



blueberry
CATERING

welcome to
**BLUEBERRY
CATERING**

CRAFTING THE PERFECT MENU.
ONE EXQUISITE BITE AT A TIME.

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Punjabi Breakfast

Aloo Paratha

Crispy and soft golden paratha stuffed with spiced potatoes, pan-fried until crisp. Served with plain yoghurt, achar and butter.

BREAKFAST

Buttery & Legendary

Aloo Kulcha

Soft, tawa-cooked kulcha stuffed with spiced potatoes, finished with butter and fresh coriander.

Missi Roti (Daal & Methi)

Golden tawa paratha filled with wholesome lentils and fragrant methi, creating a rich, comforting bite.

Chole Bhature

Soft, fluffy bhature served with rich, authentic Punjabi-style chole, bursting with bold spices and comforting traditional flavours.

Chole Kulcha

Soft, buttery kulchas served with rich Punjabi-style chole, packed with aromatic spices and authentic North Indian flavours.



Yoghurt, Achaar and Salted Butter

Natural Set Yoghurt

Thick, creamy natural set yoghurt with a smooth texture, offering a refreshing, cooling balance to rich and spiced dishes.

Mixed Pachranga Achaar (Pickle)

Traditional Punjabi mixed pickle made with assorted vegetables, bold spices and oil, delivering a tangy, spicy and aromatic kick.

Salted Butter

Rich, creamy salted butter cut into cubes, adding a smooth, indulgent finish that melts beautifully over warm parathas.



Selection of Mithai

Perfect With Tea

Punjabi Samosa

Traditional Punjabi pastry filled with spiced potatoes and peas, fried until perfectly crisp and golden.

Bread Pakora

Soft bread dipped in seasoned gram flour batter and fried until crisp and golden.

Mixed Pakora

A crunchy selection of assorted vegetable fritters coated in lightly spiced gram flour batter.

Paneer Pakora

Soft paneer pieces coated in seasoned gram flour batter, delicately spiced and fried until crisp and golden.

Selection of Mithai

Assorted traditional Indian sweets including ladoo, barfi and more, offering a rich, colourful selection of mithai.

Baklava

Layers of delicate filo pastry filled with chopped nuts, baked until crisp and finished with sweet syrup.

Gujarati Breakfast



Dhokla

Soft, fluffy Gujarati steamed savoury cakes made from fermented gram flour batter, delicately spiced and finished with a fragrant mustard seed tempering. Served with Coriander Chutney.

BREAKFAST

Nasto Classics

Khaman Dhokla

Soft and fluffy steamed gram flour cake with a light, sweet and savoury flavour.

Fafda

Traditional crispy gram flour strips seasoned with aromatic spices and fried until golden.

Sev Khamni

Crumbled steamed lentil cake topped with sev, pomegranate and fresh coriander.



Fafda and Jalebi

Masala Puri

Crisp fried puris seasoned with aromatic spices for a bold and savoury flavour.

Jeera Puri

Light and crispy fried puris infused with fragrant cumin for a subtle earthy taste.

Methi Puri

Golden fried puris flavoured with fresh fenugreek leaves and gentle spices.

Methi Thepla

Traditional Gujarati flatbread made with fresh methi, delicately spiced flour and cooked for a soft, flavourful finish.



Potato Bhajiya

Batata Poha

Flattened rice cooked with potatoes, turmeric and spices for a comforting Gujarati favourite.

Idli

Soft and fluffy steamed rice cakes, delicately prepared and served as a traditional South Indian favourite.

Sambharo

Assorted vegetables coated in spiced gram flour batter, deep-fried until golden, crisp, and full of flavour.

Coriander Chutney

Fresh and vibrant chutney blended with coriander, herbs and aromatic spices.

Fried Chillies

Mild green chillies lightly fried and seasoned for a smoky, savoury bite.

Punjabi Lunch Combo's

Choley Bhature

Soft, fluffy bhature served with rich Punjabi-style choley, bursting with bold spices and authentic flavour.

