

VANILLA BLUE

Corporate Collection

Beautiful Food
Personal Service



Creating Exceptional Corporate Catering

At Vanilla Blue, we understand that great catering does more than feed your guests—it creates an experience.

Whether you're welcoming clients into the boardroom, hosting a networking event, rewarding your team or organising a conference, beautifully presented food leaves a lasting impression.

Every menu is thoughtfully prepared using quality ingredients and tailored to suit your event, ensuring every guest enjoys exceptional food alongside warm, professional service.

From breakfast meetings and working lunches to elegant sharing boards, hot buffets and indulgent sweet treats, we're here to make corporate catering effortless.

Why Choose Vanilla Blue



- Tailored menus for every event
- Freshly prepared using quality ingredients
- Beautiful presentation
- Corporate specialists
- Vegetarian, vegan, gluten-free and other dietary options
- Reliable delivery and professional service

Corporate Catering



Whether you're organising a breakfast briefing, client meeting, staff training day or company celebration, Vanilla Blue offers catering designed around your business.

Our corporate range includes:

- Breakfast meetings
- Working lunches
- Signature lunches
- Executive lunches
- Sharing boards & corporate grazing
- Hot buffets & sharing dishes
- Brownie towers & sweet treats
- Individually boxed lunches
- Salads & sandwiches

Breakfast Meetings



Whether you're welcoming clients or bringing your team together, our breakfast menus provide the perfect start to the day.

Choose from freshly baked pastries, breakfast rolls, bagels, yoghurt pots, granola, seasonal fruit and freshly brewed refreshments, all beautifully presented and delivered ready to enjoy.

Menu 1



Mini pastries & muffins (2pp)

Savoury croissant (1pp)
(Ham & Cheese, cream cheese & cucumber)

Tropical fruit skewer (1pp)

£10.95 pp

Menu 2



Mini pastries & cookies (2pp)

Savoury croissant (1pp)
(Ham & Cheese, cream cheese & cucumber, salmon & pea shoots)

Granola pot with Greek yoghurt, honey & fresh berries (1pp)

£12.95

Menu 3



Croissants & pastries (2pp)

Hot breakfast rolls (Bacon, sausage OR mushroom)

Sliced seasonal fruit

£13.95 pp

Menu 4



Mini pastries, muffins, flapjack & shortbread (3pp)

Bagels –

Smoked salmon & pea shoots/cream cheese & cucumber (1pp)

Cheese & meat graze

Tropical fruit with passion fruit coulis

£15.95

Coffee Break Box



The perfect accompaniment to any coffee break! A selection of salted caramel brownies, maple flapjacks, chocolate chip cookies & banana loaf, served with seasonal fruit

£65 – Serves 12 people

Mini Pastry Box



A selection of freshly baked pastries including mini croissants, pain au chocolat & cinnamon swirls, served with seasonal fruit

£36 – Serves 6 people

£65 – Serves 12 people

Vegan Croissant Box



Freshly baked croissants, strawberry jam & cheese, pain au chocolat, served with seasonal fruit

£38 – Serves 6

£67 – Serves 12

Gluten Free Pastry Box



Freshly baked croissants & pastries, strawberry jam & cheese, served with seasonal fruit

£40 – Serves 6

£70 – Serves 12

Seasonal Fruit Box



Freshly cut seasonal fruit & berries with passion fruit coulis & pistachio cream

£45 – Serves 6

£80 – Serves 12

Additional Items



Fruit yoghurt - £1.50
Granola, honey, yoghurt & berries - £3.95
Granola, yoghurt, almonds, seeds & dates - £3.95
Tropical fruit skewer - £1.50
Individual fruit portion – 95p
Freshly baked croissant - £3.50
Cinnamon swirl - £3.25

Drinks



Orange/Apple Juice 330ml – £2.95
Orange/Apple/Cranberry Juice 1L - £4.95
Still/Sparkling Mineral Water 500ML - £2.50
Still/Mineral Water 1L - £3.95
Cans (Coke/7UP/Pepsi/Fanta) - £1.95
San Pellegrino (Lemon/Blood Orange/Pomegranate) - £2.50
Smoothies 750ML (Naked Blue/Naked Green Super Machine) - £6.

Homemade Cakes & Sweet Treats

Whether you're planning a **mid-morning coffee break** or an **afternoon pick-me-up**, our selection of homemade cakes and sweet treats provides the **perfect finishing touch**. Simply choose your favourites to create a **bespoke selection for your event**.

Ordering Information

£6.95 per person (minimum order of 10 guests).

Includes **two handcrafted sweet treats per guest**.

