



BLUES

CATERING



WEDDING MENUS

SPECIALISTS IN RELAXED WEDDING FOOD BBQ MENUS FEASTING & SHARING ALTERNATIVE CATERING

What are you looking for?
Something relaxed, fun, unique, beautiful & creative?

Proper wedding food that fills your guests bellies
and souls?

Food that doesn't feel too formal and instead creates
the perfect atmosphere?

We specialise in alternative feasting and barbeque
inspired menus.

Our sharing style of food means you can choose lots
of options and create a flexible menu that reflect
your own personal tastes and suits all of your guests
at the same time.

Morgan, Kate & The Team at Blues



*Guaranteed
Full Bellies!*

A person wearing a black top is holding a dark, rectangular tray with a woven pattern. On the tray are several small, clear glass jars, each containing two wooden skewers. The skewers are topped with slices of cooked meat and melted cheese. In the background, there are several small vases containing white and pink flowers, including baby's breath and a single white rose. The overall scene is set against a blurred background of a stone wall.

CANAPES

CANAPES | MEAT

SEARED STEAK SKEWERS

35 day dry aged peppered steak with chimichurri

JERK CHICKEN TOSTADA

Grilled jerk chicken, corn tostada, guacamole & mango salsa

HARISSA LAMB SLIDER

Spiced lamb patty with harissa mayo & rocket in a mini brioche bun

PORK BELLY

Caramelised pork belly with charred apple

CHICKEN SKEWERS

Southern chicken skewers with bourbon BBQ glaze

BEEF SLIDER

Beef patty, dill pickle, lettuce & BBQ mayo in a mini brioche

BACON WRAPPED MEATBALLS

Aged beef mince wrapped in streaky bacon, smoked, grilled & glazed

WAGYU BEEF TARTARE

Charred onion petal, fillet of beef tartare & crispy shallot

BEEF SHIN CROQUETTE

Confit beef shin, wild mushroom dexelle & black garlic aioli

REUBEN SANDWICH

House Pastrami, Sauerkraut, Russian Dressing, Swiss Cheese on Rye

CHICKEN PEANUT SKEWERS

Barbecued chicken & peanut satay sauce

BUTTERMILK CHICKEN

Crispy buttermilk chicken & Creole mayo

CRISPY CHICKEN SKIN

Smoked chicken parfait, crispy skin & grape

BUFFALO CHICKEN TOSTADA

Confit chicken, buffalo sauce & blue cheese



A selection of street food inspired and creative canapes to get your party started. Our canapes are served on reclaimed wooden serving boards and vintage inspired trays.

3 canapes £8 +VAT

4 canapes £9 +VAT

5 canapes £10 +VAT

6 canapes £11 +VAT

7 canapes £12 +VAT

CANAPES | FISH

PRAWN PO' BOY

Breaded Cajun prawns, tomato, lettuce, remoulade sauce on French bread

CRISPY OYSTER

With pickled kohlrabi & lemon aioli
*£1 supplement

GIN CURED SALMON

Home cured gin & beetroot salmon, dill emulsion & rye cracker

SCALLOP CEVICHE

Tapioca crisp, scallop ceviche & dill

LOBSTER N' CRAYFISH ROLL

Fresh dressed lobster and crayfish in a brioche roll
*£1 supplement

VEGETARIAN & VEGAN

MAC & CHEESE (V)

Three cheese mac & cheese bites with truffle mayo

MUSHROOM TOSTADA (VE)

Smoked mushroom & black bean tostada with guacamole

SPICED BEAN SLIDER (VE) or (V)

Mixed bean patty with tomato, lettuce & avocado salsa in a mini bun

HALLOUMI FRIES (V)

Fried halloumi sticks with sweet chilli mayo

TRUFFLE ARANCINI (VE) or (V)

Truffle and wild mushroom arancini balls & marinara sauce

JAMBALAYA CROQUETTES (VE) or (V)

Jambalaya croquettes with jalapeno mayo

VEGETABLE TEMPURA (V)