LUNCH

Proper Punjabi Lunch Combos

Choley Puri

Golden fried puris and aromatic choley combine for a hearty, satisfying and flavourful dish.

Choley and Kulcha

Soft baked kulchas paired with richly spiced chickpea curry, inspired by Punjab's street food traditions.

Shahi Paneer and Butter Naan

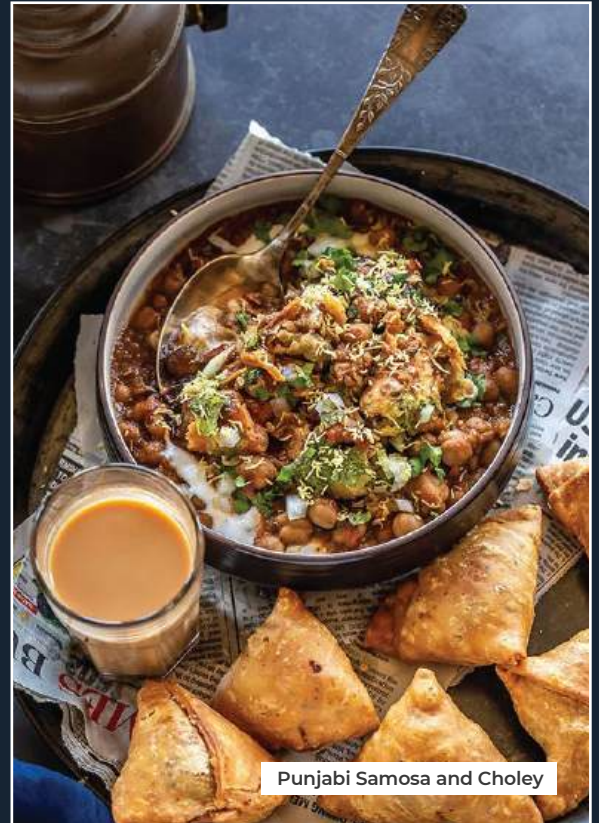
Richly spiced Shahi Paneer served alongside fluffy butter naan for indulgent Punjabi dining.

Makki Roti and Saag

A Punjabi classic featuring slow-cooked saag paired with wholesome makki roti.



