



BABA GANOUSH CATERING

CORPORATE MENUS

2020 & 2021

Baba Ganoush



CATERING

GUIDING YOU STEP BY STEP

Our menus include the following:

- ❖ Catering Event Coordinator to assist you with all catering plans
- ❖ Dedicated Head Chef & Chef Team on the day
- ❖ Uniformed Waiting Staff if applicable to the menu
- ❖ Silver Cutlery & White crockery *coloured cutlery and crockery at additional cost

Additional Costs

- ❖ £250.00 + VAT Standard Set Up Fee

(Covers us coming and setting up kitchen, equipment hire and test. Some dishes may require a higher level of kitchen set up so this would need to be discussed at point of menu selection)

- ❖ White Linen Napkin - £1.00 + VAT per napkin
- ❖ Linen Tablecloth - £12.50 + VAT per cloth *all sizes and quantities must be specified. Please note linen will be required for the wedding day and for breakfast in the ballroom.

*Please note that we do require a catering space / tent with 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. 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.

1. Contract and Deposit

To secure your date we require signed contract and 25% deposit payment.

2. Three Month Prior - Helping Hand Appointment

Three months prior to the event is a great time to catch up and go through final details. From this meeting your event coordinator will complete a draft copy of your Action Plan to send for you to check.

3. Four Weeks Prior – Final Numbers

We require confirmation of total guest numbers so that we can raise your total invoice.

4. Four Weeks Prior - Final Payment

We require your remaining balance to be paid in full 4 weeks prior to the event.

5. Two Week Prior – Table Plans and Dietary Information

At least two weeks prior to the event, we require finalised table plans with names and dietary requirement information. Please note any pre-order 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.

6. One Week Prior - Final Action Plan

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

7. The Event!

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

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CATERING

CORPORATE MENUS AT A GLANCE

Canapes

Includes:

- Uniformed waiting staff to serve
- Canape trays and themed styling if required

Grazing Feast / Lunch Menus / Afternoon Tea / BBQ Menus / Street Food

minimum number of 30 guests

Includes:

- Dedicated Event Coordinator
- Uniformed waiting staff to serve if applicable
- Wooden Cutlery and Bamboo Plates or White Crockery & Silver Cutlery
- Quality Paper Napkins

Hot Fork Buffet

Includes:

- Dedicated Event Coordinator & Chef
- Uniformed waiting staff to serve if applicable
- Wooden Cutlery and Bamboo Plates
- Quality Paper Napkins

Two & Three Course Lunch & Dinner Menus

Includes:

- Dedicated Event Coordinator & Chef Team
- Uniformed waiting staff to serve
- Silver Cutlery & White Crockery

Breakfast Menus

Includes:

- Dedicated Event Coordinator
- Uniformed waiting staff to serve if applicable
- Wooden Cutlery and Bamboo Plates
- Quality Paper Napkins

Beverage Menus

Includes:

- Dedicated bar team
- Glassware
- Chilling

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CANAPE MENU

3 Canapés per person

4 Canapés per person

5 Canapés per person

6 Canapés per person

Meat

Duck Pate with Damson Gin Chutney
Deep Fried Chicken Bites with Kimchi Mayo
Mini Minced Black Pudding 'quail' Scotch Egg
Chorizo, Black Pudding & Quail Egg Stack
Arancini Bites – Bolognese or Ox Cheek & Parmesan
Mini Toad in the Hole (*please note this is a Yorkshire Portion*)
Mini Filled Potatoes with Crème Fraiche & Cured Bacon Scratchings
Mini Yorkshire Pudding with Roast Beef & Gravy (*please note this is a Yorkshire Portion*)
Sand Hutton Asparagus - wrapped in Parma Ham or served simply with Aioli (*seasonal*)
Crispy Ham Hock with Roasted Pineapple
Ox Cheek, Smoked Potato & Parmesan Spoon
Honey & Mustard Sticky Sausages
Chorizo & Brie Bites
Mini Pies

Fish

Home Smoked Salmon Blini, Crème Fraiche, Dill
Mackerel Pate with Spiced Cucumber & Toasts
Mini Thai Fishcakes with Sweet Chilli Dipping sauce
Prawn Skewers with Sweet Chilli Dip

