



ABOUT BABA

We are an award-winning catering team that love what we do! We are passionate about providing exceptional food and customer service. We believe in food that tastes delicious and that is also served with enthusiasm and a smile.

Our food is sustainable and created from only the very best local ingredients and suppliers. We offer a bespoke service tailored around what you the customer wants rather than set menus! We cater to all events from small intimate parties to larger feasts (up to 400) all across the North of England.

We include in our cost per head the following items which makes it easier for you to work out your total event spend. However we will always send across a detailed quote also.

- Complimentary Menu Tasting
- Catering Event Coordinator
- Dedicated Chef / Chef team on the day
- Uniformed Waiting Staff
- Silver Cutlery & White crockery (coloured cutlery and crockery at additional cost - please see Cutlery & Crockery Section)
- All travel costs up to 50 miles

The only additional cost to your price per head would be a kitchen set up fee if applicable to your event or venue. This applies to venues that do not have a kitchen to work from. This fee is fixed at £250.00 + VAT per event. Please note we do require a catering space with tables (6m x 6m minimum) whether this is indoors or by way of catering tent. An ample power supply and access to water is also required.

We are able to supply linen at the following cost

White Linen Napkin - £0.80 + VAT per napkin

Linen Table Cloth - £8.00 + VAT per cloth

Dietary Requirements

We cater for all dietary requirements and just ask that we are made aware of these two weeks prior to the event.

Deposit Payment

We require a 30% deposit to secure the date within 5 working days of confirmation.

Tastings

Tastings take place in January, February, March, April and November

Final Number Meeting

Final numbers are due 6-8 weeks prior to your event.

Final Payment

Final payment is due 6 weeks prior to the big day. Your final balance is calculated on your final numbers.



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CANAPE MENU

- Bao Buns - Yuzu Asian Pork Belly, Pickled Red Chilli
 Home Smoked Salmon Blini
 Shredded Duck, Charred Radish, Rice Cake
 Mini Tacos with Avocado Salsa
 Honey & Mustard Sticky Sausages
 Mini Chorizo Sausages
- Vol au Vents - *Coronation Chicken & Raisin Curd / Mushroom & Yorkshire Blue / Avocado & Shallot*
 Wensleydale & Leek Bon Bon (v)
- Arancini Bites - *Truffle Mushroom / Bolognese / Ox Cheek & Parmesan*
 Black Pudding 'quail' Scotch Egg
 Manchego & Cherry Rarebit (v)
 Duck Pate with Damson Gin Chutney & Toasts
 Goats Cheese, Fig and Honey Tartlet (v)
- Crushed Broad Bean, Mint & Yorkshire Fettle with Extra Virgin Olive Oil (v)
 Chorizo and Brie Bites
 Mini Toad in the Hole
- Mini Filled Potatoes with Crème Fraiche & Cured Bacon Scratchings
 Mini Yorkshire Pudding with Roast Beef Mustard and Thyme
 Mackerel Pate with Spiced Cucumber & Toasts
 Stuffed Mini Heritage Tomato (v, vegan & gf)
 Mini Scones with Jam & Cream (v)
 Strawberries and Cream in Bamboo Boats (seasonal)
 Mini Yorkshire Parkin Bites (v)
 Smoked Carrot, Ricotta & Hazelnut Tart (v)
 Crispy Ham Hock, Kimchi Mayo or Homemade Piccalilli
 Yorkshire Blue, Grape & Port Tart (v)
 Ox Cheek, Smoked Potato & Parmesan
 Haggis Lollipop
 Honey Glazed Peach & Mozzarella Bites
- Sand Hutton Asparagus - wrapped in Parma Ham or served simply with Aioli (seasonal)
 Mini Pies
 Mini Gourmet Sausage Rolls
- Picnic & Meze Boards
Create your own with one of our chefs
- Olives | Artichokes | Sundried Tomatoes | Cheeses | Cured Meats | Rustic Bread Sticks & Dips | Sand Hutton
 Asparagus / Pickled Vegetables & Dips

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

Special Offer

When booking a three course meal with Baba you will receive 20% off all canapé packages.



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AFTERNOON TEA MENU

£34.00 per person + VAT

Includes a choice of four sandwiches, three desserts and freshly brewed Yorkshire Tea and Baba Blend Coffee made in conjunction with York Coffee Emporium

Sandwiches

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

Sweets

Fruit Scone, Homemade Jam & Clotted Cream
Chocolate éclair
Lemon Posset
Yorkshire Parkin
Beetroot Brownie
Honey & Fruit Tarts
Mini Yorkshire Trifle
Cinnamon Muffins with Burnt Apple Puree
Carrot Cake with Nutmeg Cream
Chocolate Orange Choux Buns



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GRAZING FEAST MENU

Set out on a styled rustic table with crates, slates and foliage.

