



Welcome to Vanilla Catering & Events. Vanilla offers high quality catering with full events management, guidance and support. We can provide everything, from an exclusive canapé party for clients to a hot, sit down three-course gourmet meal for the whole company.

The Directors of Vanilla all have experience of senior management positions within the corporate world, so we understand the pressure, limitations and pure politics that are involved in planning and running a successful corporate event.

As well as providing delicious food tailored to your choice and event, our service and quotation includes everything - the hire of cutlery, crockery, glasses, linen and waiting and bar staff. We are also fully licensed and can provide an extensive pay bar.

We can take care of all the details to make things hassle-free for you. Whether you're looking for the traditional or the unusual, we can cater and manage all styles of events and assist with themes.

All of the food at Vanilla is freshly made in our own professional kitchens, using where possible local suppliers, which is part of our commitment as membership of Hampshire Fare, as well as the trading standards Buy with Confidence Scheme, to give you every assurance in the service that we provide.

Whatever you may be contemplating planning, call us on 01489 589275, or email info@vanillacatering.co.uk for a no-obligation discussion.



Finger Canapés

£££ - £1.75 each

££ - £1.50 each

£ - £1.05 each

(Prices exclude VAT, minimum of 20 same item)

Butter Poached Scallops with Mango Salsa (served in a shot glass) £££

Home cured Salmon with Pickled Lemon on Pumpernickel ££

*Creamed Blue Vinney on Walnut Shortbread £

Wild Mushroom & Tarragon Risotto Balls £

Vine Tomato filled with Avocado, Coriander & Lime £

Mini Toad in the Hole (*containing Turners Real ale sausages in aid of help for heroes*) £

Seared Duck with Moroccan Jam in Filo with Spring Onion

*Chicken Sate with a Chilli & Peanut Sauce £

Duck & Orange Pate on a Toasted Brioche ££

Skewers of Moroccan Spiced Lamb with Apricots & Coriander ££

Smoked Salmon in Filo Cups with Red Pepper & Dill Salsa ££

Confit of Duck & Caramelised Onion Pithiviers with Spiced Blackcurrant ££

Salt Cod Beignet with Lemon & Caper Crème Fraiche ££

Sweet Chilli Tiger Prawns with Lime & Coriander £

Tia Maria & White Chocolate Iced Lolly £

Warm Mini Cinnamon Doughnuts £

* contains nuts

Tel: 01489 589275

Email: info@vanillacatering.co.uk

www.vanillacatering.co.uk

Company Registered in England No. 5008817



Vanilla Canapé Bowl Menu

£4 per bowl excluding VAT – minimum order 30 of each bowl

Hot Finger Bowls/Cones

Moroccan Lamb with Herby Couscous
Vegetable Tagine with Herby Couscous (v)
Smoked Chicken Paprika with Chorizo & Rice
Thai Chicken Curry with Rice
Chilli with Sour Cream & Crispy Tortilla Strips
Salmon Goujons with Tartar Sauce
Chipotle Chicken and Black Bean Chilli
Slow Cooked Pork with Orange and Celeriac

Cold Finger Bowls

Malaysian Chicken Salad
Asian Chicken Salad with Coconut Rice*
Poached Salmon, Prawn & Rocket Salad with Lemon Dill Dressing
Honey Sesame Salmon on a Bed of Noodles
Seared Duck Breast with Ginger Marmalade Dressing & Noodles
Classic Caesar Salad with Ciabatta Croutons (v)
Deli Potato Salad with Egg & Olive (v)

