



*purple chilli*  
events catering specialists

OUR CATERING  
M E N U S

01904 403 060

[INFO@PURPLECHILLIEVENTSCATERING.CO.UK](mailto:INFO@PURPLECHILLIEVENTSCATERING.CO.UK)

Purple Chilli Ltd | Unit 3 Seafire Close, Clifton Moor York YO30 4UU

# BBQ-MEATS

WE ONLY USE LOCALLY SOURCED PRODUCE ON ALL OUR BBQ ITEMS

LOCALLY PRODUCED CUMBERLAND SAUSAGES SERVED

IN A SOFT ROLL WITH SPICED ONION CHUTNEY[£2.95 PLUS VAT]

HOMEMADE BURGERS, CHEDDAR CHEESE, SOFT ROLL [£3.50 plus vat]

RUMP OF BEEF CHIMICHURRI SAUCE[£4.00 PLUS VAT]

FILLET STEAK, BEARNAISE SAUCE[£6.50 PLUS VAT]

SIRLOIN STEAK , CHIPOTLE SALSA [£5.50 PLUS VAT]

RED THAI CHICKEN BREAST , CHERRY TOMATOES AND CORIANDER[£4.50 PLUS VAT]

PORK LOIN STEAKS, HARISSA MARINADE [£4.50 PLUS VAT]

JERK CHICKEN PIECES, ORANGE AND GINGER SAUCE[£3.95 PLUS VAT]

PORK BELLY INFUSED WITH HONEY,SOY AND SPICES [£4.00 PLUS VAT]

CHICKEN TIKKA THIGHS MARINATED IN YOGURT AND MINT[£3.25 PLUS VAT]

SPICY LAMB CHOPS, MINTED YOGURT[£4.25 PLUS VAT]

LEMON GRASS , CHILI, LIME AND GINGER CHICKEN SKEWERS[£3.75 PLUS VAT]



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## OUR CATERING MENU

STAFFING TO SERVE ARE  
CHARGED AT £12.00 PLUS VAT  
PER HOUR  
EACH, 1 STAFF  
PER 25 GUESTS

01904 403060

FOOD ALLERGIES AND INTOLERANCES - Please speak to our staff about the ingredients in your meal when placing an order.

# BBQ - FISH/VEGETARIAN

WE ONLY USE LOCALLY SOURCED PRODUCE ON ALL OUR BBQ ITEMS

## FISH

TUNA LOIN, CITRUS MARINADE , WASABI DRESSING [£5.50 PLUS VAT]

KING PRAWN SKEWERS, CHILI, GINGER AND CORIANDER[£4.00 PLUS VAT]

SALMON DELICE, MARINATED IN SOY AND BROWN SUGAR [£4.50 PLUS VAT]

SEA BASS WITH A GARLIC BUTTER[£5.00 PLUS VAT]

SWORD FISH GINGER, LIME ,CHILI AND HONEY[5.00 PLUS VAT]

## VEGETARIAN

GRIDDLED ASPARAGUS, AUBERGINE AND HOLLANDAISE[£4.00 PLUS VAT]

TIKKA SPICED VEGETABLE SKEWERS [£3.00 PLUS VAT]

STUFFED PEPPERS, GOATS CHEESE AND COUSCOUS [£3.95 PLUS VAT]

HONEY GLAZED CORN ON THE COB ,CHILI BUTTER[£2.50 PLUS VAT]

AUBERGINE , COURGETTE AND HALLOUMI STACK, TOMATO SALSA[£3.50 PLUS VAT]

STUFFED MUSHROOM WITH SQUASH AND SPINACH, HERB CRUMB {£2.50 PLUS VAT]

STAFFING TO SERVE ARE CHARGED AT £12.00 PLUS VAT

PER HOUR EACH, 1 STAFF PER 25 GUESTS



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# BBQ -Salad & Potato

CHOOSE 3 SALADS AND ONE POTATO DISH CHARGED AT £4.50 PLUS VAT ]

## SALADS

COUSCOUS, FETA AND POMEGRANATE, ORANGE DRESSING

COUSCOUS AND MED VEG

GREEK FETA WITH ONIONS, CUCUMBER OLIVES AND TOMATOES

BEEF TOMATO AND MOZZARELLA, ONION AND BASIL

BABY MOZZARELLA BABY PLUM TOMATOES, CHIVE DRESSING

ROASTED MED VEG ANTIPASTI

TRADITIONAL COLESLAW

NEW POTATO AND SCALLION SALAD

NEW POTATO , CHORIZO AND SAGE SALAD

SPICED RICE SALAD

SWEET AND SOUR SLAW SALAD

SWEETCORN SALSA SALAD

PENNE PASTA, RED PEPPERS ,BASIL AND YOGURT

CURRIED PASTA WITH SULTANAS ,RED ONION AND SPINACH

PEAR ROCKET AND BLUE CHEESE

CAESAR SALAD

MIXED GREEN SALAD WITH BABY HERBS

## POTATOES

BAKED POTATO SKINS WITH SPRING ONIONS AND CHEDDAR,

BAKED JACKETS,

SPICED WEDGES ,SOUR CREAM

NEW POTATOES WITH CHIVE BUTTER

SWEET POTATO FRIES

BOMBAY POTATOES



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# BOWL FOOD

## MEAT

MINI RUMP STEAK, THrice COOKED CHIPS, MUSHROOMS, ONION RINGS, BEARNAISE SAUCE  
HOT SEARED BEEF CARPACCIO, CRISPY BRUSCHETTA, TAPENADE, TENDRIL PEA SHOOTS  
SLOW COOKED SHIN OF BEEF, HORSERADISH LEEK AND SPRING ONION MASH,