Wooden cutlery and bamboo plates included

Menu A - £24.00 + VAT per person

Includes 2 Meats & 2 Cheeses, Focaccia, Crackers, Oatcakes, Selection of Olives & Sundried Tomatoes Selection of Dried & Fresh Fruits Chutneys, Honeycomb, Olive Oil, Balsamic, Butters

Menu B - £28.00 + VAT per person

Includes 2 Meats, 2 Cheeses & Two Savoury Items (select from additional items with no charge) Focaccia, Crackers, Oatcakes Selection of Olives & Sundried Tomatoes Selection of Dried & Fresh Fruit Chutneys, Honeycomb, Olive Oil, Balsamic, Butters

Additional Items

Whole Honey Roast Ham | Side of Salmon - £2.50 + VAT per person

Vegetable Wellington | Selection of Homemade Quiche | Gourmet Sausage Rolls | Quail Scotch Eggs | Selection of Homemade Pies | Pork Pies | Sticky Cocktail Sausages - £2.00 + VAT per person

Why not add in a Pudding Table...

Choose from a selection of mini or sharing desserts for just £7.00 + VAT per person (maximum of 3 per table)

Macaroons Mini Meringues or Sharing Meringues

Brownie Bites

Mini Lemon or Chocolate Possets

Carrot Cake

Yorkshire Parkin

Scones with Jam & Cream

Retro Sweets

Chocolate, Fruit or Lemon Tarts

Jam Roly-poly

Retro Tray Bakes: Tiffin | Rocky Road | Millionaire Shortbread | Blondies | Cherry Bakewell



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YORKSHIRE PIE & MASH MENU

Menu A - £36.00 + VAT PP ~ Main Meal with Potato Option, Two Sides & Dessert

Menu B - £40.00 + VAT PP ~ Starter, Main Meal with Potato Option, Two Sides & Dessert

Starter and Dessert options can be found further on in the brochure - titled 'Starters & Desserts'

The Pies

Yorkshire Beef & Ale Pie
Game & Port Pie
Chicken, Leek and Pancetta
Venison Pie
Yorkshire Lamb Hot Pot
Creamy Golden Vegetable (v)
Yorkshire Pork Pie
East Coast Fish Pie
Turkey & Stuffing
Rabbit Pie
Golden Beetroot Tart Tatin (v)
Chicken & Thyme with Dry Cured Back Bacon
Cottage Pie
Toad in the Hole
Shepherds Pie

Accompaniments

Creamy Mash or Smoked Mash
Dauphinoise
Buttered Potatoes with Parsley
Parmentier Potatoes
Hasselback Potatoes
Roast Potatoes
Stockpot Potatoes
Duchess Potatoes

Seasonal Vegetables / Mushy Peas / Honey Roast Carrots
Fresh Garden Peas / Samphire / Red Cabbage with Port
Carrot & Swede

Your Choice of Gravy Red Wine | Port | White Wine



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YORKSHIRE PICNIC MENU

Menu A £32.00 + VAT Three Mains | Three Sides | Dessert

Menu B £36.00 + VAT Four Mains | Three Sides | Dessert

Choose your preferred Dessert from the lists further on in our menus - titled 'Desserts'

Additional side options at £3.00 + VAT

Mains

Steak and Ale Pies | Chicken Pies
Yorkshire Sausage Rolls | Scotch Eggs | Cheese and Onion Pasties (v)
Chicken Skewers and Mint Yogurt Dip | Haloumi & Vegetable Skewers (v)
Pate Platter with Breads, Oat Cakes, Chutney
Cheese Platter with Breads, Oat cakes, chutney, Grapes and Celery (v)
Continental Meat Platter (slices of chorizo, Salami, Pastrami with a selection of Breads and Dips)
Yorkshire Meat Platter (slices of Ham, Beef, Chicken with a selection of Breads and Dips)
Selection of Homemade Quiche | Feta & Broad Bean Bruschetta (v)
Chorizo & Brie Bruschetta | Feta & Broad Bean Bruschetta (v)
Rosemary & Lemon Chicken Drumsticks

