

Events

Lunch-on.com were set up in August 2003 as a Internet based Gourmet Sandwich delivery company, by Jason Rowe at the time a Project Aerospace Engineer. From the age of 12 he had a passion for food, cooking for family and while at University cooking for everyone in his house.

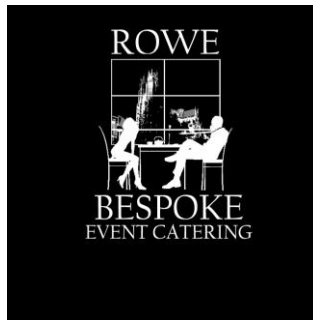
Lunch-on.com have grown and developed into a Corporate and Event caterers and in December 2008 opened a restaurant in Beverley called Dine on the Rowe, with the original ethos we set out with to produce great food with the best local ingredients, friendly warm service, reducing food miles and inventing new local dishes with a twist. Along the way we have also set a Brownie Company called Brownie Heaven delivering Brownies throughout the land and even as far as Italy & Canada, after the feedback we received about the Brownies we made for the Corporate Catering. We are committed to promoting the wealth of food produced in the East Yorkshire area.

Today we launch Rowe Bespoke Event Catering designed for large events and weddings to make, corporate and personal events that little bit special. We have developed this company by gaining experience as Lunch-on.com from some great events in the last 8 years. Which have included:

Humber Bridge 25th Anniversary Celebrations VIP Catering
White Rose Polo Summit Media Cup 2006-2011
Castle Howard Polo Tournament
Backstage Catering at Recent 80's Concerts Locally
Brownie Heaven at RHS Chelsea
York Mansion House Lord Mayor Meal
Yorkshire Day at Hedon Town Council
Muscular Dystrophy at Harewood House Classical Concert VIP Area
Meridian Park Cleethorpes Classical Concert VIP Area

Jason Rowe

Given Below are details of events we have catered



Menu & Events

York Mansion House Four Course Meal for Lord & Lady Mayor February 2010



Setting up a Kitchen in the York Mansion House in the Middle of York to cook a thank you meal from Muscular Dystrophy for the City of York. The Four Course Meal included:

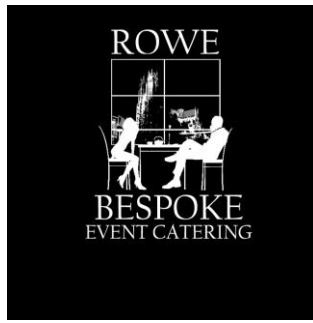
*Champagne & Canapés on arrival
Smoked Duck with Chutney Crostini
Peck's Smoked Salmon & Cream Cheese on Rye
King Prawn in filo with Roasted Pepper*