Vegetarian / Vegan

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

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CATERING

GRAZING FEAST MENU

Grazing Feast

Grazing Feast with foliage and rustic set-up

A selection of Breads, Crackers, Chutney, Oils, Butters, Olives & Dried Fruits
A selection of Cheeses
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 / Pickled Red Cabbage & Raisins
Fennel with Pomegranate / Plum Tomato & Mozzarella Salad / Green Beans & Toasted Almonds
Fennel & Lemon Slaw / Pearl Cous Cous with Lemon & Pomegranate / Beetroot, Balsamic & Feta Salad
Peach, Honey & Mozzarella Salad / Roast Courgette, Marjoram & Olive Salad / Carrot & Caraway Salad
Chicory & Parsnip Salad / Roasted Red Pepper Salad with Dukkah / Greek Salad / Corn on the Cob
Orange & Feta Salad with Candied Fennel Seeds / Cucumber & Pickled Chilli Salad
Potato Salad / Roasted Beets / Sea Salt & Cracked Black Pepper Tomato Salad

ADDITIONAL ITEMS

Duck Pate with Star Anise
Additional Salads
Gourmet Sausage Rolls
Mini Pies with a choice of filling
Chicken Skewers & Mint Yogurt Dip
Haloumi & Vegetable Skewers (v)
Selection of Homemade Seasonal Quiche
Scotch Eggs
Pork Pies

Home Smoked Side of Salmon
Whole Honey Roast Ham
Garlic & Chilli Prawns

(must cater for full number of guests)

Macaroons / Mini Meringue Mess / Carrot Cake / Yorkshire Parkin
Brownie Bites (Plain, Cherry, Peanut Butter) / Mini Limoncello Possets / Jam Roly-Poly
Mini Marble Chocolate & Tonka Bean Possets / Mini Scones with Jam & Cream
Retro Tray Bakes (Tiffin, Rocky Road, Millionaire Shortbread / Cherry Bakewell)

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LIGHT LUNCH MENU

Open Sandwiches - A Choice of 3

Yorkshire Beef with Dill Pickles, Mustard & Rocket
Whitby Crab with Cucumber & Radish Salsa
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 Goats Cheese & Fig Chutney (V)
Avocado, Lime & Chilli (VE)
Traditional Egg & Micro Cress

Salads - A Choice of 3 Included

Carrot, Mixed Cabbage, Pomegranate & Chilli Salad / Pickled Red Cabbage & Raisins
Fennel with Pomegranate / Plum Tomato & Mozzarella Salad / Green Beans & Toasted Almonds
Fennel & Lemon Slaw / Pearl Cous Cous with Lemon & Pomegranate / Beetroot, Balsamic & Feta Salad
Peach, Honey & Mozzarella Salad / Roast Courgette, Marjoram & Olive Salad / Carrot & Caraway Salad
Chicory & Parsnip Salad / Roasted Red Pepper Salad with Dukkah / Greek Salad / Corn on the Cob
Orange & Feta Salad with Candied Fennel Seeds / Cucumber & Pickled Chilli Salad
Potato Salad / Roasted Beets / Sea Salt & Cracked Black Pepper Tomato Salad

Additional Items

Home Smoked Salmon / Duck Pate with Star Anise
Gourmet Sausage Rolls / Mini Pies / Halloumi & Mushroom with Pesto, Rocket
Yorkshire Chorizo & Smoked Tomato Quiche / Goats Cheese & Sand Hutton Asparagus Quiche
A selection of Yorkshire Cheeses / A selection of Yorkshire Meats
Rustic Breads with Flavoured Butters & Oils

(must cater for full number of guests)

Macaroons / Mini Meringue Mess / Carrot Cake / Yorkshire Parkin
Brownie Bites (Plain, Cherry, Peanut Butter) / Mini Limoncello Possets / Jam Roly-Poly
Mini Marble Chocolate & Tonka Bean Possets / Mini Scones with Jam & Cream
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AFTERNOON TEA

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

Sandwiches

A Choice of 4

Yorkshire Ham & Mustard
Traditional Cucumber (v)
Smoked Salmon & Crème Fraiche
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

Sweets

A Choice of 2

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
Seasonal Macaroon
Chocolate & Tonka Bean Pots

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CATERING

BABA BBQ MENU

Menu A (3 Mains, 3 Sides, 1 Sauce)