Sides

New Potatoes with Aleppo Pepper and Cumin Seeds
Corn on the Cob
Potato Salad | Coleslaw | Mixed Leaf Salad
Plum Tomato & Mozzarella Salad
Roasted Beets
Green Beans with Toasted Almonds
Fennel & Lemon Slaw
Pearl Cous Cous with Lemon and Pomegranate
Peach, Honey and Mozzarella Salad
Pickled Red Cabbage with Raisins
Beetroot, Balsamic & Feta Salad
Roast Courgette, Marjoram and Olive Salad
Carrot & Caraway Salad
Chicory & Parsnip Salad
Roasted Red Pepper Salad with Dukkah
Greek Salad
Cucumber & Pickled Chilli Salad with Sesame Seeds
Orange & Feta Salad with Candied Fennel Seeds



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GRAZING FEAST BOARDS

Create your own meat feast board - *Choose 3 Main Items / 4 Sides Items / 2 Dips*
£32.00 + VAT PP Main Course / £38.50 + VAT to include Starter or Dessert

Pork Lovers Board

BBQ Pork cassoulet
Sticky ribs
Slow cooked belly and crackling pieces
Pork & black pudding Bon Bons
Scotch Eggs
Gourmet Sausage Rolls
Sticky Honey & Mustard Sausages
Pork & Pepper Skewers
Crispy Ham Hock

Chicken Lovers Board

BBQ Drumsticks
Hot Wings (can change heat levels)
Hickory Smoked Pulled Chicken
Chicken Kiev Bon Bon's
Crispy Chicken Skin
Mini Chicken & Thyme Pies
Homemade Goujons
Chicken & Chorizo Skewers

Veggie Lovers Board

Chargrilled aubergine steaks
Buffalo cauliflower bites
BBQ Bean cassoulet
Wensleydale Bon Bons
Mini Golden Vegetable Pies
Deep Fried Halloumi with Garlic Pesto
Feta Skewers

Sides

Traditional Slaw / Fennel Slaw / Purple Potato Salad / Seasoned Wedges (sweet or normal) / BBQ Corn / Pickled Baby Vegetables / Mac N Cheese / Gnocchi / Onion Rings / Corn Bread
Any Salad from our Salad Menu

Dips

Relish / Smokey BBQ Sauce / Spicy Chipotle / Salsa Verde / Garlic Mayo / Homemade Ketchup / Blue Cheese Dipping Sauce / Apple sauce / Aioli / Kimchi mayo / Carrot Ketchup / Mushroom Ketchup



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SHARING FEAST MENU

Menu A £35.00 + VAT 1 Main Dish | 3 Sides | Dessert

Menu B £37.00 + VAT 2 Main Dishes | 3 Sides | Dessert

Menu C £39.00 + VAT 2 Main Dishes | 4 Sides | Dessert

Starter and Dessert options can be found further on in the brochure - titled 'Starters & Desserts'

Can be served individually plated to each guest, sharing feast style to each table or as a rustic fork buffet.

Main Dishes

Spiced Lamb with Pomegranate & Prunes
Jerk Spiced Pulled Pork
Sticky Pork Ribs (your choice of marinade)
Trio of Yorkshire Sausages
Pulled Chicken with Lemon and Fennel
Vegetarian Dahl with Roasted Squash & Pomegranate (v & vegan)
Minced Beef (mild) Madras with Peas & Squash
Chicken & Chorizo Bean Cassoulet with Garlic Pesto
Mixed Bean Cassoulet with Garlic Pesto (v & vegan)
Traditional Pulled Lamb Shoulder with Rosemary & Marjoram
Wild Boar Cassoulet
Moroccan Spiced Tagine (v & vegan)
Yorkshire Beef Ragu
Coq au Vin
Coconut Fish Curry
Yorkshire Meatballs

Sides

Hasselback Potatoes | Parmentier Potatoes | Sweet Potato Wedges
Spiced Wedges | Buttered Potatoes with Parsley | New Potatoes with Aleppo Pepper & Cumin Seeds
Carrot, Mixed Cabbage, Pomegranate & Chilli Salad | Warm Red Cabbage & Raisins in Port
Fennel with Pomegranate | Corn on the Cob | Potato Salad | Coleslaw | Mixed Leaf Salad
Plum Tomato & Mozzarella Salad | Roast Beets | Green Beans & Toasted Almonds | Fennel & Lemon Slaw
Pearl Couscous with Lemon and Pomegranate | Peach, Honey and Mozzarella Salad
Cold Pickled Red Cabbage with Raisins | Beetroot, Balsamic & Feta Salad
Roast Courgette, Marjoram and Olive Salad | Carrot & Carraway Salad
Chicory & Parsnip Salad | Roasted Red Pepper Salad with Dukkah | Greek Salad
Cucumber & Pickled Chilli Salad with Sesame Seeds
Orange & Feta Salad with Candied Fennel Seeds



