



## WEDDING & EVENT MENUS 2023

We are an award-winning catering team that loves what we do! The team at Baba Ganoush are passionate about providing spectacular food and exceptional customer service. We believe in food that looks and tastes delicious and is served with enthusiasm and a smile! Our food is created from the very best ingredients sourced from our local, Yorkshire suppliers. Food is such an important part of your event, which is why we offer a bespoke service that is tailored around what you, the customer, wants. We cater to all events from small intimate gatherings to larger parties.

**Included in our cost per head are the following items:**

- ❖ Catering Event Coordinator to assist you with all catering plans
- ❖ Dedicated Head Chef & Chef Team on the day
- ❖ Uniformed Waiting Staff
- ❖ Silver Cutlery & White crockery
- ❖ Complimentary menu tasting for 2 guests (additional guests £25.00 + VAT pp)
- ❖ Travel Costs (complimentary up to 40 miles) £2.00 per mile after this allowance.

**Additional Costs:**

### **Cake Cutting Fee**

We are happy to cut the cake if we are on site during this time complimentary to be displayed on your own boards. If you wish to add Fruits & Cream and use our cutlery and crockery this will be an additional £3.00 + VAT pp.

### **Standard Set Up Fee - £350.00 + VAT**

This applies where there is a professional kitchen onsite that we can use. This covers the cost of our set up and take down along with deep clean of the kitchen space prior and after use for health and safety.

### **Full Kitchen Set Up Fee - £500.00 + VAT**

This fee covers standard equipment hire and setting up the kitchen, our equipment, and testing. Standard equipment is classed as:

- 2 x Turbo Ovens
- 1 x Hot Cupboard with Gantry Lighting
- Fryers
- Travel Costs up to 30 miles

\*Some dishes may require a higher level of kitchen set up. This would need to be discussed at point of menu selection and dependent on kitchen facilities available.

\*Please note that we require a catering space / tent with ample power and ample surface space for food preparation / trestle tables. This needs to be under cover and attached to where you intend to have the food served. We also require access to running water. This should be provided by your venue or tent / marquee company. We do not provide catering tents.



### **Dietary Requirements**

We cater for all dietary requirements and just ask that we are made aware of these at least two weeks prior to the event. *Vegan, GF, DF Options available on request.*

### **Deposit Payment & Instalment Payment**

In order to secure your date, we require a 25% deposit and completed contract within 3 working days of confirmation. A further payment of 10% is due the November prior to the event.

### **Final Numbers Meeting & Final Payment**

Final numbers are due at your Helping Hand Appointment. Final payment is due two months prior to the big day. Your final balance is calculated on your final numbers. You are able to add guests on after this point.



## STEP BY STEP PROCESS

### **Initial Consultation**

We cannot wait to sit down with you and start planning your catering. After your initial consultation we will send out a quote and an overview of menu and style. This menu is not set in stone and can be changed further down the line. We can hold a date for up to 1 weeks for you before we require a decision.

### **Contract and Deposit**

To secure your date we require a signed contract and 25% deposit payment. We also request a 10% payment the December prior to your wedding.

### **The Tasting**

We conduct all tastings in January, February, March and November. We have appointment slots Wednesday / Thursday & Fridays plus some Saturdays (subject to availability). Tastings typically take 1.5 hours. Your tasting is complimentary for yourselves and then £25.00 + VAT pp thereafter up to a maximum of 4 guests.

### **Three Month Prior - Helping Hand Appointment / Final Numbers**

Three months prior to the event is a great time to catch up and go through final details such as guest numbers, timings, menu choices and dietary requirements. From this meeting your event coordinator will complete a draft copy of your Action Plan to send for you to check.

### **Two Months Prior - Final Payment**

We require your remaining balance to be paid in full two months prior to the event. Please note late payments will incur an admin fee.

**Three Weeks Prior – Table Plans and Dietary Information Required** At least two weeks prior to the event, we require finalised table plans with names and dietary requirement information. Please note any pre-orders must be sent across on a detailed plan and we advise that you have your guests' choices written on their name cards or somewhere visible on the table.

### **One Week Prior - Final Action Plan**

Your finalised action plan will be sent for your approval and then forwarded on to the venue.

### **The Event!**

The day has come – get ready to feast and have fun!

If you have any questions, please do let us know. We have an open-door policy and are always happy to help where we can. Our office always has coffee and cake on the go!

