



purple chilli
events catering specialists

OUR CATERING
M E N U S

01904 403 060

INFO@PURPLECHILLIEVENTSCATERING.CO.UK

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

COLD FORK BUFFET

£17.50 PLUS VAT OR £20.50 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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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.

COLD FORK BUFFET

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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 £31.50 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

STUDDED GLAZED HAM, PINEAPPLE CHUTNEY

WHOLE DECORATED SIDES OF SALMON

SMOKED SALMON AND PRAWN PARCELS

FOUR CHEESE TART

HOT NEW POTATOES WITH A CHIVE BUTTER

MIXED GREEN SALAD

MARINATED CUCUMBER SALAD

PENNE PASTA WITH BASIL AND YOGURT

SAVORY RICE SALAD

GREEK SALAD

DESSERTS

BRANDY SNAP BASKET, VANILLA CREAM, STRAWBERRIES AND MERINGUE

GLAZED LEMON TART, CLOTTED CREAM AND BERRIES

TOFFEE CHEESECAKE, BANOFFEE CREAM

FRESH FRUIT PLATTER

COFFEE AND MINTS



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