

# Oliver James Kitchen





# Creative, passionate cooking



MICHELIN TRAINED CHEF

Crafting Exceptional  
Experiences  
Known for creating  
outstanding weddings and  
events that capture  
people's imaginations. Our  
inventive approach to food  
coupled with a  
commitment to thoughtful  
customer service pushes  
creative boundaries for  
catering across Derbyshire  
and surrounding areas.





# Oliver James Profile

Oliver excelled in cooking after graduating from Sheffield College catering school, Oliver trained at Fischer's of Baslow Hall with Michelin star chef Max Fischer and since excelled in high class venues across Derbyshire.

Following a period of mental health illness Oliver is no longer in a commercial kitchen environment, he has however constantly retained his passion and creativity for cooking. He now excels in his own environment producing luxury, innovative catering services for your exclusive occasion.

Our seamless planning process means you're supported at every step of the way right up to your big occasion, wedding day, exclusive event or special occasion by our team who are on hand to help with their personal but professional approach.



# Exclusive, Creative, Catering.



## DELIVERED TO YOUR HOME

Our hot buffet menus offer a great alternative to a cold buffet. We provide freshly cooked, heart-warming dishes that everyone can enjoy.

We offer classic dishes including chilli, pies, lasagne and curries served with naan bread and all the condiments.



# Drop Off Boxes

Whether it's an intimate dinner party for four or a canapé reception for 30, you can experience the highest quality food in your home.

A menu will be created just for you and served up with absolutely no effort on your part.

We also offer drop-off boxes - prepared feasts ready for you to enjoy at your leisure or pre-packed gourmet picnics to take on your next adventure.







# BBQ Catering

Oliver James Kitchen



# Especially for you...



Using the very best ingredients, we create food that fits both your vision and your budget. Flavour, style and precision are at the heart of everything we do, so every element will taste every bit as good as it looks.



# HOT BUFFET SELECTOR

---

Lasagne  
Chilli Con Carne  
Fish Pie  
Steak and Ale Pie  
Chicken Pie  
Vegetable Lasagne  
Chicken Tikka Curry

Served with, rice, potatoes, baked  
potatoes, mixed vegetables or crusty  
bread and butter

£15 per person (minimum 15 people)





# COLD BUFFET SELECTOR

---

Mixed sandwiches

Salad

Potato Salad

Pork Pie

Scotch Egg

Assorted crisps

Crusty bread and butter

£12 per person (minimum 15 people)





# MEAT PLATTER

---

Dressed Platter of roast meat (Beef joint, lamb joint or full roast chicken)

Crusty bread and butter

Home made quiche selection

Stuffed roast peppers

Green and vine cherry tomato salad

Homemade coleslaw

£15 per person (minimum 15 people)





# BOARDS AND PLATTERS

---

## Farmhouse Platter

Chicken liver pate

Farmhouse terine

Pork Pie

Crusty bread and butter

Crackers and salted butter

Chutney and pickle

Celery grapes and apple

Red onion marmalade

£12 per person (minimum 15 people)





# BOARDS AND PLATTERS

---

## OJ Cheese Board

Mature Cheddar

Stilton

Brie

Red Leicester

Crusty bread and butter

Crackers and salted butter

Chutney and pickle

Celery grapes and apple

Red onion marmalade

£13.50 per person (minimum 15 people)







# For people who want to wow without the effort

For people who don't have time to do groceries, Oliver James is a reliable and convenient partner to rely on.



# Customer testimonials



"Olive Porch Organics is a huge lifesaver!  
Thank you for making it so easy."

"Nothing beats Oliver James Kitchen fresh selection  
and impeccable customer service."

"Oliver understood all our requirements and cooked to  
perfection for our special celebration"



# Get in touch with us

[OliverJamesKitchen.com](http://OliverJamesKitchen.com)

