

• Meetings ☞ Conferences ☞ Special Events ☞ West Yorkshire Region •



From classic sandwich platters to a sumptuous Indian banquet,
let us give you a fresh and exciting food experience.

We are an independent, family-run catering company dedicated to providing fresh and wholesome food in the West Yorkshire region. We use recipes handed down through generations combined with fresh, new ideas to provide an experience that satisfies your appetite and imagination.

We provide an extensive menu, but please note that this is simply a guideline. Since all our food is prepared using fresh ingredients, we are happy to invite suggestions for alternatives that may better suit your needs or tastes.

Osni



Menu Choices

MENU 1 £4.50 per head

Classic and creative sandwich fillings on a selection of sliced breads
Tortilla chips

MENU 2 £5.50 per head

Classic and creative sandwich fillings on a selection of sliced breads,
pitta breads, wraps & ciabatta
Tortilla chips
A platter of fresh fruit or a freshly baked cake

MENU 3 £6.50 per head

An assortment of delicious finger and fork food of Indian origin
A selection of chutneys
Salad
Tortilla chips
A platter of fresh fruit or a freshly baked cake

MENU 4 £10.50 per head

A mouth-watering 3 course meal including:
A selection of finger and fork foods
Two vegetarian and one non-vegetarian main course
Platter of fresh fruit and one Indian dessert
A selection of chutneys
Salad
Coriander rice
Indian bread

If you would like a personalised menu, please contact us for a quote.



Typical Sandwich Fillings

Classic

- Roasted vegetables with cream cheese (V)
- Houmous with cucumber (V)
- Wensleydale cheese with carrot chutney (V)
- Tuna crunch
- Turkey club
- Ham or cheese salad
- Mexican chicken, guacamole, salsa & cheese
- Pesto chicken
- Honey roast ham, mustard mayonnaise & rocket
- Salami and pickle

Creative

- Cheese with coriander or mango chutney (V)
- Spicy tamarind potatoes (V)
- Halloumi with sun-dried tomatoes & mint (V)
- Prawns in a lime and garlic mayonnaise
- Spicy chicken in a yoghurt and mint sauce
- Shredded cumin chicken with mango chutney
- Spiced sweetcorn with cheese & mustard seeds (V)



Finger & Fork Food

Vegetarian

Vegetable samosas	Deep-fried pastry filled with spiced vegetables
Paneer samosas	Deep-fried pastry filled with spiced paneer (Indian cheese)
Chilli paneer	Indian cheese marinated in garlic and ginger with a sweet & spicy sauce
Kachori	Fried parcels filled with peas or dhal
Dhokra	Savoury rice and lentil steamed cake
Paturi	Indian pasta rolls made with chickpea flour
Ondhwo	Oven baked spicy cake with marrow, carrots & peas
Bateta vada	Spicy mashed potato coated in batter & fried
Patra (N)	Colocasia leaves with chickpea paste, rolled, steamed & stir-fried
Cabbage muthia	Shredded cabbage mixed with flour and spices then steamed & stir-fried
Vegetable bhajiyas	Assorted vegetables coated in batter & fried

Non Vegetarian

Lamb bites	Tender pieces of lamb marinated in spices and roasted in the oven
Meat samosas	Deep-fried pastry filled with minced chicken/lamb
Minced lamb muthias	Spicy lamb meatballs dry-fried with tomatoes
Lamb chops	Slow cooked lamb chops marinated in aromatic spices
Chicken bites	Tender pieces of chicken marinated in spices and roasted in the oven
Spicy chicken wings	Roasted chicken wings marinated in chillies, ginger and garlic
Indian fishcakes	Fish, potatoes and a selection of spices dipped in egg, breadcrumbs & fried
Fish bites	Tender pieces of fish marinated in spices and roasted in the oven †