*Contains Nuts



Hot Three Course

Starters - Prices From £5.00 per head excluding VAT

Coriander Seed Crusted Tuna Loin, Mango & Red Pepper Salsa with Sweet Soy Syrup
Scottish Scallops wrapped in Smoked Bacon on a Lemon Grass Skewer with Celeriac Puree & Micro Cress
Terrine of Smoked Chicken, Chestnut Mushrooms & Leeks with Balsamic Onions & Freshly-made Brioche
Char-grill Asparagus on Serrano Ham with Sun-blushed Tomatoes & Smoked Olive Oil
Roasted Tomato, Sweet Pepper & Mascarpone Soup with Pesto Oil
Confit of Duck Thigh on a Salad of Beef Tomato, Ruby Grapefruit & Wild Rocket with Hazelnut Vinaigrette*
Chilled Gazpacho Soup with Garlic Crostini
Carpaccio of Sugar Cured Laverstock Beef on a Salad of Shaved Fennel & Hampshire Watercress
Smoked Ham Hock Boudin Rolled in Cream Cheese & Chives with Lightly Pickled Vegetables
Red Onion Tart Tatin, Golden Cross Goat's Cheese with Rocket & Pine Nut Salad & Balsamic Syrup
Cold Poached Lobster on Thai Vegetable Salad, Crisp Wonton Red Pepper Syrup
Chicken Liver Parfait with Apple, Fig & Saffron Chutney & Freshly-made Brioche

Mains - Prices from £12.50 per head excluding VAT

Sesame & Prawn Crusted Monkfish Loin on Wilted Spinach with a Thermador Sauce
Celeriac & Shitake Torte with Char-grilled Asparagus on Yellow Pepper Sauce
Pan-fried Fillet of Beef with a Feather Blade Wellington & Madeira Sauce
Guinea Fowl Breast wrapped with Sage & Smoked Bacon on Wild Mushroom & Marsala Ragout
Chicken Breast Stuffed with Cabbage & Braised Leg Pan Haggerty Potato White Wine Cream Sauce
Medallions of Venison with Blackcurrant Glazed Beetroots & Sweet Potato Galette
Pork Loin Stuffed with Apple, Figs & Pistachios wrapped in Prosciutto with Cider & Rosemary Jus
Seabass Fillet & Isle of Wight Crab with a Roasted Tomato, Sweet Pepper & Herb Vierge
Thai Scented Vegetable Money Bag with a Coconut & Coriander Sauce
Lamb & Potato Torte with a Noisette of Lamb on Pea Puree with Braising Juices
Roast 3 Bone Rack of Lamb with Red Currant & Rosemary Sauce
Ratatouille & Pine Nut Risotto with Shaved Parmesan

Desserts - Prices from £5 per head excluding VAT

Caramelised Banana Tart Tatin with Coconut Ice Cream
Raspberry & Elderflower Trifle with Sesame Seed Tuille
Rhubarb & Vanilla Charlotte with Fresh Raspberries & Candied Orange Zest
Chocolate & Praline Pave Cappuccino Sauce with Crystallized Hazelnuts*
Home-made Brioche Filled Mascarpone Mousse & Summer Berries with Limon Cello Sabayon
Pear & Frangipane Tart with Vanilla Ice Cream & Hot Toffee Sauce*
Coffee & Marsala Tiramisu with White Chocolate & Pistachio Biscotti*
Dutch Apple Crumble Tart with Pecan & Maple Syrup Ice Cream*
Pimms Jelly with an Apple, Orange, Strawberry & Mint Salad with Lemon Sorbet
Strawberry & Marshmallow Semi-freddo with Sugared Macadamias
Nougat Parfait with Seasonal Berries Candied Orange Zest
White Chocolate & Passion Fruit Roulade with Fresh Raspberries & Wild Strawberry Sauce

* contains nuts



Hot Fork Buffet Suggestions

From £22.50 per head excluding VAT
Minimum order 30 people

buffet options dependent on numbers of guests

Italian Pork Balls in a Rustic Tomato & Oregano Sauce
Lamb & Apricot Tagine with Coriander & Red Onion Cous Cous
Daube of Beef with Caramelised Baby Onions & Lardons of Bacon
Corn Fed Chicken Thighs with Marsala & Wild Mushrooms
Slow Braised Shoulder of Lamb with Honey & Thyme Vegetables
Cauliflower & Spinach Balti with Garlic Naan Bread
Lamb & Char-grilled Aubergine Gratin
Roasted Red & Yellow Pepper Gnocchi in a Ratatouille Sauce
Tiger Prawn & Pollock Thai Red Curry with Sticky Jasmine Rice
Chorizo & White Bean Cassolet
Chipotle Chicken & Black Bean Chilli