Choose **up to four varieties** from the selection below to create your own bespoke assortment. **Additional varieties** may be added for a supplementary charge. **Vegan and gluten-free cakes and sweet treats are available**. Please ask when ordering, and we'll be delighted to create a selection to suit your **dietary requirements**.

Cake & Sweet Treat Selection

Salted Caramel Brownies/Triple Chocolate Brownies

Banana Loaf/Carrot Cake/Coffee & Walnut Cake

Lemon Drizzle Cake/Victoria Sponge

Raspberry & White Chocolate Brownies

Millionaire's Shortbread/Flapjacks

Fruit Scones with Jam & Clotted Cream

Mini Muffins/Blueberry Muffins/Macarons

Rocky Road/Gooey Cookies

Fresh Fruit Platter – £3.50 per person

Working Lunch Collection

Freshly prepared **each morning** using **quality ingredients**, our working lunches are designed to impress. Simply choose your **preferred menu** below, with a range of options to suit **meetings, training sessions and corporate events**.

The Classic Collection

Offers a fresh and delicious selection of handcrafted favourites, prepared daily using quality ingredients. Perfect for meetings, training sessions and working lunches, it's designed to provide everything you need for a satisfying and beautifully presented lunch.

A selection of freshly prepared sandwiches and wraps

Kettle Crisps

Fresh Seasonal Fruit

Homemade cake or traybake

£10.95 per person

The Signature Collection

A contemporary selection of freshly prepared favourites, combining vibrant flavours with beautiful presentation.

A selection of freshly prepared wraps and artisan rolls with a variety of premium fillings

Cajun chicken with fresh mango salsa

Crispy feta and spinach filo served with a minted yoghurt dip

Seasonal salad

Fresh Seasonal Fruit

Homemade brownie or traybake

£12.95 per person

The Executive Collection

A beautifully presented fork buffet, thoughtfully curated using fresh, seasonal ingredients and designed to impress.



Lemon and oregano chicken
Tabbouleh with fresh herbs
Mediterranean pesto potato salad
Crispy feta and spinach filo with minted yoghurt dip
Artisan breads with whipped herb butter
British and continental cheeses with crackers and chutney
Seasonal berry pavlova

£17.95 per person



The Elegance Collection

Our signature Graze Board experience – a beautifully styled grazing feast designed to create a lasting impression. Perfect for client entertaining, celebrations and occasions where only the best will do.



Artisan breads, focaccia and sourdough
Premium British and continental cheeses
Finest continental charcuterie
Smoked salmon with lemon and fresh dill
Mediterranean antipasti
New potato salad with chives, Dijon and crème fraîche
Hummus, whipped feta and seasonal crudites
Lemon posset with shortbread
Assorted macarons

£27.95 per person



The Afternoon Tea Collection

Beautifully handcrafted and elegantly presented, our Afternoon Tea Collection is perfect for corporate events.



A selection of freshly prepared finger sandwiches
Homemade savouries
Fruit scones with clotted cream and strawberry preserve
A selection of handcrafted cakes and sweet treats

£22.95 per person



Dietary Requirements & Bespoke Menus



At Vanilla Blue, we believe everyone should enjoy exceptional catering. We are delighted to cater for vegetarian, vegan and gluten-free diets, along with other special dietary requirements and allergies. Please let us know your guests' requirements when booking, and we will tailor your chosen menu accordingly.

Our menus can be adapted to suit your event, or if you're looking for something completely unique, we'd be delighted to create a bespoke menu designed around your preferences, theme and budget.

Our **Classic, Signature, Executive and Afternoon Tea Collections** are for a minimum of **6 guests**. Our **Elegance Collection**, presented as our signature Graze Board experience, is available for a minimum of **10 guests**.

Salad Collection



Our freshly prepared salad collection makes the perfect accompaniment to our Working Lunch Collections or can be enjoyed as a light meal in its own right. Whether you're catering for a business meeting, training day or corporate event, our salads are made using fresh, quality ingredients and can be tailored to suit your guests' dietary requirements and preferences.