Mains

Sticky Pork Ribs with your choice of marinade
Chicken with your choice of marinade
Yorkshire Gourmet Beef Burgers | Organic Chicken Burgers | Lamb Burgers with Minted Yogurt
Mixed Bean Burger, Salsa (VE) | Halloumi & Mushroom Burger (V) | Courgette & Olive Burger (VE)
Rump Steak with your choice of marinade
Gammon Steak with Garlic, Parsley or Pineapple Salsa | Buttermilk Chicken
Roast Salmon | King Prawns
Vegetarian Sausage (V) | Halloumi & Vegetable Skewers (V)
Local Yorkshire Sausages (Traditional / Black Pudding & Apple / Chorizo / Chilli / Sage & Onion)

Sides

Hasselback Potatoes / Sweet Potato Wedges / Buttered Potatoes / New Potatoes with Aleppo Pepper
Carrot, Mixed Cabbage, Pomegranate & Chilli Salad / Corn on the Cob / Potato Salad / Coleslaw
Plum Tomato & Mozzarella Salad / Green Beans & Toasted Almonds / Fennel & Lemon Slaw / Med
Veg
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

Sauces

Smokey BBQ / Sweet Chilli / Salsa Verde / Port Reduction / Summer Jus
Red Onion Chilli & Lime Salsa / Satay Sauce / Pesto / Tzatziki / Raita

Mini Desserts

(must cater for full number of guests)

Macaroons / Mini Meringue Mess / Carrot Cake / Yorkshire Parkin
Brownie Bites (Plain, Cherry, Peanut Butter) / Mini Limoncello Possets / Jam Roly-Poly
Mini Marble Chocolate & Tonka Bean Possets / Mini Scones with Jam & Cream
Retro Tray Bakes (Tiffin, Rocky Road, Millionaire Shortbread / Cherry Bakewell)

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STREET FOOD

All our Street Food is served in a rustic style in recyclable and biodegradable kraft paper boxes.

Bao Buns

One Filling

Sticky Asian Pork / Chilli Crispy Chicken / Hoisin Steamed Mushroom (V)

Salt & Pepper Tofu (V) / Teriyaki Pulled Beef

Hot Sandwiches

All sandwiches served on freshly baked white or brown rolls - GF & VE bread rolls available

One Filling

Gourmet Hot Dogs / Gourmet Beef Burgers / Sloppy Joes

Yorkshire Pulled Pork with Apple Sauce & Stuffing

Roast Chicken with Sage & Onion Stuffing

Hot Gammon with Homemade Piccalilli or Honey & Mustard

Wolds Sausage Sandwich / Vegetarian Sausages Sandwich (V)

Yorkshire Wolds Bacon Sandwich / Yorkshire Cheddar Toasties (V)

Marinated Halloumi & Vegetables Sandwich (V)

Fish Finger Sandwich on Ciabatta / BBQ Pulled Jackfruit Baguette (VE)

Paella

Chicken & Chorizo

Seafood

Mac 'n' Cheese Tubs

Traditional /

Dirty (your choice of Truffle, Pancetta OR Chorizo)

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STREET FOOD

Mini Pie & Peas

One Filling - (please see Pie Mains for choice)

Rustic Burrito or Fajita

Served with homemade guacamole, salsa & sour cream

One Filling

Chicken / Beef / Pork / Vegetable

Dirty Fries or Wedges

Sour Cream / Jalapenos / Cheddar Cheese / Yorkshire Chorizo

Smoked Pancetta / Salsa / Guacamole / Truffle Cheese

Ploughman's Picnic

Three Items ~

Cheese & Onion Pasty / Pork Pies / Sausage Rolls / Quiche

Scotch Eggs / Meat Pie / Chicken Pie

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Includes 2 Mains, 3 Sides, 1 Sauce

Main Dishes

Spiced Lamb with Pomegranate & Prunes | Steak Tagliata with Rocket & Parmesan
Pork Tenderloin with Salsa | Seasoned Chicken (Choice of Breast / Thighs / Wings)
Sliced Rump Steak | Jerk Spiced Pulled Pork
Beef Stroganoff | Pulled Chicken with Lemon & Fennel | Bacon Joint
Traditional Pulled Lamb Shoulder with Rosemary & Marjoram
Yorkshire Beef Ragu | Salmon
Coq au Vin | Coconut Fish Curry | Chicken & Chorizo Bean Cassoulet with Pesto
Vegetable Dahl with Roasted Squash & Pomegranate (V)
Mixed Bean Cassoulet with Pesto (V) | Moroccan Spiced Tagine (V)

