

Jacob & Tori

C A T E R E R S

POT & BOWL FOOD

FOR CORPORATE & PRIVATE EVENTS

Bespoke options are available

Prices start from £25 plus VAT per head



POT & BOWL FOOD

STAND UP AND SOCIALISE

Northumberland Braised Beef, Mushrooms

Red Wine, Thyme & Mini Roasties

Mini Pork & Sage Sausage, Pomme Puree

Red Onion Jus, Pea Shoots

Traditional Chilli Con Carne

White Rice, Paprika Crème Fraiche & Parsley

Mini Steak & Ale Pie

Fresh Rosemary & Red Wine Gravy

Hot Roast Salmon with Tarragon

Lemon Zest & Crushed New Potatoes

Roast Seabream

Wilted Spinach & Pesto Cream Sauce

Roasted Chicken & Chorizo

Tomato, Basil, Butterbean & Roast Peppers
Cous Cous

Sweet Potato, Spinach, Tomato & Chickpea Tagine

Cous Cous & Fresh Coriander (ve)

Three Bean Vegetarian Chilli

Basmati Rice & Lemon Crème Fraiche (v)

Wild Garlic, Asparagus & Broad Bean Risotto

Parmesan Crisp (v)



Jacob & Tori

C A T E R E R S

Tyne & Wear Archives & Museums

Prices are based on a minimum of 100 guests. Bespoke options are available.

Please let us know if you have something specific in mind that is not listed on the following examples and we would be happy to put together a bespoke proposal for you.





CANAPES

From £12 plus VAT per head

SET MENU CANAPES

Sweet Chilli Pulled Beef, Horseradish Cream

Brussels Pork Pate, Local Pease Pudding & Apple Chutney

Crispy Pancetta & Mature Cheddar Bake, Red Onion Chutney

Smoked Salmon & Chive Mousse, Lemon & Black Pepper

Whipped Feta, Homemade Chutney & Micro Herbs (v)

Sunblushed Tomato, Red Onion & Green Olive Bruschetta (ve)



COLD CANAPES

Ham Hock, Wholegrain Mustard, Apple

Black Pudding Crostini, Spiced Apple Chutney

Shredded Hoisin Duck, Cucumber, Spring Onion

Bloody Mary Prawn Cocktail

Smoked Salmon, Horseradish, Dill

Spiced Falafel, Red Pepper Hummus (ve)

Mini Caprese Skewer (v)

Watermelon, Feta, Basil & Balsamic (v)



HOT CANAPES

Mini Yorkshire Puddings Chicken & Redcurrant, Beef & Horseradish

Sticky Sausage Skewers, Honey Mustard

Lamb Kofta Skewers, Tzatziki

Red Thai Chicken Skewers, Sweet Chilli Glaze

Sausage & Mash, Rich Onion Chutney

Black Pudding Bon Bons

Beef Brisket Bon Bons, Wholegrain Mustard Mayo

Chorizo & Blue Cheese Toast

Fish & Chip Rosti, Minted Mushy Peas, Tartar

Cheeseburger Sliders, Relish, Pickle

Croque Monsieur

Fish Fingers, Tartar

Vegetable Samosas, Mint Yougurt (v)

Vegetable Spring Rolls, Sweet Chilli (v)

Wild Garlic, Asparagus & Broadbean Risotto (v)



THREE COURSE MEALS



From £30 plus VAT per head

PLATED STARTERS

Farmhouse Pate

Caramelised Red Onion Chutney, Mini Olive Oil Toasts & Honey Mustard Baby Leaf Salad

Ham Hock Terrine

wrapped in Parma Ham, Homemade Chutney, Mini Olive Oil Toasts & Baby Leaf

Homemade Chunky Vegetable Soup

Root Vegetable Crisps & Truffle Oil (ve)

Sunblushed Tomato, Red Onion & Basil Bruschetta

Crumbled Feta topped with Balsamic Pea Shoots (v)

Local Smoked Salmon

Lemon Crème Fraiche Rocket, Caper, Cherry Tomato Salad & Balsamic Syrup

King Prawns

Lime & Chive Mayo, Rocket Salad & Capers

Goats Cheese & Beetroot

Rocket, Honey Mustard & Toasted Pine Nuts (v)

Beef Tomato & Buffalo Mozzarella Summer Salad

Pea Shoots, Rocket & Balsamic Glaze (v)

Local Crab

Harissa Mayo, Baby Potato, Chive & Focaccia



MORE PLATED STARTERS

Chicken Liver Parfait

Red Onion Chutney, Toasts, Dressed Baby Leaf

Mozzarella & Prosciutto

Heritage Tomatoes & Balsamic Glaze

Burrata

Vine Tomatoes, Basil, Figs, Watercress (v)