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## CANAPE MENU

3 Canapés per person ~ £7.00 + VAT

4 Canapés per person ~ £8.00 + VAT

5 Canapés per person ~ £9.00 + VAT

6 Canapés per person ~ £10.00 + VAT

### Meat

Yorkshire Lamb Samosas with Raita  
Chicken Liver Parfait, Caramelised Red Onion Chutney on Toasted Baguette  
Deep Fried Chicken Bites with Kimchi Mayo  
Soy & Ginger Chicken Lollipop  
Mini Gourmet Sausage Rolls with an English Plum Puree (*Yorkshire Portion*)  
Arancini Bites – Bolognese or Ox Cheek & Parmesan  
Mini Filled Potatoes with Crème Fraiche & Cured Bacon Scratchings  
Mini Yorkshire Pudding with Roast Beef & Gravy (*Yorkshire Portion*)  
Sand Hutton Asparagus - Parma Ham or served simply with Aioli (*seasonal*)  
Pressed Ham Hock, Rye Bread, Pineapple Pickle  
Honey & Mustard Sticky Sausages  
Chorizo & Brie Bites

### Fish

Prawn & Courgette Skewers with Sweet Chilli Dip  
Home Smoked Salmon Blini, Crème Fraiche, Dill  
Mini Fish & Chips with Mushy Peas (*Yorkshire Portion*)

### Vegetarian / Vegan

Mini Tacos with Avocado Salsa & Micro Coriander (VE)  
Crushed Broad Bean, Mint & Yorkshire Fettle Filo Cone with Extra Virgin Olive Oil  
Ribblesdale Goats Cheese, Fig & Honey Tartlet  
Wensleydale & Leek Bon Bon  
Stuffed Mini Heritage Tomato (VE)  
Smoked Carrot, Ricotta & Hazelnut Tart  
Honey Glazed Peach & Mozzarella Skewers  
Cherry Tomato, Mozzarella & Basil Skewers  
Arancini Bites - *Truffle Mushroom*  
Halloumi Fries with Sweet Chilli Dip  
Seasonal Vegan Vol au Vents (VE)

### Charcuterie Cups - £8.50 PP

Mozzarella Balls – Vintage Cheddar – Chorizo – Salami  
Olives - Sun-dried Tomatoes - Cornichons  
Seeded Bread Twists

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## AFTERNOON TEA

**£30.00 per person + VAT**

*Includes a choice of three finger sandwiches per person, a scone with jam & cream and two mini desserts  
Served with freshly brewed Yorkshire Tea and Baba Blend Coffee made in conjunction with York Coffee Emporium*

### **Sandwiches – Please select three fillings**

Yorkshire Ham & Mustard  
Traditional Cucumber (v)  
Smoked Salmon & Crème Fraîche  
Yorkshire Roast Beef & Horseradish with Pickled Red Onion  
Yorkshire Cheese Savoury (v)  
Baba Ganoush with Feta (v)  
Coronation Chicken  
Hummus & Toasted Almonds (v)  
Traditional Egg & Cress  
Goats Cheese & Damson Gin Chutney (v)  
Tuna & Caper  
Pastrami & Pickle  
Avocado & Brie  
Chorizo & Smoked Tomato Chutney

### **Mini Desserts – Please select two**

Mini Citrus & Rum Posset with Spiced Ginger Shortbread Crumbled (Summer Raspberry or Winter Blackberry)  
Chocolate & Tonka Pots with Dehydrated Raspberry  
Mini Yorkshire Parkin & Clotted Cream (served cold)  
Mini Mess Nest or Mini Mess in a Jar  
Spiced Yorkshire Rhubarb Crème Brûlée  
Mini Coconut Mousse with Mango Puree  
Yorkshire Lavender & Pistachio Cake  
Mini Chocolate & Strawberry Tarts  
Chocolate & Raspberry & Posset  
Tiramisu with Baba Blend Coffee  
Mini Chocolate & Hazelnut Tart  
Limoncello Lemon Tart  
Expresso Opera Cake  
Cherry Bakewell Tart  
Mini Macarons  
Brownie Bite  
Mini Cheesecake – your choice of:  
Pistachio & Rose / Strawberry & Champagne / Raspberry Ripple & Burnt White Chocolate Crumb

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## GRAZING FEAST MENU

*\*Minimum number of 15 guests\**

### Grazing Feast with foliage and rustic set-up £25.00 + VAT pp

A selection of Rustic Breads & Crackers

Homemade Chutney, Oils, Butters, Olives & Dried Fruits

A selection of Cheeses and a selection of Cured Meats

Two Salads (select from list below)

#### Salads - A Choice of 2 included in the above price.

Carrot, Mixed Cabbage, Pomegranate & Chilli Salad / Potato Salad / Coleslaw

Plum Tomato & Mozzarella Salad / Green Beans & Toasted Almonds / Fennel & Lemon Slaw

Pearl Couscous with Lemon & Pomegranate / Chicory & Parsnip Salad / Mixed Leaf Salad / Greek Salad

Beetroot, Balsamic & Feta Salad / Roast Courgette, Marjoram & Olive / Roasted Red Pepper & Dukkah

Cucumber & Pickled Chilli Salad with Sesame Seeds / Orange & Feta Salad with Candied Fennel Seed

Mediterranean Vegetables / Roasted Beets / Sea Salt & Cracked Black Pepper Tomatoes

Burrata, Ribboned Courgette, Homemade pesto - Pistachio (v)