Crispy vegetables tempura with sweet chilli dipping sauce





STARTERS

STARTERS | PLATED

MEAT

PARFAIT & DOUGHNUT

Chicken liver parfait, crispy skin, chutney "Jam" & mini savoury doughnut

CRISPY DUCK SPRING ROLLS

5 spice duck, BBQ Hoi Sin & Asian slaw

STICKY BEEF

Smoked beef shin, bone marrow crumb, beer pickled onions, watercress and mushroom ketchup

BLUES H.E.C

Ham hock terrine, truffled Egg yolk purée, straw Chips, pea salad

CRISPY LAMB

Lamb belly fritter, pea and mint salad
*£1 supplement

CHICKEN CROQUETTES

Confit chicken & Mozzarella croquette, Yorkshire Nduja salad

STEAK TOSTADA

Steak tartare, cured egg yolk, avocado salsa & charcoal tostada

CHICKEN & WAFFLE

Buttermilk fried chicken, waffle, maple bacon & honey hot sauce

FISH

SCALLOPS & CHORIZO

Seared scallops, Yorkshire chorizo & salsa verde
£2 supplement

WHITBY CRAB

Crab, herb mayonnaise, new potatoes salad
£1 supplement

FIRE ROASTED SALMON

hot smoked salmon, herb emulsion, green salad

Designed to complement our mains sharing boards, choose one for all guests, plus a vegetarian or vegan option where required.

£8 +VAT per person



STARTERS | PLATED

VEGETARIAN & VEGAN

VEGETABLE ARANCINI

Crispy Arancini, seasonal vegetables & mozzarella
(V or VE)

EGG & SOLDIERS (Seasonal)

Hens egg & brioche soldiers, charred asparagus,
truffled hollandaise (V)

BEETROOT SALAD

Rainbow beetroot & goats cheese salad
with roasted hazelnuts (V)

CHARRED CELERIAC

Ember roast celeriac, truffle aioli,
chimichurri (VE)

EMPANADAS

Roasted veg & feta empanadas with chimichurri



BREAD & DIPS

Keep it super simple before the main event. Locally
baked bread and dips freshly made in house

£5 +VAT per person

A selection of artisan breads,
wild garlic butter or sea salt butter,
olive oil & aged balsamic,
chickpea hummus





SHARING STARTERS

SHARING STARTERS

A selection of unique, fun starter options designed to share

TACO 'BOUT A PARTY

£9 per person

All served with fresh mini corn tacos, your choice of one filling below (plus vegetarian / vegan where required), with sour cream & salad

SLOW SMOKED PORK AL PASTOR WITH PINEAPPLE SALSA

BAJA FISH WITH MANGO & LIME SALSA

SMOKED & BRAISED BEEF BARBACOA WITH TOMATO SALSA

CHICKEN PIBIL & TOMATO SALSA

BBQ PULLED JACKFRUIT & TOMATO SALSA (VE)

MIXED BEAN CHILLI, SWEET POTATO & PICKLED JALAPENOS (VE)

MEDITERRANEAN GRAZING

£9 per person

CHORIZO

PROSCIUTTO

MARINATED BOCACCINI

CHARRED MEDITERRANEAN VEGETABLES

HUMMOUS & DUKKAH

TOMATO & OLIVE FOCACCIA

ARTICHOKES & OLIVES (v) & (ve substitute)

ASIAN FEAST

£9 per person

KOREAN BEEF BOA BUN, GOUCHUJANG MAYO & SESAME

CRISPY VEGETABLE SPRING ROLLS WITH SOY DIPPING SAUCE

CHICKEN SATAY SKEWER

MISO GLAZED AUBERGINE PANCAKE (v) & (ve substitute)

YORKSHIRE PICNIC

£9 per person

An ice breaker starter using artisan produce served on rustic wooden platters

CONFIT CHICKEN, HAM & PISTACHIO TERRINE OR CHICKEN LIVER PARFAIT

AWARD WINNING PORK PIES OR PORK & FENNEL SAUSAGE ROLLS

HOUSE PICKLES

SEASONAL CHUTNEY

PROPER PORK CRACKLING

ARTISAN BREAD & BUTTER

MUSHROOM PATE + VEGGIE ROLL (v) & (ve substitute)

SEAFOOD PLATTER

£11 per person

POTTED WHITBY CRAB

PRAWN & CRAYFISH

FRIED CALAMARI

FENNEL REMOULADE

PICKLED CUCUMBER SALAD

LEMON AIOLI

ARTISAN CROSTINIS

*swap prawn & crayfish for Lobster rolls £2





BBQ SHARING BOARDS

BBQ SHARING BOARDS

WHAT WE'RE FAMOUS FOR!