CAULIFLOWER BEIGNET, TRUFFLE GLAZE

OX CHEEK BOURGUIGNON, POMMES PUREE

BEEF SLIDERS, CRISPY PANCETTA, BLUE CHEESE, TOMATO SALSA

THAI BEEF CURRY, SAFFRON RICE, MINI PAKORA

CRISPY PORK BELLY, SWEDE PUREE, HERITAGE CARROTS, APPLE PUREE, CIDER JUS

CRISPY BELLY PORK, ASIAN NOODLES, CHILI BROTH

PORK AND APPLE SAUSAGES, CHEDDAR MASH, CARAMELISED ONION JUS KASHMIRI LAMB  
CUTLETS, MINI BHAJI, JASMINE RICE

SPICY LAMB TAGINE, DATES, APRICOTS AND ALMONDS, SPICED COUSCOUS SEARED CHICKEN  
CAESAR, ROMAINE, GARLIC CROUTONS, PARMESAN, DEHYDRATED TOMATOES CHICKEN,  
GRUYERE AND SERRANO HAM, PANKO CRUMB, WILD MUSHROOM CREAM DUCK STIR FRY,  
SHREDDED GREENS, DEEP FRIED WONTONS, SPICED PLUM SAUCE

## FISH

YORKSHIRE GUZZLER BATTERED HADDOCK, THrice COOKED CHIPS, PEA PUREE

CRAB CAKES, SPRING ONION AND SWEET CORN SALSA

POSH FISH PIE, HERB CRUMB

TERIYAKI SALMON, SWEET POTATO CONFIT, STAR ANISE GLAZE

SALMON DELICE, PESTO MASH, SALSA VERDE

SEARED TUNA, WARM NICOISE SALAD

PAN FRIED SEA BASS, SAFFRON MASH, SAUCE MIERGE

## VEGETARIAN

WILD MUSHROOM RISOTTO, ASPARAGUS SPEARS, PARMESAN FONDUE, TRUFFLE OIL CHEDDAR  
AND GRUYERE CAULIFLOWER GRATIN

THAI VEG CURRY, JASMINE RICE, SWEET POTATO FRITTER

BUTTERNUT SQUASH, CARAMELIZED ONION SPINACH AND FETA FILO PIE, BABY HERBS

YORKSHIRE GUZZLER BEER BATTERED HALLOUMI, THrice COOKED CHIPS, SPICY TOMATO SAUCE

WHY NOT TRY SOMETHING DIFFERENT TO JAZZ UP YOUR DAY

SERVE 3 OR 4 COURSES OF THE BOWL FOOD AS YOUR WEDDING BREAKFAST

3 BOWLS AT £23.50 PLUS VAT

4 BOWLS AT £27.50 PLUS VAT

SERVING STAFF INCLUDED

CANAPES AND DESSERTS CAN BE ADDED



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# B R E A K F A S T

DELIVERED TO YOUR OFFICE MINIMUM 20 COVERS

## MENU 1 £4.25 PLUS VAT

MINI DANISH SELECTION  
INDIVIDUAL YOGURTS  
FRUIT SALAD POTS

## MENU 2 £4.75 PLUS VAT

BAGELS  
SMOKED SALMON AND CREAM CHEESE  
HAM AND CHEESE  
CHEESE AND TOMATO  
FRUIT SKEWERS WITH CREME FRAICHE

## MENU 3 £5.00 PLUS VAT

BACON, SAUSAGE AND MUSHROOM BARM CAKES  
WEDGES MELON

## MENU 4 £5.50 PLUS VAT

MINI DANISH SELECTION  
BACON, SAUSAGE AND MUSHROOM BARM CAKES  
PORTOBELLO MUSHROOM AND TOMATO BAGUETTES  
[V]

FRESHLY BREWED TEA AND COFFEE £1.40 PLUS VAT



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# CANAPES

WE PRIDE OURSELVES ON OUR CANAPES AND HERE IS OUR VAST LIST OF TRIED AND TESTED MENU ITEMS

**ALL CANAPES ARE PRICED AT £1.50 PLUS VAT EACH.**  
**WE RECOMMEND 4/5 FOR WEDDING RECEPTIONS.**  
**BETWEEN 6/8 FOR A DRINKS RECEPTION**