Desserts

Caramelised Banana Tart Tatin with Coconut Ice Cream
Raspberry & Elderflower Trifle with Sesame Seed Tuille
Chocolate & Praline Pave Cappuccino Sauce with Crystallized Hazelnuts*
Pear & Frangipane Tart with Vanilla Ice Cream & Hot Toffee Sauce*
Coffee & Marsala Tiramisu with White Chocolate & Pistachio Biscotti*
Dutch Apple Crumble Tart with Pecan & Maple Syrup Ice Cream*
Pimms Jelly with an Apple, Orange, Strawberry & Mint Salad with Lemon Sorbet
White Chocolate & Passion Fruit Roulade with Fresh Raspberries & Wild Strawberry
Sauce

* contains nuts



Cold Fork Buffet

From £18.50 per head excluding VAT
Minimum order 30 people

Farmhouse Ham with Home-made Piccalilli
Leek & Blue Cheese Tart with Wholegrain Mustard
Sun-blushed Tomato, Chargrilled Courgette & Pesto Couscous
Mixed Baby Leaf Salad with Mixed Herb Dressing
Roasted New Potato Salad (with herby or honey & wholegrain mustard dressing)

Add any of the following (supplement £3 per head per portion)

Tandoori Salmon with Tzaziki
Roast Beef with Horseradish & Watercress Dip
Char-grilled Mediterranean Chicken & Vegetables with Basil Dressing
Vanilla House Special Chicken Caesar Salad

Desserts

Add any of the following (supplement £3.50 per head per portion)

Fromage Frais Mousse with seasonal Fruits
Raspberry and Elderflower Trifle
Pear and Frangipane Tart*
Chocolate and Praline Roulade*
Fresh Fruit Salad with Mango Cream & Mint
Trio of Local Cheeses with Grapes & Biscuits
Hampshire Strawberries with Whipped Vanilla Cream
(seasonal – strawberries can be sourced elsewhere out of season)

Crème de Vanilla Lobster menu available on request - £45 per Head

All prices exclude VAT



BBQ Menus 2011

£15.50 a head excluding VAT

Minimum order 30 people

Salmon Steaks with Lime Ginger and Coriander
Sweet chilli chicken fillets
Selection of Butchers Sausages
Home Made Traditional Burgers or Lamb Burgers

Additions or alternatives

Thai Prawn Skewers (Supplement of £1)
Chicken Fillets with Lemon Black pepper and Tarragon
Rump Steak in Red Wine & Rosemary Marinade (Supplement of £2.50)

Vegetarian Option(choose 1)

Vegetarian Kebabs,
Portobello Mushrooms and Celeriac Burger

Suggested Salads

Choose three

Roasted New Potato Salad (with herby or honey & wholegrain mustard dressing)
Greek Salad
Vanilla House Coleslaw
Mozzarella Basil and Tomato Salad
Mixed Baby Leaf Salad with Traditional Dressing
Buffalo Mozzarella, Basil & Tomato Salad with Extra Virgin Olive Oil
Vanilla House Coleslaw
Sunblush Tomato & Pesto Couscous

A Selection of Condiments and Bread rolls

Hog Roast – price available on request

Minimum order 80 people

A very popular option for either the main meal or evening food, we can provide a range of hog roast options from simply served in a bun to fully plated with delicious hot vegetables. Our pigs are locally produced free-range, cooked for up to 9 hours to ensure they are succulent and tender.

Tel: 01489 589275

Email: info@vanillacatering.co.uk

www.vanillacatering.co.uk

Company Registered in England No. 5008817