



CORPORATE MENUS

2021& 2022

Corporate Events

Student Balls

Charity Dinners



BABA GANOUSH CATERING

We are an award-winning catering team that love 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.

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 if required
- ❖ Uniformed Waiting Staff
- ❖ Silver Cutlery & White crockery *coloured cutlery and crockery at additional cost

Additional Costs

- ❖ 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. *Vegan, GF, DF Options available on request.*

Deposit Payment

A non-refundable 10% deposit is required for all corporate, charity and student events.

Final Payment

Final numbers and payment are required 4 weeks prior to your event. You can add on additional guests up to two days prior to the event and payment for additions will be required prior to the event.

OUR MENUS

Cold Menus

Canapes

Afternoon Tea

Grazing Feast

Light Lunch Menu

Hot Menus

Sharing Feast Fork Buffet

Yorkshire Roast

Pie & Mash Menu

BBQ Menu

Plated Lunch Menu – 2 Course & Three Course

Please note all above menus include Tea & Coffee Station

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

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*

Baba Ganoush



CATERING

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

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*)
Chicken Liver Pate with Golden Raisins, Puffed Rice & Hazelnut
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

Prawn Skewers with Sweet Chilli Dip
Mackerel Pate with Spiced Cucumber & Toasts
Home Smoked Salmon Blini, Crème Fraiche, Dill
Mini Thai Fishcakes with Sweet Chilli Dipping sauce
Mini Fish & Chips with Mushy Peas (*please note this is a Yorkshire Portion*)

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)

AFTERNOON TEA BUFFET

£20.00 per person + VAT

*Includes a choice of three 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 3

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 3

Chocolate éclair
Lemon Posset
Cherry Bakewell
Yorkshire Parkin
Beetroot Brownie
Honey & Fruit Tarts
Mini Yorkshire Trifle
Carrot Cake with Nutmeg Cream
Chocolate Orange Choux Buns
Seasonal Macaroon
Chocolate & Tonka Bean Pots

GRAZING FEAST BUFFET

Grazing Feast (no foliage) £22.00 + VAT pp
Grazing Feast with foliage and rustic set-up £24.00 + VAT pp

A selection of Rustic Breads & Crackers
 Homemade 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 / 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

ADDITIONAL ITEMS

STANDARD ITEMS - £1.50 + VAT pp for each additional item

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

PREMIUM ITEMS £3.00 + VAT PP for each additional item

Home Smoked Side of Salmon
 Whole Honey Roast Ham
 Garlic & Chilli Prawn Skewers
 Yorkshire Beef

Add in a Mini Dessert pp for £4.00 + VAT per item

Macarons / 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)

LIGHT LUNCH MENU

£16.00 + VAT pp

Open Sandwiches - A Choice of 3

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 Goats Cheese & Fig Chutney (V)
 Avocado, Lime & Chilli (VE)
 Traditional Egg & Micro Cress

Salads - A Choice of 2 Included

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

ADDITIONAL ITEMS

STANDARD ITEMS - £1.50 + VAT pp for each additional item

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

PREMIUM ITEMS £3.00 + VAT PP for each additional item

Home Smoked Side of Salmon | Whole Roast Ham | Garlic & Chilli Prawn Skewers | Yorkshire Beef

Add in a Mini Dessert pp for £4.00 + VAT per item

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)

Baba Ganoush



CATERING

SHARING FEAST FORK BUFFET

One Course - includes 2 Mains & 3 Sides ~ £18.00 + VAT pp

Additional Side Option ~ £3.00 + VAT pp

Main Dishes

Spiced Lamb with Pomegranate & Prunes
Steak Tagliata with Rocket & Parmesan
Slowed Cooked Chicken with Lemon & Fennel
Yorkshire Beef Stew with Dumplings
Seasoned Chicken (Choice of Breast / Thighs / Wings)
Vegetable Dahl with Roasted Squash & Pomegranate (V)
Whole Salmon - £3.00 + VAT pp supplement
Sliced Rump Steak - £3.00 + VAT pp supplement
Organic Root Vegetable Stew with Dumplings (v)
Chicken & Chorizo Bean Cassoulet with Pesto
Mixed Bean Cassoulet with Pesto (V)
Pork Tenderloin with Salsa Verde
Whole Honey Roast Ham
Moroccan Spiced Tagine (v)
Beef Stroganoff
Coq au Vin

Sides

Hasselback Potatoes / 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
Beetroot, Balsamic & Feta Salad / Roast Courgette, Marjoram & Olive
Cucumber & Pickled Chilli Salad, Sesame Seeds / Orange & Feta Salad, Candied Fennel Seed
Mediterranean Vegetables / Roasted Beets / Sea Salt & Cracked Black Pepper Tomatoes
Greek Salad / Roasted Red Pepper & Dukkah

Sauces (select one to accompany your feast)

Salsa Verde / Green Mango Salsa / Red Onion Chilli & Lime Salsa / Pesto / Tzatziki

Add in a Mini Dessert pp for £4.00 + VAT per item

Macarons / 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)

YORKSHIRE ROAST FORK BUFFET

Yorkshire Roast Menu includes 1 Meat Option, 1 Potato Option, Seasonal Organic Vegetables, Homemade Baba Gravy & a Selection of Sauces.