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YORKSHIRE ROAST MENU

Menu A £38.00 + VAT - No Starter | 1 Roast Meat. Potato Option, 2 Sides | Dessert

Menu B £44.00 + VAT - Starter | 1 Roast Meat, Potato Option, 2 Sides | Dessert

Served feast style to the table on sharing boards

Starter and Dessert options can be found further on in the brochure - titled 'Starters & Desserts'

Meats

All our meat is locally sourced from M&K Butchers, Bishopthorpe Road, York

Roast Leg of Lamb with Rosemary
Roast Sirloin of Beef ~ £3.00 supplement
Lamb Henry (Lamb Shank)
Wensleydale Bacon Loin
Hay Roasted Salmon
Herb Crusted Cod
Roast Chicken with Lemon & Thyme
North Sea Roasted Hake
Yorkshire Dales Saddle of Lamb ~ £3.00 Supplement
Roast Pork with Sage & Thyme
Normandy Chicken
Whole Mushroom & Celeriac Wellington (v)

Homemade Gravy and a selection of sauces included

Potatoes

Creamy Mash | Parmentier Potatoes | Roast Potatoes
Buttered Potatoes with Parsley | Dauphinoise Potatoes
Duchess Potatoes | Fondant Potato | Stock Pot Potatoes
Hasselback Potatoes

Sides

Bespoke Stuffing | Seasonal Roots | Creamed Leeks
Peas a la francaise | Salt Baked Celeriac | Whole Roast Cauliflower Cheese | Honey Roast Carrots
Green Beans with Toasted Almonds | Sand Hutton Asparagus (seasonal)
Roasted Beets | Carrot & Swede | Bubble & Squeak | Fennel Gratin
Yorkshire Puddings



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BABA BBQ MENU

Menu A £36.00 + VAT - No Starter | Two Mains | Three Sides | Dessert

Menu B £38.00 + VAT - No Starter | Three Mains | Three Sides | Dessert

Menu C £42.00 + VAT - Starter | Three Mains | Three Sides | Dessert

*Starter and Dessert options can be found further on in the brochure - titled 'Starters & Desserts'
Can be served as sharing feast style to each table or as a rustic fork buffet.*

Mains

Sticky Pork Ribs (your choice of marinade)

Yorkshire Gourmet Beef Burgers | Organic Chicken Burgers | Lamb Burgers with Minted Yogurt
Mixed Bean Burger with Salsa (v) | Halloumi & Mushroom Burger (v) | Courgette & Olive Burger (v)

Why not choose a selection of three smaller sliders for your guests

Jerk Spiced Rump Steak | Gammon Steak with Garlic, Parsley or Pineapple Salsa | Buttermilk Chicken
Vegetarian Sausage (v) | Halloumi and Vegetable Skewers (v)

Local Yorkshire Sausages

Traditional - Black Pudding and Apple - Chorizo - Chilli - Sage & Onion

Chicken with a choice of marinade

Rosemary & Thyme - Red Onion Chilli & Lime Salsa - Cajun - Jerk - Satay - Tamarind and Black Bean - Lemon & Coriander

Sides

Hasselback Potatoes | Parmentier Potatoes | Sweet Potato Wedges

Spiced Wedges | Buttered Potatoes with Parsley | New Potatoes with Aleppo Pepper & Cumin Seeds

Carrot, Mixed Cabbage, Pomegranate & Chilli Salad

Fennel with Pomegranate | Corn on the Cob | Potato Salad | Coleslaw | Mixed Leaf Salad

Plum Tomato & Mozzarella Salad | Roast Beets | Green Beans & Toasted Almonds | Fennel & Lemon Slaw

Pearl Couscous with Lemon and Pomegranate | Peach, Honey and Mozzarella Salad

Cold Pickled Red Cabbage with Raisins | Beetroot, Balsamic & Feta Salad

Roast Courgette, Marjoram and Olive Salad | Carrot & Carraway Salad

Chicory & Parsnip Salad | Roasted Red Pepper Salad with Dukkah | Greek Salad

Cucumber & Pickled Chilli Salad with Sesame Seeds

Orange & Feta Salad with Candied Fennel Seeds



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THREE COURSE FINE DINING MENUS

Includes Starter, Main, Dessert

Choose your preferred Starter, Main and Dessert from the lists further on in our menus