Classic Salad Collection



Greek Salad
Moroccan Couscous Salad
Herbed Baby New Potato Salad
Pesto Pasta Salad with Rocket and Parmesan
Garden Salad
Classic Waldorf
Mexican Bean
Tabbouleh with Fresh Herbs
Rocket, Parmesan, Cherry Tomato and Olive

Individual Box: £9.95

Sharing Box: £55 (serves 6 as a main or up to 12 as a side)



Signature Salad Collection



Chicken Caesar
Mediterranean Chicken
Halloumi and Roasted Vegetable
Falafel, Roasted Vegetable and Hummus
Superfood Quinoa and Avocado
Orange, Fennel and Wild Rice
Halloumi, Carrot and Orange

Individual Box: £11.95

Sharing Box: £65 (serves 6 as a main or up to 12 as a side)



Executive Salad Collection



Smoked Scottish Salmon and Dill

Coronation Chicken

King Prawn and Mango

Roast Beef and Blue Cheese

Chicken, Avocado and Pancetta

Burrata, Heritage Tomato and Basil

Cajun Chicken and Mango

Individual Box: £13.95

Sharing Box: £75 (serves 6 as a main or up to 12 as a side)



All salads can be tailored to suit your event, dietary requirements and preferences. If you're looking for something different, we'd be delighted to create a bespoke salad selection for you.

Sandwich Collection



Our sandwich collection has been thoughtfully created using quality ingredients, artisan breads and delicious fillings, freshly prepared on the day of the delivery. From classic favourites and gourmet combinations to vegetarian, vegan, meat, fish, wraps and rolls, there's something to suit every occasion.

Beautifully presented and perfect for business lunches, meetings and private events, with special dietary requirements catered for wherever possible.

Serves 6 – 8

Classic Sandwich Collection



Ham, cheddar and mustard mayo
Roast beef, rocket and horseradish
Mature cheddar and caramelised onion chutney
Egg mayo and cress

£42



Vegetarian Sandwich Collection



Mozzarella, spinach, sun blush tomatoes and pesto
Mature cheddar and caramelised onion chutney
Cream cheese, roasted red pepper and pea shoots
Egg mayo, rocket and pea shoots

£42



Vegan Sandwich Collection



Cheese, roasted red pepper and pea shoots
Hummus, falafel, black olive and salad
Cheese and pickle
Coronation chick pea and mango chutney

£44



Meat Sandwich Collection



Roast chicken, parmesan and baby gem
Turkey, Brie and cranberry
Coronation chicken and mango chutney
Roast beef, rocket and horseradish

£44



Gourmet Sandwich Collection



Chicken, pesto, sun blush tomatoes and pea shoots
Smoked salmon, cream cheese and cucumber
Jerk chicken, mango salsa and pea shoots
Brie, chilli jam and rocket

£48



Fish Sandwich Collection



King prawn and baby gem
Hot smoked salmon and horseradish cream
Smoked salmon, cream cheese and lemon
Crayfish, rocket and mango

£48



Wrap OR Roll Collection



Falafel, hummus and sun blush tomatoes and pea shoots
Coronation chicken, mango chutney and cucumber
Mozzarella, pesto and tomato
Pulled pork and BBQ sauce

£46



Enhance Your Lunch

Complete your Working Lunch Collection with our selection of handcrafted savouries, Mediterranean accompaniments and indulgent sweet treats.

Enhancements are available exclusively when ordered alongside one of our Working Lunch Collections and are subject to a minimum order of 6 guests.

Enhancement – Add per guest

- Kettle Crisps +£1.00
- Olive & rosemary Focaccia +£2.25
- Homemade Sausage Rolls +£2.75
- Marinated Chicken Skewers +£3.25
- Spinach & Feta Filo +£3.50
- Mediterranean Antipasti Selection +£4.50
- Crudites with Hummus +£2.95
- Whipped Feta with Artisan Breads +£3.50
- Homemade Brownie +£2.50
- Lemon Posset +£3.95
- Assorted Macarons +£3.50

Quality disposable plates, napkins & cutlery + £1 per guest

Enhancements are priced per guest and must be ordered for all guests unless agreed otherwise. Subject to availability and a minimum Working Lunch Collection booking of 6 guests,

The Finger Buffet Collection



Whether you're hosting a corporate event, celebration, networking reception or special occasion, our Finger Buffet Collections are freshly prepared using quality ingredients and beautifully presented to impress your guests.



Classic Finger Buffet Collection

A traditional finger buffet featuring freshly prepared favourites, perfect for meetings, celebrations and informal gatherings.



Selection of freshly made sandwiches, wraps & rolls

Homemade sausage rolls

Mini quiche

Kettle crisps

Homemade cake or Traybake

Fresh seasonal fruit

£15.95 per person



Signature Finger Buffet Collection

Our Signature Collection introduces Mediterranean-inspired flavours with handcrafted savouries and fresh accompaniments, creating a buffet that's both vibrant and satisfying.



