



Vanilla Finger Buffet

£6.25 per head excluding VAT

Mixed Selection of Fresh Sandwiches, Bridge Rolls & Tortilla Wraps

Home-made Savouries – two per person

Tortilla Chips

Dessert – one per person

Complimentary Fudge

The number of Savouries & Desserts can be increased, please ask about pricing

Examples of Sandwich Fillings, Savouries & Desserts

Sandwich Fillings

Ham & Mustard
Bacon, Lettuce & Tomato
Coronation Chicken
Cheddar & Home-made Chutney
Egg Mayonnaise with Mustard Cress
Blue Cheese, Pear & Toasted Pinenuts
Cream Cheese & Roasted Peppers
Tuna Mayonnaise & Cucumber
Smoked Salmon & Cream Cheese
Cream Cheese & Pineapple

Ham & Cream Cheese
Roasted Chicken Salad
Chicken & Grape
Rare Roast Beef & Horseradish
Brie & Grape
Cream Cheese & Sundried Tomato
Humous, Grated Carrot & Rocket
Tuna, Rocket & Red Onion
Prawn & Marie Rose Dressing

Savouries

Vegetarian
Dips & Crudites
Caramelised Red Onion & Goats Cheese Tart Tatin
Indian Vegetable Samosa served with Mango
Chutney
Spinach Falafel with Tahini Dip
Sweet Potato Puffs with Saffron Mayo
Brie, Asparagus & Red Onion Tartlets

Fish
Tandoori Prawns with Mint Raita
Smoked Salmon & Watercress Tartlets
Crispy Tuna Puffs
Lime & Coriander Prawns with Mary Rose Dip

Meat

Leek & Bacon Tartlets
Honey & Mustard Cocktail Sausages
Poachers Rolls
Thai Chicken Rolls with Plum Sauce
Lamb Kofta with Tzatzili Dip

Desserts

Lemon & Ricotta Slice
Orange Polenta Cake
Double Chocolate Brownie
Coconut & Chocolate Slice
Fruit Crumble Slice

Home-baked Cookies
Fresh Fruit Platter
Cake of the Day
Assorted Chocolate Truffles
Mini Fruit Skewers with Raspberry Cream

Tel: 01489 589275

Email: info@vanillacatering.co.uk

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Company Registered in England No. 5008817



Cold Fork Buffet Main Dishes

Prices from £14.50 per head excluding VAT Dependant on number of dishes required

Mains

Teriyaki Salmon with Honey & Wasabi Sesame
Brie, Asparagus & Caramelised Red Onion Tart
Rustic Courgette, Pine Nut & Ricotta Tart
Z'atar Crusted Chicken with Roasted Aubergine Caviar
Chargrilled Mediterranean Chicken with Basil Dressing
Farmhouse Ham with Home-made Piccalilli
Roast Beef with Horseradish & Watercress Dip

Cold Fork Buffet Salads

Roasted New Potato Salad (with herby or honey & wholegrain mustard dressing)
Greek Salad
Mixed Baby Leaf Salad with Pomegranate Dressing
Buffalo Mozzarella, Basil & Tomato Salad with Extra Virgin Olive Oil
Vanilla House Coleslaw
Sunblush Tomato & Pesto Couscous
Chargrilled Vegetables with Halumi
Camargue Red Rice & Quinoa with Orange & Pistachio*
Globe Artichoke & Courgette Summer Salad
Squash & Barley Super Food Salad with Balsamic Vinaigrette (supplement applies)

Desserts

Dark Chocolate Tart
Caramelised Passion Fruit & Lime Tart
Baked New York Cheesecake with Fresh Berries & Cream
Exotic Fruit Salad with Mango Cream & Mint
Eton Mess Stack with Strawberry Coulis
Apple Tart Tatin with Madagascan Vanilla Ice Cream
Rosewater Cheesecake with Pistachio Dust & Rose Petals*
Complimentary Fudge

*contains nuts



Hot Three Course

Starters - Prices from £4.50 excluding VAT

Honey Roasted Butternut Squash Soup with Apple Crisps & Thyme
Trio of Melons & Fig with Caramelised Ginger Syrup
Laverstoke Farm Buffalo Mozzarella Stack with Plum Tomato & Basil Oil
Caramelised Red Onion & Goats Cheese Tart Tatin
Roasted Butternut Squash Salad with Crushed Raspberries & Baby Leaves
Brie, Asparagus & Caramelised Red Onion Tart
Line-caught Yellow Fin Tuna on a bed of Green Leaves with Chilli Mango Dressing
Duck & Orange Pate with Home-made Brioche & Plum Chutney
Honey Roasted Duck Breast & Rocket Salad with Spiced Plantain Crisp
Champagne Risotto on a Baked Field Mushroom
Antipasti Platter
Oak Smoked Salmon salad, Poached Quail Egg and Mixed Pepper Dill Salsa

Main Course - Prices from £12.50 excluding VAT

Salmon with a Pecorino Pesto Crust*
Baked Sea Bass with Lemongrass & Ginger
Rack of Lamb with Chilli Mint Sauce
Individual Chicken & Mushroom Pie
Roast Fillet of Beef with a Red Wine Jus
Creamy Mushroom & Blue Cheese Filled Chicken Breast Wrapped in Prosciutto
Roasted Chicken Thighs with Saffron Hazelnuts & Honey Drizzle*
Rump of Lamb with Honey & Figs
Grilled Duck Breasts with Blood Orange & Star Anise
Wild Mushroom Risotto served in a Roasted Tomato
Rustic Courgette, Pine Nut & Ricotta Tart
Chilli & Rosemary Aubergine Parcel

