

We can cater for any number from 5 to 500. All menus include paper plates and napkins and are served on semi disposable covered platters. At least **2 days notice** of an order would be appreciated, although we can generally cater "last minute", if required for simple menus. We are flexible, so if you want to "mix and match" our catering or tailor to your needs, please let us know. As an option **we can supply plain sandwiches** to accompany your meeting menus; please specify this option when ordering. **All prices are subject to VAT at 20%**. Credit accounts available. Our **minimum order is £40**, with free delivery in Leeds and Bradford centres and surrounding areas. **Web based ordering system available.**

Business Catering Menu Options

- CM1 Sandwiches**
£3.95 / head
- CM2 Sandwiches, individual 40g bags of crisps, canned drinks**
£5.25 / head
- CM3 Sandwiches, two nibbles, cakes**
£5.95 / head
- CM4 Sandwiches, two nibbles, fruit**
£5.95 / head
- CM5 Sandwiches, two nibbles, cakes, fruit**
£7.25 / head
- CM6 Sandwiches, two nibbles, cakes, fruit, bags of crisps, cans**
£8.85 / head
- CM7 Sandwiches, four nibbles, cakes, fruit**
£8.75 / head
- CM8 Sandwiches, four nibbles, cakes, fruit, bags of crisps, cans**
£9.95 / head
- CM9 Sandwiches, four nibbles, cakes, fruit, meat/cheese platters, salads**
£12.95 / head

Upgrades and "swaps" (where applicable)

San Pellegrino canned drink to a Fentimans soft drink for an extra 25p per person in these menus

San Pellegrino canned drink to a Breckland Orchard Posh Pop for an extra 25p per person in these menus

San Pellegrino canned drink to a Yorkshire Orchards Apple Juice for an extra 45p per person in these menus

"Standard fruit" to premium fruit for an extra £1.45

Swap 5 sandwiches for a large salad (except Tuna, Salmon, Trout and Classic Chicken Caesar)

Salads (two prices denote large and small sizes)

Please give **2 days notice** for salad orders.

Large salads are roughly 6-8 full portions, small 3-4 portions. If part of a larger buffet salads will stretch a lot further.

Chicken, smoked pancetta, avocado and cherry tomatoes with caesar dressing £19.95 / £10.95

Classic Caesar salad £16.95 / £8.95

Classic Caesar with chicken and bacon £23.95 / £12.45

Thai beef salad £18.95 / £9.95

Fresh tuna Niçoise with eggs, olives, anchovies, peppers and tomatoes with a lemon and olive oil dressing £26.95

Smoked mackerel, potato, beetroot, watercress and cherry tomato salad £18.95 / £9.95

Butternut squash, semi dried tomato, broccoli and pearl barley salad with a balsamic vinaigrette
£16.95 / £8.95

Salmon, fennel, and potato salad with dill and sour cream dressing £22.45 / £11.45

Smoked trout, beetroot and horseradish salad
£21.45 / £10.95

Black eyed bean salad with bacon, roast pepper and chilli
£16.95 / £8.95

Mini falafel and spiced bulgur wheat with goat's cheese, chick peas and butternut squash £18.95 / £9.95

Spiced cous cous, roasted vegetables, feta, almonds with a harissa and lemon dressing £16.45 / £8.45

Simple green salad with frisee lettuce, rocket, cherry tomato, cucumber and Dijon vinaigrette £8.45 / £4.25

French green bean salad with rocket, garden cress, Dijon vinaigrette and capers £18.95 / £9.95

Seasonal Lebanese salad, marinated feta, watermelon, radish, cucumber, pearl cous cous and mint
£18.95 / £9.95

Rocket and pecorino salad with balsamic dressing
£8.95 / £4.75

Add-ons

- AM1 New potato and chive salad**
£12.95 / platter
- AM2 Salt's homemade traditional crunchy coleslaw**
£9.95 / platter
- AM3 Asian coleslaw with ginger, chilli and coriander**
£14.45 / platter
- AM4 Six cheese "board" with artisan crackers, chutney and grapes**
£15.95 / platter
- AM5 Antipasti platter of home cooked meats and artisan cured meats**
£19.95 / platter
- AM6 Vegetarian antipasti platter of olives, sun dried tomato, roasted Mediterranean vegetables, balsamic onions, feta stuffed peppers, caramelised red onion**
£17.95 / platter
- AM7 Ciabatta platter**
£3.95 / platter

Platters

Middle Eastern platter

£140 / approx. 12-15 people

Additional people in multiples of 5 £45

- Grilled marinated chicken kebab
- Mediterranean chopped salad
- Spiced red cabbage coleslaw
- Babaganoush
- Homemade falafel
- Pearl cous cous with saffron, garlic and cumin
- Tomato and cucumber salad
- Roasted Mediterranean vegetables
- Hummus with cumin and coriander
- Pitta breads
- Red pepper aioli, skhug, yoghurt with mint and cucumber
- Sumac onions
- Kalamata olives