Selection of artisan sandwiches, wraps & rolls
Mediterranean marinated chicken skewers
Spinach & feta filo pastries with minted yoghurt
Olive & rosemary focaccia
Mediterranean antipasti
Crudites with whipped feta
Homemade brownie selection
Fresh seasonal fruit

£19.95 per person



Executive Finger Buffet Collection

Designed for client entertaining and corporate hospitality, our Executive Collection offers an elegant selection of premium savouries, artisan accompaniments and handcrafted desserts.



Mediterranean marinated chicken skewers
Tempura king prawns with sweet chilli dip
Spinach & feta fillos
Mediterranean antipasti selection
British & Continental cheeses
Tabbouleh with fresh herbs
Buffalo mozzarella, beef tomato & basil salad
Olive & rosemary focaccia
Lemon posset with shortbread & Assorted macarons

£24.95 per person

Elegance Finger Buffet Collection

Our signature buffet experience, beautifully styled and featuring an exceptional selection of premium ingredients, perfect for prestigious events and special celebrations.



Smoked Scottish salmon
Charcuterie selection
Lemon & oregano chicken
Cajun chicken with mango salsa
British & Continental cheeses
Olive & rosemary focaccia
Mediterranean antipasti
Herbed new potato salad
Tabbouleh with fresh herbs
Crudites with hummus & whipped feta

A trio of salted caramel bite, mini lemon tart & fresh berries

£29.95 per person



Our Finger Buffet Collections are available for a minimum of 10 guests. For smaller gatherings, please contact us and we'll be happy to discuss a bespoke option.

All of Finger Buffet Collections can be adapted to accommodate vegetarian, vegan, gluten-free and other special dietary requirements. Simply let us know your guests' requirements when booking, and we'll tailor your chosen menu accordingly.



The Bespoke Finger Buffet Collection

Build Your Perfect Buffet

Beautifully handcrafted for corporate events, networking receptions, celebrations and special occasions. Create your own buffet by selecting from our Classic and Premium finger bites, allowing you to design a menu that perfectly suits your guests.

How It Works

Choose the number of buffet items you would like, then select from our Classic and Premium ranges. Premium items may be mixed with Classic items for a small supplement. Minimum order 15 guests.

Classic Collection

Choose 4 Items £12.95	+£1.25 per Premium Item
Choose 5 Items £14.95	+£1.25 per Premium Item
Choose 6 Items £16.95	+£1.25 per Premium Item
Choose 7 Items £18.95	+£1.25 per Premium Item
Choose 8 Items £20.95	+£1.25 per Premium Item

Sandwich Selection (Counts as One Choice)



Freshly prepared sandwiches
Wraps
Rustic rolls



Classic Finger Bites



Homemade sausage rolls
Mini quiche selection
Chicken goujons with mango mayo
Vegetable spring rolls
Mini vegetable samosa
Onion bhajis with mango chutney
Cocktail sausages
Falafel with hummus
Mozzarella, tomato & basil skewers
Crudites with hummus
Marinated olives & breadsticks
Focaccia with whipped feta



Premium Finger Bites (+£1.25 per guest)

Smoked salmon blinis
Lemon & oregano chicken skewers
Tempura prawns
Smoked salmon tartlets
Parma ham bruschetta
Cajun chicken with mango salsa
Feta, rosemary & olive tartlets
BBQ chicken wings
Lamb kofta with pomegranate yoghurt
Yakitori chicken skewers
Brie & red onion tartlets
Spinach & feta filo with minted yoghurt



Fresh Salad Enhancements (+£4.95 per guest)



Greek salad
Herbed baby new potato salad
Pesto pasta salad with rocket & pine nuts
Roasted beetroot & feta
Herby garden salad
Tabbouleh with fresh herbs



Sweet Enhancements

Classic Dessert Selection (+£3.50 per guest)



Chocolate brownie
Victoria sponge
Lemon drizzle
Sticky ginger cake
Fruit skewers
Scones with clotted cream and preserve



Premium Dessert Selection (+£4.95 per guest)



Lemon & passion fruit posset with shortbread
Assorted macarons
Fresh fruit tart
Baklava
Seasonal berry pavlova



Luxury Dessert Selection (+£5.95 per guest)

A beautifully presented assortment of miniature desserts, handcrafted cakes, brownies, seasonal fruit & sweet treats



Tailored to Every Event

All buffet collections can be adapted for vegetarian, vegan, gluten-free and other dietary requirements. If you're looking for something truly unique, we'd be delighted to create a bespoke buffet designed exclusively for your event.

The Grazing Collection



A beautifully curated collection of handcrafted grazing boxes, created using premium cheeses, artisan charcuterie, seasonal produce and carefully selected accompaniments.

