitted 48hrs before event)

Starters

- Smoked mozzarella, plum and cherry tomato salad
- Smooth chicken liver pate, red onion marmalade and brioche
- Yorkshire feta, wild mushroom and mustard tartlet
- Warm goats cheese, red onion marmalade tartlet
- Pressed confit duck terrine with plump and ginger chutney
- Twice baked Applewood soufflé with chunky sun-dried tomato and avocado salsa
- Salmon three ways with pea pesto, hollandaise and watercress
- Sour cherries, caramelized walnut and soft goats cheese

Mains

- Baked mustard ham joint, crushed new potatoes and braised baby leeks
- Salted salmon fillet, asparagus, sauté lemon new potatoes, sauce vierge
- Pan fried duck breast with sweet potato puree, spiced red cabbage and pancetta shallot jus
- Seared pork loin, chorizo and black pudding, roquette and parmesan with spiced tomato chutney
- Poached chicken fillet stuffed with wild mushroom farce and asparagus sauce
- Pancetta wrapped chicken, fondant potato, wrapped root vegetables and mustard sage cream
- Bolton abbey lamb rump, fine beans, brandy cream fondant potato and red currant jus
- Yorkshire topside of beef served with puddings and red onion jus
- Butternut squash and Yorkshire feta filo parcel

(All main course meals are accompanied with local market vegetables and potatoes)

Desserts

- Rhubarb and sultana crumble with cold crème anglaise
- Lemon posset and fresh berries
- Warm dark chocolate tart with honey mascarpone and thyme syrup
- Sticky toffee pudding and vanilla pod ice cream
- Crème brûlée and fresh raspberries, shortbread fingers
- White chocolate and strawberry pots with honeycomb
- Tart au citron topped with berry Eton mess
- Toffee cheesecake with spiced ginger poached pear
- Selection of local fine Yorkshire cheese with fig chutney and biscuits

SPECIAL BUFFETS & DIETARY REQUIREMENTS

Wheat Free £12 per person

- Lamb kofta and salsa rossa
- Mature cheddar and bacon frittatas
- Chicken and chorizo kebabs
- Mixed green salad
- Red cabbage coleslaw
- Baby baked Cajun new potatoes and sour cream
- Stilton baked field mushrooms

Desserts

- Eton mess
- Fruit platter

Meat free £12 per person

Build your own buffet, pick 6 from the list below.

- Brown rice salad with toasted nuts & sultanas
- Deep fried cauliflower floret's with a tangy lemon dressing
- Multi eye bean salad
- Marinated mushroom, sweetcorn & red pepper salad
- Binham blue cheese, pear & walnut salad
- Fusilli pasta salad with sunblush tomatoes, home made pesto, toasted pine nuts & rocket topped with shavings of fresh Parmesan cheese
- New potato salad with garden chives
- Cucumber, dill & red onion salad
- Tabouleh, cracked wheat, peppers, lemon & fresh herbs
- Butternut squash & Parmesan tart
- Spinach & ricotta filo tart with toasted pine nuts
- Green tomato tart tatin
- Spinach roulade with cream cheese & sunblush tomatoes

Lactose free £12.50 per person

- Hand carved menu platter
- Lemon and roasted garlic new potatoes
- Houmous dip, olives and crudities
- Herb salad leaves
- Spiced couscous
- Fresh fruit salad

OTHER INFO

Please note you are picking the menu for the party not each person.

All prices stated are excluding VAT

Cutlery and crockery are included in the price

Travel over 10 miles outside Leeds centre charged at £50

Waiters and waitress are charged at £8 per hour per person (chefs and manager included in the price)

Kitchen hire (marquees, unfurnished halls, churches etc) £500

If you would like to discuss further or make a booking please feel free to call or email us.

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CATERING
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