



MOORE TASTE

CELEBRATING THE ART OF CARIBBEAN CUISINE



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MOORE TASTE

Moore Taste is born from a deep-seated love for food, inspired by a rich heritage. Our commitment is to provide dishes crafted from the freshest, highest-quality ingredients. We celebrate the diversity of our customers' palates, offering a spectrum of global flavours from the lively Caribbean to elegant continental cuisines.

Tailoring our services to meet individual needs, we offer both bespoke menus and a selection of set choices, all prepared with care and served with a flair for style.

Our attention to detail ensures your event is handled with sophistication, complemented by a range of special touches including custom drinks, professional staffing, decorative flowers, and engaging entertainment for memorable home parties.

At Moore Taste, we're dedicated to delivering a food experience that's as delightful as it is unforgettable





CANAPÉ SELECTION

Discover the exquisite flavors of our canapé selection, a perfect blend of classic and Caribbean inspirations designed to captivate your palate and elevate your event.



Espresso Soup Selections:

Stilton & Broccoli | Cream of Tomato | Leek & Potato | Carrot & Coriander, each paired with a mini dumpling for a delightful start.

Savory Elegance:

- Prawn and Cashew Nuts in Cucumber Cups
- Poached Salmon Wrapped in Cucumber Strips
- Shot Glass Prawn Cocktail*
- Smoked Salmon & Cream Cheese in a Cucumber Cup

Vegetarian Delights:

- Vegetable Spring Rolls with a Sweet Chilli Dip
- Vegetable Curry on Bellini
- Vegetable fritters
- Spicy Lentils
- Crispy Plantain Chips with Tomato Relish

Caribbean Classics

- Jerk Chicken & Plantain Bites
- Jerk Pork & Mango Sticks
- Pumpkin | Vegetable | Sweet Potato, Coconut & Chilli Espresso Soup
- Lolly Pop Chicken in Mango or Lemon Glaze
- Salt Fish Fritters served with Sweet Chilli Sauce
- Ackee & Saltfish in Mini Dumplings or Vol-au-vents
- Callaloo in Mini Dumplings, Vol-au-vent, cherry tomatos, or Plantain Cups

From the classic charm of our espresso soups and savory elegance to the vibrant heart of the Caribbean with our jerk specialties and innovative bites, each canapé is crafted to offer a taste of the extraordinary. Welcome to a world of flavors with Moore Taste's canapé selection.



STARTERS

Embark on a culinary journey with our starter menu, where each dish is a prelude to the flavours and traditions that define our exceptional dining experience.

Soups to Warm Your Soul:

- Indulge in the comfort of our soups: Pumpkin, Stilton and Broccoli, Tomato, Vegan Roasted Vegetable, and Sweet Potato with Coconut & Chilli, each a harmonious blend of flavours to start your meal.

Refreshing Melon Selection:

- A refreshing assortment of melon, perfectly ripe and served to cleanse the palate.

Savory Elegance:

- Halloumi with Roasted Mediterranean Vegetables (V)
- Vegetable Tartlets (V)
- Saltfish Balls with a Sweet Chilli Dip
- Stuffed Crab Dumplings in a mild curry sauce

Classic Favorites:

- Prawn Cocktail
- Chicken Wings, offered with Barbecue or Sweet Chilli sauce

Innovative Creations:

- Bayo Buns, filled with pulled Barbecue Chicken, Beef, Pork, or jackfruit for a delightful bite.
- Roasted Vegetable Kebab, skewered and seasoned to perfection.
- Fried Sprats with Onion Relish
- Stuffed Plantain with Black Beans & Peppers, a dish that combines sweetness with a hint of spice.

Our starters are designed to whet your appetite and introduce you to the range of tastes and textures that our kitchen celebrates. From the heart-warming soups to our innovative Bayo Buns and everything in between, there's a taste of the world in every bite.



MAINS

Our main course selections are a testament to the rich tapestry of global cuisine, meticulously prepared to cater to a diverse array of tastes and preferences. From succulent meats to flavorful vegetarian options, each dish is a centerpiece of our culinary philosophy.