Drinks & Crisps

- DC1 Harrogate Still Spring water (500ml)**
£1.00 / bottle
- DC2 Harrogate Sparking Spring water (500ml)**
£1.00 / bottle
- DC3 San Pellegrino canned drinks (330ml orange, lemon or blood orange)**
£1.20 / can
- DC4 Yorkshire Orchards Apple Juices (330ml)**
£1.75 / bottle
- DC5 Fentimans old style and Breckland Orchard "Posh pop" bottled (275ml)**
£1.45 / bottle
- DC6 Yorkshire Orchards Apple Juices (1 litre)**
£3.30 / bottle
- DC7 Duskins Apple Juices (1 litre)**
£3.30 / bottle
- DC8 Piper's potato crisps (individual 40g bags)**
£0.95 / bag
- DC9 Piper's potato crisps (150g platter)**
£2.95 / platter
- DC10 Piper's potato crisps (300g platter)**
£4.95 / platter

Examples of “nibbles” in our menus

- Petite Yorkshire pudding with shaved Yorkshire beef, horseradish crème fraiche, caramelised red onion and cracked black pepper
- Arancini risotto balls with various fillings (e.g. beef ragu, goat's cheese and chilli jam, mushroom and taleggio) with spiced tomato dip
- Lamb koftas with tzatziki
- Filo triangles with various fillings (e.g. butternut squash and chick pea, spiced pork, spinach and feta)
- Homemade quiche (e.g. Wensleydale and roasted cherry tomato or button mushroom and brie)
- Homemade rosemary focaccia
- Courgette fritters with tomato and feta salsa
- Homemade onion bhajis with mango chutney
- Crostini with various “toppings” (e.g. rare roasted beef, stilton and caramelised red onion, Creamy leek and pancetta)
- Mini galettes with goat's cheese, sweet potato and chilli
- Summer sausage rolls with chicken, homemade pesto and sun-dried tomato
- Marinated chicken/pork skewers (e.g. chicken/pork satay sticks with spiced peanut sauce)
- Locally made pork pies with homemade chutney
- Palmiers (e.g. with sundried tomato and rosemary, goat's cheese and butternut squash)
- Classic starter pots (eg mini prawn cocktail or mini Caesar salad)
- Empanadas (e.g. with chicken and chorizo or spiced beef)
- Lebanese meat patties with yoghurt and cucumber dip
- Corn fritters with chilli jam dip
- Homemade falafel with yoghurt and cucumber dip
- Moroccan aubergine and tomato pastries
- Polenta chips with tomato and chilli salsa
- Cheese straws; chilli and paprika, toasted sesame seed and thyme, pesto
- Courgette polpette
- Mozzarella and tomato skewers with homemade pesto
- Indian petisse
- Swaledale sausage and bacon wraps
- Oriental pork cakes with dipping sauce
- Homemade pizza slices
- Cypriot cinnamon and pumpkin pies
- Pissaladière slices
- Mini homemade Algerian sausage with harissa
- Seekh kebab with raita
- Cheese scones with soft cheese and chilli jam
- Asian dumplings and with dipping sauces
- Mini kebabs (e.g. with chicken and Mediterranean vegetables)

Examples of cakes and tarts in our menus

- Chocolate and hazelnut brownies
- Carrot and Walnut Cake
- Chocolate and Cherry cake
- Coffee and walnut cake
- Banana and toffee cake
- Bara brith
- Peanut butter blondies
- Dark chocolate and amerena cherry bake
- Passion fruit and lemon slice
- Lemon drizzle cake
- Spiced apple and sultana cake
- Panforte cake
- Hawaiian Macadamia cake
- Poppy seed slice
- Diplomat pudding
- Cherry and Almond frangipane tart
- Raspberry frangipane tart
- Orange, pistachio and semolina slice
- Baklava
- Pistachio, yoghurt and Cardamom cake
- Baked Italian lemon tart
- Pecan tart
- Chocolate and mango tart
- Treacle tart
- Raspberry and white chocolate cake

Examples of mini desserts in our menus

- Crème brûlée
- Blackcurrant panna cotta
- Classic tiramisu
- Chocolate and orange mousse
- Mini trifle

N.B. All of our menu items may contain one or more of the 14 allergens which, by law, we must now make you aware of. Specifically gluten, crustaceans e.g. prawns, eggs, fish, peanuts, soya, milk, nuts, celery, mustard, sesame, sulphur dioxide preservative, lupin and molluscs. Please let us know in advance if you require specific allergen information or a specific meal to cover your requirements and we will be happy to help.