Main Courses

Vegetarian

Oro	Oven roasted aubergine served in an onion and garlic sauce
Paneer makhni	Indian cheese cooked in a creamy tomato and butter sauce
Bhaji paneer	Spinach and pieces of Indian cheese cooked with onions
Makai	Sweetcorn and capsicum cooked in a creamy sauce
Chana bateta	Chick peas cooked in a traditional gujarati style sauce
Vegetable muthias	Steamed vegetable balls cooked in a spicy cream sauce
Chora	Black-eyed beans and mushrooms in a curry sauce
Chevti dhal	A combination of four dhals in a buttery sauce
Methi bateta	New potatoes cooked with fenugreek and spices

Non Vegetarian

Chicken curry	Tender pieces of boneless chicken cooked in a spicy onion and tomato sauce
Chicken muthias	Spicy chicken meatballs cooked in a rich butter sauce
Methi chicken	Tender pieces of boneless chicken cooked in a fragrant fenugreek sauce
Lamb curry	Tender pieces of lamb cooked with aubergine, onions, tomatoes and a selection of spices
Kheema matar	Minced lamb and peas cooked with traditional Indian spices
Tuna matar	Tuna flakes and peas cooked in a rich tomato and onion sauce
Fish curry	Tender chunks of fish cooked in a traditional sauce †
King prawn curry	King Prawns cooked in a rich tomato and onion sauce ††

Desserts

Shrikand (N)	Thick and creamy yoghurt dessert with cardamom, saffron and topped with nuts (optional)
Seero (N)	Semolina cooked in ghee with cardamom, sultanas and topped with nuts (optional)
Gulab jambu	Fried dough balls in a sugar syrup
Keri rus	Mango pulp served with fresh fruit

"It's great to be able to offer a step away from traditional sandwiches and canapés. Umi's food is always a talking point at events and is prepared with all the attention and detail you'd expect from a quality caterer."

Deborah Walsh
Centre Manager – Round Foundry Media Centre

"We are delighted by Umi Food by Design. The selection of food presented was colourful, adventurous, delicious and plentiful. Umi is a lovely lady to work with who provides a prompt, efficient and very friendly service. We all look forward to the next opportunity to use her culinary skills."

Rebecca Eyre
Office Manager - Heritage Lottery Fund

"What characterises Umi Food by Design is the fact that the food is both flavoursome and wholesome. I like the intelligent fusion of the cooking. For instance, the coriander chutney and cheese sandwiches are absolutely delicious and unsurprisingly a best seller. The sheer enjoyment and knowledge of the culinary process comes through very clearly in all of the dishes – from the addictive, curried black-eyed beans with mushrooms to the caramel slices. I also admire the versatility of the Company – they cater for corporate events but they will also cater for your home. I feel I have the best of both worlds and am thoroughly enjoying having my cake as well as eating it!"

Dr Nima Poovaya-Smith
Director – Alchemy

"We are so pleased we found Umi! We had to please some very high profile guests with our recent DVD Launch and Umi Food by Design and team certainly hit the mark. The food was absolutely delicious and the service superb. We will certainly be using them for our future events and I would recommend others to do the same."

Katherine Lewis
Director – Moving Media Marketing



TERMS & CONDITIONS

For all our menus we cater for a minimum of 6 people per event.

Delivery is free in the Leeds/Bradford area, at the discretion of Umi Food by Design.

We typically require the following minimum notice periods:

Menu 1 – 24 hours

Menu 2 – 24 hours

Menu 3 – 48 hours

Menu 4 – 5 working days

The above time periods for bookings also applies to cancellations.

Late notice will result in the total cost being payable.

Damage or breakages to the provided crockery and cutlery will incur a replacement cost.

- ◇ Crockery, cutlery and napkins are included in all 4 menus.
- ◇ Service is available on request, for an additional cost.
- ◇ Soft drinks, still & sparkling water, tea or coffee can be provided at an additional cost.

† £1.50 surcharge per head

†† £2.00 surcharge per head

N Contains Nuts

V Vegetarian

Umi Food by Design

Email: info@umifoodbydesign.com

Phone: 0113 219 4789

Mobile: 07940 587911

www.umifoodbydesign.com