Traditional King Prawn Cocktail

Bloody Mary Sauce, Granary Bread

Roast Butternut Squash & Sweet Potato Soup

Granary Bread & Butter (v)

Goats Cheese & Red Onion Tartelette

Balsamic Pea Shoots (v)

Traditional Caesar Salad

Grilled Chicken, Baby Gem, Parmesan

Slow Roasted Tomato & Basil Soup

Granary Bread & Butter (v)

Halloumi & Pomegranate

Pickled Beetroot, Rocket, Mint, Dijon Dressing (v)



SHARING STARTERS

Antipasti Sharing Platter

Parma Ham, Chorizo & Salami, Mozzarella, Rocket, Cherry Tomatoes
Mini Focaccia Bread, Olive Oil & Balsamic, Red Pepper Hummus & Olives

Ploughman's Sharing Platter

Runny Scotch Eggs, Pork Pies, Piccalilli
Honey Roasted Ham & English Mustard
Northumberland Nettle Cheese, Celery
Homemade Chutney Artisan Breads, Pickled Gherkins

Land & Sea

Local Smoked Salmon, Smoked Mackerel Pate
King Prawns & Kiln Roasted Salmon, Fresh Lemon & Dill
Ham Hock & Garden Pea Terrine, Brussels Pate & Caramelised Red Onion
Fresh Focaccia Breads, Olive Oil & Balsamic

Vegetarian, vegan and other dietary requirements will receive their own individual platter which is suitable to their requirements.





MAINS

PLATED MAINS

All main courses are served with sharing style
Seasonal Vegetables

Northumberland Featherblade Beef

Gratin Dauphinoise Potato, Red Wine Sauce

Sage Roasted Chicken Breast

Rosemary & Garlic Roasted Baby Potatoes, Mustard Cream Sauce

12 Hour Low & Slow Roast Pork

Black Pudding Mash, Cider Reduction & Apple Sauce

Northumberland Lamb Rump

Gratin Dauphinoise Potato, Red Wine Jus, Mint Sauce

Local Salmon Fillet

Sautéed New Potatoes, Green Bean & Cherry Tomato Compote

Steak & Local Ale Pie

Creamy Mash & Proper Gravy

Roasted Fillet of Seabream

Potato & Chive Crush, Pesto Cream Sauce

Traditional Roast

A Choice of Chicken Breast, Slow Cooked Pork or Roast Topside Beef
Rosemary & Garlic Roasted Baby Potatoes, Yorkshire Pudding & Proper Gravy



PLATED MAINS

All main courses are served with sharing style
Seasonal Vegetables

Northumberland Lamb Shank

Gratin Dauphinoise Potato, Red Wine Jus, Mint Sauce

Roast Fillet of Cod

Garlic Roast Potatoes, Tomato, Chorizo & Basil Sauce

Chicken, Gammon & Leek Pie

Creamy Mash, Proper Gravy

Fillet of Beef

Dauphinoise Potato, Tomato Confit & Port Reduction

Chicken Breast wrapped in Prosciutto

Rosemary & Garlic Roasted Baby Potatoes, Light Red Wine Gravy

Pan Fried Duck Breast

Dauphinoise Potato, Redcurrant Reduction

Roast Loin of Pork

Olive Oil Mash, Cider & Sage Sauce, Stilton Crumb

Chicken Breast, Mushrooms & White Wine Cream

Sautéed Leeks & Spring Onion Mash



SHARING MAINS

Low & Slow 12 Hour Pulled Pork

Apple Sauce, Herb Stuffing, Crackling

Mini Rosemary & Garlic Roasties, Seasonal Veg & Proper Gravy

Carve at the Table Topside Beef Joint

Yorkshire Pudding, Red Wine Gravy, Horseradish

Rosemary & Garlic Mini Roasties & Roasted Root Vegetables

(Can also be pre-carved)

Mediterranean Sharer

Meatballs in a Tomato & Basil Sauce

Lemon & Thyme Marinated Chicken Skewers

Spiced Lamb Kofta & Mint Yogurt

Roast Vegetable & Chickpea Tagine (v)