Hummus & Flatbreads / Tabbouleh / Cucumber with Fresh Mint & Yogurt

#### ADDITIONAL ITEMS - £2.00 + VAT per item pp

Pork Pies / Scotch Eggs / Duck Pâté with Star Anise

Additional Salads / Gourmet Sausage Rolls

Mini Pies with a choice of filling / Chicken Skewers & Mint Yogurt Dip

Halloumi & Vegetable Skewers (v) / Selection of Homemade Seasonal Quiche

Home Smoked Side of Salmon / Whole Honey Roast Ham

Garlic & Chilli Prawns / Halloumi & Mushroom with Pesto, Rocket

Yorkshire Chorizo & Smoked Tomato Quiche / Goat's Cheese & Sand Hutton Asparagus Quiche

A selection of Yorkshire Cheeses / A selection of Yorkshire Meats

#### MINI DESSERTS - £2.50 + VAT per item pp (must cater for full numbers)

Mini Citrus & Rum Posset with Spiced Ginger Shortbread Crumbled (Summer Raspberry or Winter Blackberry)

Chocolate & Tonka Pots with Dehydrated Raspberry

Mini Yorkshire Parkin & Clotted Cream (served cold)

Mini Mess Nest or Mini Mess in a Jar

Spiced Yorkshire Rhubarb Crème Brûlée

Mini Coconut Mousse with Mango Puree

Yorkshire Lavender & Pistachio Cake

Mini Chocolate & Strawberry Tarts

Chocolate & Raspberry & Posset

Tiramisu with Baba Blend Coffee

Mini Chocolate & Hazelnut Tart

Limoncello Lemon Tart

Expresso Opera Cake

Cherry Bakewell Tart

Mini Macarons

Brownie Bite

Mini Cheesecake – your choice of:

Pistachio & Rose / Strawberry & Champagne / Raspberry Ripple & Burnt White Chocolate Crumb

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## LIGHT LUNCH MENU *\*minimum of 15 guests\**

£16.00 + VAT pp – Includes 3 *Open Sandwiches* & 3 *Salads*

### Open Sandwiches

Yorkshire Beef with Dill Pickles, Mustard & Rocket  
Roasted Beet Hummus & Yorkshire Fettle (V)  
Home Smoked Beetroot Salmon & Horseradish  
Wolds Ham Hock with Pineapple Salsa  
Yorkshire Cheese Savoury with Spring Onion (V)  
Ribblesdale Goat's Cheese & Fig Chutney (V)  
Avocado, Lime & Chilli (VE)  
Traditional Egg & Micro Cress

### Salads

Carrot, Mixed Cabbage, Pomegranate & Chilli Salad / Potato Salad / Coleslaw  
Plum Tomato & Mozzarella Salad / Green Beans & Toasted Almonds / Fennel & Lemon Slaw  
Pearl Couscous with Lemon & Pomegranate / Chicory & Parsnip Salad / Mixed Leaf Salad / Greek Salad  
Beetroot, Balsamic & Feta Salad / Roast Courgette, Marjoram & Olive / Roasted Red Pepper & Dukkah  
Cucumber & Pickled Chilli Salad with Sesame Seeds / Orange & Feta Salad with Candied Fennel Seed  
Mediterranean Vegetables / Roasted Beets / Sea Salt & Cracked Black Pepper Tomatoes  
Burrata, Ribboned Courgette, Homemade pesto - Pistachio (v)  
Hummus & Flatbreads / Tabbouleh / Cucumber with Fresh Mint & Yogurt

### ADDITIONAL ITEMS - £2.00 + VAT pp for each standard item

Pork Pies / Scotch Eggs / Duck Pâté with Star Anise  
Additional Salads / Gourmet Sausage Rolls  
Mini Pies with a choice of filling / Chicken Skewers & Mint Yogurt Dip  
Halloumi & Vegetable Skewers (v) / Selection of Homemade Seasonal Quiche  
Home Smoked Side of Salmon / Whole Honey Roast Ham  
Garlic & Chilli Prawns / Halloumi & Mushroom with Pesto, Rocket  
Yorkshire Chorizo & Smoked Tomato Quiche / Goat's Cheese & Sand Hutton Asparagus Quiche  
A selection of Yorkshire Cheeses / A selection of Yorkshire Meats

### MINI DESSERTS - £2.50 + VAT per item pp (must cater for full numbers)

Mini Citrus & Rum Posset with Spiced Ginger Shortbread Crumbled (Summer Raspberry or Winter Blackberry)  
Chocolate & Tonka Pots with Dehydrated Raspberry  
Mini Yorkshire Parkin & Clotted Cream (served cold)  
Mini Mess Nest or Mini Mess in a Jar  
Spiced Yorkshire Rhubarb Crème Brûlée  
Mini Coconut Mousse with Mango Puree  
Yorkshire Lavender & Pistachio Cake  
Mini Chocolate & Strawberry Tarts  
Chocolate & Raspberry & Posset  
Tiramisu with Baba Blend Coffee  
Mini Chocolate & Hazelnut Tart  
Limoncello Lemon Tart  
Espresso Opera Cake  
Cherry Bakewell Tart  
Mini Macarons  
Brownie Bite  
Mini Cheesecake – your choice of:  
Pistachio & Rose / Strawberry & Champagne / Raspberry Ripple & Burnt White Chocolate Crumb



## TWO COURSE & THREE COURSE MENUS

We base our pricing on the main course option. Choose any starter or dessert to accompany your main course.  
These can be found at the end of Main Course Options.

