



BLUES

CATERING



WEDDING MENUS



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

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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 long-sleeved top is holding a dark, rectangular tray with a woven texture. On the tray are four small glass jars, each containing two skewers of cooked meat. The meat is sliced and has a brown, seared exterior. 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 brick 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

### CHICKEN SKEWERS

Southern chicken skewers with bourbon BBQ glaze

### BEEF SLIDER

beef patty, cheese, pickle, BBQ mayo, lettuce & mini brioche

### BACON WRAPPED MEATBALLS

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

### BEEF SHIN CROQUETTE

Confit beef shin, wild mushroom dexelle & black garlic aioli

### REUBEN SANDWICH

House Pastrami, Sauerkraut, Russian Dressing, Swiss Cheese

### 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

### CHAR SUI PORK BELLY

With kimchi mayo

### CHEESEBURGER TACO

Beef patty, cheese & pickle

### MINI YORKIE

Smoked beef bourguignon filled mini Yorkshire pudding



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

## CRAB & CRUMPET

Thai style crab with homemade crumpets

## TUNA TACO

Tuna tartare, avocado & sesame

## 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)

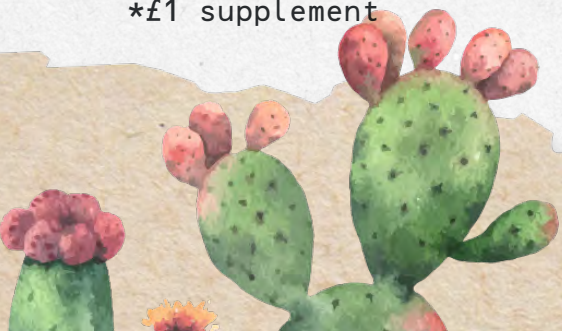
Jambalaya croquettes with jalapeno mayo

### VEGETABLE TEMPURA (V)

Crispy vegetables tempura with sweet chilli dipping sauce

### CHARRED & PICKLED WATERMELON (V)

with whipped feta







**STARTERS**



# STARTERS | PLATED

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## 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

### TERIYAKI VEG SPRING ROLLS

BBQ Hoi Sin & Asian slaw (VE)

### 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

### CHICKEN & WAFFLE

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

### POSH PARMO

crispy chicken, cheese sauce, truffle & black garlic

## 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.

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**£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 (VE)



## 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





A top-down view of a rectangular wicker basket filled with an assortment of appetizers. The basket is lined with a piece of burlap fabric. The food items include several large, rustic slices of toasted bread with a golden-brown crust. There are several round slices of cured sausage, some with a speckled casing. Two figs are cut in half, revealing their red, seedy interiors. A small, round, dark-rimmed dish contains a smooth, yellow cheese spread, garnished with a sprig of fresh rosemary. A cluster of small, round red grapes is nestled among the other items. In the bottom right corner, a small glass bowl holds several golden-brown, fried cheese rings. A small, dark, round object, possibly a mushroom or a piece of fruit, is also visible. The basket is decorated with a few small, pink and white flowers. The overall presentation is rustic and inviting.

# SHARING STARTERS



# SHARING STARTERS

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A selection of unique, fun starter options designed to share

## MEXICAN FIESTA

£9 per person

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

**BEEF BARBACOA & PICO DE GALLO OR PORK  
AL PASTOR & PINEAPPLE SALSA**

**CHARRED CORNS RIBS & CHIPOTLE MAYO**

**CHICHARRON (SPICED CRACKLING) & SALSA  
ROJA**

**SWEET POTATO CHILLI & AVOCADO TACO (ve)**

## MEDITERRANEAN GRAZING

£9 per person

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**PROSCIUTTO**

**CHARRED MEDITERRANEAN VEGETABLES**

**HUMMOUS & DUKKAH**

**KALAMATA OLIVES**

**MANCHEGO CHEESE**

**TOMATO & ROSEMARY FOCACCIA**

**HONEY & WALNUT**

**VEGAN FETA & ARTICHOKES (v)  
& (ve substitute)**

## ASIAN FEAST

£9 per person

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**KOREAN BEEF BOA BUN, GOUCHUJANG  
MAYO & SESAME**

**CRISPY VEGETABLE SPRING ROLLS WITH  
SOY DIPPING SAUCE**

**PEANUT CHICKEN SATAY SKEWER**

**KOREAN AUBERGINE BOA BUN (v)  
& (ve substitute)**

## YORKSHIRE PICNIC

£9 per person

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Choose any 2

**VENISON SCOTCH EGG**

**AWARD WINNING PORK PIES**

**PORK & CHORIZO SAUSAGE ROLLS**

**CHICKEN LIVER PARFAIT**

**CONFIT CHICKEN, HAM & PISTACHIO  
TERRINE**

All served with house pickles, homemade chutney, artisan bread & butter, proper crackling

