



VANILLA BLUE
CATERING

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. From breakfast meetings and working lunches to conferences, team events and client entertaining, our menus are thoughtfully prepared using quality ingredients and beautifully presented to leave a lasting impression.

FRESH INGREDIENTS • BEAUTIFUL PRESENTATION • RELIABLE SERVICE

Catering made effortless.



BESPOKE MENUS



QUALITY INGREDIENTS



PERSONAL SERVICE

BREAKFAST MEETINGS

Beautifully prepared.

THE PERFECT START TO THE WORKING DAY.

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 pp

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

BREAKFAST BOXES & EXTRAS



COFFEE BREAK BOX

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.



Fresh ingredients. Beautiful presentation. Reliable service. 

CATERING MADE EFFORTLESS.

HOMEMADE CAKES & SWEET TREATS



The perfect finishing touch.

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 options**
 are available.



PLEASE ASK WHEN ORDERING — 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



MACARONS



ROCKY ROAD



GOOEY COOKIES



FRESH FRUIT PLATTER

A vibrant selection of seasonal
 fruit & berries.

£3.50

PER PERSON

Beautiful food. Personal service. Creating exceptional corporate catering.



CATERING MADE EFFORTLESS.

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 crudités ♥ 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

Beautiful food. Personal service. Creating exceptional corporate catering. ♥

CATERING MADE EFFORTLESS.

COMPLETE YOUR WORKING LUNCH EXPERIENCE



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**.



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	♥ Crudites with Hummus	£2.95
♥ Olive & rosemary Focaccia	£2.25	♥ Whipped Feta with Artisan Breads	£3.50
♥ Homemade Sausage Rolls	£2.75	♥ Homemade Brownie	£2.50
♥ Marinated Chicken Skewers	£3.25	♥ Lemon Posset	£3.95
♥ Spinach & Feta Filo	£3.50	♥ Assorted Macarons	£3.50
♥ Mediterranean Antipasti Selection	£4.50	♥ Quality disposable plates, napkins & cutlery	£1.00



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.



Fresh ingredients. Beautiful presentation. Reliable service. ♥ VANILLABLUECATERING.CO.UK

SALAD COLLECTION

Fresh, vibrant and beautifully prepared.

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)

Tailored to you.

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.



Fresh ingredients. Beautiful presentation. Reliable service.  **CATERING MADE EFFORTLESS.**



VANILLA BLUE
CATERING



SANDWICH COLLECTION



Fresh, vibrant and beautifully prepared.

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



Tailored to you.

All sandwiches 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
sandwich selection for you.**



Fresh ingredients. Beautiful presentation. Reliable service.



CATERING MADE EFFORTLESS.



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.

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.

Classic Finger Buffet Collection

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

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



FRESH • NUTRITIOUS • DELICIOUS

Whether you're hosting a corporate event, celebration or special occasion, we'll make sure your team is fuelled, focused and ready for the day ahead.

Executive Finger Buffet Collection

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

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

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.
- Contents may vary slightly to reflect seasonal availability while maintaining the same exceptional quality and presentation.

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 exclusively for their occasion.

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



The Chocolate Brownie Experience

An unforgettable dessert experience for corporate events.

A beautifully styled dessert centrepiece designed to impress. Created for corporate events, client entertaining, product launches and team celebrations, 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.

How to Order

Getting in Touch

Contact us by phone, email or via our website to discuss your event.

Your Experience

We'll create a bespoke Chocolate Brownie Experience tailored to your guest numbers, style and requirements.

Sit Back & Enjoy

We'll take care of everything, so you can relax and enjoy your event knowing dessert is unforgettable.



How to Order



Getting in Touch

Contact us by phone, email or via our website to discuss your event. We'll be delighted to talk through your requirements, guest numbers, dietary needs and recommend the most suitable menu.



Placing Your Order

Once your menu has been agreed we'll provide a personalised quotation. Your booking is confirmed once payment has been received in line with the terms on your invoice.



Last-Minute Orders

Whenever possible, we are happy to accommodate short-notice bookings. Availability does vary, so please contact us as early as possible.



Delivery

Standard weekday delivery within Bristol is £15. Deliveries outside Bristol, weekend deliveries and events requiring set-up are quoted individually. Early morning breakfast deliveries are £25



Dietary Requirements

We cater for vegetarian, vegan, gluten-free, dairy-free and halal requirements. Please advise us of any allergies or dietary requirements when placing your order.



Contact Us

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