### Fine Dining

Three Course Set Menu - £48.50 + VAT | Three Course Pre Order (2/2/2) - £52.50 + VAT pp

### Yorkshire Roast Menu

Two Course Menu ~ £34.00 + VAT pp | Three Course Menu ~ £46.00 + VAT pp  
*Additional Meat Option ~ £6.00 + VAT pp / Additional Side Option ~ £3.00 + VAT pp*

### Sharing Feast Menu

Two Course (2 Mains / 3 Sides) ~ £34.00 + VAT pp  
Three Course (2 Mains / 3 Sides) ~ £46.00 + VAT pp  
*Additional Meat Option ~ £6.00 + VAT pp / Additional Side Option ~ £3.00 + VAT pp*

### BBQ Menu

Two Course (*Main Meal includes - 3 Mains, 3 Sides, 2 Sauces*) - £34.00 + VAT pp  
Three Course (*Main Meal includes - 3 Mains, 3 Sides, 2 Sauces*) - £46.00 + VAT pp  
*Additional Meat Option ~ £6.00 + VAT pp / Additional Side Option ~ £3.00 + VAT pp*

### Yorkshire Pie & Mash Menu

Two Course Menu ~ £32.00 + VAT pp | Three Course Menu ~ £44.00 + VAT pp

## ADDITIONAL ITEMS

**Homemade Bread with Two Flavoured Butters ~ £2.00 + VAT pp / With 2 Dips £2.50 + VAT pp**

**Butters** - Salted / Wild Garlic / Beetroot / Cardamom / Smoked / Balsamic / Café de Paris

**Dips** - Baba Ganoush / Balsamic / Olive Oil / Aioli / Pesto / Hummus / Tzatziki

### Cheese Board

3 Cheeses ~ £7.00 + VAT pp | 4 Cheeses ~ £8.00 + VAT pp

*All cheese boards are served with oatcakes, homemade chutney, and grapes  
and can be served to each guest table or as a cheese table*

### Tea & Coffee Station

*Baba's own blend of Coffee from The York Coffee Emporium & Yorkshire Tea*

Tea & Coffee ~ £2.00 + VAT pp | Tea & Coffee plus Petit Fours ~ £2.50 + VAT pp





## FINE DINING MAIN OPTIONS

### Meat, Poultry & Game

Yorkshire Lamb Shank, Creamy Mash, Red Wine & Port Reduction (Red Cabbage or Sautéed Greens)  
Duo of Lamb - Pressed Shoulder, Herb Crusted Cutlet, Dauphinoise, Organic Vegetables  
Yorkshire Featherblade of Beef, Creamy Mash with Red Wine & Port Reduction  
Yorkshire Beef Bourguignon, Creamy Mashed Potato, Topsy Red Cabbage or Organic Seasonal Vegetables  
Port Poached Fillet of Yorkshire Beef with Wild Garlic & Pernod Risotto - £3.00 + VAT pp supplement  
Yorkshire Beef Wellington & Truffle Pommes Anna - £5.00 + VAT pp supplement (full kitchen needed)  
Wolds Duo of Chicken – Pan-fried Breast & Kiev Bon Bon with Creamy Mash  
Coq Au Vin, Creamy Mashed Potato, Topsy Red Cabbage or Organic Seasonal Vegetables  
Roasted Duck Breast, Roast Sweet Potato, White Onion Sauce, Leg Spring Roll and Sautéed Greens  
Fillet of Yorkshire Pork with Chestnut Crumb, Ash Baked Celeriac, Truffle Pommes Anna  
Pork Belly, Apple, Sage & Potato Bon Bon, Baked Apple, Granny Smith Sauce, Cider Jus & Greens

### Fish & Seafood

North Sea Hake with Pistachio Crust, Crushed New Potatoes, Sautéed Greens and Madeira Sauce  
Roast Cod, Spiced Squash Puree, Samphire, Sea Herb Bhaji, Raita  
*Fish Dishes come as per description no additional potatoes or vegetables needed.*

### Vegetarian

*Dishes can all be adapted to be Vegan*

Wild Mushroom & Celeriac Wellington, Squash Velouté, Cubed Squash, Seasonal Green Tops – Crispy Sage  
Truffle & Garlic Cauliflower Steak with Roasted New Potatoes, Cauliflower Puree & Crispy Kale  
Lemon Pesto, Burrata and Brown Butter Gnocchi - Lemon and Watercress Salad

*Our dishes (unless stated) come with locally sourced seasonal vegetables from Goodness Vegetables and Wellocks. All meat is sourced locally from Award Winning William Peat Butchers, Barnard Castle.*



## YORKSHIRE ROAST MAIN OPTIONS

*Yorkshire Roast Menu includes 1 Meat Option, 1 Potato Option, Seasonal Vegetables (Carrots & 2 seasonal greens)*