Poultry and Meat Delights:

- **Stuffed Chicken Thighs:** Succulent and richly flavoured, A testament to our chef's artistry.
- **Lamb:** Choose from a Crusted Rack or Minted Lamb, each offering a unique twist on this classic meat.
- **Salmon with Chilli & Lemon:** A zesty, spicy take on a seafood favourite.
- **Chicken Casserole:** Comforting and hearty, perfect for a satisfying meal.
- **Beef Berdion:** Tender beef slow-cooked in a rich red wine sauce.
- **Seasoned Roast Chicken:** Perfectly roasted for a crispy outside and juicy inside.
- **Gourmet Burgers & Fries:** A classic favourite, elevated to gourmet status.
- **Hot Dogs:** Not your ordinary hot dog – a flavorful twist on a classic.
- **Hog Roast:** Succulent and aromatic, a showstopper at any event.

Vegetarian and Vegan Sensations:

- **Roasted Stuffed Peppers:** Colorful peppers stuffed with a savoury blend of vegetables and grains.
- **Ital Curry (Vegan):** A rich, flavorful curry that pays homage to traditional Rastafarian cuisine.
- **Lentil and Plantain Stew:** A hearty and comforting dish, that blends sweet plantains with earthy lentils.



Seafood and Fish:

- **Escoveitch Fish | Fried Fish:** Traditional Jamaican escoveitch or fried to perfection.
- **Steamed Fish Parcels:** Delicately steamed in a flavorful broth, preserving moisture and taste.

International Flavors:

- **Satay Chicken:** Grilled and served with a rich peanut sauce.
- **Thai Green Curry:** Available with chicken or vegetables, A fragrant and spicy delight.
- **Stir-Fried Noodles:** Choose chicken or vegetable, stir-fried with a medley of fresh vegetables and savoury sauce.

Caribbean Classics:

- **Chicken Varieties:** Fried, Jerk, Stewed, Lemon, and Malt, offering the authentic tastes of the Caribbean.
- **Curry Selections:** Chicken, Fish, Lamb, Goat, each infused with traditional spices.
- **Ackee & Saltfish | Callaloo & Saltfish:** National dishes of Jamaica, bringing the heart of the Caribbean to your plate.
- **Oxtail & Butter Beans:** Slow-cooked to perfection, rich in flavour and tradition.

Each main course is crafted with attention to detail, ensuring that every bite is as memorable as it is delicious. Our menu is designed to take you on a culinary journey, with dishes that celebrate the diversity of flavors from around the world.





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SIDES

Elevate your main course with our selection of side dishes, designed to complement and enhance your dining experience. Each option is carefully prepared, using only the freshest ingredients, to bring out the best in your meal.

Rice Varieties:

- **White Rice:** Simple and elegant, a versatile accompaniment to any dish.
- **Rice & Peas:** A Caribbean classic, rich with coconut and spices.
- **Seasoned Rice:** Infused with herbs and spices for an aromatic experience.
- **Coconut Rice:** Creamy and fragrant, a delightful twist on traditional rice.

Potato Delights:

- **Roasted Potatoes:** Crispy on the outside, fluffy on the inside.
- **Crushed Potatoes:** Rustically mashed with a touch of seasoning.
- **Minted Potatoes:** Refreshing and light, with a hint of mint.
- **Seasoned New Potatoes:** Baby potatoes seasoned to perfection.
- **Mashed Potatoes:** Creamy and smooth, a comforting classic.

Sweet Potato Options:

- **Mashed Sweet Potatoes:** Sweet and velvety, a luxurious side.
- **Baked Sweet Potatoes:** Soft and sweet, baked to perfection.

Unique Offerings:

- **Caribbean Roti:** Soft and hearty, perfect for scooping up curries and stews.
- **Stuffing with a Variety of Sauces:** Enhance your meal with our rich and flavorful stuffing and sauces.
- **Mixed Seasonal Vegetables:** Freshly picked and lightly seasoned for a healthy addition.
- **Macaroni Cheese:** Creamy, cheesy, and utterly comforting.

Salads for Every Taste:

- **Coleslaw:** Crunchy and tangy, a refreshing side.
- **Tropical Salad:** A sweet and savoury blend of fruits and greens.
- **Crispy Salad:** Fresh and light, with a satisfying crunch.
- **Pasta Salad:** Chilled and flavorful, with a medley of pasta and veggies.
- **Greek Salad:** A classic mix of cucumber, tomatoes, olives, and feta.

Our side dishes are crafted to offer various flavours and textures to suit any preference, ensuring something for everyone. Whether you're looking for a light and refreshing salad, a creamy and comforting potato dish, or a flavorful rice accompaniment, our sides are the perfect complement to your chosen main.





DESSERTS

Indulge in the sweet finale of your meal with our delectable dessert selection. From classic favorites to unique creations, each dessert is crafted to offer a perfect blend of flavors and textures, promising to satisfy your sweet tooth.