Choose any combination of three options, served on rustic wooden boards to the table.

Vegetarian and Vegan sharing boards served separately

£29 +VAT per person

TEXAS BEEF BRISKET

12hr oak smoked beef brisket with a Texan pepper rub

GARLIC & THYME CHICKEN

Grilled boneless chicken thighs, smoked garlic & thyme marinade

BBQ PORK BELLY

Rare breed pork belly smoked low & slow with BBQ glaze

SEARED TOMAHAWK STEAK

35 day dry aged tomahawk steak, seared & served pink
*£4 supplement

RARE BREED PULLED PORK

Rare breed pork shoulder, smoked for 16hrs & pulled

CRISPY CAJUN COD

Breaded cod cheeks, Cajun seasoning, chilli & lime mayo

BABY BACK RIBS

Pork ribs smoked low & slow, glazed with house BBQ sauce

OX CHEEKS

Smoked ox cheek barbacoa

"BFC"

Blues Fried Chicken, our famous boneless buttermilk fried chicken pieces



PICANHA STEAK

Barbequed rump cap steak & chimichurri
*£1 supplement

BOURBON GLAZED CHICKEN WINGS

Yorkshire chicken wings, signature rub & bourbon
BBQ sauce

LAMB BARBACOA

Lamb shoulder smoked and pulled with barbacoa sauce
*£2 supplement

SMOKED HOT LINK SAUSAGES

Minced beef & pork, herbs & house seasoning

BUFFALO CAULIFLOWER WINGS (VE)

Crispy Cauliflower wings & buffalo sauce

KING PRAWNS

King prawns in a chilli, coriander & lime marinade
*£1 supplement

BUFFALO WINGS

Crispy Chicken wings & Buffalo sauce

PERI PERI CHICKEN LOLLIPOPS

Peri Peri glazed chicken drumsticks

BUTTERFLIED LAMB LEG

Barbequed Legs of lamb & mint chimichurri
*£3 supplement

HIMALAYAN SALT AGED CHÂTEAUX BRIAND

28 day dry aged Chateaux Briand & bearnaise sauce
*£4 supplement

CREOLE SALMON

Barbequed Salmon kebabs

**+ PLUS ADD ANY TWO OF
OUR SALADS / SIDES**





FOODIE FEASTING BOARDS

FOODIE FEASTING BOARDS

A world inspired list of foodie dishes, we can tailor these to a particular style or cuisine of your choosing. Served on rustic wooden boards to tables.

Vegetarian and Vegan sharing boards served separately

£29 +VAT per person

CHOOSE ANY TWO:

Chermoula Marinated Chicken

North African spice infused leg of lamb
£2 supplement

Slow Cooked Aubergine & Chickpea Tagine

Spiced Lamb Patties with Lemon & Mint Yoghurt

Spiced Chicken Shawarma

35 Day Dry Aged Tomahawk Steak with Truffle Bearnaise*
£5 supplement

Beef Meatballs & Burnt Tomato Sauce

Smoked Cauliflower Shawarma & Tahini Yogurt

Rosemary & Garlic Porchetta Pork Belly

Venison – Smoked haunch, orange, juniper & thyme *£2 supplement

Gambas Pilpil – King prawns with garlic, chilli & lemon
£2 supplement

Monkfish kebabs -Charred Monkfish, peppers, onion & salsa verde

+ CHOOSE ANY ONE:

Wild Garlic Flatbread

Patatas Bravas & Paprika Mayo

Charcoal Roast Sweet Potatoes, Peanut & Chilli Salsa, Feta

Thyme, Cherry Tomato & Olive Oil Focaccia

Hand Cut Triple Cooked Chips with Parmesan & Rosemary

Polenta & Chorizo Croquettes

+ PLUS ADD ANY TWO OF OUR SALADS / SIDES





**VEGETARIAN
& VEGAN**



VEGETARIAN & VEGAN



BBQ VEGGIE BOARD

DEEP FRIED MAC AND CHEESE BITES

&

BUFFALO CAULIFLOWER WINGS

&

SWEET POTATO AND BLACK BEAN TACOS

OR

**SHIITAKE MUSHROOMS, PEANUT & ARBOL
SALSA TACOS**

OR

VEGGIE BEAN BURGER SLIDER,

OR

HALLOUMI & ROASTED PEPPER SLIDER

All served with

Fresh 'slaw & pickles

FEASTING VEGGIE BOARD

AUBERGINE & CHICKPEA TAGINE

OR

**CAULIFLOWER SHAWARMA,
POMEGRANATE, TAHINI & PINE NUTS**

All served on mini sharing boards
with

GRILLED MARINATED COURGETTES

CHARRED HALLOUMI

CHICKPEA HUMMUS & DUKKAH

CORIANDER FLATBREAD

Choose 3 options
for vegetarian and
vegan guests,
served separately
to any other mains
boards

**£29 +VAT per
person**





SIDES

A selection of some American inspired classic sides along with a few of our own favourites using local beautiful produce.

A choice of any 2 sides or salads are included within most packages, extras can be added for £3.00 each +VAT

Skin on fries & house seasoning

**Mozzarella, Wensleydale & Cheddar
Macaroni cheese**

**Charcoal roast sweet potatoes, feta, peanut &
chilli salsa**

Smokey Barbeque Pit Beans

Barbequed corn on the cob & paprika butter

**Blackened hispi cabbage, salsa macha
& sour cream**

**Nachos, cheese, sour cream, spiced beans
& tomato salsa**

**Triple cooked wedges, parmesan, truffle &
rosemary**

Jalapeno & cheese cornbread



SALADS

A selection of light and vibrant salads to lift and compliment the main sharing boards, using lots of seasonal and local produce

Two options are included within most packages, extras can be added for £3 each.

Baby gem, olives, cherry tomatoes, cucumber & red onion salad

Roast and pickled rainbow carrot salad, pomegranate, hazelnut dukkha

Fresh lemon & herb 'slaw

Heritage tomato, boccacini, olive oil and basil salad

Asian 'slaw, honey, soy and ginger dressing

Charred broccoli & courgette, lemon, feta, pumpkin seeds

New potatoes, fresh herbs dressing & aioli

French beans salad, tomato salsa, lime & Yorkshire fettle

Bulgar wheat & chickpea tabbouleh salad

Blackened Baby gem, parmesan, sourdough croutons, ranch dressing



DESSERTS

DESSERTS

INDIVIDUAL DESSERTS

Selection of
classic and
creative handmade
individual
desserts

£7 +VAT per
person



STICKY TOFFEE PUDDING

Warm Sticky toffee pudding,
smoked sea salt caramel,
vanilla Ice cream

OREO CHEESECAKE

Oreo & white chocolate
cheesecake

COOKIES & MILKSHAKE

Boozy milkshake, homemade
cookie sandwich

DOUBLE CHOCOLATE POT

Dark chocolate mousse, brownie
pieces, Bourbon caramel &
honeycomb

BLUES BANOFFEE MESS

Chewy meringue, Bourbon
caramel, cream & banana

BAKED CHEESECAKE

Basque cheesecake & berry
compote

STRAWBERRIES TRIFLE

Strawberry jelly, custard,
fresh strawberries & cream

SEASONAL FRUIT PAVLOVA

Crispy meringue, whipped fresh
cream & choose from rhubarb &
ginger, summer strawberries,
winter berries to suit your
season.

PANNA COTTA

Chia latte panna cotta, orange jelly &
hazelnut biscotti

LEMON POSSET – seasonal berries &
shortbread

OR CHEESE & CRACKERS*

A selection of British artisan
cheeses with homemade chutney,
crackers & bread



FOR GUESTS WITHOUT
A SWEET TOOTH

WEDDING CAKE DESSERT

£4 per person

Use your wedding cake as your
dessert. We will provide:

Either Fresh Fruits & Whipped
Cream or Mini Brownies / Blondies
plus crockery and cutlery,
disposable napkins, cake cutting.