## SEAFOOD PLATTER

£11 per person

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**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

**£30 +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, 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

### **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

### **CRISPY CHICKEN WINGS**

choose your style; Asian Gochujang, Buffalo or  
Bourbon BBQ

### **PERI PERI CHICKEN**

Chargrilled peri peri chicken served mild or hot

### **BUTTERFLIED LAMB LEG**

Barbequed Legs of lamb & mint chimichurri  
\*£2 supplement

### **HIMALAYAN SALT AGED CHÂTEAUX BRIAND**

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

### **CREOLE SALMON KEBABS**

Barbecued salmon & roast veg kebabs

### **SMOKED JALAPENO CHEESE HOT LINKS**

Smoked homemade sausages with beef, pork,  
jalapenos & cheese

**+ 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

**£30 +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

Choose any 3

- DEEP FRIED MAC AND CHEESE BITES
- BUFFALO CAULIFLOWER WINGS
- SWEET POTATO AND BLACK BEAN TACOS
- SHIITAKE MUSHROOMS, PEANUT & ARBOL SALSA TACOS
- CAJUN STYLE CORN FRITTER
- JERK AUBERGINE, MANGO SALSA
- HALLOUMI & CHERRY TOMATO KEBAB
- JAMBALAYA CROQUETTES
- MINI VEGGIE BEAN BURGER
- MINI ROAST PEPPER & HALLOUMI BURGER

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 either BBQ or Feasting boards for vegetarian and vegan guests, served separately to any other mains boards.  
\*All options adaptable to be vegan

**£30 +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

Fresh lemon & herb 'slaw

Charred beetroot & carrot salad, goats cheese, guajillo chilli & honey salad

Heritage tomato, bocconcini, olive oil and basil salad

Asian 'slaw, honey, soy and ginger dressing

Charred broccoli & courgette salad, 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

Smashed Cucumber Salad - Smashed cucumber, radish & sumac onions





# 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



**BAILEY'S PANNA COTTA**  
with chocolate & coffee ganache

**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 vanilla sponge & rose syrup

**BLUES BANOFFEE PIE**

**RICE PUDDING**  
with drunken golden raisins & spiced apple compote

**CHOCOLATE DELICE**  
with hazelnut praline

**CARAMEL CHOUX BUN**  
with apple, cinnamon & cider caramel

**MINI LEMON MERINGUE DOUGHNUT**  
with lemon curd & meringue



WHEN YOU CAN'T CHOOSE  
JUST ONE DESSERT!



A top-down photograph of two street food tacos on a metal tray. The tray is lined with brown parchment paper and sits on a dark, weathered wooden surface. A large knife with a wooden handle and a black blade lies diagonally across the top left of the tray. The two tacos are filled with dark meat, topped with fresh green herbs, diced red tomatoes, and a white sauce drizzle. Thinly sliced pink onions are scattered around the tacos. The text 'STREET FOOD MENU' is overlaid on a white torn-edge banner in the bottom left corner.

## 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.

£12 +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

CRISPY MAC & CHEESE BITES

POPCORN CHICKEN

3 CANAPES

(as per adult choices)



### DESSERTS

Same as  
adult prices



A top-down view of a rustic wooden table. In the center is a large, rectangular metal tray with a blue-painted rim. Inside the tray, there is a large, dark, charred piece of meat (possibly brisket) on the left. To its right are several smaller pieces of smoked meat, including what looks like a ham hock. A large, sharp knife with a wooden handle lies diagonally across the meats. In the bottom right corner of the tray, there is a small blue bowl filled with a brown, granular spice mix. Next to it is a large, dark bowl filled with fresh green herbs, including rosemary and thyme. Two halved garlic bulbs are also visible near the bottom center of the tray. The entire scene is set against the backdrop of the wooden table's surface.

## 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

**£47 +VAT**

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

## DAY INTO NIGHT

**£54 +VAT**

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

## EAT, MARRY, LOVE

**£50 +VAT**

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

## AN ALL DAY FEAST

**£65 +VAT**

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

## FOODIE FIESTA

**£58 +VAT**

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

## TEAR, SHARE & DINE

**£50 +VAT**

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

## MORE TIME FOR DANCING

**£44 +VAT**

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

## ALL ABOUT THE FEAST

**£46 +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



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## 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.



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## 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](mailto: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

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