

VANILLA

▪ CATERING & EVENTS ▪

Corporate Catering Brochure





WELCOME

WELCOME TO VANILLA CORPORATE CATERING

Whatever the occasion, we provide first class catering and event support in a friendly and professional manner.

The client's vision for their perfect event is at the very centre of all we do. It guides us when transforming the function they envisage into a reality. Our team of skilled professional chefs can create beautiful bespoke dishes or deliver from our expertly crafted menus. Whatever your tastes, we can accommodate them with food styles that range from Game Cookery to Vegan and cuisines from Classic French to Gastro Pub. Regardless of the dish, the ingredients are of the finest quality and sourced wherever possible from local suppliers.

And it's not just food that Vanilla offers. We provide a range of additional services, including bars and beverage supply, together with expert event planning and advice to help clients navigate the pitfalls and complexity of organising a function. Furthermore, on the day we will manage the event from set-up to take-down leaving you stress-free to relax and enjoy yourself in the company of colleagues and clients.

A member of Hampshire Fare and based in Southampton, Hampshire, Vanilla organises events in the South of England from West Sussex to Dorset and from Surrey to the South Coast.

Email or call to arrange an obligation-free, informal consultation where you can taste our irresistible creations.

T 01489 589 275 | E info@vanillacatering.co.uk

MEAT

Jerk Chicken Taco
with Charred Corn &
Sweety Drop Pepper

Brisket 'Reuben' Sandwich in Brioche
with Cornichon & Mustard Mayo

Coronation Chicken in a Charcoal Cup
with Pickled Golden Raisins

Confit Duck, Caramelised Onion &
Thyme Pithiviers with Blackcurrant &
Star Anise Syrup

Croquette de Jamon &
Saffron Emulsion

FISH

Black Tapioca Crisp
with Prawns, Lime & Coriander **(GF)**

White Crab on Charred Corn with Avocado

Coconut Coated King Prawn
with Mango Chilli Salsa **(GF)**

Thai Fish Cakes
with Cashew Satay Sauce **(GF) NUTS**

Hot Smoked Salmon Rillette with
Keta Caviar & Dill



VEGETARIAN

Sweet Potato Rosti
with Crème Fraiche & Kale Pesto

Rosemary & Pink Peppercorn Macaroons
with Feta Mousse & Honey from
our own Bees

Tortilla Cup
with Sweet Peppers, Avocado & Lime
& a Coriander Sour Cream

Mini Red Peppers
with Guacamole & Smashed Nachos

Ricotta Doughnuts with
Spiced Chipotle



VEGAN

Vegan Chorizo
with Hummus & Crispy Chickpeas

Coriander Falafel & Tahini Dip (GF)

Teriyaki Crispy Tofu Bite
with Pickled Carrot & Sesame (GF)

Beetroot Sushi Rolls,
Sage Soya Cream Cheese &
Sage Crisp (GF)

Sun Blushed Tomatoes with
Green Olives



MEAT

Ham Hock Terrine
with Peas & Piccalilli **(GF)**

Spiced Chicken Lollipop
with Pea Puree, Asparagus &
Broad Beans **(GF)**

Coronation Chicken Terrine
with Cauliflower &
Jasmine Tea Raisins **(GF)**

Sticky Vietnamese Pork Belly
with Cucumber, Spring Onion, Pepper,
Crispy Rice Noodles & Coriander Oil

Hot Home Smoked Duck Breast
with Frisee & Orange



FISH

Hot Smoked Salmon
with Lemon Crème Fraiche,
Sea Vegetables & Keta Caviar **(GF)**

Scallops with Cauliflower,
Apple & Pomegranate **(GF)**

Prawn Cocktail
with Bloody Mary Sauce &
Red Pepper **(GF)**

Lymington Crab Raviolo
with Brown Shrimp Butter Sauce

Smoked Salmon Cannelloni
with Tartare Garnish, Brown Bread Wafer &
Quails Egg

Hampshire Chalk Stream Trout
with Labneh & Pink Grapefruit



VEGETARIAN

Isle of Wight Heritage Tomatoes,
Whipped Local Goats Cheese,
Hazelnut Granola with
Kale Pesto & Bee Pollen

Soused Local Beets,
Whipped Local Goats Cheese with
Candied Beets & Sage Crisps

Tomato Carpaccio with Basil,
Peppered Cream Cheese &
Pickled Shallots **(GF)**

Cherry Tomato Tart Tatin
with Whipped Truffled Goats
Cheese Mousse

Wild Mushroom Raviolo
with Creamed Leek Puree &
Pine Nut Crumble



VEGAN

Warm Rustic Ratatouille Puff Pastry Tart.
Sun Blushed Tomato. Pesto & Basil Oil

Spiced Cauliflower
with Pickled Vegetable Salad &
Sesame Dressing **(GF)**

Mushroom & Spinach Croquette
with Confit Portobello &
Spinach Puree **(GF)**



MEAT

Roasted Beef Fillet, Creamed Cabbage & Bacon, Cauliflower Cheese in Charred Onion, Jumbo Pont Neuf & Madeira Jus

'Beef Wellington' with Smoked Beef Fillet, Mushroom Pithivier & Spinach

Guinness Braised Beef Cheek with Potato Puree, Fresh Horseradish, Chive & Mushrooms **(GF)**