*Homemade Baba Gravy & a Selection of Sauces. Served sharing style to the tables with a carving knife and fork.*

*Please note that Yorkshire Puddings are included with all Roast Dinners.*

### Meats

*All our meat is locally sourced from the Award-Winning William Peat Butchers.*

Whole Roast Chicken (portioned) with Lemon & Thyme

Roast Pork with Crackling

Roast Leg of Lamb with Rosemary

Wensleydale Bacon Loin

Hay Roasted Salmon

Crown of Turkey

Silverside of Beef

North Sea Roasted Hake

Traditional Yorkshire Beef Wellington ~ £5.00 Supplement

Roast Sirloin of Beef ~ £2.00 supplement

Whole Mushroom & Celeriac Wellington (Vegetarian and can be made Vegan)

Your choice of - Creamy Mash / Roast Potatoes / Dauphinoise Potatoes / Hasselback Potatoes

### Additional Sides - £3.00 + VAT pp / per side

Braised Topsy Red Cabbage

Wensleydale Cauliflower Cheese

Foraged Fruit Stuffing

Pigs in Blankets

Leek Gratin



## YORKSHIRE PIE & MASH MAIN OPTIONS

*Yorkshire Pie & Mash Menu includes*  
*1 Pie Option*  
*Creamy Mash or Thick Cut Chips*  
*Homemade Gravy & a Selection of Sauces included*

*Your choice between:*  
*Seasonal Organic Vegetables (Carrots and 2 Greens), Braised Red Cabbage, Mushy Peas or Garden Peas*

### **The Pies**

Yorkshire Beef & Ale

Game & Port

Chicken, Leek & Pancetta

Venison Pie - £2.00 + VAT pp supplement

Creamy Golden Vegetable (V)

East Coast Fish Pie

Turkey, Cranberry & Stuffing

Sweet Potato & Goat's Cheese (V)

Cottage Pie

Shepherd's Pie

Yorkshire Sausage Wheel

**All pies can be adapted to Gluten Free**

**All vegetarian pies can be adapted to Vegan**



## SHARING FEAST MAIN OPTIONS

### Main Dishes

Chicken Shawarma (Paprika, Chilli, Cumin, Garlic & Coriander)  
Rosemary & Garlic Spatchcock Chicken (served whole)  
Spiced Lamb with Pomegranate Molasses Fresh Pomegranate & Prunes  
Moroccan Spiced Chicken Tagine with Butternut Squash & Apricots  
Moroccan Spiced Tagine with Butternut Squash & Apricots (v)  
Steak Tagliata with Rocket & Parmesan  
Yorkshire Beef Stew with Dumplings  
Organic Root Vegetable Stew with Dumplings (v)  
Vegetable Dhal with Roasted Squash & Pomegranate (V)  
Whole Salmon - £3.00 + VAT pp supplement  
Sliced Rump Steak - £3.00 + VAT pp supplement  
Chicken & Chorizo Bean Cassoulet with Pesto  
Mixed Bean Cassoulet with Pesto (V)  
Pork Tenderloin with Salsa Verde  
Whole Honey Roast Ham  
Coq au Vin  
Beef Bourguignon

Seasoned Chicken – Breast, Thighs and Wings

Your choice of seasoning:

*Traditional – Rosemary, Lemon & Thyme*

*Lebanese Baharat Spices*

*Moroccan – Raz el Hanout*

*Mediterranean – Garlic, Onions, Capers & Olives*

*BBQ Flavour*

### Sides

Hasselback Potatoes / Parmentier Potatoes / Buttered New Potatoes  
Carrot, Mixed Cabbage, Pomegranate & Chilli Salad / Potato Salad / Coleslaw  
Plum Tomato & Mozzarella Salad / Green Beans & Toasted Almonds / Fennel & Lemon Slaw  
Pearl Couscous with Lemon & Pomegranate / Chicory & Parsnip Salad / Mixed Leaf Salad / Greek Salad  
Beetroot, Balsamic & Feta Salad / Roast Courgette, Marjoram & Olive / Roasted Red Pepper & Dukkah  
Cucumber & Pickled Chilli Salad with Sesame Seeds / Orange & Feta Salad with Candied Fennel Seed  
Mediterranean Vegetables / Roasted Beets / Sea Salt & Cracked Black Pepper Tomatoes  
Burrata, Ribboned Courgette, Homemade pesto - Pistachio (v)  
Hummus & Flatbreads / Tabbouleh / Cucumber with Fresh Mint & Yogurt

### Sauces (select one to accompany your feast)

Salsa Verde / Green Mango Salsa / Red Onion Chilli & Lime Salsa / Tzatziki / Minted Yogurt

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## BABA BBQ MAIN OPTIONS

### Burgers

Mixed Bean Burger with Red Onion Chutney (VE)

Halloumi & Mushroom Burger, Pesto (V)

Yorkshire Gourmet Beef Burgers

Organic Chicken Burgers

Lamb Burgers with Minted Yogurt - £3.00 + VAT pp supplement

*All Burgers served in Brioche Bun with Beef Tomato, Lettuce, Onion & Gherkin - Sliced Cheese Optional*