Classic Elegance:

- **Profiteroles with Chocolate Sauce:** Delicate choux pastry filled with cream and draped in rich chocolate sauce.
- **Lemon Posset & Shortcake:** A creamy lemon delight paired with a crumbly shortcake.
- **Lemon Meringue Pie:** Tart lemon filling topped with fluffy meringue in a crisp crust.
- **Sweet Potato Pudding:** A comforting, spiced pudding that's uniquely satisfying.

Timeless Treats:

- **Syrup Sponge:** Soft and sweet, drenched in golden syrup.
- **Apple Crumble & Apple Pie:** The quintessential comfort dessert, featuring tender apples with a hint of spice.
- **Cheesecake Options:** Lemon, Strawberry, or White Chocolate & Raspberry Brûlée – creamy and rich with a crisp base.

Tropical Delights

- **Tropical Fruit Salad:** A refreshing mix of exotic fruits, perfect for a lighter option.
- **Rum Cake:** Infused with the warmth of rum, a moist and flavorful treat.

Chocolate Heaven:

- **Chocolate Fudge Cake:** Dense, rich, and utterly indulgent.
- **Brownies & Blondies:** Choose between classic chocolate brownies or their golden, vanilla-flavoured counterparts.
- **Chocolate Torte:** A dense, flourless cake that's intensely chocolatey.

More Sweet Sensations:

Trifle: Layers of sponge, fruit, custard, and cream – a traditional favourite.

Carrot Cake: Spiced and moist, with a creamy frosting.

Each dessert can be accompanied by your choice of fresh cream, custard, or ice cream, adding an extra layer of delight. Dive into our dessert offerings, where every bite promises a memorable end to your dining experience. Enjoy the perfect conclusion to your meal with Moore Taste.



MOORE TASTE

A chef in a white uniform with black trim is presenting a dish in a blue bowl to a smiling woman with curly hair, wearing a green top and large colorful earrings. The background shows a kitchen setting with a counter and a glass pitcher.

A TABLE WITH MOORE TASTE

This bespoke package offers a luxurious and personalised dining experience, perfect for creating memorable moments in the intimacy of your home. It combines the elegance of fine dining with the comfort and warmth of a personal setting, making each occasion uniquely special.

Guest Count: 30 guests and under.



Menu:

- **Consultation:** Begin with a personal consultation to tailor the menu to your preferences and dietary requirements.
- **Starters:** Choose options from a curated selection of starters.
- **Mains:** Choose vegetarian, seafood, and meat dishes, ensuring a gourmet experience for every palate.
- **Sides:** A selection of gourmet sides that complement the main courses.
- **Desserts:** Choose 1-2 decadent desserts to conclude the meal on a sweet note.
- **Beverages:** Includes a selection of wines, cocktails and non-alcoholic drinks, perfectly paired with your meal.

Services Included:

- **Chef Service:** A professional chef will cook in your kitchen, handling all aspects of the meal preparation.
- **Serving Staff:** For a seamless experience, the package includes servers to attend to your dining needs.
- **Kitchen Clean-up:** Post-event clean-up of the kitchen area to leave your home as we found it.

Additional Features:

- Customised menu cards for your event.
- Optional add-ons such as live music, floral arrangements, or special decor to enhance the ambience.

Key Notes:

- The pricing is indicative and can vary based on menu selection, additional services, and specific client requests.
- This package is designed to offer a complete and exclusive dining experience, emphasising customisation, personal interaction with the chef, and attention to every detail.
- Advanced booking is recommended to ensure availability and adequate preparation time.



BANQUETING

Elevate your next event with the Moore Taste Banqueting Package, an exquisite offering designed to delight and impress your guests. Specializing in authentic Caribbean cuisine, our banqueting package brings a burst of tropical flavours to any occasion, from elegant corporate gatherings to festive celebrations.



The Classic collection

Ideal for casual gatherings or business events, this package offers a selection of our most popular and versatile dishes.

Guest Count: Up to 50 guests

The Signature Experience

A perfect choice for those looking to impress their guests with a wider selection of flavours what's up parkrun and a gourmet dining experience.

Guest Count: Up to 100 guests

The Luxe Affair

Tailored for large and upscale events, this package offers an extensive and exquisite selection of dishes designed to offer a truly memorable culinary experience.