Makki Roti and Saag



Punjabi Samosa and Choley

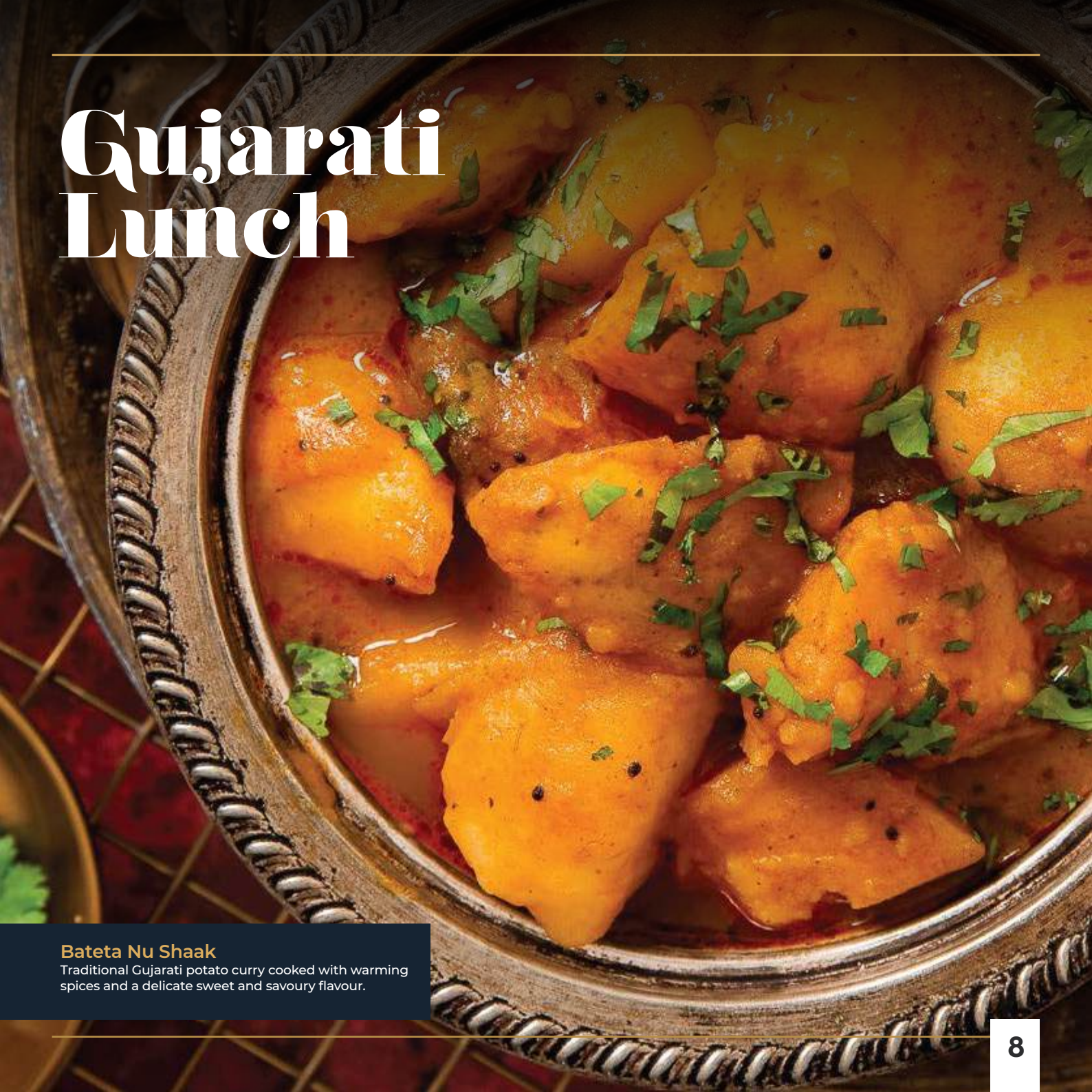
Punjabi Samosa and Choley

Traditional Punjabi samosas served alongside authentic choley, delivering bold flavours in every bite.

Aloo Paratha and Achaar

Soft, buttery potato-filled parathas complemented by traditional achaar, offering comforting flavours throughout.

Gujarati Lunch



Bateta Nu Shaak

Traditional Gujarati potato curry cooked with warming spices and a delicate sweet and savoury flavour.

LUNCH

Starters

Khaman Dhokla

Soft and fluffy steamed gram flour cake with a light, sweet and savoury flavour.

Khandvi

Delicate gram flour and yoghurt rolls tempered with mustard seeds, coconut and fresh coriander.

Sev Khamni

Crumbled steamed lentil cake topped with sev, pomegranate and fresh coriander.

Vegetable Samosa

Crispy pastry filled with seasoned vegetables and aromatic spices, fried until golden.

Patra

Steamed colocasia leaf rolls layered with spiced gram flour, sliced and tempered with aromatic seeds and spices.



Spring Rolls

Crispy spring rolls filled with a delicious variety of flavourful fillings for every taste.

Petis

Crispy potato patties filled with a flavourful centre, delicately spiced and finished with traditional Gujarati flavours.



Curries

Dum Aloo

Tender potatoes slowly cooked in a rich, aromatic sauce infused with traditional spices.

Ringan Bateta

Traditional Gujarati aubergine and potato curry cooked with warming spices and herbs.

Aloo Methi

Potatoes cooked with fresh fenugreek leaves and delicately spiced for a comforting flavour.

Vegetable Jalfrezi

Fresh vegetables cooked in a rich tomato-based sauce with peppers and aromatic spices.

Tarka Dhaal

Yellow lentils tempered with garlic, cumin and warming spices for rich flavour.