Sides

Hasselback Potatoes / Sweet Potato Wedges / Buttered Potatoes / New Potatoes with Aleppo Pepper
Carrot, Mixed Cabbage, Pomegranate & Chilli Salad / Corn on the Cob / 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

Sauces (select one to accompany your feast)

Salsa Verde / Green Mango Salsa / Port Reduction / Summer Jus / Red Onion Chilli & Lime Salsa
Satay Sauce / Wild Garlic Pesto / Tzatziki / Raita

Mini Desserts Can be added at an additional (must cater for full number of guests)

Macaroons / Mini Meringue Mess / Carrot Cake / Yorkshire Parkin
Brownie Bites (Plain, Cherry, Peanut Butter) / Mini Limoncello Possets / Jam Roly-Poly
Mini Marble Chocolate & Tonka Bean Possets / Mini Scones with Jam & Cream
Retro Tray Bakes (Tiffin, Rocky Road, Millionaire Shortbread / Cherry Bakewell)

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CATERING

PLATED MENUS

- 2 Course Set Menu
- 2 Course Pre Order Menu
- 3 Course Set Menu
- 3 Course Pre Order Menu

STARTER

Prawn & Crayfish Cocktail, Pickled Vegetables
Duck Pate with Spiced Ginger Chutney & Toasts
Fig & Baked Goats Cheese Tart with Pine Nuts, Bootham Honey & Chutney (V)
Candied & Golden Beetroot Tart with Homemade Ricotta & a Micro Salad (V)

Soups

Leek & Potato / Spiced Squash & Red Lentil Soup
Roasted Tomato Soup with Slow Roasted Tomatoes / Garden Pea & Watercress Soup
All soups served with rustic breads and a salted or flavoured butter

MAIN

Yorkshire Featherblade of Beef, Creamy Mash and Port Reduction
Wolds Chicken Breast with Creamy Mash and Port Reduction
Wild Mushroom & Celeriac Wellington with Squash Velouté (V & VE)
Smoked Haddock Risotto with Flat Leafed Parsley Pesto
Pork Belly with Granny Smith Apple Sauce and Pomme Anna
Pie & Mash with Gravy (your choice of pie)

Our dishes come with locally sourced seasonal organic vegetables from Goodness Vegetables.

DESSERTS

The Baba Ganoush Mess (Pavlova, Seasonal Fruits, Cream)
Yorkshire Curd Tart with Poached Rhubarb & Clotted Cream
Hazelnut & Caramel Chocolate Tart with Crème Fraiche
Limoncello Posset with Dehydrated Raspberries
Strawberry & Champagne Cheesecake



ADDITIONAL ITEMS

Breads

Homemade Bread with Two Flavoured Butters

Homemade Bread with Two Flavoured Dips

Butters

Salted / Wild Garlic / Beetroot / Cardamom / Smoked / Balsamic

Dips

Baba Ganoush / Balsamic / Olive Oil / Aioli / Pesto / Hummus / Tzatziki

Cheese

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

3 cheeses

4 cheeses

5 cheeses

Tea & Coffee Station

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

Tea & Coffee ~

Tea & Coffee plus Petit Fours ~

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BREAKFAST & BRUNCH MENUS

Cooked Breakfast Buffet

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 Haxby Bakehouse
Served with Freshly Brewed Yorkshire Tea and Coffee & Orange Juice

Brunch Menu

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 Haxby Bakehouse / Preserves & Bootham Honey / Yogurt & Granola Pots
Served with Freshly Brewed Yorkshire Tea and Coffee & Orange Juice

Hot Breakfast Rolls

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

Fresh Pastries

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

Continental Platter

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

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

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BEVERAGE MENUS

We work in conjunction with Louisiana's Mobile Bars to provide you with the very best beverages for your event! The team are award winning and pride themselves on offering the very best product and quality of service! For more detailed information on this please ask one of the Baba Team.



All packages include a choice of 8 bars designs, experienced bar staff, glassware and ice!

Cocktail Bar

Personal mixologist for up to four hours
Tailored cocktail menu incorporating company logo
100 COCKTAILS
Additional cocktails / Additional bartender hours

Full Bar Set Up

Full pay-as-you-go bar set up
Draught lager, local ales, cider, wine, Prosecco, spirits and soft drinks
Tailored cocktail menu

Wine Package

Prosecco, Cocktail or Gin & Tonic on arrival
Still and Sparkling Table Water
Half a bottle of wine per person (paired with meal)
All table glassware
Drink Chilling
Service

Non-alcoholic equivalent available