Fruity Cous Cous & Fresh Coriander

Patatas Bravas & Traditional Greek Salad

We can also serve our sharing main courses buffet style

BBQ & Chargrilled

Select three main dishes and three side dishes

Northumberland Sirloin Steak, Light Citrus & Mustard Marinade

Slow Cooked Northumberland Pulled Pork, Cider & Apple

Honey Glazed Chargrilled Chicken Breast, Paprika

Chargrilled Garlic & Thyme Lamb Cutlets, Mint Sauce

Roast Salmon, White Wine, Lemon & Dill

Served with

Paprika & Olive Oil Roasted Baby Potatoes

Fruity Moroccan Cous Cous, Fresh Coriander

Mixed Leaf House Salad, Honey Mustard

Rocket, Mozzarella, Red Onion & Tomato, Balsamic

Chunky Deli Slaw, Spring Onion & Chive



MORE SHARING MAINS

Classic Sharers

Please select one, two main dishes and three side dishes

Roasted Northumberland Rib of Beef, Salsa Verde

Slow Roasted Thyme & Garlic Leg of Lamb

Whole Roasted Rosemary & Lemon Marinated Chicken

Served with

Green Beans, Shallots & Fresh Lemon

Classic Green Salad, French Dressing

Lemon, Garlic & Rosemary Roasted Baby Potatoes

Mixed Leaf Salad, Cherry Tomatoes, Olives, Cucumber, Feta & Herb Dressing

Roasted Balsamic Mediterranean Vegetables

Fruity Cous Cous, Pomegranate, Mint & Rocket

Lebanese Sharer

Seven Spice Chicken Skewers

Spiced Lamb Kofta, Mint Yogurt

Halloumi & Vegetable Skewers (v)

Lemon & Thyme Roasted Baby Potatoes

Fruity Cous Cous, Fresh Coriander

Rocket, Cucumber, Feta & Pomegranate Salad

Hummus, Flatbreads & Mixed Olives



SHARING TAPAS

Spicy Spanish Sausage, Tomato Salsa & Parsley
Honey Glazed Chicken, Chorizo & Rosemary
Traditional Meatballs, Tomato & Basil Sauce
Selection of Continental Meats; Chorizo, Salami & Parma Ham
Roast Chicken, Peppers & Butterbeans, Tomato & Herb Sauce
Sautéed Chorizo, Red Wine, Paprika & Shallots
King Prawns, Chilli, Citrus & Coriander
Slow Roast Salmon, White Wine, Dill & Lemon
Steamed Cod, Roasted Tomatoes, Black Olives & Thyme
Traditional Mixed Paella
Mixed Vegetable Paella (ve)
Patatas Bravas (ve)
Mediterranean Roast Vegetable Medley, Balsamic Glaze (ve)
Mini Focaccia Breads (ve)
Mixed Baby Leaf Salad, Honey Mustard Dressing (ve)
Sautéed Green Bean, Spring Onion & Garlic Salad, French Dressing (ve)
Selection of Olives & Red Pepper Hummus (ve)
Sweet Potato, Chickpea, Spinach & Tomato Tagine (ve)
Warm Green Bean Salad, Fresh Lemon & Shallots (ve)
Padron Peppers, Rock Salt (ve)
Fruity Moroccan Cous Cous, Fresh Coriander & Pomegranate (ve)

We would recommend 6-8 tapas dishes for a main course meal



VEGGIE & VEGAN MAINS

We cater for vegetarian and vegan guests as standard for any menu option on a pre-order basis

Moroccan Spiced Roasted Vegetable Tagine

Fresh Coriander, Fruity Cous Cous & Pitta Bread (ve)

Butternut Squash & Sage Risotto

Toasted Pine Nuts, Pea Shoots (v)

Wild Garlic, Broad Bean & Roasted Asparagus Risotto

Parmesan Crisp & Balsamic Rocket (v)

Mediterranean Vegetable Tart topped with Goats Cheese

Mixed Heritage Cherry Tomatoes & Dressed Rocket (v)

Chesnut Mushroom, Butternut Squash & Thyme Vegan Pie

Olive Oil & Chive Mashed Potato, Vegan Gravy (ve)

Butternut Squash, Lentil & Cumin Wellington

Mustard Sauce, Fresh Pea Shoots (ve)

Traditional Nut Roast

Rosemary & Garlic Roasted Baby Potatoes, Vegan Gravy (ve)





DESSERTS

Trio of Desserts

Double Chocolate Brownie, Vanilla Pod Cheesecake, Tarte au Citron
Berry Coulis, Edible Flowers, Strawberries & White Chocolate