Channa Paneer

Tender chickpeas and soft paneer simmered in a rich tomato-based sauce, bursting with bold flavours.

Kadhi

Traditional Gujarati yoghurt-based curry with delicate spices and a sweet tangy finish.

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LUNCH

Bread and Rice

Plain Puri

Soft and fluffy fried Indian bread, freshly prepared and served warm.

Bhatura

Light and fluffy deep-fried bread with a soft centre and golden finish.

Rotli

Freshly cooked wholemeal flatbread prepared on a hot tawa for a soft finish.

Jeera Rice

Fragrant basmati rice infused with cumin and delicately seasoned spices.

Pulav Rice

Fragrant basmati rice delicately cooked with aromatic spices and vegetables for a rich flavourful finish.



Dar Bhaat

Gujarati Dar Bhaat

Comforting lentils served with steamed rice, a timeless Gujarati favourite.

Kadhi

Traditional Gujarati yoghurt-based curry with delicate spices and a sweet tangy finish.



Papad Mix

Raita

Cooling yoghurt blended with herbs and gentle spices for a refreshing accompaniment.

Achaar (Mixed Indian Pickle)

Traditional Indian mixed pickle offering a perfect balance of tangy, spicy and savoury notes.

Salad Platter

A vibrant platter of peppers, tomato and herb pasta, cucumber, crispy leafy greens, sweetcorn, red onion, baby cherry tomatoes.

Poppadom

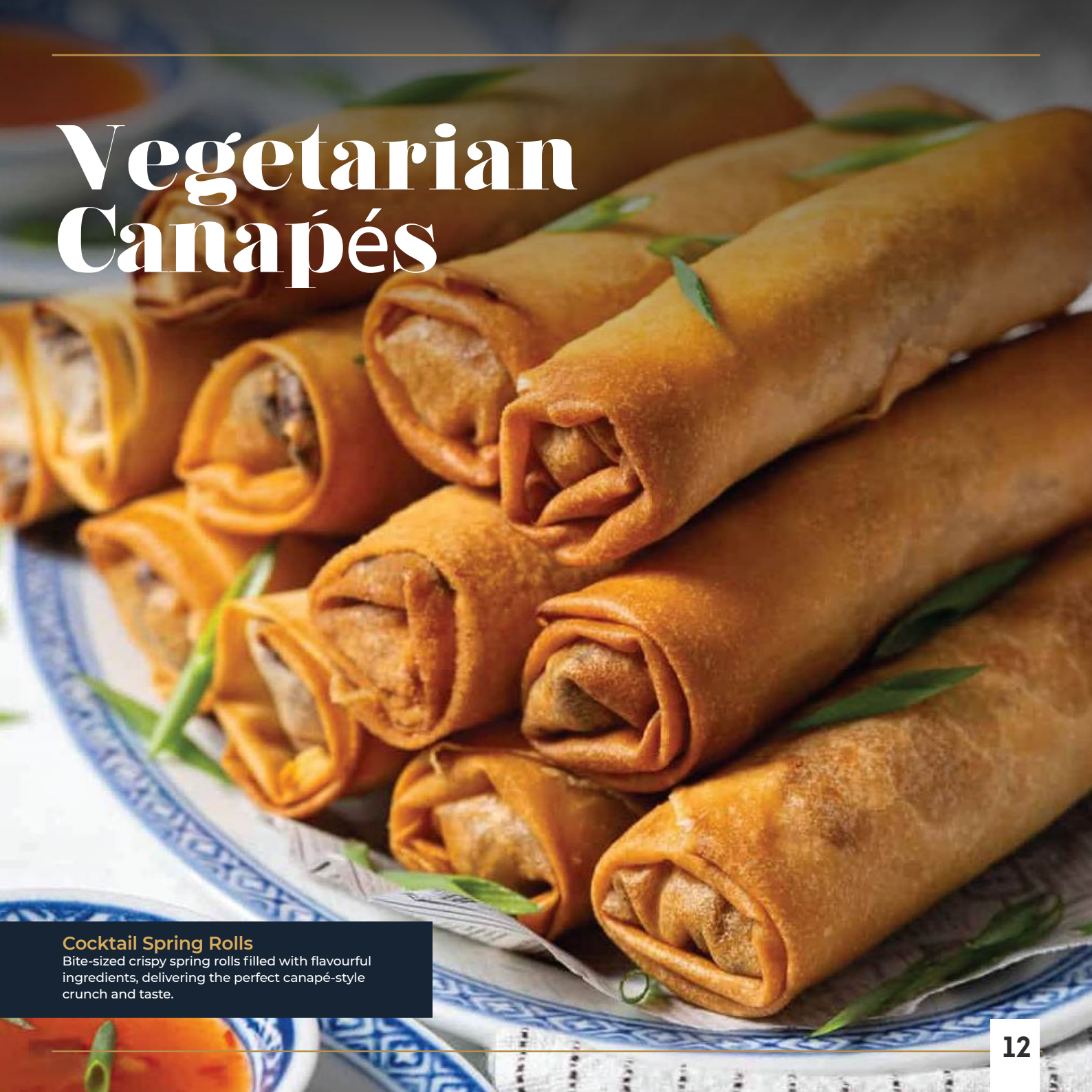
Light and crispy poppadoms, freshly prepared and served as a traditional accompaniment to complement your meal.

