

Build Your Own Finger Buffet

If you are catering for a corporate event or for family & friends 'Build Your Own Buffet' is a really affordable & convenient way to ensure your guests have a substantial and balanced menu that caters to their dietary needs.

Sandwiches | Wraps | Baguettes | Rustic Rolls

With a selection of meat, fish and vegetarian fillings – including gluten-free and vegan options

(Count as one item)

Cold Finger Bites

Chicken satay with dipping sauce (GF/NUTS)

Parma ham bruschetta

Smoked salmon blinis

Japanese Style Chicken Yakitori Skewers (GF)

Mini vegetable frittata (GF/V)

Honey & mustard cocktail sausages

Vietnamese Style Chicken Wings (GF)

Chicken goujons with mango mayo

Marinated olives & breadsticks (V)

Cajun chicken skewers with mango salsa (GF)

Smoked salmon tartlets with leek & dill

Antipasti skewers with pesto (GF/VG)

Japanese breaded prawns with wasabi mayo

Spanish tortilla skewers (GF/V)

Roasted red pepper tartlets (V)

Mozzarella, basil & tomato skewer (GF/V)

Vegetable spring rolls with sweet chill (V/VG)

Lamb & pistachio kofta with pomegranate yoghurt

Lemon & oregano chicken skewers (GF)

Mushroom pizettes (V)

Mozzarella bruschetta with parmesan & rocket (V)

Texan-Style BBQ Chicken Wings (GF)

Falafel with houmus (V/VG)

Mini Hoi Sin duck spring rolls with sweet chilli dip

Mini Gourmet Pork Sausage Rolls

Feta, rosemary & black olive tartlets (V)

Spinach & feta filos (V)

Brie & Red Onion Chutney tartlets (V)

Sticky BBQ cocktail sausages

Anti-Pasti Veg Skewers (V/VG)

Tomato and Basil bruschetta (V/VG)

Mini veg samosa with mango chutney (V/VG/)

Onion bhajis with mango chutney (V/VG)

Vegetable crudités & dips (GF/V/VG)

Salads (£1.95 supplement per person

Greek salad (GF/V)

Classic potato (GF/V/VG)

Tabbouleh (V/VG)

Pesto pasta (V)

Caesar Salad (GF/V)

Orange, fennel & wild rice (V/VG)

Spicy corn, black bean and feta (GF/V/VG)

Tomato, cucumber & coriander (GF/V/VG)

Mexican bean (GF/V/VG)

Herby salad (GF/V/VG)

Finger Desserts

Victoria sponge (V)

Chocolate orange cake (V)

Scone with cream & jam (V)

Baklava (V/NUTS)

Lemon drizzle (V)

Fresh fruit tart(V)

Chocolate & salted caramel brownie (GF/V/V)

Lemon & passion fruit posset (GF/V/VG)

Fruit Skewers (GF/V/VG)

Macaroons (GF/V)

Rocky road (GF/V)

Vegan Desserts

Scone with cream and jam

Chocolate brownie

Victoria sponge

Tropical fruit salad

Cake of the day

Minimum order 25 people

Choose 3 items - £6.25

Choose 4 items - £7.75

Choose 5 items - £9.25

Choose 6 items - £10.50

Choose 7 items - £11.75

Choose 8 items - £13.00

Choose 9 items - £14.25

Choose 10 items - £15.50

Choose 11 items - £16.75

Choose 12 items - £18.00

Disposable plates & napkins included if required (Please order).

Delivery charge may apply

We are happy to customise your lunch with other delicious goodies from our kitchen.

We cater for all special dietary requirements.

Please call 0117 4014351 or email info@vanillabluecatering.co.uk for further information.

How to Order?

Ordering is simple just email your requirements to info@vanillabluecatering.co.uk or phone us on 0117 4014351/07764 516850 and we will help you place your order.

We will send you confirmation by e-mail.

Your order is not confirmed until you receive our confirmation email. If you place your order by email we aim to send confirmation within 3 hours, if you have not heard from us please give us a call to check that your order has been received.

Orders placed within 24 hours cannot be guaranteed, on occasions we may need to offer an alternative choice if an item is unavailable.

Vanilla Blue Catering