## MEAT

COCONUT CHICKEN, CORONATION SAUCE  
CHARRED HOT CHICKEN WINGS, BLUE CHEESE AND SOUR CREAM  
JERK CHICKEN, MANGO SALSA, FILO CUP  
BUTTER CHICKEN, CHILI RELISH, MINI POPPADOM  
CHICKEN LIVER PARFAIT, CRISPY CROSTINI, ONION JAM  
MINI YORKSHIRE PUDDINGS, ROAST BEEF, HORSE RADISH, ONION GRAVY  
PHILLY STEAK, FRIED ONIONS, SMOKED CHEESE  
WARM SEARED BEEF FILLET, WATERMELON, MINT AND PICKLED GINGER  
BEEF CARPACCIO, PESTO, PARMESAN  
OX CHEEK CORNISH PASTY, BROWN SAUCE  
MINI CHEESEBURGER, TOMATO CHILI JAM  
BEEF BOURGUIGNON CROQUETTE, AIOLI, CELERIAC SLAW  
BEEF FILLET, THIRICE COOKED CHIP, BEARNAISE  
COTTAGE PIE, CHEDDAR AND CHIVE MASH  
STICKY SAUSAGES, HONEY, DION AND SESAME SEEDS  
PULLED PORK SHOULDER CROQUETTE, BBQ JAM  
CHILI SPICED MINI QUAIL SCOTCH EGG  
MINI CROQUE MONSIEUR  
BABY JACKET, GRUYERE AND PANCETTA  
PARMA HAM BUFFALO MOZZARELLA AND ROCKET BRUSCHETTA  
OLIVE SCONES, PEA PUREE, CRISP PARMA HAM  
ASPARAGUS, BACON AND HOLLANDAISE TART  
HAM HOCK, PINEAPPLE CHUTNEY, CROSTINI  
PORK AND APPLE SAUSAGE ROLLS  
CHORIZO AND SAGE FRITTATA, PIMENTO CHUTNEY  
DUCK SPRING ROLLS, HOISIN SAUCE  
GOOSE LIVER PARFAIT, GINGER AND PINEAPPLE PUREE



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### FISH

MINI FISH, CHIPS AND MINTED PEAS  
SMOKED HADDOCK CROQUETTES, WATERCRESS MAYO  
TEMPURA TIGER PRAWNS, CORIANDER CHILI SAUCE  
KING PRAWN SKEWERS, MADRAS, GARLIC, AIOLI  
THAI FISHCAKES, SPICY TOMATO JAM  
FILO TARTS, HARISSA PRAWNS  
PRAWN COCKTAIL, SHREDDED BABY GEM AND APPLE  
THAI PRAWN RISOTTO BALLS, CORIANDER AND CHILI  
MARINATED SCALLOPS, SALSA VERDE, PARMA HAM  
BEETROOT CURED SALMON, BLINI, SOUR CREAM AND CHIVES  
CRAB CORN CAKE, LIME AND CHILI  
CRAB AVOCADO AND MANGO SALSA SPOON  
SEARED TUNA WITH TAPENADE  
TERIYAKI LEMON GRASS AND GINGER SALMON SKEWERS

### VEGETARIAN

ONION BHAJIS, CORIANDER CHUTNEY  
PEA AND MINT TARTLETS WITH CREAMY FETA  
WILD MUSHROOM TARTLETS, PEA HOLLANDAISE  
BLUE CHEESE TART, RED ONION JAM  
WELSH RAREBIT TOASTIE  
SQUASH RISOTTO CAKE, SOUR CREAM AND SAGE  
RED PEPPER TARTE TATIN BLUE CHEESE AND BALSAMIC  
WILD MUSHROOMS ON TOAST  
DEEP FRIED MAC N CHEESE, TOMATO SALSA  
SPICY SWEET POTATO ROSTI, COCONUT AND GINGER SALSA  
PARMESAN AND ROSEMARY SHORTBREAD, DEHYDRATED TOMATOES, GOATS CHEESE  
WATERMELON, FETA AND OLIVES  
ROAST MED VEG, MOZZARELLA AND PESTO BRUSCHETTA  
WILD RICE AND SPRIG ONION PANCAKES, AVOCADO AND LIME SALSA  
ASPARAGUS AND HOLLANDAISE EN CROUTE

### SHOTS

PEA AND HAM SOUP, PARMESAN STRAW  
WARM BLOODY MARY, SPICED TIGER PRAWN  
ASPARAGUS, TRUFFLE CREAM, GRIDDLED SCALLOP  
CARROT GINGER AND HONEY  
WILD MUSHROOM, CHERVIL CREME FRAICHE  
CURRIED PARSNIP, COCONUT CREAM

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# COLD FORK BUFFET

£16.00 PLUS VAT OR £19.00 PLUS VAT WITH CHOICE OF 2 DESSERTS

PLEASE CHOOSE 4 MEAT/FISH ITEMS , 2 VEGETARIAN ITEMS AND 3 SALADS  
BASKETS OF BREAD AND YORKSHIRE BUTTER

## MEAT

RARE ROASTED TOPSIDE OF BEEF WITH HORSERADISH CREME FRAICHE  
BEEF FILLET WITH CELERIAC REMOULADE [£1.50 SUPPLEMENT]  
SWEET CHILI GLAZED BACON LOIN WITH PINEAPPLE AND CORIANDER SALSA  
PLATTER OF MEDITERRANEAN MEATS/OLIVES AND SUNDRIED TOMATOES  
CURRIED CHICKEN BREAST WITH A CORONATION MAYONNAISE  
CHIPOTLE SPICED CHICKEN CAESAR SALAD  
CHICKEN MUSHROOM AND PEPPER ROULADE, PARMA HAM  
ROAST TURKEY BREAST, SAGE AND CRANBERRY SEASONING  
SPICED SCOTCH EGGS WITH A TOMATO AND RED PEPPER CHUTNEY

## FISH

HARISSA MARINATED PRAWN SKEWERS, SPICED SAVORY RICE  
POACHED SALMON, WATERCRESS AND ASPARAGUS,  
NEW POTATO LEMON AND SAFFRON SALAD  
TUNA NICOISE PLATTER  
SMOKED SALMON WITH DILL AND BEETROOT CHUTNEY  
HOT SMOKED SALMON, PEPPERED MACKEREL AND PRAWN PLATTER  
PRAWN SALAD WITH AVOCADO SPINACH AND CUCUMBER