£20.00 + VAT pp

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.

Stuffed Pork Ballotine – Dried Fruits
Roast Leg of Lamb with Rosemary
Wensleydale Bacon Loin
Hay Roasted Salmon
Crown of Turkey
Silverside of Beef
Roast Sirloin of Beef ~ £2.00 supplement
Whole Roast Chicken (portioned) with Lemon & Thyme
North Sea Roasted Hake
Yorkshire Dales Saddle of Lamb ~ £2.00 Supplement
Whole Mushroom & Celeriac Wellington (VE)

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

An additional meat option can be added on for £6.00 + VAT pp

Additional Sides - £3.00 + VAT pp / per side

Braised Red Cabbage
Cauliflower Cheese
Leek Gratin
Topsy Fruit Stuffing
Pigs in Blankets

Add in a Mini Dessert pp for £4.00 + VAT per item

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)

YORKSHIRE PIE & MASH FORK BUFFET

One Course Menu ~ £18.00 + VAT pp

Yorkshire Pie & Mash Menu includes

1 Pie Option

Creamy Mash or Thick Cut Chips

Your choice between Seasonal Organic Vegetables, Braised Red Cabbage, Mushy Peas or Garden Peas

Homemade Gravy & a Selection of Sauces included

The Pies

Yorkshire Beef & Ale

Chicken, Leek & Pancetta

Creamy Golden Vegetable (V)

Sweet Potato & Goats Cheese (V)

**All pies can be adapted to Gluten Free
All vegetarian pies can be adapted to Vegan.**

Add in a Mini Dessert pp for £4.00 + VAT per item

Macarons / 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)

BBQ MENU FORK BUFFET

One Course Meal - includes - 3 Mains, 3 Sides, 2 Sauces - £20.00 + VAT pp

Main Dishes

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*

Minute Steak
 Gammon Steak with Garlic & Parsley Sauce
 Chicken Breast or Thigh with your choice of marinade
 Sticky Pork Ribs with your choice of marinade
 Rump Steak with your choice of marinade – Supplement £3.00 + VAT PP
 King Prawns Skewers - £3.00 + VAT pp supplement
 Halloumi & Vegetable Skewers (V)
 Local Yorkshire Sausages
 Vegetarian Sausage (V)
 Roast Salmon

Sides

Hasselback Potatoes / 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
 Beetroot, Balsamic & Feta Salad / Roast Courgette, Marjoram & Olive
 Cucumber & Pickled Chilli Salad, Sesame Seeds / Orange & Feta Salad, Candied Fennel Seed
 Mediterranean Vegetables / Roasted Beets / Sea Salt & Cracked Black Pepper Tomatoes
 Greek Salad / Roasted Red Pepper & Dukkah

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

Add in a Mini Dessert pp for £4.00 + VAT per item

Macarons / 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)

PLATED LUNCH / DINNER MENU

2 Course £30.00 + VAT PP

3 Course £40.00 + VAT PP

Starters

Seasonal Soup if your Choice - *All soups served with rustic breads and a salted or flavoured butter*

East Coast Fishcakes with Samphire & Sea Herbs Aioli

Duck Pate with Spiced Ginger Chutney & Toasts

Pistachio Chicken & Ham Terrine, Watercress Salad & Homemade Piccalilli

Wensleydale & Leek Croquette with Creamed Leeks

Confit Beef Tomato Stuffed with Vegan Pesto, Toasted Seeds & Micro Salad (VE)

Mains

Yorkshire Lamb Shank, Creamy Mash, Red Wine & Port Reduction (Red Cabbage or Sautéed Greens)

Yorkshire Featherblade of Beef, Creamy Mash with Red Wine & Port Reduction

Wolds Chicken Breast, Creamy Mash & Organic Vegetables, Tarragon & Madeira Sauce

Pork Belly with Granny Smith Apple Sauce, Boulanger, Red Wine & Port Reduction

North Sea Hake with Pistachio Crust, Crushed New Potatoes, Sautéed Greens and Madeira Sauce

Wild Mushroom & Celeriac Wellington with Squash Velouté (V & VE is required)

Desserts

The Baba Ganoush Mess (Pavlova, Seasonal Fruits, Cream)

Yorkshire Curd Tart with Poached Rhubarb & Clotted Cream

Traditional Sticky Toffee Pudding with Butterscotch Sauce

Cherry Bakewell Tart with Crème Fraiche

Limoncello Posset with Raspberries

Raspberry & White Chocolate Cheesecake

Baba Ganoush

—    — CATERING