Wensleydale Bacon Chop (Dill, Garlic & Parsley)

Sticky Pork Ribs (Bootham Honey Sticky BBQ Glaze)

Chicken and Mediterranean Vegetable Skewers

Halloumi & Vegetable Skewers (V)

Local Yorkshire Pork Sausages

Vegetarian Sausage (V)

Roast Salmon

Minute Steak

Rump Steak– Supplement £3.00 + VAT PP

King Prawns Skewers with Mediterranean Vegetables - £3.00 + VAT pp supplement

Seasoned Chicken – Breast, Thighs and Wings

Your choice of seasoning:

*Traditional – Rosemary, Lemon & Thyme*

*Lebanese Baharat Spices*

*Moroccan – Raz el Hanout*

*Mediterranean – Garlic, Onions, Capers & Olives*

*BBQ Flavour*

### Sides

Hasselback Potatoes / Parmentier Potatoes / Buttered New Potatoes

Carrot, Mixed Cabbage, Pomegranate & Chilli Salad / Potato Salad / Coleslaw

Plum Tomato & Mozzarella Salad / Green Beans & Toasted Almonds / Fennel & Lemon Slaw

Pearl Couscous with Lemon & Pomegranate / Chicory & Parsnip Salad / Mixed Leaf Salad / Greek Salad

Beetroot, Balsamic & Feta Salad / Roast Courgette, Marjoram & Olive / Roasted Red Pepper & Dukkah

Cucumber & Pickled Chilli Salad with Sesame Seeds / Orange & Feta Salad with Candied Fennel Seed

Mediterranean Vegetables / Roasted Beets / Sea Salt & Cracked Black Pepper Tomatoes

Burrata, Ribboned Courgette, Homemade pesto - Pistachio (v)

Hummus & Flatbreads / Tabbouleh / Cucumber with Fresh Mint & Yogurt

### Sauces (select two to accompany your feast)

Smokey BBQ | Tomato Ketchup | Aioli | Sweet Chilli | Salsa Verde

Green Mango Salsa | Red Onion Chilli & Lime Salsa

Pesto | Tzatziki | Minted Yogurt

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## STARTERS

*Included in all two or three course menus*

### Soup

Leek & Potato / Spiced Squash & Red Lentil Soup / Curried Parsnip Soup  
Roasted Tomato Soup with Slow Roasted Tomatoes / Garden Pea & Watercress Soup  
Heritage Tomato Gazpacho (served cold)

*All soups above are vegetarian.*

Yorkshire Onion Soup with Wensleydale Crouton – *not suitable for vegetarians*

*All soups served with rustic breads and a salted or flavoured butter*

### Fish

York Gin & Beetroot Cured Trout with Celeriac & Apple Remoulade  
East Coast Fishcakes with Samphire & Sea Herbs Aioli  
King Prawn & Crayfish Cocktail, Pickled Vegetables  
Whitby Crab with Green Mango Salsa

### Game, Meat & Poultry

Potted Duck Pâté with Spiced Ginger Chutney & Toasts – Green Leaves  
Bolognese Arancini with Spiced Arrabbiata Sauce  
Pistachio Chicken & Ham Terrine, Watercress Salad & Homemade Piccalilli  
Carpaccio of Beef with Micro Rocket, Parmesan & Black Truffle - £2.00 + VAT PP supplement  
Yorkshire Pudding with Onion Gravy

### Vegetarian / Vegan

Onion Tart with York Gin Plum Chutney  
Heritage Tomato Bruschetta, Local Basil (VE)  
Wensleydale & Leek Croquette with Creamed Leeks  
Truffle Mushroom Arancini with Mushroom Ketchup  
Roasted White Onion Risotto in Whole Roasted Onion with Hedgerow Crumb (VE)  
Fig & Baked Goat's Cheese Tart with Pine Nuts, Bootham Honey & Chutney  
Yorkshire Leek, Feta, Yogurt with Miso and Chive (v) can be adapted to (VE)  
Burrata, Ribboned Courgette, Homemade Pesto - Pistachio (Focaccia Breadbox on Side) (v)

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## SHARING STARTER PICK LIST

£2.00 + VAT pp Supplement

### Inspired by Greece

Flatbread & Olives  
Tzatziki and Hummus  
Mini Lamb Kofta & Mini Spanakopita Parcels  
Feta with Figs, Honey, Herbs  
Tabouli

### Inspired by Spain

Olive Bread  
Aioli, Oils and Balsamic  
Chorizo in Red Wine  
Patatas Bravas  
Manchego Cheese & Olives  
Serrano Ham

### Inspired by the Middle East

Flatbreads  
Baba Ganoush and Hummus  
Lebanese Lamb Kebabs  
Falafels  
Harissa Roasted Cauliflower with Yoghurt Dressing  
Lemon and Pomegranate Cous Cous  
Kibbeh (meat croquet with mixed spices)

