

VANILLA BLUE

Private Catering & Events

Beautiful Food
Personal Service



Creating Memorable Celebrations

At Vanilla Blue, we believe that every special occasion deserves beautiful food, thoughtful presentation and a truly personal touch.

Whether you're celebrating a birthday, anniversary, baby shower, hen party, funeral reception, family gathering or another special occasion, our menus are designed to bring people together and create lasting memories.

Every menu is freshly prepared using quality ingredients and can be tailored to reflect your occasion, guest numbers, style and dietary requirements.

From elegant afternoon teas and beautifully presented buffets to bespoke graze tables and indulgent dessert displays we're here to help make a celebration unforgettable

Why Choose Vanilla Blue



At Vanilla Blue, we understand that every celebration is unique. Whether you're planning an intimate gathering or a larger event, we're passionate about creating beautifully presented food that allows you to relax and enjoy the occasion with your guests.

From your initial enquiry through to delivery, we pride ourselves on offering a friendly, personal service, freshly prepared food and the flexibility to cater for a wide range of dietary requirements. If you're looking for something a little different, we're always happy to create a bespoke catering package tailored to your event.

The Private Collection



Our carefully selected collections have been designed to cater for every type of celebration, making it easy to choose the perfect menu for your event.

Our Collection Includes

- Breakfast & Brunch Collection
- Afternoon Tea Collection
- Sandwich Collection
- Finger Buffet Collection
- Fork Buffet Collection
- Build Your Own Buffet Collection
- Grazing Collection
- Grazing Table Collection
- The Chocolate Brownie Experience
- Dessert Collection

Breakfast & Brunch Collection



Whether you're hosting a family gathering, celebrating a special occasion or simply looking to make your morning a little more memorable, our Breakfast & Brunch Collection offers a delicious way to bring everyone together.

From freshly baked pastries and seasonal fruit to breakfast rolls and continental favourites, every selection is freshly prepared using quality ingredients and beautifully presented, making it perfect for relaxed mornings and informal celebrations.

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

Morning Treat 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.



Afternoon Tea Collection



There's truly something special about afternoon tea. Whether you're celebrating a birthday, baby shower, bridal shower, hen party, anniversary, funeral or simply bringing loved ones together, our beautifully presented Afternoon Tea adds a touch of elegance to any collection.

Each afternoon tea is freshly prepared using quality ingredients and thoughtfully presented, featuring a delicious selection of finger sandwiches, savoury treats, homemade cakes and sweet delights. With vegetarian, vegan and gluten-free options available, we can cater for all your guests, making every celebration as enjoyable as it is memorable.



Classic Afternoon Tea - £18.95 per person



A selection of finger sandwiches
Homemade sausage roll
Scone with clotted cream & strawberry jam
Salted caramel brownie
Victoria sponge



Luxury Afternoon Tea - £23.95 per person



A selection of sandwiches
Homemade sausage roll
Mini quiche
Scone with clotted cream and strawberry jam
Triple chocolate brownie
Lemon drizzle



Celebration Afternoon Tea - £29.95 per person



A selection of sandwiches
Homemade sausage roll
Whipped feta, olive & rosemary tartlet
Smoked salmon blini
Scone with clotted cream & strawberry jam
Mini Victoria sponge
French Macarons
Lemon & passionfruit posset
Chocolate dipped strawberries



Children's Afternoon Tea - £12.95 per child



A selection of sandwiches

Mini sausage roll

Cheese twist

Fresh strawberries with chocolate dipping sauce

Gooey chocolate chip cookie

Mini fruit scone with strawberry jam



Optional Extras

Vintage China Hire - £4.95 per person

Our beautiful vintage china adds the perfect touch to your afternoon tea and creates an elegant setting for your celebration.

Includes:

- Vintage teacup and saucer
- Vintage side plate
- Teapot(s)
- Milk jug(s)
- Sugar bowl(s)
- Cutlery
- Collection after your event (or collection arrangements by prior agreement)

A refundable security deposit is required for all vintage china hire bookings. Full details are available upon booking.