Shrikandh

Smooth strained yoghurt dessert flavoured with saffron, cardamom and delicate sweetness.

Jalebi

Golden crispy swirls soaked in fragrant sugar syrup, delivering a sweet and irresistible traditional favourite.



Vegetarian Canapés

Cocktail Spring Rolls

Bite-sized crispy spring rolls filled with flavourful ingredients, delivering the perfect canapé-style crunch and taste.

CANAPÉS

Pick-Me Up's

Mini Hari Bhari Tikki

Mini vegetable patties infused with herbs and spices, finished with a crisp golden coating.

Aloo Tikki Sliders

Soft mini buns filled with crispy aloo tikki, layered with vibrant flavours and delicious textures.

Salt 'n' Pepper Fries

Crispy fries tossed with garlic, chillies and seasoning for a bold flavour-packed finish.

Masala Fries

Golden crispy fries tossed in aromatic Indian spices, finished with fresh coriander and tangy seasoning.

Mogo Sticks

Golden cassava sticks fried until crisp, delivering a deliciously soft centre and satisfying crunch.

Paneer and Pineapple Fingers

Soft paneer and sweet pineapple paired together for a delicious balance of savoury and sweetness.

Paneer Tikka

Marinated paneer cubes in aromatic spices and grilled to perfection with a smoky char-grilled finish.



Aloo Tikki



Manchurian Cocktail

Tandoori Mushrooms

Juicy mushrooms marinated in aromatic spices and grilled to perfection with a smoky char-grilled finish.

Hakka Noodle Pots

Wok-tossed Indo-Chinese noodles with crisp vegetables, savoury sauces, fresh herbs, and bold authentic flavours.

Tandoori Gobi

Tender cauliflower florets marinated in tandoori spices and grilled for a rich smoky flavour.

Gobi 65

Tender cauliflower florets coated in aromatic spices, fried until crisp and finished with bold South Indian flavours.

Fruit Medley Cocktail

A refreshing medley of seasonal fruits beautifully layered for a vibrant, colourful and delightfully sweet treat.

Non-Vegetarian Canaþés

Railway Chicken Tikka

Tender chicken tikka marinated with traditional railway spices, flame-grilled and served with fresh coriander and onions.

CANAPÉS

Irresistible Bites

Railway Chicken Tikka

Tender chicken tikka marinated with traditional railway spices, flame-grilled and served with fresh coriander and onions.

Hariyali Chicken Tikka

Tender chicken marinated with fresh herbs, coriander and spices, finished with vibrant flavours.