### Inspired by Italy

Focaccia & Olives  
Pesto, Oils and balsamic  
Capri Salad  
Salami  
Arancini Balls (on a bed of rich tomato sauce, and shaving of parmesan)  
Meatballs (with a herb and garlic tomato sauce)

### Inspired by the Sea - £3.00 supplement pp

Crusty Baguettes  
Lemon Mayo & Salted Butter  
Pint of Prawns  
Mini East Coast Fishcakes  
Potted Crayfish with Smoked Paprika Butter Dressing  
Smoked Salmon, Cream Cheese and Dill Pate with Crisp Bread  
Calamari Rings

### Inspired by Yorkshire

Farmhouse Loaf  
Onion Chutney, Baba Piccalilli  
Potted Pate  
Mini Gourmet Sausage Rolls with English Plum Puree  
Wensleydale Cheese  
Yorkshire Pudding with Beef and Baba Gravy  
Pickled Vegetables (carrots, broccoli, cauliflower, onion, radishes)



## DESSERTS – INDIVIDUAL FULL-SIZE PORTION

*Included in all two or three course menus.*

Spiced Yorkshire Rhubarb Crème Brûlée, Poached Rhubarb with Ginger Brandy Snap  
Traditional Sticky Toffee Pudding with Butterscotch, Brandy Snap & Salted Caramel Cream  
Tarte au Citron, Tempered White Chocolate Dome, Raspberries & Limoncello Cream  
Chocolate & Tonka Bean Delice with York Gin Poached Pear  
Hazelnut & Caramel Chocolate Tart with Crème Fraiche  
Cherry Bakewell Tart with Crème Fraiche and Topsy Cherries  
Raspberry Ripple & White Chocolate Cheesecake with Burnt White Chocolate Crumb  
Strawberry & Champagne Cheesecake  
Pistachio & Rose Cheesecake  
Citrus & Rum Posset, Spiced Ginger Shortbread Biscuit (garnish raspberries - summer / blackberries – winter)  
Apple Crumble with Black Cardamom Custard  
Rhubarb & Custard Crumble  
Chocolate Posset with Yorkshire Honeycomb and Popping Candy  
Strawberry Sponge Surprise  
Peach Melba  
The Baba Mess (Pavlova, Seasonal Fruits, Cream)  
*Summer – Strawberries & Raspberries*  
*Winter – Blackberries, Plums, Currants*

Build your Own Brownie – to the table or rustic dessert table with selection of flavours & toppings





DESSERTS LIST FOR DUO, TRIO AND SHARING

**Duo of Mini Desserts ~ £1.50 + VAT PP supplement on menu price**

**Trio of Mini Desserts ~ £2.00 + VAT PP supplement on menu price**

**Sharing Mini of Desserts ~ £2.00 + VAT PP supplement on menu price**

*Either served to each guest table or displayed on a dessert table*

Mini Citrus & Rum Posset with Spiced Ginger Shortbread Crumbled (Summer Raspberry or Winter Blackberry)

Chocolate & Tonka Pots with Dehydrated Raspberry

Mini Yorkshire Parkin & Clotted Cream (served cold)

Mini Mess Nest or Mini Mess in a Jar

Spiced Yorkshire Rhubarb Crème Brûlée

Mini Coconut Mousse with Mango Puree

Yorkshire Lavender & Pistachio Cake

Mini Chocolate & Strawberry Tarts

Chocolate & Raspberry & Posset

Tiramisu with Baba Blend Coffee

Mini Chocolate & Hazelnut Tart

Limoncello Lemon Tart

Expresso Opera Cake

Cherry Bakewell Tart

Mini Macarons

Brownie Bite

Mini Cheesecake – your choice of:

Pistachio & Rose Cheesecake

Strawberry & Champagne Cheesecake

Raspberry Ripple & Burnt White Chocolate Crumb – Cheesecake



## CHILDREN'S MENU

Children under three ~ **Complimentary**

Children under ten ~ **£18.00 + VAT pp**

*Please note: all children must have the same menu unless they have dietary requirements*

### Starters

Cheesy Garlic Bread (V)

Crudités & Hummus (V)

Prawn Cocktail

Chicken Goujons with Dips

Soup of Your Choice with Bread Roll & Butter

### Mains

Homemade Chicken Goujons, Chips & Peas or Beans

Yorkshire Sausage & Mash with Organic Vegetables or Peas

Baba Burger with Wedges & Peas or Beans

Baba Bean Burger with Wedges & Beans (VE)

Fish Finger Sandwich with Chips & Peas

Cheesy Tomato Pasta (V) with Garlic Bread

Lasagne with Garlic Bread

### Dessert

Brownie Surprise (V)

Baba Mess (V)

Banana Split (V)

Fruit Salad (VE)



### LIGHT BITES & EVENING INSPIRATION

*All our Evening Food is served roaming style in recyclable and biodegradable kraft paper boxes.  
Please note we are unable to cater splits in options & at least 90% of your full guest numbers must be catered for.*