## VEGETARIAN

CARAMELIZED RED ONION THYME AND GOATS CHEESE TART  
CHARGRILLED AUBERGINE, HALLOUMI AND SUN DRIED TOMATOES  
MED VEG AND BLUE CHEESE TART  
BUFFALO MOZZARELLA TOMATO AND AVOCADO, PESTO DRESSING  
BUTTERNUT SQUASH BASIL AND PARMESAN FRITTATA  
ROASTED RED PEPPER SPINACH AND FETA TART

DECORATED BUFFET CHARGED AT £30.00 PLUS VAT  
ARTISAN BREADS AND YORKSHIRE BUTTER  
MUSTARD CRUSTED SIRLOIN OF BEEF, HORSERADISH AND GHERKIN CREME FRAICHE  
CHAUD FROID CHICKEN WITH CORONATION GLAZE AND MANGO



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PLEASE CHOOSE 4 MEAT/FISH ITEMS , 2 VEGETARIAN ITEMS AND 3 SALADS  
BASKETS OF BREAD AND YORKSHIRE BUTTER

## SALADS

GARLIC ROASTED MED VEG, HERBS AND BALSAMIC DRESSING  
RICE SALAD WITH PEAS SWEET CORN MINT AND HAM  
SAVORY RICE SALAD  
PASTA WITH BASIL ,BABY TOMATOES, MOZZARELLA AND PINE NUTS  
NEW POTATO SALAD, WHOLEGRAIN MUSTARD, GHERKINS AND SPRING ONIONS  
COUS COUS WITH BUTTERNUT SQUASH , POMEGRANATE AND CORIANDER  
HOME MADE SLAW, PLAIN OR SPICED  
FETA SALAD,  
BABY TOMATO , RED ONION AND MANGO SALAD  
ASIAN NOODLES WITH SWEET CHILI DRESSING  
MIXED LEAF SALAD  
MARINATED CUCUMBER SALAD

## DESSERTS

GLAZED LEMON TART , BERRIES AND CREAM  
CREME BRULEE, SHORTBREAD BISCUIT  
CHOCOLATE POTS WITH CHOCOLATE ORANGE COOKIES  
BAKED VANILLA CHEESECAKE, PEACH CREAM  
TOFFEE CHEESECAKE WITH FUDGE SAUCE  
FRUITS OF THE FOREST PUDDING, DOUBLE CREAM  
FRESH FRUIT PLATTER WITH CREAM  
  
DECORATED BUFFET CHARGED AT £30.00 PLUS VAT  
ARTISAN BREADS AND YORKSHIRE BUTTER  
MUSTARD CRUSTED SIRLOIN OF BEEF, HORSERADISH AND GHERKIN CREME FRAICHE  
CHAUD FROID CHICKEN WITH CORONATION GLAZE AND MANGO



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# DESSERTS

ALL OUR DESSERTS ARE HOMEMADE USING TRIED AND TESTED RECIPES BY OUR DEDICATED TEAM



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BELGIUM CHOCOLATE BROWNIE,  
RASPBERRY SORBET, PEACH MILK SHAKE  
CREME CAMEL, CARAMELISED APPLE,  
DEHYDRATED SPONGE, APPLE SORBET  
GINGER SPONGE, TOFFEE SAUCE, BANOFFEE PARFAIT  
GLAZED LEMON TART, RASPBERRY SORBET, PISTACHIO TUILE  
PAVLOVA WITH VANILLA POD CREAM, BERRIES IN SEASON, POPPING CANDY  
BRANDY SNAP BASKET, ETON MESS, STRAWBERRY COULIS  
VANILLA POD PANNA COTTA GLAZED FILO,  
CARAMEL CHEESECAKE, RASPBERRY GEL  
WHITE CHOCOLATE AND RASPBERRY BRULEE, CHOCOLATE ORANGE COOKIE  
CHOCOLATE MOUSSE SPONGE, MIRROR GLAZE,  
MERINGUE AND AMARETTI CRUMB  
LIME POSSET, ELDERFLOWER JELLY, VANILLA TUILE  
SPICED POACHED PEARS, CHOCOLATE MARQUISE VANILLA CREAM  
CHOCOLATE FONDANT, BLACK CHERRY SAUCE, HAZELNUT TUILE  
SALTED CARAMEL AND PEANUT BUTTER CHEESECAKE,  
CARAMEL POPCORN, CHOCOLATE SAUCE  
PARIS BREAST, ORANGE CREAM, CHOCOLATE GLAZE,  
YORKSHIRE CHEESES, CHUTNEY, GRAPES, CELERY, BISCUIT SELECTION

ALL OUR DESSERTS ARE PRICED AT £7.25 PLUS VAT

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# EVENING BITES

WHY NOT TREAT YOUR GUESTS TO OUR FRESHLY  
COOKED EVENING OPTIONS TO FINISH OFF YOUR BIG DAY

## EVENING CHOICES

STEAK AND ALE PIE, MUSHY PEAS, GRAVY

WARM PORK PIE, PEAS AND GRAVY

BACON AND SAUSAGE BUTTIES IN SOFT WHITE ROLLS

FISH FINGER SANDWICHES, BABY GEM, PEATARTARE

RUMP STEAK BARMS, FRIED ONIONS, MUSTARD

PITTA BREAD WITH SPICED CHICKEN AND YOGURT

HOME MADE BURGERS, CHEDDAR AND CARAMELIZED ONIONS, BRIOCHE ROLL

PULLED PORK ROLLS WITH CAJUN SLAW

BAKED CAULIFLOWER CHEESE [V]