£46.50 + VAT PP for Set Menu

£50.00 + VAT PP for Choice Pre-Order Starter & Main (2 Starters / 2 Mains / 2 Desserts)

ADDITIONAL ITEMS

Homemade Bread with Two Flavoured Butters ~ £2.00 + VAT PP

Included complimentary with all our soups

Homemade Bread with Two Dips ~ £2.50 + VAT PP

The Butters ~ Salted / Wild Garlic / Beetroot / Burnt / Cardamom / Smoked / Balsamic

The Dips ~ Balsamic / Olive Oil / Aioli / Wild Garlic Pesto / Tzatziki / Baba Ganoush / Hummus

The Breads ~ Sourdough / Focaccia / Farmhouse White or Brown / French Stick / Beetroot Bread Seeded / Ciabatta /

Individual Mini Loaves / Olive Bread / Gluten Free Bread / Vegan Bread

Cheese Board

3 Cheeses with Oatcakes, Figs, Grapes and Homemade Chutney - £7.00 + VAT

4 Cheeses with Oatcakes, Figs, Grapes and Homemade Chutney - £8.00 + VAT

5 Cheeses with Oatcakes, Figs, Grapes and Homemade Chutney - £9.00 + VAT

Can be served as a sharing board per table / individual plate per person / rustic cheese table

Or why not wow your guests with a three, four or five tier Cheese Cake with oat cakes, rustic breads, chutneys, grapes, figs and celery. Speak to one of our team for a bespoke cheese quote!

Freshly Brewed Tea & Coffee

Baba's Own Blend of Coffee from The York Coffee Emporium and Yorkshire Tea

£1.50 + VAT Baba's Own Blend of Coffee from The York Coffee Emporium, Yorkshire Tea

£2.50 + VAT To include Petit Fours

Choose From

Chocolates | Mini Brownie | Chocolate Truffles | Yorkshire Parkin



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STARTERS (£6.50pp + VAT if not included in the package)

Soups

Spiced Squash & Red Lentil Soup (v) | Swede & Cardamom Soup (v) | Curried Parsnip Soup (v)
Roasted Tomato Soup with Slow Roasted Tomatoes (v) | Garden Pea and Watercress Soup (v)
All soups served with rustic breads and a salted or flavoured butter

Fish

Scallops with Cauliflower and Pickled Golden Raisins - £1.50 supplement
Potted Mackerel Pate with Charred Pickle Cucumber, Juniper Crème Fraiche, Toasts
Beetroot Cured Trout with Celeriac and Apple Remoulade
East Coast Fishcakes with Samphire and Sea Herbs
Smoked Salmon & Yorkshire Lobster Cocktail, Pickled Vegetables
Whitby Crab Beignet with Green Mango Salsa

Game, Meat & Poultry

Smoked Organic Chicken Thigh, Confit Salsify, Grilled Crayfish Bisque
Pheasant Kiev with Hazelnut and Panko Crumb, Pea Shoot and Watercress Salad
Crispy Ham Hock, Dressed Watercress Salad and Bajan Pepper Mayonnaise
Pressed Yorkshire Game Terrine with Homemade Damson Gin Chutney and Toasts
Carpaccio of Venison or Beef with Micro Rocket, Parmesan and Black Truffle - £2.00 supplement
Duck Pate with Spiced Ginger Chutney and Toasts
Potted Pig with Pickled Shallots
Yorkshire Rabbit Ballotine, Confit Leg Mousse with a Pickled Walnut Salad

Vegetarian & Vegan

Squash Ravioli, Crispy Sage, Truffle Oil (v)
Roasted White Onion Risotto with Haggis Crumb (can be adapted to suit vegetarian & vegan)
Confit Mouli with Micro Asian Salad, Curried Peanuts, Chickpea Mayonnaise (vegetarian & vegan)
Wensleydale and Leek Croquette with Creamed Leeks (v)
Star Anise Whole Poached Pear with Harrogate Blue and Spiced Croutons (v)
Fig & Baked Goats Cheese Tart with Pine Nuts, Bootham Honey and Chutney (v)
Confit Beef Tomato and Mozzarella Salad with Micro Basil (v)
Sand Hutton Asparagus Risotto with an Acid Butter (v) - seasonal
Candied and Golden Beetroot Tart with Homemade Ricotta and a Micro Salad (v)
Yorkshire Pudding with Onion Gravy

Bespoke Yorkshire Sharing Boards + £1.50 PP + VAT Supplement

Meats | Cheeses | Breads | Olives | Artichokes | Sand Hutton Asparagus (seasonal) | Mini Gourmet Sausage Rolls | Scotch Eggs | Pork Pies | Seafood Platters | Pate Platters | Pickled Vegetables and Radishes | Pickled Beets



