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TAPASYA CATERING
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TAPASYA CATERING

Tapasya Catering are a unique catering company in Yorkshire, providing exceptional Indian food for an array of events around the region. They are extremely versatile, providing refined Indian cuisine from events ranging from private parties to festivals and weddings. Tapasya Catering's presence can range from a stall serving selected hot dishes to live cookery demonstrations and masterclasses from their superb Head Chef.

To ensure the food is of exceptional quality, the food is sourced from local suppliers who provide only the best ingredients available throughout the seasons. This ensures that Tapasya Catering's food is of exceptional quality. Using traditional Northern and Southern Indian flavours and methods, Tapasya Catering's culinary offerings are fresh and vibrant. This added to their highly experienced selection of staff results in a highly professional company, supplying food guaranteed to enhance any event.



THE TAPASYA MISSION

Since its inception, Tapasya Catering has upheld its reputation for providing Indian food like no other. By building up relationships with local suppliers of the finest Yorkshire produce, the company has been able to offer quality fare, prepared with ancestral Indian techniques. This combination has resulted in a culinary experience unique to the local area.

The prevalent view of the UK's Indian food scene is that of cheap and simple convenience meals. However, in recent years there has been a rise in company's providing a more refined alternative to the traditional perception to Indian cuisine.

The local produce used by Tapasya Catering is of the highest quality and is complemented perfectly by the ancestral Indian techniques and flavours perfected by the chefs. The result is an unforgettable feast of fresh, innovative offerings.



ABOUT THE FOUNDERS

The men behind the Tapasya Catering concept are Tapan Mahapatra and Mukesh Tirkoti. Both have worked tirelessly to create invaluable connections with local suppliers to ensure their food is exceptional.

Mr Mahapatra is a onco-plastic breast surgeon at the Castle Hill Hospital, Cottingham, and Spire Hospital, Anlaby. After deciding to establish a catering business and a restaurant, he joined forces with Mr Tirkoti, who has a great amount of experience in the international hospitality industry. He has run five star hotels in India, launched projects in Moscow and Zurich and opened destination restaurants in London.

With their combined experience, connections and local knowledge, Mr Mahapatra and Mr Tirkoti are perfectly qualified to lead Tapasya Catering's development. They are supported by a highly skilled team of chefs and waiting staff, all of whom demonstrate enthusiasm and dedication.



TAPASYA IN THE PRESS

Since starting in 2013, Tapasya Catering has featured in numerous regional articles.

Most prominently was the coverage of their catering for the Hindu Festival of Lights, Diwali, at Hull City Hall in 2013. The Driffield Times and Post described it as 'the busiest Diwali event in the region', with Tapasya catering supplying delicious Indian food for over 500 people.

A year later the Hull Daily Mail featured an article covering the Yum! Festival of Food and Drink, where Tapasya Catering provided food for several thousand people. This was a greatly successful event and contributed to the build-up to Hull's UK City of Culture year in 2017. Kathryn Shillito, Hull Bid city centre manager, said, "We wanted to make sure this year's Yum! programme starts building towards the City of Culture 2017 year, in which food and our international heritage will play a significant part."

TAPASYA CATERING SAMPLE MENU

Premium Menu, Non Vegetarian A

A Platter of Canapés

Chicken Tikka flavoured with Cardamom and Saffron
Prawns tossed with tomatoes and pickling spices
Potato cakes with ginger and sago

A Selection of Chutneys

Tomato and Cardamom
Mango with Nigella seeds
Mint Chutney
Toasted cumin raita

Salads

Tandoor roast quail salad with pickled onions and kumquats
Chickpea salad with grapes and toasted hazelnuts
Whole wheat crisps with sweetened yoghurt topped with tamarind chutney
Salad leaves with cherry tomatoes and cucumber

Curries

Lamb Khorma: Lamb cooked with ground coconut, poppy seeds and spice
Chicken Ghattinaad: Chicken cooked with onions, tomatoes and Ghattinaad Spices
Subz Makhni: Seasonal Vegetables in creamed tomatoes flavoured with fenugreek.
Aloo Gobi: Potatoes and Cauliflower with onions, tomatoes and spices
Braised rice with cumin and green peas
Plain Naan and Paratha

Dessert

Pal Payasam: Rice cooked in sweetened milk flavoured with cinnamon
Gulab Jamun: Fried dumpling on unsweetened reduced milk soaked in cardamom-flavoured sugar syrup



Contact And Complimentary Media Services

Tapasya Catering cordially welcomes members of the British and international media to experience its fine Indian cuisine. For more information, contact Kirsty Beasley at VIP Worldwide by calling 0207 788 9050, or by emailing kirsty.beasley@vipworldwide.tv.

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