WARM MED VEG AND BRIE BAGUETTE WITH PESTO [V]

PITTA BREAD WITH FETA, HOUMOUS AND RED PEPPER [V]

EVENING FOOD IS CHARGED AT £7.00 PLUS VAT TO INCLUDE STAFFING



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# FINGER BUFFET



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### SAMPLE MENU

SANDWICHES TO VARY, FILLINGS TO INCLUDE  
ROAST TURKEY AND CRANBERRY  
TUNA AND SWEET CORN  
EGG MAYONNAISE  
CORONATION CHICKEN  
HONEY ROAST HAM AND GRAIN MUSTARD  
CHEESE SAVORY  
MED VEG AND CREAM CHEESE

### BUFFET MENU 1 £5.50 PLUS VAT

ASSORTED SANDWICHES AND CRISPS  
CHICKEN AND BACON CAESAR WRAP  
TUNA RED ONION AND SWEET CORN WRAP  
MED VEG ,HOUMOUS AND ROCKET  
HANDMADE CAKE SELECTION  
FRUIT PLATTER  
ORANGE JUICE

### MENU 2 £6.00 PLUS VAT

SELECTION OF SANDWICHES AND CRISPS  
GOUJONS OF CHICKEN WITH A GARLIC MAYONNAISE  
STICKY SAUSAGES WITH HONEY AND GRAIN MUSTARD  
ORIENTAL SAVORY SELECTION WITH A YOGURT DIP  
CHILI AND MANGO TIGER PRAWN  
SELECTION OF HAND MADE CAKES  
FRUIT PLATTER  
ORANGE JUICE

### MENU 3 £7.25 PLUS VAT

SELECTION OF SANDWICHES AND CRISPS  
SPICY SCOTCH EGGS AND TOMATO RELISH  
VEG CRUDITES AND CHEESE STRAWS WITH HOUMOUS  
MINI GOATS CHEESE AND MED VEG PUFFS  
SMOKED SALMON AND CREAM CHEESE BLINIS  
TOMATO AND BASIL BRUSCHETTA  
QUICHE  
SELECTION OF HAND MADE CAKES  
FRUIT PLATTER  
ORANGE JUICE

STILL AND SPARKLING YORKSHIRE WATER 750ML £2.50 PLUS VAT  
FRESHLY BREWED COFFEE /TEA SELECTION £1.40 PLUS VAT  
TWIN PACK BISCUITS £0.45 PLUS VAT

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# FINGER BUFFET

## MENU 4 £7.50 PLUS VAT

SELECTION OF SANDWICHES AND CRISPS  
SALMON FINGERS WRAPPED IN SMOKED SALMON  
MINI MEXICAN PASTIES  
PARMA HAM, PESTO AND CREAM CHEESE PUFF PASTRY ROLL UPS  
SPICY SAUSAGE ROLLS  
BROCCOLI AND BRIE FILOS  
MOZZARELLA AND JALEPENO GOUJONS, GARLIC DIP  
SELECTION OF HAND MADE CAKES  
FRUIT PLATTER  
ORANGE JUICE

## MENU 5 £10.00 PLUS VAT

MINI ROLLS  
EGG AND CRESS, BEEF ROCKET AND HORSERADISH, CHICKEN CAESAR, HAM AND CHUTNEY  
CHEESE STRAWS, PARMESAN MAYONNAISE  
BABY GEMS WITH WALDORF SALAD  
ROAST TOMATO AND DOLCELATTE TARTS  
MINI PRAWN COCKTAIL IN A KILNER JAR  
MED VEG AND GOATS CHEESE PUFF PASTRY ROLLS  
CHORIZO AND SAGE FRITTATA, PIMENTO CHUTNEY  
CORONATION CHICKEN GOUJONS,  
FRESHLY BAKED SCONES WITH CREAM AND PRESERVES  
ORANGE JUICE

## ADDITIONAL ITEMS ALL CHARGED AT £0.80 PLUS VAT

CHERRY TOMATO AND BABY MOZZARELLA SKEWERS  
CHEESE STRAWS AND DIPS  
CORONATION CHICKEN SKEWERS  
CHORIZO FRITTATA, PIMENTO JAM  
VEGETARIAN CROLINES  
PORK PIE AND PICKLE  
SAUSAGE ROLLS  
MINI BEEF WELLINGTONS  
MINI MEXICAN PASTIES  
GOUJONS OF CHICKEN WITH GARLIC MAYONNAISE  
MINI BLINIS, SMOKED SALMON AND CREAM CHEESE  
SPICY SAUSAGE ROLLS  
SPICY SCOTCH EGGS, TOMATO RELISH  
INDIAN SELECTION, YOGURT DIP  
ROAST TOMATO AND DOLCELATTE TARTS  
MOZZARELLA AND JALAPENO GOUJONS, CHILI DIP  
ASPARAGUS AND PARMA HAM  
QUICHE SELECTION

STILL AND SPARKLING YORKSHIRE WATER 750ML £2.50 PLUS VAT  
FRESHLY BREWED COFFEE /TEA SELECTION £1.40 PLUS VAT  
TWIN PACK BISCUITS £0.45 PLUS VAT

FOOD ALLERGIES AND INTOLERANCES - Please speak to our staff about the ingredients in your meal when placing an order.