Homemade Lobster Ravioli with Lemon Butter & Rocket

Givendale Fillet of Beef with Pommes Anna Fois Gras & Red Wine Reduction

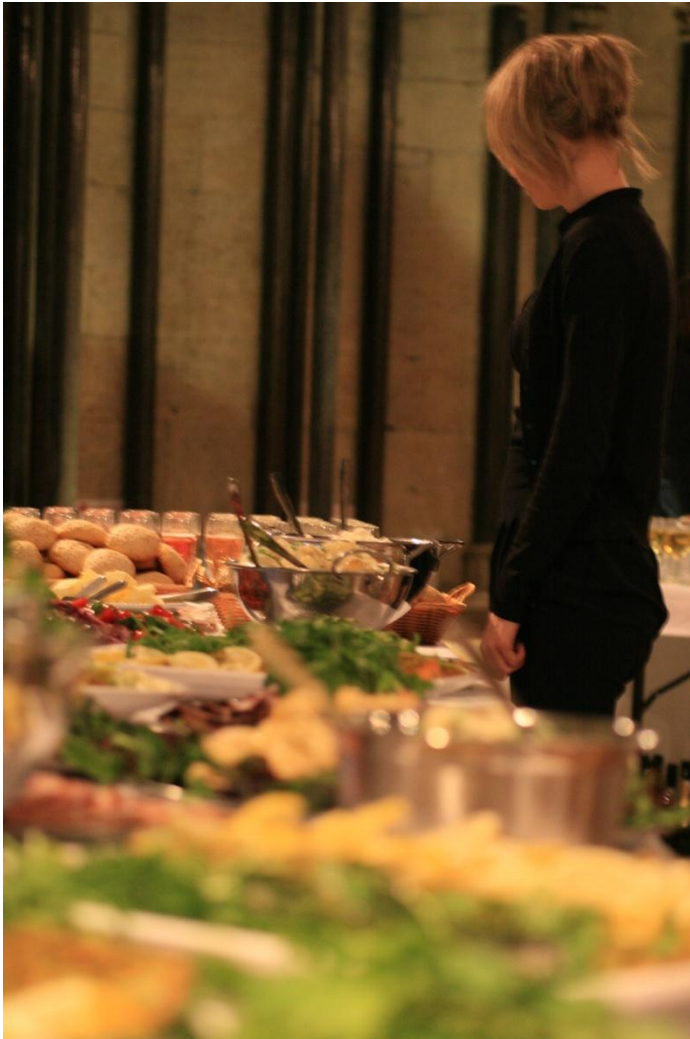
Citrus Cheesecake with Cointreau Oranges

Coffee & Mint Brownie Heaven



Menus & Events

Katherine Jenkins York Minster VIP Area June 2009 - Menu



Roast Four Week Matured Yorkshire Beef in Mustard & Black pepper served with pickles and rocket

Roast Dry Cure Ham served with homemade piccalilli

Chicken with roasted peppers in a Saffron & Garlic Alioli

Roasted Sides of Salmon with a dill & flat leaf parsley crust

Russian Potato Salad with tarragon & peas

Beetroot Salad with Yorkshire Peas & Feta Salad

Red Cabbage & Red Onion naked coleslaw

Yorkshire Cherry Vine Tomato Salad with Basil

Cucumber & Sesame Seed Salad

Mixed Leaf Salad





White Rose Polo Club 2006 – 2011

White Rose Polo Summit Media Cup have a 2 Day Event Each Year in 2009 the Theme was Cowboys & Indians the evening event featured Themed Food Barbeques for 500 given below during the day the Picnic we catered for 200. We have catered for 6 events from 2006 - 2011

Cowboy Camp

Cowboy Chuck Steak Slow Cooked Stew (cooked in the large Paella Pans) served in Bread Bowls

Cowboy Wild Rice with Summer Vegetables

Indian Camp

BBQ on the BBQ Ranges

Buffalo Chicken Thighs in a special spiced marinade

Planked Salmon with cooked with green herbs and chilli

Pork Ribs in Maple Syrup

Charred Mixed Vegetables including Sweet Corn on the Cob

Mixed Leaf Salad

Cucumber Salad with Seeds

Mixed Tomato Salad

Mixed Continental Breads



Picnic Lunch

This was served in Baskets for groups of 6-8 with a Chef's Hat, Knife, Bread Board & Apron. The idea was for someone to take the Chef's Role carving meat and bread it really got everyone interacting

Asparagus with a luscious egg & garlic dip

Yorkshire Tomato Salad with basil and and hint of red onion

Potted Shrimp - shrimps in a light mixture of butter, chilli, flat leaf parsley and grated lemon zest

Potted Beef with Tarragon - mature topside of beef potted with a touch of

Hummus

Green & Black marinated olives

Mixed Leaf Salad with grated parmesan

Roast Mini Dry Cure Ham Joint served with red onion marmelade

Potato Salad in extra virgin olive oil a touch of capers & flat leaf parsley

Rustic Loaf

Butter

Herb Oil & Balsamic dressings

Mature Cheddar, Wensleydale & Yorkshire Blue served with Red & White Grapes