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MAINS

Lamb

Lamb Henry

Persian Stuffed Lamb Belly, Pearl Couscous and Minted Yogurt

Yorkshire Lamb Shank with Bean Cassoulet

Pressed Yorkshire Lamb Shoulder with Raz el Hanout, Spiced Lamb Belly

Yorkshire Rack of Lamb with Hedgerow Crumb - £2.00 supplement

Duo of Lamb

(your choice of either rack, saddle, pressed shoulder, crispy lamb belly, hot pot or rump) £2.00 supplement

Beef

Yorkshire Featherblade of Beef with Port

Flat Iron Steak, Mushroom, Slow Roast Tomato, Frites and Baba Butter

Duo of Yorkshire Beef (Featherblade – Onglet Steak – Ox Cheek Bon Bon) £2.00 supplement

Yorkshire Beef Wellington, Truffle Pomme Anna, Malt Roasted Carrot, Port Gravy - £2.50 supplement

Poultry, Duck & Game

Wolds Chicken Breast, Crispy Chicken Skin, Bread Sauce

Duo of Chicken (your choice of Breast - Confit Leg - Poached Thigh, Wild Garlic Bob Bon) with Bordeaux Gravy

Duo of Duck (Confit Leg & Roasted Breast), White Onion Puree and Duck Jus - £2.00 supplement

Stuffed Rabbit Loin with Doreen's Black Pudding

Duck Leg with Puy Lentils and Root Vegetables

Hay Roasted Saddle of Venison, Onion Gravy

Whole Roasted Poussin with Cauliflower Steak

Duck a l'orange

Pork

Yorkshire Pork Ballotine, Apple Croquette, Crispy Crackling and Calvados Jus

Yorkshire Pork Belly, Black Pudding Bon Bon with Granny Smith Apple Sauce

Yorkshire Pork Belly, Aleppo Pepper Peanuts, Puff Pork Potato, Pak Choi and Pickled Walnuts

Stuffed Pork Loin with Apricots & Prunes

Pork Loin with Apple & Black Pudding Bon Bon



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Vegetarian & Vegan

Vegetable Pithivier, Truffle, Butterbean and White Onion Sauce
Chestnut, Spinach and Yorkshire Blue en Croute
Coconut Dhal with Pomegranate Pearls and Caraway Chapati
Wild Mushroom Risotto with Truffle and Parmesan Crisp
Whole Roasted Aubergine with Spiced Chickpea with Minted Yogurt and Micro Pickled Chilli Salad
Wild Mushroom & Celeriac Wellington with Squash Veloute
Confit Fennel, Micro Asian Salad, Curried Peanuts, Chickpea Mayonnaise
All dishes can be adapted to become Vegan Friendly

Fish & Seafood

Turbot, Oyster Rockefeller, Braised Leeks, Champagne Beurre Blanc
Smoked Haddock Risotto with Flat Leafed Parsley Pesto
Pan Fried Trout with Brown Shrimp, Potato Cake and Almond Beurre Noisette
Monk Fish, Puy Lentils and Smoked Pancetta
Roast Cod, Spiced Squash Puree, Samphire, Sea Herb Bhaji, Raita
North Sea Hake with Sea Herbs

All dishes come with locally sourced vegetables and your choice of potato:

Potatoes

Creamy | Smoked | Horseradish Mash Potato
Parmentier Potatoes
Roast Potatoes
Buttered Potatoes with Parsley
Dauphinoise Potato
Duchess Potatoes
Fondant Potato
Stock Pot Potatoes
Whole Hasselback Potato
Boulangier



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Suggestion of Seasonal Organic Vegetables

(Unless specified vegetables will be seasonal chefs choice)

Spring (March / April / May)

Purple Sprouting Broccoli | Carrots | Cabbage | Kale | Roasted Beets
Asparagus (April 21st - June 21st) | Leeks | Peas

Summer (June / July / August / September)

Roasted Beets | Asparagus (April 21st - June 21st) | Broad Beans | Sweetcorn | Carrots | Fennel | Sugar Snaps
Romanesco | Broccoli | Summer Squash | Chard | Peas | Courgette

Autumn (October / November)

Pumpkin | Broccoli | Parsnips | Turnips | Swede | Cauliflower | Celeriac | Roasted Beetroot | Carrots | Peas

Winter (December / January / February)