Malai Chicken Tikka

Succulent chicken marinated with cream, cheese and gentle spices for a rich flavour.



Seekh Kebabs

Chicken Manchurian

Tender chicken coated in bold Indo-Chinese flavours with a savoury and spicy finish.

Lamb Manchurian

Tender lamb infused with aromatic Indo-Chinese spices for a rich and savoury bite.

Cocktail Lamb Keema Samosa

Mini crisp pastries filled with seasoned lamb keema and aromatic Punjabi spices.

Cocktail Chicken Keema Samosa

Mini crisp pastries filled with seasoned chicken keema and warming spices.



Amritsari Fish Fry

Tempura King Prawns

King prawns coated in a light tempura batter and fried until crisp and golden.

Fish 'n' Chips

Traditional British fish and chips, or our Indian-inspired spiced version, served crisp, golden and full of flavour.

Filo King Shrimps

King shrimps wrapped in delicate filo pastry and fried until crisp and golden.

Chicken 65

South Indian chicken bites seasoned with spices, curry leaves and a bold flavourful finish.

Appetisers

Dahi Bhalla Chaat

Spicy potatoes, crisp fried bhalla, chickpeas and fried papri, blended with spices topped with yoghurt and drizzled in a sweet and spicy tamarind chutney.

APPETISERS

Spicy, Tangy and Crunchy

Papri Chaat

Crispy papri topped with yoghurt, chutneys and spices for a sweet and tangy flavour.

Dahi Puri

Crisp puris filled with potatoes, yoghurt and chutneys, finished with vibrant toppings.

Bhel Puri

Puffed rice tossed with chutneys, fresh vegetables and sev for a crunchy bite.



Gol Gappe

Samosa Chaat

Crushed samosas layered with chickpeas, yoghurt and chutneys for bold flavours.

Aloo Chaat

Spiced potatoes tossed with chutneys and seasoning for a tangy street food favourite.



Spicy Fruit Chaat

Pav Bhaji

Rich spiced vegetable mash served with soft buttered bread rolls.

Vada Pav

Spiced potato fritter served in a soft bun with chutneys and traditional flavours.

Dhokla Chaat

Soft dhokla layered with yoghurt, chutneys and toppings for a Gujarati-inspired twist.

Sev Khamni Chaat

Sev khamni topped with yoghurt, chutneys and fresh garnishes for a vibrant chaat experience.

Starters



Paneer Tikka

Soft paneer cubes marinated in aromatic spices and grilled to perfection, delivering smoky flavours with a delicious char-grilled finish.

STARTERS

Forever Classics

Chinese Spring Rolls

Crispy rolls filled with seasoned vegetables and oriental flavours, fried until perfectly golden.

Paneer Spring Rolls

Crispy rolls filled with seasoned paneer and vegetables, creating a rich and flavourful bite.

Noodle Spring Rolls

Golden crispy rolls packed with seasoned noodles and vibrant vegetables for a satisfying crunch.

Aloo Spring Rolls

Crispy rolls filled with spiced potatoes and aromatic herbs for a comforting flavour.

Mixed Veg Spring Rolls

Crunchy rolls filled with seasoned mixed vegetables and fried until perfectly crisp.



Crispy Aloo Tikki

Golden potato patties blended with herbs and spices, crisp outside with a soft centre.

Choley Masala

Traditional Punjabi chickpeas cooked in rich masala with warming spices and bold flavours.

Aloo Chaat

Spiced potatoes tossed with chutneys and seasoning for a tangy street food favourite.



Punjabi Samosa

Traditional Punjabi pastry filled with spiced potatoes and peas, fried until perfectly crisp and golden.

Mini Samosa

Bite-sized crispy pastries filled with spiced potatoes for a delicious snack-sized favourite.

Cheese Stuffed Garlic Mushrooms

Mushrooms filled with rich cheese and garlic, finished with a crisp golden coating.

Paneer Tikka

Soft paneer cubes marinated in aromatic spices and grilled to perfection, delivering smoky flavours with a delicious char-grilled finish.

