



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

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

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

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

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, THRICE 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

£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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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

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



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DESSERTS

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



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OUR CATERING MENU

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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

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

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,
PEA TARTARE

RUMP STEAK BARMS, FRIED ONIONS, MUSTARD
PITTA BREAD WITH SPICED CHICKEN AND
YOGURT

HOME MADE BURGERS, CHEDDAR AND
CAMELIZED 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 £10.00 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 CROQUINOLLES
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

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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

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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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-VEGETARIAN

START YOUR BIG DAY OFF IN STYLE TO WOW YOUR GUESTS

STARTERS ALL PRICED AT £7.50 PLUS VAT

ARANCINI BALLS WITH ARRABIATA SAUCE

CAMEMBERT FIG AND ONION TART,

ROAST CAULIFLOWER PANNA COTTA
CAULIFLOWER BHAJIS, RAITA AND OILS

ENGLISH PEA TART WITH ROAST LEEKS AND
YARG, SAFFRON HOLLANDAISE

WILD GARLIC MUSHROOMS ON TOAST
DEHYDRATED TOMATOES

PARMESAN TUILE, ASPARAGUS, POACHED EGG,
GRUYERE CUSTARD

ROSETTE OF MELON, WATERMELON BLOOD
ORANGE DRESSING

WATERMELON FETA AND ROCKET SALAD,
POMEGRANATE, BALSAMIC 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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OUR CATERING
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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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