Double Chocolate Brownie

Salted Caramel, White Chocolate & Honeycomb

Lemon Posset

Summer Berry Compote, Strawberries & Shortbread

Vanilla Pod Cheesecake

Summer Berry Compote, Edible Flowers

Sticky Toffee Pudding

Butter Scotch Sauce & Fresh Pouring Cream

Vanilla Pannacotta

Passionfruit & Amaretti Crumb

Tarte au Citron

Crushed Meringue, Raspberry Coulis & Fresh Mint

Chocolate Mousse

Berry Compote, White Chocolate & Honeycomb

Selection of Cheeses

Crackers, Biscuits, Celery, Grapes & Chutney



Traditional Tiramisu

White Chocolate

Dark Chocolate Torte

Raspberry Coulis, Strawberries & Fresh Mint

Vegan Chocolate Orange Tart

Berry Coulis & Strawberries (ve)

Sharing Style Pavlovas

Fresh Berries & Pouring Cream

Selection of Mini Desserts

Served on Afternoon Tea Stands or Boards



AFTERNOON TEA

From £25 plus VAT per head

Handmade Sandwiches in a Selection of White & Granary Bread

Please select three of the following

Egg Mayonnaise & Wild Cress

Red Leicester & Spring Onion

Coronation Chicken

Ham, Cheese & Chutney

Prawn Mayonnaise

Selection of Savouries

Mini Selection of Homemade Quiches

Mini Northumberland Pork Pies

Mini Four Cheese & Onion Rolls

Fruit Scones with Jam, Butter & Clotted Cream

Selection of Homemade Cakes

Traditional Carrot Cake

Assorted Macarons

Victoria Sponge Cake

Double Chocolate Brownie

Traditional English Tea & Coffee



GRAZING TABLE

From £15 plus VAT per head

Sliced Northumberland Topside Beef, Horseradish

Sliced Honey Roast Ham, Mustard

Italian Meats of Salami, Chorizo & Serrano Ham

Focaccia Bread & Seeded Bread Rolls

Flaky Sausage Rolls & Scotch Eggs, Onion Jam

Selection of Mini Quiches

Brie De Meaux

Admiral Collingwood Cheese

Northumberland Nettle Cheese

Selection of Traditional & Stuffed Marinated Olives

Fresh Mixed Leaf Salad, Light Honey Mustard Dressing

Beef Tomato, Red Onion & Mozzarella Salad, Balsamic Dressing

Pasta Salad with Rocket, Cherry Tomatoes & Feta



Get Them Sat Down

Tomato & Basil Soup

Garlic Dough Balls

Toasted Pitta Bread, Hummus, Crudites

Keep Them There

Sausage, Buttered Mash, Peas, Gravy

Breaded Chicken Goujons, Chips, Beans

Fish & Chips, Garden Peas

Sugar Rush

Chocolate Brownie, Chocolate Sauce & Strawberries

Vanilla Cupcake

Chocolate Mousse

KIDS MENU

FOR THE LITTLE ONES

We can also do smaller portions of adults meal at a discounted rate



EVENING FOOD

All evening food options are served buffet style with disposable kraft boxes/ plates, cutlery and napkins

LATE NIGHT BITES

Hot Sandwiches

A choice of
Pulled Pork, Gravy, Herb Stuffing & Apple
Pulled Chicken, Gravy & Herb Stuffing
Pulled Beef, Gravy & Horseradish
Butchers Back Bacon and Local Sausage
BBQ Pulled Jackfruit (ve)

Served with

Rosemary & Garlic Roasted Baby Potatoes

Pie & Peas

Steak & Ale Pie
Goats Cheese, Sweet Potato & Spinach Pie (v)
Mushy Peas & Gravy

Pittas

A choice of
Marinated Chicken Breast Pitta
Spiced Lamb Kofta Pitta
Falafel, Feta Cheese & Hummus Pitta (v)

Served with

Selection of Salads
Garlic & Chilli Sauce

Traditional Cold Buffet

Please see our separate brochure

Hot Buffets

Chillis, Curries, Lasagne & more,
Please see our separate menu



MORE EVENING FOOD

LATE NIGHT BITES

Gourmet Burgers

Handmade Northumberland Beef Burger in a Brioche Bun
Rosemary & Red Onion Sausages & Mozzarella Burgers (v)
Gouda Cheese, Caramelised Red Onion
Chunky Deli Coleslaw & Mixed Leaf Balsamic Salad

Mac N Cheese

Optional Crispy Pancetta

Traditional Paella

Fresh Focaccia Bread, Mixed Leaf Salad

Italian Stone Baked Pizza by the Slice

A choice of two toppings

Misto Carne (pepperoni, garlic chicken, ham)
Misto Verde (mushroom, onion, pepper, cherry tomato (v))
Classic Margherita (v)
Pollo All'Aligo (garlic chicken)
Rocket & Parmesan (v)
Pepperoni