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## OUR CATERING MENU

STAFFING TO SERVE ARE  
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PER HOUR  
EACH, 1 STAFF  
PER 25 GUESTS

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# HOT FORK BUFFET

PLEASE CHOOSE 3 ITEMS FROM OUR MENU 2 MEAT/FISH AND ONE VEGETARIAN

## MEATS

CONFIT DUCK LEG, SERVED WITH GREENS AND A SPICED PLUM SAUCE  
PORK FILLET MEDALLIONS WITH GLAZED APPLE, LEEKS AND A CREAMY DIJON SAUCE  
ROAST CHICKEN, SHITAKE MUSHROOMS, BABY ONIONS, BACON LARDONS, TARRAGON AND RED WINE JUS  
SAUTE OF CHICKEN BREAST WITH RED ONIONS PEPPERS, PLUM TOMATOES AND OLIVES  
BRAISED BEEF COOKED WITH GUINNESS, SHALLOTS AND ROOT VEG, HORSERADISH DUMPLINGS  
HERB CRUMBED CHICKEN SUPREME WITH A GARLIC AND CAPER BUTTER  
THAI CHICKEN CURRY WITH SPINACH PAKORAS  
FEATHER BLADE STEAK WITH MUSHROOMS AND BACON, PARMENTIER POTATOES  
CHICKEN, CHORIZO AND SWEET CORN RISOTTO, HERB OIL  
PORK STROGANOFF WITH CREME FRAICHE  
TAGINE OF LAMB, MOROCCAN SPICED COUS COUS  
GLAZED BELLY PORK, PARMA HAM AND HOLLANDAISE, SPICED TOMATO SAUCE  
BEEF RUMP STEAK STROGANOFF  
GENTLY COOKED BEEF CHEEKS WITH WOODLAND MUSHROOMS AND STILTON

## FISH

SMOKED HADDOCK COD AND PRAWN THERMIDOR, GRUYERE GLAZED PUFF PASTRY  
SALMON HADDOCK AND KING PRAWN PIE, HERB MASH  
SPICED SALMON FILLET WITH HARISSA AND LIME  
FILLET OF COD, PARMA HAM AND BASIL, TOMATO JUS  
BAKED HADDOCK, RAREBIT GLAZE, LOBSTER BISQUE

## VEGETARIAN

STUFFED PORTOBELLO MUSHROOMS WITH BLUE CHEESE SPINACH AND PIMENTO, HERB CRUMB  
SWEET POTATO COURGETTE AND LENTIL DAHL WITH NAAN BREAD  
CROTIN OF GOATS CHEESE WITH BASIL AND TAPENADE WRAPPED IN FILO, CHILI JAM SAUCE  
WILD MUSHROOMS WITH PAPRIKA, MUSTARD TARRAGON AND BRANDY  
MED VEG AND BRIE LASAGNE

ALL SERVED WITH FRESHLY BAKED BREADS AND YORKSHIRE BUTTER  
GREEN VEG  
BRAISED RICE  
ROASTED NEW POTATOES WITH THYME AND ROCK SALT

PRICED AT £21.00 PLUS VAT OR £24.00 PLUS VAT WITH SERVING STAFF



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OUR CATERING  
MENU

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# MAINS-MEAT



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### MEAT MAINS

FILLET STEAK, DAUPHINOISE, VINE TOMATOES,  
FRENCH BEANS AND BACON, PEPPERCORN JUS  
INDIVIDUAL BEEF WELLINGTON, PARMA HAM, MUSHROOMS AND PATE,  
CAULIFLOWER TEXTURES, FONDANT POTATO  
FILLET STEAK DOLCELATTE, BROCCOLI PUREE,  
POTATO TERRINE, SHIN CROQUETTE  
CHATEAUBRIAND FAT CHIPS, ONION RINGS,  
PORTOBELLO MUSHROOMS, BERNAISE  
RIB EYE STEAK, PARIS BROWNS, POMMES ANNA,  
BABY TOMATO CHUTNEY  
CONTRE- FILET OF BEEF, LEEK MASH, ROAST HERITAGE CARROTS,  
OYSTER MUSHROOMS AND BABY ONIONS  
SLOW COOKED FLANK STEAK, CHIMICHURRI SAUCE, ARANCINI,  
CRISPY FRIES, HOUSE SALAD  
BRAISED FEATHER BLADE, CHAMP POTATOES, CARROT TEXTURES,  
WILD MUSHROOM GLAZE  
CHICKEN SUPREME, CRISP SKIN, SQUASH CONFIT,  
WILD MUSHROOMS, BACON ROSTI  
CHICKEN SUPREME, BABY SPINACH, DAUPHINOISE POTATOES,  
MARSALA SAUCE  
CHICKEN PARCEL, PARMA HAM, SUN BLUSH AND BASIL MOUSSE,  
PARMESAN MASH, WILD MUSHROOMS  
SOUS VIDE CHICKEN, CARROT AND LEMON PUREE,  
APPLE AND FENNEL SALAD  
BREAST OF GUINEA FOWL, CONFIT OF LEG WITH SPINACH, GARLIC POMMES PUREE,  
GIROLLES, BRANDY CREAM  
PORK FILLET, POMMES ANNA, PANCETTA TART, TEXTURES OF BROCCOLI  
TRIO PORK- FILLET, BELLY, PIGS CHEEK, FONDANT POTATO, PARSNIP TEXTURES  
STUFFED TENDERLOIN PORK, SPINACH AND PIMENTO FARCE, CREAMED SAVOY  
CABBAGE, SPROUTING BROCCOLI, FONDANT POTATO  
ROAST RACK OF PORK, BUBBLE AND SQUEAK, THYME CARROTS, GLAZED BABY ONIONS  
HERB CRUSTED CANNON OF LAMB, BELLY CONFIT, POTATO TERRINE,  
CREAMED SHALLOTS, PEAS, TOMATO JUS  
LOIN LAMB, POTATO GALETTE, SHALLOT PUREE, SHITAKE MUSHROOMS  
LAMB FILLET, HERB BUTTER, SQUASH, BUBBLE AND SQUEAK CROQUETTE, TEXTURES OF ONION  
HARISSA GLAZED LAMB SHANK, SPICED COUSCOUS AIOLA POTATOES TOMATO GLAZE  
BRAISED LAMB SHANK, CHAMP POTATOES, CREAMED SAVOY CABBAGE,  
RED WINE AND MUSHROOM JUS  
DUCK BREAST, BRAISED CHICORY, DAUPHINOISE POTATOES, RED WINE JUS  
PAN FRIED DUCK, SPINACH AND WILD MUSHROOMS, BELLY PORK AND HONEY,  
SELECTION OF GAME AND BIRDS IN SEASON