DESSERTS

SHARING DESSERT BOARDS

The ultimate indulgent end to your meal, lots of elements with flavours that compliment each other, for everyone to dig in

£8 +VAT per person

CHOCOLATE & CARAMEL

Salted caramel Brownie, Caramel Choux bun, chocolate delice, soil, honeycomb, caramel, tulle

STRAWBERRIES & CREAM

Mini pavlova, strawberry roulade, prosecco & strawberry jelly, meringue shards, strawberries

COFFEE & BOOZE

Espresso cheesecake, Bailey's Panna cotta, dark chocolate cookie sandwich

LEMON & WHITE CHOCOLATE

Lemon and poppyseed cake, white chocolate creameux, lemon curd & mascarpone filled meringues

RHUBARB & CUSTARD (seasonal)

Rhubarb parfait, Brulee, gingerbread, poached rhubarb



WHEN YOU CAN'T CHOOSE
JUST ONE DESSERT!



DESSERTS

MINI TRIO OF DESSERTS

End the meal on a high, choose 3 different mini desserts for everyone

£8 +VAT per person

ELDERFLOWER PANNA COTTA & RHUBARB JAM

SALTED CARAMEL BROWNIE
(VE on request)

WHITE CHOCOLATE & RASPBERRY BLONDIE

LEMON POSSET & POACHED RHUBARB

ETON MESS (VE on request)
Crunched & chewy meringue, seasonal berries, vanilla cream & pistachio

OREO & WHITE CHOCOLATE CHEESECAKE

RHUBARB TRIFLE WITH PISTACHIO
(VE on request)

STRAWBERRIES & CREAM
With rose syrup

BLUES BANOFFEE PIE

RICE PUDDING
With drunken golden raisins & spiced apple compote



WHEN YOU CAN'T CHOOSE
JUST ONE DESSERT!





**STREET
FOOD MENU**

STREET FOOD MENU



Please choose ONE of the following sections and you can then choose THREE menu items from this section to be served for your evening food.

SMOKEHOUSE SPECIALS

A selection of our classic Southern States inspired smokehouse sandwiches & Tex Mex soft shell tacos.

£11 +VAT
per person

Add a side of
fries **£2 +VAT**
per person

OX CHEEK TACOS

Braised & smoked ox cheeks, lime cabbage, tomato salsa, crema & corn tacos

SMOKED BARBACOA LAMB TACOS

Slow cook lamb, lime cabbage, tomato salsa, crema & corn tacos

CHIMICHURRI CHICKEN TACOS

Barbequed chimichurri chicken, avocado, lime cabbage & smoked aioli

SWEET POTATO & BLACK BEAN TACOS (VE)

Charred sweet potato, black bean, avocado, lime aioli

MUSHROOM & HALLOUMI (V)

Marinated Portobello mushroom, grilled halloumi, tomato salsa, aioli & toasted brioche

TEXAS BEEF BRISKET

12hr Smoked Brisket, Texan pepper rub, sweet pickles, 'slaw, house BBQ sauce & toasted brioche

16HR SMOKED PULLED PORK

Rare breed pork shoulder, fresh dressed 'slaw, BBQ mayo, dill pickles & toasted brioche

SPICED CAJUN CHICKEN

Pulled chicken & Cajun sauce, chilli & lime aioli, lettuce & toasted brioche

SHRIMP PO' BOY

Creole fried shrimp, remoulade sauce, lettuce & tomato, on French baguette



STREET FOOD MENU

GOURMET BURGERS

A 5oz patty using
Yorkshire meat,
cooked to order &
served on artisan
brioche



ALL AMERICAN

Yorkshire beef patty,
cheese, ketchup, mustard,
dill pickle, lettuce &
toasted brioche

BACON & BLUE

Yorkshire beef patty,
blue cheese, streaky
bacon, chipotle mayo,
lettuce

THE SPANIARD

Yorkshire beef patty,
chorizo, salsa, aioli &
baby gem

THREE BEAN (VE)

Homemade three bean
patty, tomato & onion
salsa, avocado

BIG SMOKE

Yorkshire beef patty,
smoked cheese, smoked
streaky bacon, stout
onions, BBQ mayo & gem
lettuce