Sandwich Collection



Whether you're hosting a family gathering, celebrating a special occasion or organizing a relaxed get-together with friends, our Sandwich Collection offers a delicious selection of freshly prepared sandwiches, wraps and rolls.

Made using quality ingredients and beautifully presented, our platters are perfect enjoyed on their own or paired with items from our Finger Buffet, Salad or Dessert Collections to create the perfect spread for your celebration.



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



All platters serve 6 – 8 people



Salad Collection



Fresh, colourful and full of flavour, our handcrafted salads are the perfect accompaniment to buffets, barbecues, grazing tables and celebrations. Prepared using quality seasonal ingredients, each salad is designed to complement your menu and delight your guests. or can be enjoyed as a light meal on its own.



Classic Salad Collection



- Greek salad
 - Moroccan couscous salad
 - New potato salad with lemon, mint and pea shoots
 - 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.



The Finger Buffet Collection



Whether you're hosting an intimate gathering or a larger celebration, our Finger Buffet Collection has been carefully created to offer something for everyone. Prepared using quality ingredients and beautifully presented, it's the perfect choice for relaxed entertaining without compromising on flavour or style.



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 Fork Buffet Collection



Our Fork Buffet Collection is perfect for birthdays, anniversaries, funerals, family celebrations and special occasions where you want something a little more substantial than a finger buffet.



Classic Fork Buffet Collection

A timeless collection of freshly prepared favourites, combining quality ingredients, generous salads and homemade dishes, perfect for relaxed entertaining and every occasion.



Honey glazed ham
Roast topside of beef
Mixed leaf salad
Homemade potato salad
Creamy coleslaw
Tomato and cucumber salad
Artisan bread
Homemade lemon drizzle cake
Fresh tropical fruit platter

£19.95 per person



Mediterranean Fork Buffet Collection



Inspired by the sun-soaked flavours of the Mediterranean, this vibrant fork buffet brings together fresh seasonal ingredients, beautifully prepared salads and authentic dishes, perfect for sharing.



Lemon, garlic & oregano chicken
Mediterranean baked salmon with lemon, garlic & herbs
Spinach & feta filo pastries with minted yoghurt
Greek salad
Mediterranean couscous salad
Tomato, mozzarella & basil salad
Olive & rosemary focaccia
Crudites with whipped feta
Mini Baklava with Greek yoghurt, honey, crushed pistachios & seasonal fruit

£25.95 per person



Signature Fork Buffet Collection



A contemporary buffet showcasing vibrant salads, beautifully prepared dishes and indulgent homemade desserts, designed for sharing and celebrating.



Coronation chicken with apricot, mango & toasted almonds
Hot smoked salmon with lemon crème fraiche & pickled cucumber
Roasted beetroot, goats' cheese & candied walnut salad
Heritage tomato, burrata & basil salad
Mediterranean couscous with roasted vegetables & fresh herbs
New potato salad with pea shoots, lemon & mint
Olive & Rosemary focaccia
Sourdough with whipped herb butter
Lemon & passionfruit posset with homemade lavender shortbread
Belgian chocolate pot

£29.95 per person



Celebration Buffet Collection



Designed to impress, our Celebration Fork Buffet combines beautifully prepared premium dishes with an abundance of fresh salads and indulgent desserts, creating the perfect centrepiece for any special occasion.



Seared sirloin steak, blue cheese, pear & candied walnuts
King prawn, mango, sugar snap peas, chilli & lime
Prosciutto, burrata, nectarine & basil
Harissa roasted cauliflower, pomegranate, dates & toasted almonds
Artisan Italian antipasti graze board
Asparagus & Gruyère tartlets
Truffle & wild mushroom arancini with roasted garlic aioli
Freshly baked artisan breads & whipped herb butter
A selection of homemade miniature desserts

£34.95 per person



Our Fork Buffet Collections are available for a minimum of 10 guests.

All Fork 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



Every celebration is unique, which is why we offer the flexibility to create your own bespoke buffet. Choose from our carefully curated selection of savoury favourites, freshly prepared salads, artisan breads and homemade sweet treats to create the perfect menu for your special occasion.