Winter Squash | Broccoli | Parsnips | Turnips | Swede | Cauliflower | Celeriac |
Roasted Beetroot | Carrots | Peas



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DESSERTS (£6.50pp + VAT if not included in the package)

Giant Macaroon Bramble & Apple ~ Gooseberry ~ Strawberry ~ Rhubarb and Custard ~ Limoncello ~ Chocolate
 Orange ~ Cherry ~ Raspberry)

Yorkshire Parkin with Butterscotch Sauce or Clotted Cream
 Strawberry & Champagne Cheesecake

Chocolate Torte with Raspberries and Golden White Chocolate
 Citrus & Rum Posset with Spiced Ginger Shortbread

The Baba Ganoush Mess (pavlova, seasonal fruits, cream)
 Yorkshire Chocolate Orange Cheesecake

Build your own Brownie Bar! Served
 Beetroot Brownie with Cream

Lemon Tart with Italian Meringue— fruits
 Traditional Sticky Toffee Pudding

Apple Crumble with Black Cardamom Custard
 Chocolate Tart with Chestnut Cream

Cucumber Cannelloni, Lemon Curd with Creme de Cassis Sabayon
 Champagne Summer Pudding

Rhubarb & Custard Crumble
 Chocolate, Cherry and Honeycomb Parfait

Malted Milk Panna Cotta, Oat Cookies, Raspberry
 Yorkshire Curd Tart with Poached Rhubarb and Clotted Cream

Dark Chocolate and Tonka Bean Delice, Kirsch Cherries
 Dark Chocolate and Peppermint Fondant

Glazed Tarte au Citron, Raspberries, Creme Fraiche, Edible Gold
 Spiced Rhubarb Crème Brulee with Ginger Brandy Snap

Dark Chocolate Posset with Dehydrated Raspberries
 Salted Caramel Cheesecake

Traditional Cherry Bakewell
 Tart Tatin with Cream

Tiramisu

Banoffee Pie

Lemon Meringue Pie

The Baba Trifle

Peach Melba

Create your own bespoke Dessert

Duo (£1.00 + VAT supplement)

Trio of Desserts (£2.00 + VAT supplement)



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CHILDREN'S MENU

Under Five's ~ Complimentary Smaller portion of Adult's Menu or Children's Menu

Under Ten's Children's Menu ~ £10.00 + VAT Or Half Price of Adult's Menu

Starters

Cheesy Garlic Bread
Crudités and Hummus
Prawn Cocktail
Chicken Goujons and Dips
Soup

Mains

Homemade Chicken Nuggets, Chips and Beans
Yorkshire Sausage, Mash & Organic Vegetables
Baba Burger with Wedges and Beans
Fish Finger Sandwich with Chips and Mushy Peas
Vegetable Baba Burger with Wedges and Beans (v)
Tomato and Chicken Pasta

Dessert

Knickerbocker Glory
Brownie Surprise
Baba Mess
Mud Pie
Chocolate Cheesecake



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LIGHT BITES AND EVENING INSPIRATION

Bao Bun Station (2 x buns pp included)

One Filling ~ £8.00 + VAT PP

Two Fillings ~ £10.00 + VAT PP

Sticky Asian Pork | Chilli Crispy Chicken | Hoisin Steamed Mushroom (v)

Salt & Pepper Tofu (v) | Teriyaki Pulled Beef

Hot Sandwiches

One Filling ~ £8.00 + VAT PP

Two Fillings ~ £10.00 + VAT PP

(All sandwiches served on freshly baked white or brown rolls - GF & Vegan available)

Gourmet Hot Dogs

Gourmet Beef Burgers

Yorkshire Pulled Pork with Lightly Spiced Apple Sauce & Stuffing

Roast Chicken with Sage & Onion Stuffing

Hot Gammon with Homemade Piccalilli or Honey & Mustard

Wolds Sausage Sandwich | Vegetarian Sausages (v) | Yorkshire Wolds Bacon Sandwich

Marinated Halloumi and Vegetables (v) | Yorkshire Cheddar Toasties (v)

Paella

£8.00 + VAT PP

Chicken & Chorizo |

Seafood + £1.50 PP + VAT Supplement

Mac 'n' Cheese

£8.00 + VAT PP

Traditional

£9.00 + VAT PP

With Truffle, Smoked Pancetta or Yorkshire Chorizo



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Pie & Peas

One Pie ~£10.00 + VAT PP | Choice of Two Pies ~ £12.00 + VAT PP

Ploughman's Picnic

Two Items ~ £8.00 + VAT PP | Three Items ~ £10.00 + VAT PP

Cheese & Onion Pasty | Pork Pies | Sausage Rolls | Quiche | Scotch Eggs | Meat Pie | Chicken Pie

Rustic Burrito or Fajita Station

Chicken | Beef | Pork | Vegetable

With homemade guacamole, salsa and sour cream

One Filling ~ £10.00 + VAT PP | Two Fillings ~ £12.00 + VAT PP

Bespoke Mediterranean Grazing Feast

From £10.00 + VAT PP

Selection of meats and cheeses with olives, dips and breads.