BURRITOS

All Burritos come
served in a warm
tortilla wrap with
steamed rice,
refried beans,
tomato salsa, sour
cream, cheese and
your choice of
filling:

CARNE ASADA

Marinated beef steak,
barbequed, sliced and
served pink

POLLO CHILE VERDE

Slow cooked chicken &
green chilli

COCHINITA PIBIL

Yucatán style barbecued
pork

CHORIZO

Grilled chorizo & green
peppers

FIRE ROASTED VEGETABLES (VE)

Mixed peppers, onions &
herbs



PLEASE ADVISE US OF
ANY ALLERGIES OR
DIETARY REQUIREMENTS

STREET FOOD MENU

LOADED FRIES

PIG MAC FRIES

16hr pull pork, crispy mac & cheese, bbq mayo, cheese & dill pickle

CHILLI CHEESE FRIES

Smoked beef chilli, cheese, lime aioli & coriander

TRUFFLED MUSHROOM FRIES

Smoked mushrooms, truffle aioli & chimichurri (ve)

POUTINE

Cheese curds, proper gravy & skin on fries

CAJUN CHICKEN FRIES

Cajun pulled chicken, cheese & lime aioli

CHEESY BACON FRIES

Crispy streaky bacon, American cheese & BBQ mayo



PLEASE ADVISE US OF
ANY ALLERGIES OR
DIETARY REQUIREMENTS



KIDS MENU



FOR THE LITTLE PEOPLE

One course £16
Two courses £20.50
Three courses £25

Prices include canapes

MAINS

CHEESEBURGER

Beef patty in a soft white roll with cheese and ketchup

HOTDOG

Pork sausage in a hotdog roll with ketchup

HIDDEN VEG PASTA

Fusilli pasta with creamy tomato sauce with 'hidden veggies'

GRILLED CHICKEN

With fresh 'slaw

OR

HALF SIZE PORTIONS OF BBQ SHARING BOARDS

(as per adult choices)

Sides dishes are included as ordered with adult mains

STARTERS / CANAPES

MINI CHIP CONE

Fried Mac n' cheese bites

OR

3 CANAPES

(as per adult choices)



DESSERTS

Same as adult prices

A top-down view of a wooden tray containing a large piece of dark, charred meat, a smaller piece of cooked meat, a knife, a bowl of spices, fresh herbs, and two dried citrus halves.

**PACKAGES
& PRICES**

PACKAGES & PRICES



Mix and match which ever courses suit you best, however please see below some of our most popular combinations. These can all be amended to suit the perfect amount of food for your big day

Prices are based on a minimum 70 guests, supplements apply for smaller wedding parties - please enquire for an individual quote.

RELAXED WEDDING BREAKFAST

£46 +VAT

4 x Canapes or Sharing Starters,
BBQ or Foodie Sharing Boards with
2 sides, Sharing Dessert

DAY INTO NIGHT

£52 +VAT

4 x Canapes or Sharing Starters,
BBQ or Foodie Sharing Boards with
3 sides & Evening Street Food

EAT, MARRY, LOVE

£49 +VAT

3 x Canapes,
Individual Starters,
BBQ or Foodie Sharing Boards with
2 sides,
Wedding cake as dessert

AN ALL DAY FEAST

£63 +VAT

3 x Canapes,
Individual Starters,
BBQ or Foodie Sharing Boards with
2 sides, Individual Dessert
Evening Street Food

FOODIE FIESTA

£56 +VAT

3 x Canapes,
Individual Starters
BBQ or Foodie Sharing Boards
Evening Street Food

TEAR, SHARE & DINE

£48 +VAT

Artisan Bread Starter,
BBQ or Foodie Sharing Boards with
3 sides,
Evening Street Food

MORE TIME FOR DANCING

£43 +VAT

6 x Canapes, BBQ or Foodie
Sharing Boards with 3 sides

ALL ABOUT THE FEAST

£45 +VAT

4 x Canapes or sharing starters,
EXTRA LARGE BBQ or Foodie
Feasting Platters with 3 sides

ENJOY YOUR
SPECIAL DAY!