FOOD ALLERGIES AND INTOLERANCES - Please speak to our staff about the ingredients in your meal when placing an order.



# MAINS-FISH/VEGETARIAN

## FISH DISHES

HARISSA SPICED COD, PORK BELLY, TENDERSTEM BROCCOLI, LEMON VELOUTE  
BAKED FILLET OF HALIBUT, CLAM PROVENCAL, HASSELBACK POTATOES, LOBSTER JUS

PEPPER CRUSTED TUNA, POTATO ROSTI, WARM SALAD NICOISE

SEARED SALMON, ROAST CAULIFLOWER, SWEET POTATO CONFIT, TIKKA CREAM

BAKED SEA BASS, SAMPHIRE, TARRAGON CREAM, CRAB BEIGNET

FILLET OF SEA BASS, ASPARAGUS, PARMESAN MASH, PIMENTOS SAUCE VIERGE

FILLET OF SOLE, CRAB RISOTTO CAKE, CHAMPAGNE AND WATERCRESS SAUCE

POACHED FILLET OF COD, BAKED CAULIFLOWER, PANCETTA, PRAWN BON BON LOBSTER JUS

POSH FISH PIE, HERB MASH, TENDERSTEM BROCCOLI

## VEGETARIAN

GOATS CHEESE THYME AND CARAMELISED ONION WELLINGTON, GRUYERE SAUCE, PARMESAN SHARD

AUBERGINE MOUSSAKA, GREEK SALAD, HOUMOUS, PITTA CRISPS

WILD MUSHROOM LEEK AND BRIE PITHIVER, SPINACH

AND PARSLEY SAUCE

CARROT AND GRUYERE CAKE, PARMESAN TUILE GRUYERE FONDUE, TRUFFLE SAUCE

GOATS CHEESE AND CHIVE CROQUETTE, WILD MUSHROOMS, PEAS, GARLIC CREAM

WILD MUSHROOM RISOTTO, ASPARAGUS SPEARS, VINE TOMATOES, POACHED EGG, TRUFFLE OIL

TOMATO, RICOTTA AND SAGE TORTA, GREEN SALAD, RISSOLE POTATOES

RED LENTIL AND COCONUT CURRY, GRILLED CORN, CRISP RICE BALLS



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# STARTERS - MEAT

START YOUR BIG DAY OFF IN STYLE TO WOW YOUR GUESTS

STARTERS ALL PRICED AT £7.50 PLUS VAT

CHORIZO SPICED SCOTCH EGG, CHICKEN PARFAIT,

BELLY PORK AND APPLE

BEEF FILLET CARPACCIO, PARMESAN SHAVINGS, RED ONION JELLY,

MICRO HERBS, HARISSA DRESSING

BREAKFAST-BACON SAUSAGE AND EGG, HASH BROWN AND BEANS

BELLY PORK, PANCETTA, WILD LEAF SALAD,

POMEGRANATE AND CITRUS DRESSING

FIERY CHICKEN WINGS, LIME AND MINT DRESSING

PRESSED CONFIT CHICKEN, CHICKEN PARFAIT,

CHICORY AND PICKLED BEETROOT

CHICKEN AND HAM TERRINE, PICKLED GIROLLES, TARRAGON MAYONNAISE,

HONEY MUSTARD DRESSING

SEARED SCALLOPS, PEA PUREE, BURNT CAULIFLOWER, CRISPY PANCETTA,

TOMATO SALSA [£2.00 SUPPLEMENT]

SHARING PLATTER-CONTINENTAL MEATS, DUCK PARFAIT,

CHICKEN WINGS, OLIVES, ANTIPASTI VEGETABLES, SUN BLUSH

TOMATOES WITH BABY MOZZARELLA BALLS, STUDDED BAKED CAMEMBERT,

CROSTINI AND DIPPING SAUCES



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# STARTERS-FISH

START YOUR BIG DAY OFF IN STYLE TO WOW YOUR GUESTS

STARTERS ALL PRICED AT £7.50 PLUS VAT

SALMON- HOT SMOKED, SALMON AND CHIVE BON BON,  
SPICED FISHCAKE, SALSA

LOBSTER SALAD, MANGO SALAD, MICRO HERBS,  
CURRIED DRESSING [£4.00 supplement]