Perfect for corporate meetings, employee gifting, picnics and relaxed meetings.



Available Collections



The Cheese Collection

The Charcuterie Collection

The Mediterranean Collection

The Posh Ploughman's Collection

The Brunch Collection

The Tropical Fruit Collection

The Sweet Collection

The Vegan Collection



Available Sizes



Individual Serves 1 £19.95
Sharing Serves 2-4 £74.95
Large Sharing Serves 6-8 £119.95

Important Information



- A minimum order value of £75 applies to all Grazing Collection orders.
- Every Grazing Collection is handcrafted to order using the freshest seasonal ingredients.
- All collections can be adapted for vegetarian, vegan, gluten-free and other dietary requirements.
- All collections can be adapted for vegetarian, vegan, gluten-free and other dietary requirements.
- Contents may vary slightly to reflect seasonal availability while maintaining the same exceptional quality and presentation.



The Cheese Collection

A carefully curated selection of premium British and continental cheeses, artisan crackers, chutneys, fresh fruit and seasonal accompaniments.



The Charcuterie Collection

A luxurious selection of artisan cured meats, premium cheeses, marinated olives, artisan breads and carefully selected accompaniments. Perfect for sharing with colleagues and friends.



The Mediterranean Collection



Inspired by the flavours of the Mediterranean, featuring whipped feta, homemade hummus, antipasti, artisan breads, olives and seasonal vegetables. Sun-drenched flavours, beautifully presented.



The Posh Ploughman's Collection



A modern twist on the traditional Ploughman's, with artisan cheeses, premium ham, homemade sausage rolls, chutneys, pickles and freshly baked breads.



The Brunch Collection



Freshly baked pastries, artisan bagels, smoked salmon, premium cheeses, fresh fruit, yoghurt pots and breakfast favourites.

Perfect for corporate meetings, employee gifting, picnics and relaxed meetings.



The Tropical Fruit Collection



A vibrant selection of freshly prepared seasonal and tropical fruits; beautifully presented for sharing.



The Sweet Collection



A delicious assortment of homemade brownies, sweet treats, fresh fruit and indulgent accompaniments.



The Vegan Collection



A colourful collection of plant-based grazing favourites, including homemade dips, antipasti, artisan breads and fresh seasonal produce.



The Grazing Table



A stunning centrepiece for your event.

Our Graze Tables are beautifully styled grazing tables, individually designed using a bespoke selection from our Grazing Collection. Every table is handcrafted to suit your guests numbers, event styling and dietary requirements, creating an unforgettable experience.



What makes a Graze Table?



Rather than selecting a single grazing box, your Graze Table is created from a carefully curated combination of our Grazing Collections. This allows every table to be completely bespoke while showcasing the very best of Vanilla Blue.



What's Included



- Bespoke menu planning
- Elegant styling and presentation

- Premium wooden boards and serving platters
- Fresh seasonal garnishes and foliage
- Selection from our Grazing Collection
- Dietary requirements catered for
- Professional on-site set-up



Pricing



Bespoke Graze Tables are priced per guest to allow every event to be tailored to your requirements.

From £27.95 per guest

Minimum 25 guests

Every Graze Table is individually designed to reflect your event, guest numbers and catering requirements. We work closely with each client to create a beautifully styled grazing experience tailored for their occasion.

Please contact us to discuss your ideas and receive a personalized quotation.



Chocolate Brownie Graze



A unforgettable dessert experience for corporate events.

Our Chocolate Brownie Graze is a beautifully styled dessert display, featuring our handcrafted chocolate brownies alongside luxurious accompaniments. Designed to create a real talking point, every display is individually styled to complement your event, whether you're hosting a networking reception, product launch, client event, conference or team celebration.



Every Chocolate Brownie Graze Includes



- Selection of handcrafted chocolate brownies
- Choice of premium dipping sauces including chocolate ganache, salted caramel, and passionfruit coulis
- Fresh seasonal berries and fruit
- Luxury chocolates, marshmallows, and sweet treats
- Elegant styling and presentation
- Professional on-site- set-up

- Collection of serving boards and platters the following day
- Dietary requirements catered for



Pricing



- Bespoke menu planning
- Elegant styling and presentation
- Premium wooden boards and serving platters
- Fresh seasonal garnishes and foliage
- Selection from our Grazing Collection
- Dietary requirements catered for
- Professional on-site set-up



Bespoke Quotation



Every Chocolate Brownie Graze is individually designed to reflect your event, guest numbers and catering requirements. We work closely with each client to create a unique dessert experience, therefore every booking is personally quoted.

Please contact us for a personalized quotation tailored to your event.