All prices and packages are based on 70 adult guests+. All prices are exclusive of VAT
For smaller parties please ask us for an amended quote



FAQS

FAQS



CAN I CHANGE ONE OF THE PACKAGES AND ADD IN OR TAKE OUT DIFFERENT OPTIONS?

Yes, all our menus are fully customisable to your requirements and we're happy to amend and personalise the menu to your tastes. Please ask us for an individual quote

WHAT DO YOUR PRICES INCLUDE?

We aim to be as transparent as possible with our pricing. We include all crockery, cutlery, serveware, our amazing team of staff, table service, setting up and clearing away plus evening food served from our custom airstream trailer or open fire BBQ.

We don't include any linens, however plain white napkins may be added for £1 each. We do apply a kitchen set up fee, however this will vary as we attend everything from a tipi in a field with limited provisions to fully kitted out kitchens, please let us know your venue and what's provided and we can add in a price for this to your quote. We don't provide any glassware or drinks service.

CAN I TASTE YOUR FOOD?

Yes, we have taster events at our kitchens (Y032 9LE) where you can come and meet us, chat and try a selection of food. These are usually held from late autumn to early spring time during our quieter time of year. Please get in touch if you would like to book onto one of these events.

HOW DO YOU SERVE VEGETARIAN / VEGAN GUESTS FOR SHARING / FEASTING?

We believe all guests are created equal. No part of your menu should be compromised, we've put lots of love and time into our veggie and vegan dishes and we're really proud of them, you choose a separate set of options for these guests. We have a range of different sized platters and boards to serve on and depending on if, for example one vegan is seated on a table of meat eaters, we simply use a small individual board for them to serve their food separately. However they would still receive the choice of three sharing options on their board plus all the sides so they are included in the whole feel of the day.

HOW DOES EVENING FOOD WORK?

Wherever possible we will bring along our airstream trailer to serve evening food, however we cannot guarantee this for every event due to location and timing constraints, please let us know if this is an integral part of your day and we will book this in for you. We aim to serve evening food between 8pm - 10pm for around 90 minutes - please let us know what times slot will work best and if this is suitable for your timings of the day? The trailer may need to be moved during the course of the day to be in a suitable position for evening service, please let us know any preference or specific requirements regarding this.

FAQS



HOW DOES YOUR STAFFING WORK?

We love our staff and our staff love weddings. We employ people who are passionate and get our ethos. We always chat through your specific wants and needs so service is tailored to you. Our kitchen team are led by head chef and owner Morgan. A Front of House manager and our amazing waiting staff provide full table service as well as their friendly expertise to you and your guests.

CAN YOU CATER FOR DIETARY REQUIREMENTS?

Yes, we make everything in house from scratch so can adapt menus to suit any allergies or dietary requirements and serve these separately if required. We always talk through the details of these guests and make sure we have all the information needed to create a menu that works for all your guests.

ARE THERE ANY TRAVEL COSTS?

We include travel within 25 miles of York free of charge (anything further is £2 per mile).

WHAT HAPPENS IF I DON'T KNOW WHAT I WANT?

Don't worry, it's fine if you are in the early stages of planning or just aren't sure what you'd like on your day yet. We offer flexibility in all your menu choices and packages. We can amend and tweak your requirements all the way up to 1 month before your wedding day to make sure you're 100% happy with all the plans. It gives you more time and freedom to come and see us, try our food and then make your mind up.

I LOVE YOUR MENUS! WHAT'S NEXT?

If you want to talk to us further, it's great to get an idea of you, and what you'd like on your wedding day. Drop us an email to hello@bluescatering.co.uk and let us know any details, like date, venue, guest numbers, courses, style of food, any food influences you love! We can then provide some initial ideas and prices as a base to start from.

HOW DO I SECURE THE DATE?

Once you are happy to proceed we have an online booking form, you can view and read through our terms and conditions, feel free to ask any questions you need. Once you're ready and sign online, an automatic invoice will be created and emailed to you for £600+vat to secure the date. Once this has been paid let us know, and that's it, your date is firmly in our diary!! There's nothing else to pay until the 1 month deadline before your wedding.

GET IN TOUCH

Email: Hello@bluescatering.co.uk

Tel: 07737 397 283

Stockton On The Forest - York
- Yorkshire

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www.bluescatering.co.uk