SEARED TUNA NICOISE, OLIVE TAPENADE,  
ANCHOVY DRESSING

WARM SPINACH AND SMOKED HADDOCK TART,  
SPICED HOLLANDAISE AND PEAS

CRAB ROSTI BABY HERBS, LEMON MAYO

SMOKED HADDOCK COD AND SALMON FISHCAKES,  
CREAMED LEEK SAUCE

THAI FISHCAKES,

SPICY TOMATO JAM

SMOKED SALMON TERRINE, PICKLED CUCUMBERS,  
HORSERADISH CREAM, WATERCRESS MAYO

POSH PRAWN COCKTAIL, SPICED DRESSING

HOME CURED GRAVADLAX BEETROOT PANNA COTTA,  
PEAS AND HORSERADISH

SEARED SALMON, HERB CRUMB, PEA AND HADDOCK RISOTTO

ROSE OF MELON, FRESHWATER PRAWNS,

VODKA DRESSING



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# STARTERS - SOUPS

START YOUR BIG DAY OFF IN STYLE TO WOW YOUR GUESTS

SOUPS PRICED AT £5.50 PLUS VAT

SPICED SQUASH AND SWEET POTATO,

PRAWN BISQUE, CRAB DUMPLINGS

WILD MUSHROOM, TRUFFLE OIL, PARMESAN STRAWS

CURRIED PARSNIP, COCONUT CREAM AND CORIANDER

SMOKED HADDOCK AND PRAWN CHOWDER

CARROT AND GINGER, CUMIN CROSTINI

LEEK AND POTATO, BLUE CHEESE CROSTINI

ROAST PLUM TOMATO AND BASIL, CHIVE CREME FRAICHE

WHITE ONION, CHEDDAR AND SAGE CROSTINI, PEA PESTO

ROOT VEGETABLE, CHIVE CREAM, CROUTONS

ALL SERVED WITH ARTISAN BREAD AND YORKSHIRE BUTTER



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# WINES - SPARKLING CHAMPAGNE/WHITE

## SPARKLING AND CHAMPAGNE

PROSECCO II CAGGIO NV £16.95  
PROSECCO ROSE CALOGERA NV £15.95  
PAUL HERARD CHAMPAGNE NV £26.95

### WHITE WINES

HOUSE WHITE - VINA MARIPOSA £11.95  
SAUVIGNON BLANC, ESTRELLAS , CHILE £11.95  
PINOT GRIGIO , BENIZI, ITALY £12.95  
CHARDONNAY, BEYOND THE RIVER, AUSTRALIA £15.95  
RIOJA BLANCO PUERTO VIEJA £16.95  
SAUVIGNON BLANC, ROUNDSTONE, MARL ,NZ £17.95  
CHABLIS WM FEVRE, FRANCE £30.95  
SANCERRE DUCROIX, FRANCE £30.95

### DRINKS PACKAGE

2 GLASSES PROSECCO FOR RECEPTION,  
HALF A BOTTLE OF HOUSE WINE PER GUEST,  
GLASS PINK PROSECCO FOR TOAST £14.00  
WINE UPGRADES CAN BE ADDED



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# WINES - REDS

## ROSE WINES

SYRAH ROSE ,RESERVE SAINT MARC, LANGUEDOC, FRANCE £12.50  
WHITE ZINFANDEL, DISCOVERY BEACH, USA, £12.95  
SAUVIGNON GRIS ROSE ,GRISSET, VIN DE PAYS,D'OC, FRANCE £15.95  
SANCERRE ROSE -FRANCOIS COTAT £32.95  
PINOT GRIGIO ROSE, BENIZI, ITALY £12.95

## RED WINES

HOUSE RED- VINA MARIPOSA £11.95  
MERLOT ,ESRRELLAS, CHILE £12.95  
SHIRAZ, BEYOND THE RIVER, AUSTRALIA £12.95 MONTEPULCIANO,  
II CAGGIO, ITALY £13.95  
MALBEC, KALEU, ARGENTINA £15.95  
COTE DU RHONE, RESERVE DE L'ABBE, FRANCE £17.95  
PINOT NOIR RESERVA SANTA ALBA, CHILE £18.50  
BULLET DODGER MONTEPULCIANO  
DELINQUENTE, RIVERLAND £30.50

## DRINKS PACKAGE

2 GLASSES PROSECCO FOR RECEPTION,  
HALF A BOTTLE OF HOUSE WINE PER GUEST,  
GLASS PINK PROSECCO FOR TOAST £14.00  
WINE UPGRADES CAN BE ADDED



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# WEDDING CATERING

WEDDING PACKAGE PRICES TO INCLUDE ALL STAFFING ,  
CROCKERY AND CUTLERY

BRONZE PACKAGE CHARGED AT £42.50 PLUS VAT -  
STARTER ,MAIN AND DESSERT, COFFEE TEA AND MINTS

SILVER PACKAGE CHARGED AT £48.00 PLUS VAT -  
4 CANAPES, ,STARTER ,MAIN, DESSERT, COFFEE TEA AND MINTS

GOLD PACKAGE CHARGED AT £57.00 PLUS VAT -  
4 CANAPES, STARTER ,MAIN, DESSERT, CHEESE COURSE,  
COFFEE TEA AND MINTS , EVENING FOOD

PLATINUM PACKAGE CHARGED AT £66.00 PLUS VAT -  
4 CANAPES, STARTER, MAIN, DESSERT, CHEESE COURSE, COFFEE TEA AND MINTS,  
EVENING FOOD , DRINKS PACKAGE [2 GLASSES PROSECCO ON ARRIVAL,  
HALF A BOTTLE OF WINE, PINK FIZZ FOR THE TOAST]



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