Guest Count: 100+ guests

Menu:

Starters: Choose 1 option

Mains: Choose 2 options (one meat, one vegetarian)

Sides: Choose 2 options

Desserts: Choose 1 option

Additional Features: Option to add on extra sides or desserts

Menu:

Starters: Choose 2 options

Mains: Choose 3 options (including special dietary options)

Sides: Choose 3 options

Desserts: Choose 2 options

Additional Features: Option for themed menus or dishes upon request

Menu:

Starters: Choose 3 options

Mains: Choose 4 options (special dietary options included)

Sides: Choose 4 options

Desserts: Choose a dessert table or 3 options

Additional Features: Custom menu creation and consultation services to tailor the event to your specific needs



MOORE TASTE

ISLAND BOWLS

This premium package is designed to pack a punch of flavor into your event, allowing guests to explore an extensive array of dishes. Perfect for guests who love to taste a bit of everything, this experience features a unique bowl service where each guest can enjoy smaller portions of a wide selection of dishes, creating a dynamic and engaging dining experience.

Guest Count: Suitable for any number, adaptable based on client needs.*



Canapés:

Choose 4 options from our canapé menu to start the evening with a touch of elegance.

Mains: Select up to 6 main dishes from our diverse menu, ranging from local favourites to international cuisines. Each main dish is served in small, stylish bowls, allowing guests to sample a variety of flavours.

Desserts:

Choose 4 decadent desserts, each presented in a delightful mini-format to conclude the culinary journey on a sweet note.

Service Style:

Bowl Service: Each dish is served in individual bowls, crafted to allow guests to enjoy tasting portions comfortably as they mingle and savour the flavours.

Canapés and Desserts:

Served either as part of a roaming tray service by waitstaff or elegantly displayed on buffet tables for guests to help themselves as they prefer.

Included Services:

- Full setup and cleanup services to ensure a seamless experience from start to finish.
- Professional waitstaff to serve and assist guests throughout the event.
- Optional coordination of rentals for additional dining ware and furniture as needed.

Beverage pairing:

Expertly selected wines, cocktails, and non-alcoholic drinks that complement the flavours of the selected dishes.

Customisable decor and theme settings to enhance the ambience of your event.

Live cooking stations or demonstrations can be added to engage guests and add an interactive element to the dining experience.

Pricing:

Starting from £70-£120 per person, depending on final menu selections, additional services, and the number of guests.

Key Notes:

Advanced booking is recommended to ensure personalised menu planning and arrangement of additional services.

The package is fully customisable to meet dietary restrictions and preferences with prior notice to accommodate all guests comfortably.

This package is ideal for corporate events, weddings, large family gatherings, or any occasion where you want to provide a memorable culinary experience with a variety of tastes and dishes.



EXTRAS

Personalised Menu Planning:

At Moore Taste, we take pride in collaborating closely with our clients to craft bespoke menus that perfectly align with their event's theme, dietary restrictions, and personal preferences.

Event Consultation:

Our team offers detailed consultations to assist in planning all aspects of your event, from selecting the ideal menu to determining the optimal service style, ensuring a cohesive and flawless experience.

Full-Service Catering Options

Setup and Cleanup:

Extensive setup and clean-up services to guarantee a hassle-free event from beginning to end.

Professional Staffing:

Our skilled chefs, servers, and bartenders are available to elevate your event with their expert preparation, presentation, and attentive service.

Rental Coordination:

We facilitate the hiring of tables, chairs, linens, and dinnerware, integrating these elements seamlessly into your event planning.

Elegant Crockery Hire:

Enhance your dining experience with our selection of high-quality crockery and tableware, available for all event sizes and styles. Choose from a variety of designs to match your event's aesthetic.



MOORE TASTE

Beverage Services:

We offer a comprehensive range of beverage services, from refreshing non-alcoholic drinks to a full bar setup with customisable cocktail menus.

Dietary Accommodations:

Dedicated to inclusive catering, we accommodate a variety of dietary needs, including vegetarian, vegan, gluten-free, and allergy-friendly options.

Themed Menus and Décor:

Specialising in menus and decor that complement specific themes or cultural traditions, we craft unique dining experiences that capture the essence of your event.

Online Ordering and Payment: Coming soon!

For convenience, we provide options for online booking, menu selection, and payment through our website or mobile app.

Virtual Tastings:

Stay connected and plan your event from a distance with our virtual tasting sessions, a perfect solution for remote event planning.

Safety Protocols:

Committed to your health and safety, we strictly adhere to local health guidelines and have implemented additional measures to ensure the highest standards of food safety and sanitation.





MOORE TASTE

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