Served with a selection of seasonal vegetables or salads

*Contains Nuts

Desserts - Prices from £4.50 excluding VAT

Dark Chocolate Tart
Caramelised Passion Fruit & Lime Tart
Trio of Chocolate – Dark Chocolate Tart, White Chocolate Cheesecake & Milk Chocolate Mousse
Savarin with Raspberries & Caramel Nuts
Baked New York Cheesecake with Fresh Berries & Cream
Organic Yoghurt & Vanilla Mousse with Raspberry & Rosemary
Petit-pot au Tiramisu with Edible Spoon & Pecan Biscotti*
Dark Chocolate Mousse with Orange Crème Brulee & Almond Crumble*
Exotic Fruit Salad with Mango Cream & Mint
Eton Mess Stack with Strawberry Coulis
Topsy Trio – Amaretto Slice*, Whisky Truffles & Baileys Mousse
Apple Tart Tatin with Madagascan Vanilla Ice Cream
Rosewater Cheesecake with Pistachio Dust & Rose Petals*

*Contains Nuts

Complimentary Fudge

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Hot Fork Buffet Suggestions

From £15 per head excluding VAT
buffet options dependent on numbers of guests

Salmon with a Pecorino Pesto Crust
Mediterranean Fish Casserole
Spiced Aubergine & Butterbean Casserole
Spinach, Ricotta & Pinenut Canelloni
Chipotle Chicken & Black Bean Chilli
Beef & Button Mushroom Bourguignon
Slow Cooked Lamb Cassoulet
Slow Cooked Pork with Orange & Celeriac

Served with seasonal vegetables or salads

Desserts

Dark Chocolate Tart
Caramelised Passion Fruit & Lime Tart
Baked New York Cheesecake with Fresh Berries & Cream
Exotic Fruit Salad with Mango Cream & Mint
Eton Mess Stack with Strawberry Coulis
Apple Tart Tatin with Madagascan Vanilla Ice Cream
Rosewater Cheesecake with Pistachio Dust & Rose Petals*

*contains nuts

Complimentary Fudge



Afternoon Tea Menus

From £10 per head excluding VAT
Number of options dependent on numbers of guests

Served with Tea / Coffee and a Selection of Cocktail Sandwiches

Scones with Clotted Cream & Jam
Home-Baked Cake of the Day
Selection of Home-Baked Cookies
Chocolate Éclairs
Chocolate Truffle Bites
Shortbread
Flapjack
White Chocolate Scones with Vodka Strawberries
Grown-up Fairy Cakes with Butter Cream & Fresh Strawberries
Mini Meringue Kisses
Fresh Fruit Skewers
Citrus Ginger Tartlets
Summer Fruit Tartlets

Complimentary Fudge

BBQ/Hog Roast

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.

Alternatively we can provide a comprehensive bbq, with a range of packages from delicious handmade burgers and butchers select sausages to a full seafood feast.

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Canapés

££ Crème de Vanilla £1.50 Excluding VAT

£ Classic £1.05 Excluding VAT

(minimum of 20 of same item)

Sea food

Prawns wrapped in Panko with Orange Sake Dip **££**

Atlantic Sea Scallops with Wakame & Japanese Mayo **££**

Smoked Haddock Fish Cakes with Lemon Aioli **£**

Home -made Mini Bagels with Smoked Scottish Salmon, Cream Cheese & Chives

££

Wasabi Sesame Crusted Tuna Cubes **££**

Sweet Chilli Tiger Prawns with Lime & Coriander Dip **£**

Griddled Scallop Croutes with Sweet Chilli Sauce & Crème Fraiche **££**

Vegetarian

Wild Mushroom Tartlet **£**

Crostini with Smoked Aubergine, Goats Cheese & Rock Chives **£**

Caprese on a Skewer **£**

Grilled Aubergine, Buffalo Mozzarella & Basil Parcels **£**

Halloumi & Pepper Wraps with Salsa Verde **£**

Parmesan & Rosemary Shortbread with Feta & Roasted Cherry Tomato **£**

Meat

Chinese Dumplings with Soy Sauce Dip **£**

Mini Yorkshire Puddings with Rare Roast Beef, Horseradish & Thyme **£**

Oriental Flaked Chicken with Spicy Chilli Pesto **£**

Mini Steak & Ale Pie **££**

Duck & Orange Liver Paté on a homemade Brioche Bun **££**

Asparagus Tips wrapped in Bacon with Lemon Hollandaise Dip **£**

Sweet

Vanilla, Citrus or Pistachio Sable Cookies***£**

Noisette Brownie Slice **£**

Pistachio & Raspberry Mini Financiers***£**

Tonka & Whiskey Truffles **££**

Cinnamon Pavlovas with Seasonal Fruits **£**

Crispy Gianduja Bites* **£**

Forest Fruits in a Dark Chocolate Cup **£**

Caramel in a White Chocolate Cup **£**

Macaroon Selection* **£**

* contains nuts

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Home-baked Savouries

80p each excluding VAT

Vegetarian

Caramelised Red Onion Tart Tatin with Goats Cheese
Indian Vegetable Samosa served with Mango Chutney
Spinach Falafel with Tahini dip
Sweet Potato Puffs with Saffron Mayo

Meat

Leek & Bacon Tartlets
Honey & Mustard Cocktail Sausages
Poachers Rolls
Thai Chicken Rolls with Plum Sauce
Lamb kofta with tzatziki dip^

Fish

Tandoori Prawns with Mint Raita
Smoked Salmon & Watercress Tartlets
Crispy Tuna Puffs
Lime & Coriander Prawns with Mary Rose Dip