



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.

Dietary Requirements

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

Deposit Payment & Instalment Payment

- We require a £10.00 PP deposit to secure the date within 3 working days of confirmation.
- Your outstanding balance is due 4 weeks prior to your feast.

Final Number Meeting

Final numbers are due 2 weeks prior to your event.

Final Payment

Final payment is due 4 weeks prior to your Christmas Feast. Your final balance is calculated on your final numbers.

Next Steps...

1. **Completed Booking Form and £10.00 PP Deposit Received and Acknowledge**
2. **Four Weeks Prior** - Final payment due.
3. **Two Week Prior** - Final numbers confirmed with table plan and dietary requirements.
4. **The day has come! Get ready to feast and have fun!**



CANAPE MENU

6 Canapés ~ £15.00 + VAT PP

6 Canapés + 2 Glasses of Fizz ~ £20.00 + VAT PP

Honey Mustard & Thyme Glazed Pigs in Blankets

Honey Mustard & Thyme Salsify (v)

Goose Spring Roll, Clementine Jelly, Chestnut Aioli

Roasted Parsnip, Kale & Cranberry spring Roll (v)

Chestnut Smoked Salmon Blini

Wensleydale and Cranberry Bon Bons (v)

Chestnut, Brussel and Pancetta Tartlet

Turkey and Stuffing Arancini

Spiced Squash Arancini (v)

Mini Mince Pies (v)

Mini Christmas Pudding Pavlova (v)





FESTIVE FINE DINING

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

TWO COURSES

£26.00 + VAT PP Set Menu

THREE COURSES

£30.00 + VAT PP Set Menu

STARTERS

Ham and Leek Terrine, Homemade Brown Sauce, Pistachio Biscotti & Onion Chutney

Smoked Haddock Fishcake, Douglas Fir Hollandaise

Vadouvan Parsnip and Apple Soup, Cumin Croutons (v & ve)

MAINS

Turkey Ballotine, Braised Red Cabbage, Pomme Anna, Port Reduction

Sea Bass En Papillote, New Potatoes, Champagne Sauce Split with Chervil Oil

Mushroom and Celeriac Wellington, Butterbean & Truffle Sauce (v)

All dishes come with locally sourced seasonal organic vegetables from Goodness Vegetables

DESSERTS

Mince Pie Macaron (v)

Ecclefechan Tart, Brandy Snap (v)

Chocolate and Clementine Torte, Brandy Chantilly (v)



FESTIVE GRAZING FEAST

£22.00 + VAT PP
minimum numbers 20

A Selection of Breads / Chutneys / Crackers

1 Flavoured Butter

Honey Roast Ham

Turkey, Stuffing & Cranberry Rolls

Roquefort, Fig & Honey Quiche

Chicken & Sage Parfait

Selection of Cured Meats

Selection of Cured Cheeses

Two Salads of Your Choice

Two Mini Desserts of Your Choice

Sides (Choose Two)

Carrot, Mixed Cabbage, Cranberry & Chilli Salad | Red Cabbage & Raisins in Port | Potato Salad | Mixed Leaf Salad
| Roast Beets | Pearl Cous Cous with Clementine & Almond | Chicory & Parsnip Salad | Red Pepper, Courgette &
Feta Salad with Candied Fennel Seeds

Desserts (Choose Two)

Mince Pie Macaroons

Mini Christmas Pudding Pavlovas

Brownie Bites (Choose From - Blondie / Cherry / Peanut Butter)

Mini Limoncello Possets or Chocolate & Tonka Possets

Carrot Cake

Yorkshire Parkin

Chocolate & Clementine Tarts



Baba Ganoush

—    — CATERING

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 - £495 +VAT.

Additional cocktails are priced at £4+VAT / Additional bartender hours are priced at £15+VAT

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
£500 minimum spend OR £250 set up fee

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
£11 + VAT per person
Non-alcoholic equivalent available for £7 + VAT per person