Paneer Pakora

Soft paneer pieces coated in seasoned gram flour batter, delicately spiced and fried until crisp and golden.



Indo Chinese Starters

Hakka Noodles

Wok-tossed noodles packed with fresh vegetables, bold seasoning and vibrant Indo-Chinese flavours.

Maggi Noodles

Everyone's favourite noodles tossed with vegetables, spices and comforting flavours in every bite.

Vegetable Manchurian

Crispy vegan vegetable bites tossed in a rich Indo-Chinese sauce with bold savoury flavours.

Vegan Mix Manchurian

Crispy vegan vegetable bites tossed in a rich Indo-Chinese sauce with bold savoury flavours.

Chilli Paneer

Soft paneer tossed with peppers, onions and a rich chilli sauce bursting with bold flavours.

Sweet Chilli Chips

Golden crispy chips coated in a delicious sweet chilli glaze with the perfect balance of heat.

Sweet Chilli Mogo

Crispy cassava sticks tossed in sweet chilli sauce with a bold and irresistible flavour.

Chinese Style Salt 'n' Pepper Fries

Crispy fries tossed with garlic, chillies and seasoning for a flavour-packed Indo-Chinese twist.

Chicken or Lamb Manchurian

Tender chicken or lamb tossed in a rich Indo-Chinese sauce with bold savoury flavours.

Chilli Chicken

Tender chicken tossed with peppers, onions and fiery chilli sauce for a bold flavourful finish.

STARTERS

Tandoor To Grill

Seekh Kebabs

Succulent mince kebabs seasoned with aromatic spices and grilled for smoky flavour. Available in Chicken or Lamb.

Shammi Kebabs

Traditional Shammi Kebabs crafted from mince and lentils, offering rich, savoury flavours. Available in Chicken or Lamb.

Tandoori Lamb Chops

Tender lamb chops marinated in traditional spices and flame-grilled for exceptional flavour.

Lamb Bhuna Tikka

Marinated lamb tikka cooked with roasted spices, delivering rich and robust flavours.

Achari Lamb Tikka

Tender lamb tikka infused with tangy pickle spices and grilled to perfection.



Tiranga Chicken Tikka (Railway, Hariyali and Malai)

Railway Chicken Tikka

Tender chicken tikka marinated with traditional railway spices, flame-grilled and served with fresh coriander and onions.

Hariyali Chicken Tikka

Tender chicken marinated with fresh herbs, coriander and spices, finished with vibrant flavours.

Malai Chicken Tikka

Succulent chicken marinated with cream, cheese and gentle spices for a rich flavour.

Achari Chicken Tikka

Spiced potatoes tossed with chutneys and seasoning for a tangy street food favourite.



Railway Chicken Wings

Tandoori Chicken Drumsticks

Juicy chicken drumsticks marinated in traditional spices and flame-grilled for smoky flavour throughout.

Railway Chicken Wings

Tender chicken wings marinated with aromatic railway spices and grilled for authentic tandoori flavour.