**Wolds Sausage Sandwich or Bacon Sandwich / Vegetarian Sausages Sandwich (V) £10.00 + VAT pp**

**Bao Buns - One Filling ~ £12.00 + VAT pp (2 per person)**

*Sticky Asian Pork / Chilli Crispy Chicken / Hoisin Steamed Mushroom (V) / Salt & Pepper Tofu (V) / Teriyaki Pulled Beef*

**Hot Sandwiches ~ £12.00 + VAT pp**

*Gourmet Hot Dogs (Frankfurters) in Brioche Hot Dog Bun with Gherkins / Onions / Mustard & Ketchup*

*Beef Burgers – in Brioche Buns with Trimmings as per BBQ Menu*

*Bratwurst Sausage in Brioche Hot Dog & Currywurst with Gherkins & Onions*

*Yorkshire Pulled Pork with Apple Sauce & Stuffing in Soft White Bap*

*Fish Finger Sandwich on Ciabatta with Rocket, Lemon, and Tartar Sauce*

*BBQ Pulled Jackfruit Baguette (VE)*

**Gyros - £12.00 + VAT pp**

*Chicken Gyros (marinated chicken, chips, cucumber, tomato, red onion, tzatziki in a float bread with chilli sauce on the side)*

*Pork Gyros (marinated chicken, chips, cucumber, tomato, red onion, tzatziki in a float bread with chilli sauce on the side)*

*Falafel Gyros (marinated chicken, chips, cucumber, tomato, red onion, tzatziki in a float bread with chilli sauce on the side)*

*Why not add Halloumi to your Gyros for £1.00 + VAT PP*

**Mac 'n' Cheese Tubs - £12.00 PP + VAT**

*Classic Mac n Cheese (v) / Pancetta & Truffle Mushroom / **Baba Teams Favourite** Yorkshire Onion with Croutons (v) /*

*Mixed Pepper & Chilli (v) Whitby Crayfish & East Coast Prawn with Herb Crust – (£2.00pp supplement)*

*We can adapt (v) to vegan cheese if requested at point of Helping Hand Meeting*

**Mini Pie & Peas (please refer to Pie Main Course fillings) One Filling ~ £12.00 + VAT pp**

**Rustic Burrito (rice) or Fajita (mixed peppers) Served with, homemade guacamole, salsa & sour cream**

**One Filling ~ £12.00 + VAT pp** *Chicken / Beef / Vegetable*

**Dirty Fries (skin on fries) From £12.00 + VAT pp for one filling**

*Katsu Curry with Crispy Chicken / Smoky BBQ Pulled Pork with Roasted Onion & Peppers*

*Smoky BBQ Pulled Jackfruit with Roasted Onion & Peppers (v & vegan) / Wild Mushroom & Truffle Cheese Sauce (v)*

**Ploughman's Picnic (served as a station)**

**Three Items ~ £12.00 + VAT pp**

*Cheese & Onion Pasty / Pork Pies / Sausage Rolls / Quiche / Scotch Eggs / Meat Pie / Chicken Pie / Beef Pie*

# Baba Ganoush

—    — CATERING

## BREAKFAST & BRUNCH MENUS

All include tea, coffee and orange juice

### Cooked Breakfast Buffet £20.00 + VAT pp

Yorkshire Wolds Sausages / Yorkshire Wolds Smoked Back Bacon  
Mushrooms in Rosemary & Garlic / Slow Roasted Tomatoes / Baked Beans Free  
Range Scrambled Egg / Doreen's Black Pudding  
Selection of Toast from Bluebird Bakery  
*Served with Freshly Brewed Yorkshire Tea and Coffee & Orange Juice*

### Brunch Menu £26.00 + VAT pp

Pastries & Breakfast Muffins  
Smoked Salmon Bagels with Cream Cheese & Dill  
Yorkshire Streaky Smoked Bacon / Free Range Scrambled Egg  
Smashed Avocado with Chilli & Lime / Mushroom & Halloumi Stacks  
Selection of Breads from Bluebird Bakery / Preserves & Bootham Honey / Yogurt & Granola Pots *Served with Freshly Brewed Yorkshire Tea and Coffee & Orange Juice*

### Hot Breakfast Rolls £12.50 + VAT PP

Yorkshire Wolds Sausage Bap  
Yorkshire Wolds Back Bacon Bap  
Halloumi & Herby Mushroom Bap  
*Served with Orange Juice*

### Fresh Pastries £12.50 + VAT PP

Homemade Pastries & Breakfast Muffins  
Served with a selection of Preserves & Butter  
*Served with Orange Juice*

### Continental Platter £16.50 + VAT PP

Selection of Meats & Cheeses  
Homemade Pastries & Breakfast Muffins  
Yogurt & Granola Pots  
Fresh & Dried Fruits  
Served with a selection of Preserves & Butter  
*Served with Orange Juice*

### Bagel Station £16.50 + VAT PP

Fresh Bagels  
Smashed Avocado, Lime & Chilli  
Crispy Maple Bacon  
Smoked Salmon & Cream Cheese  
Jam & Butter  
*Served with Orange Juice*

*Vegan, GF and DF Options available on request*