Bespoke Mediterranean Grazing Feast

From £10.00 + VAT PP

Selection of meats and cheeses with olives, dips and breads.

Dirty Fries or Wedges

From £8.00 + VAT PP

Vintage Cheddar

Chilli & Sour Cream

Jalapenos and Cheese

Chorizo & Cheese

Smoked Pancetta and Cheese

Salsa and Guacamole

*Styled on rustic crates, slates and chopping boards in kraft paper holders with wooden cutlery. Or alternatively served
roaming style on large wooden platters.*



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WEDDING DRINK PACKAGES 2019

Here at Baba Ganoush we recommend some fantastic bar providers which can be found on our website on the Friends

Page www.babaganoushdining.com

. We are also delighted to offer the following packages for your event in association with Louisiana's who are a fantastic company that we love working with! Please contact Lee for more details on Bar Hire and Bespoke Packages -

lee@louisianas.com



Our basic packages are priced at just £16.50 per person and include the following:

Cocktail on Arrival

Choice of Cosmopolitan, Aperol Spritz, Pimms Cup or ask us to make a tailored cocktail of your choice

Half a Bottle of Table Wine per person

Scenic Ridge Pinot Grigio, Australia

San Andres Merlot, Chile

Highbridge White Zinfandel, USA

Still and Sparkling Table Water

Prosecco to Toast

Glass Hire / Drinks Chilling / Drinks Waiter Service

Non-alcoholic drinks packages for under 18's and non-drinkers are also available at £7.50pp and include the following:

Mocktail on arrival

2 x Soda or Juice with meal

Table water

Schloer to toast



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Baba Ganoush

—    — CATERING

Optional Upgrades:

Welcome Drinks:

Additional Cocktail per person +£2.50pp
Prosecco or a Sparkling Cocktail such as Bellini or Kir Royale +£2.50pp
Beer Barrow +2.50 per beer
ONE HOUR OF FREE FLOWING PROSECCO - +£10

Table Wine:

San Andres Sauvignon Blanc, Chile +1.50ppp
Granfort Merlot, France +£1.50pp
Granfort Chardonnay, France +£1.50pp
Mud House Sauvignon Blanc, New Zealand +£2.50pp
Campo Dorado Rioja, Spain +£2.50pp
Trivento Malbec, Argentina +£2.50pp

Other wines are available on request

Toasting Drink:

Paul Langier Champagne +£3pp
Moet & Chandon Champagne +£4pp
Veuve Clicquot Champagne +£5pp
Laurent Perrier Rose +£7.50pp



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CUTLERY, CROCKERY AND LINEN

We include silver cutlery and white crockery in all our packages. Premium cutlery and styled crockery is also available as per below at an additional cost. One months notice is required for this.

PREMIUM CUTLERY SETS

Includes Starter, Main, Dessert Cutlery

£5.00 per person + VAT

Grace 'Gold Cutlery'



Blair 'Black Cutlery'



Rosana 'Copper Cutlery'



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PLATE SETS

Includes Starter / Main / Dessert Plate

£6.00 pp + VAT

Caitlyn - Stoneware



Maya



Simone



Valentine



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INDIVIDUAL PLATES

Great for BBQs / Sharing Feasts / 1 Course Dining

£1.50 + VAT per plate

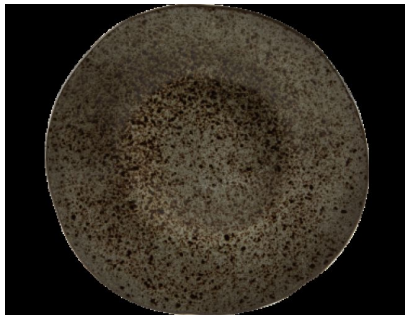
Oyster Main Plate



Peppercorn Main Plate



Rustico Main Plate



Ribbed Main Plate



We are able to supply linen at the following cost

White Linen Napkin - £0.80 + VAT per napkin

Linen Table Cloth - £8.00 + VAT per table cloth



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