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 25 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
Mushroom arancini
Dolmades & Tzatziki
Focaccia with whipped feta
Artisan breads and herbed butter

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
Gooey cookie
Sticky ginger cake
Chocolate chip muffin
Fruit skewers
Scones with clotted cream and preserve



Premium Dessert Selection (+£4.95 per guest)



Lemon & passion fruit posset with shortbread
Assorted macarons
Billionaire's shortbread
Ultimate carrot cake
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 birthdays, funerals, anniversaries, family gatherings, baby showers, hen parties and picnics.



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 3-4 - £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.
- 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 personalised quotation.





The Chocolate Brownie Experience

An unforgettable dessert experience, beautifully crafted to bring people together and finish your celebration in style.

A beautifully styled dessert centrepiece designed to impress. Created for birthdays, celebrations, weddings and every special occasion our Chocolate Brownie Experience combines handcrafted brownies, premium accompaniments and elegant styling to create an unforgettable talking point for your guests.

Every Chocolate Brownie Experience Includes

- 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 with seasonal foliage and decorative touches
 - Premium wooden serving boards and display platters
 - Professional on-site delivery and set-up
 - Collection of serving boards and display equipment following your event
 - Cleaning and preparation of all equipment
 - Vegetarian, vegan and gluten-free options available on request
-

Every Chocolate Brownie Experience is created with the same care and attention to detail that defines Vanilla Blue Catering. Our aim is to provide not only exceptional desserts, but a beautifully presented experience that your guests will remember.

Pricing



From £15.00 per person

Minimum 20 guests (£300 minimum spend)

Larger displays, bespoke styling and additional dessert options are available. Please contact us for a personalised quotation tailored to your event.



The Dessert Collection



Complete your celebration with our handcrafted dessert collection. From elegant individual desserts and miniature sweet treats to beautifully presented sharing platters, each dessert is freshly prepared using quality ingredients to provide the perfect finishing touch to your special occasion.



Dessert Selection	Price
Mini Dessert Selection	£8.95 pp
Luxury Dessert Selection	£11.95 pp
Individual Desserts (Possets, cheesecakes & Seasonal Desserts)	From £6.95 each
Mini Pavlovas with Seasonal Fruit	£7.50 each
Fresh fruit Platters	£4.95 pp
Seasonal Dessert Graze	From £125.00
Seasonal Dessert Table	Price on Request



Our dessert collection changes throughout the seasons and features a delicious selection of handcrafted miniature desserts, individual desserts, full-sized cakes and seasonal sweet treats, all made using quality ingredients.

Dessert selections are available for a minimum of 10 guests.



How to Order



Getting in Touch

Thank you for considering Vanilla Blue for your special occasion.

To discuss your event or request a personalised quotation, please get in touch with us. We'll be delighted to help you create a bespoke menu tailored to your celebration.

Booking Information

- A non-refundable booking deposit of £250 is required to secure your event date.
- Due to high demand, a minimum order value of £350 applies to all weekend bookings (Friday – Sunday).
- The remaining balance, final guest numbers and any special dietary requirements must be confirmed no later than four weeks prior to the date of your event.
- Additional guests may be accommodated after this date, subject to availability and will be charged accordingly.
- All menus can be adapted to accommodate dietary requirements and allergies wherever possible.
- Delivery, collection and staffing charges may apply depending on your location and event requirements.
- Full Terms & Conditions are available on request or can be viewed on our website.

Contact Us

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www.vanillabluecatering.co.uk



A Personal Note

Thank you for taking the time to explore our Private Catering & Events Collection.

At Vanilla Blue Catering, food is so much more than our business-it's our passion. We genuinely love what we do, and every order is prepared with the same care, attention to detail and pride that we would give if we were catering for our own family and friends.

Our aim is to provide beautiful food, exceptional service and an experience you'll be delighted to recommend.

We look forward to working with you and helping make your event a memorable one.

With warmest wishes,

Lisa Morgan

Vanilla Blue Catering

Beautiful Food. Personal Service.