Duo of Chicken with Breast, Roast Dinner Croquette & Potato Rosti **(GF)**

Chicken Supreme with Fondant, Carrots & Café au Lait **(GF)**

Smoked Teriyaki Duck Breast with Sweet Potato Puree & Pak Choi **(GF)**

Duo of Lamb with Rump, Shepherd's Pie Bon Bon & Peas **(GF)**



MEAT

Tea Smoked Pork Belly & Pork Tender Loin with Confit Red Cabbage, Grain Mustard Mash & Stewed Peas

Lamb & Potato Torte with a Noisette of Lamb on Pea Puree with Braising Juices

French Trimmed Chicken Breast Stuffed with Caramelized Onion & Smoked Lyburn, Confit Chicken Thigh Potato & Leek Pave, Steamed Spring Onions, Purple Heritage Carrots & White Wine Thyme Sauce

Aniseed Gressingham Duck Breast with Confit Duck Pithiviers, Fennel Puree & Cherry Sauce

Guinea Fowl Breast with New Forest Mushroom & Lemon Thyme Stuffing, Confit Leg & Potato Hotpot, Buttered Spinach, Parsnip Puree, Honey & Thyme Jus



FISH

Chalk Stream Trout
with Gnocchi, Prawns & Peas

'Fish Pie' with Hake, Creamed Potato
& Fish Pie Sauce

Cannon of Salmon,
Char-barred Herb Polenta,
Beetroot Puree, Chargrilled Asparagus
with Sage & Onion Cream Sauce

Seabass Fillet stuffed with Lymington Crab
served with a Roasted Tomato,
Sweet Pepper & Herb Vierge &
Cocette Potatoes



VEGETARIAN

Charred Smoked Tomato with
Bean Cassoulet & Bocconcini Mozzarella

Beetroot, Butternut, Lentil & Kale Wellington,
Creamed Caraway Cabbage,
Celeriac & Thyme Sauce

Smoked Paprika Cauliflower Steak
with Toasted Pine Nuts, Kale Pesto &
Roasted Cherry Tomatoes

Butternut & Sage Ravioli in a
Roasted Garlic, Tomato & Tunworth Liaison
with Wilted Spinach & Parisienne Courgettes

Mushroom Pithivier
with Goats' Cheese & Spinach



DESSERTS

Trio of Chocolate • Tart • Mousse • Soil

Mango Cheesecake
with Amaretti Biscuit Base &
Blueberry Espuma

Clementine Meringue Tart
with Chocolate & Honeycomb (GF)

Chocolate & Cashew Butter Cake
with Berry Compote (Vegan) (GF)

Victoria Sponge Trio • Strawberry Jelly •
Fresh Berries • Pink Gin Chantilly



DESSERTS

Taste of Strawberries:
Mini Wild Strawberry Rice Crispy &
White Chocolate Terrine, Pink Peppercorn
& Strawberry Compote & a Sherbet coated
Strawberry Bonbon with Basil Cress

Sticky Toffee Pudding
with Clotted Cream Ice Cream &
Salted Caramel Snaps

Trio of Old English Desserts – Treacle Tart,
Sherry Trifle & Apple Crumble Ice Cream

Blueberry & Basil Mousse,
Strawberry Meringue Shard,
Blueberry Compote & Basil Gel

Selection of Mini-Pots and Bites
*E.g., Apple Crumble, Burnt Chocolate Orange,
Earl Grey Tea Trifle Mini-Pots*





ALTERNATIVE OPTIONS

For clients wanting alternatives to banquet style dining, we offer the following options. They range from casual plated meals to simple finger food.

A few options are:

Charcuterie Boards & Grazing Platters - Choose from cheese, antipasti, fruit, mezze, or seafood.

Classic finger buffet - Top quality handmade sandwiches, savouries & desserts - with plenty to go around.

Chicken or Haloumi Shawarma Wraps - with salad and sauce of your choice.

Freshly made Tacos - Soft shell tacos with fresh, vibrant, zingy fillings your way.

Freshly Baked Pizza - Tray home baked with a variety of toppings available.

Hot bacon or sausage rolls, or fish goujons with potato wedges - firm favourites for late night nibbling!

Bowl food - mini main dishes. More substantial than canapes that can be consumed on the go.



BEVERAGE SERVICES

Whatever your beverage needs are, we can help you get the service you desire.

Our Pay Bars are well stocked with premium spirits, lagers, and local ales, together with quality wines by the glass or bottle. To complete our offering, we provide a variety of quality branded soft drinks including the famous Hampshire Yarty Cordial. Alternatively, if you are supplying your own drinks for the evening, we can provide detailed advice on quantities beforehand and mix and serve on the day.

We have an extensive wine list for clients to select their reception and table wines from, including a selection of English Sparkling Wines from Hampshire and Wiltshire. For those clients wishing to self-supply, we can offer chill, pour, and bottle disposal services.

For those clients looking for a package solution to their beverage needs, the company offers all-inclusive options that include reception drinks, table wines, and evening bars with everything from Champagne to Craft Beer.

Please ask about our schedule of charges. Bar structures are also available for hire should you wish to operate a free bar service from one of them rather than a table.

ADDITIONAL SERVICES

We offer a full set-up service, and in the case of Events we always provide a complimentary site visit in advance of the event to offer advice and to agree a plan for the day. We are happy to liaise with your other suppliers directly and coordinate the setup with them to ensure a successful and relaxing day.

VANILLA

▪ CATERING & EVENTS ▪

V | C
— —
& | E

Unit E, Building 9, Swanwick Marina, Southampton, SO31 1ZL

T 01489 589275 E info@vanillacatering.co.uk

www.vanillacatering.co.uk