Achari Chicken Wings

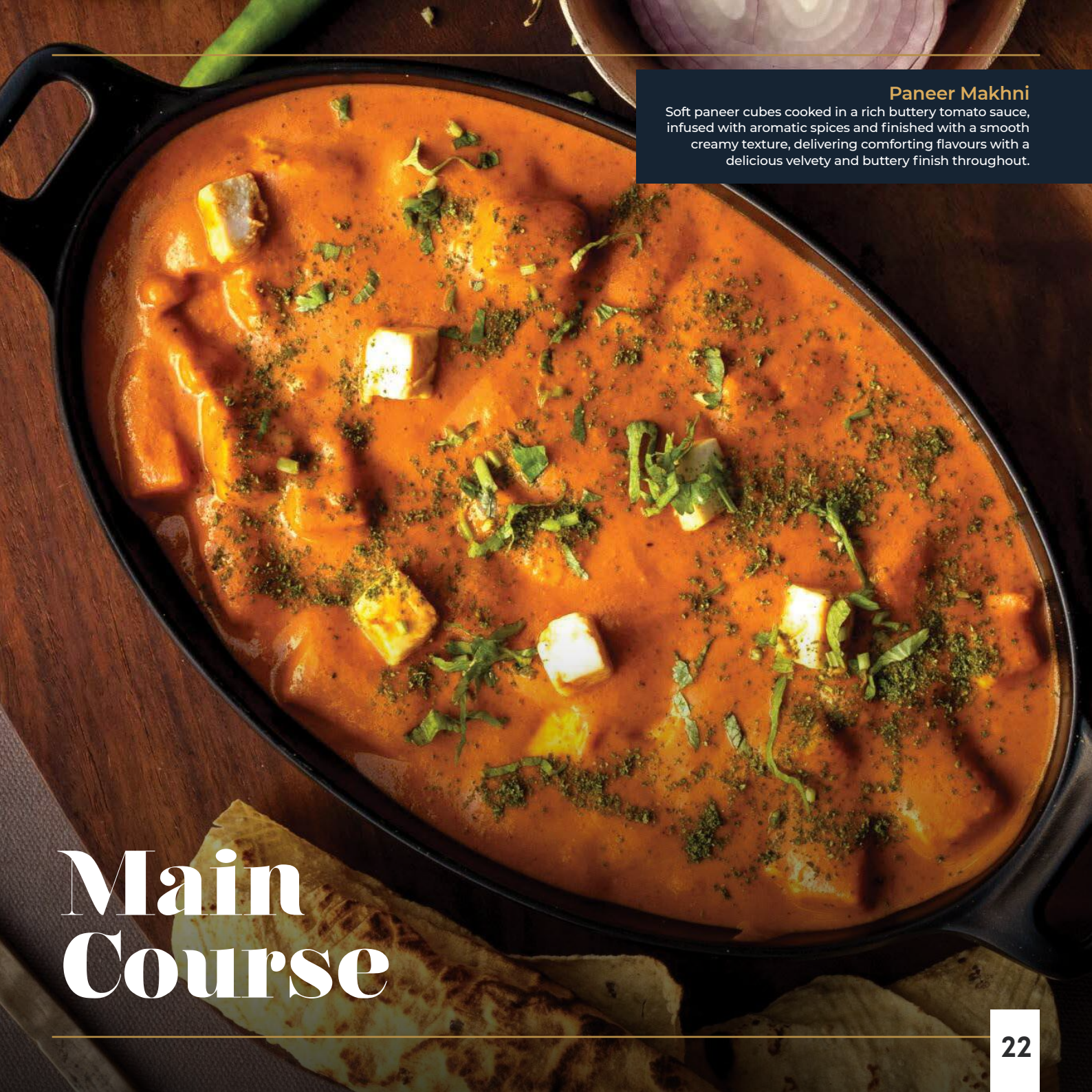
Succulent chicken wings infused with tangy pickle spices and grilled to perfection beautifully.

Achari Keema Mattar

Minced lamb cooked with peas and vibrant pickle spices, delivering bold Punjabi flavours.

Bhuna Jeera Chicken

Tender chicken simmered with roasted cumin, onions and spices for rich flavour throughout.



Paneer Makhni

Soft paneer cubes cooked in a rich buttery tomato sauce, infused with aromatic spices and finished with a smooth creamy texture, delivering comforting flavours with a delicious velvety and buttery finish throughout.

Main Course

MAIN COURSE

Paneer Specialties

Paneer Tikka Masala

Char-grilled paneer tikka cooked in a rich masala sauce with aromatic spices and bold flavours.

Sukha Paneer (Bhurji)

Crumbled paneer cooked with onions, tomatoes and spices for a rich homestyle flavour.

Shahi Paneer

Soft paneer cooked in a luxurious creamy sauce with delicate spices and rich flavours.

Palak Paneer (Spinach)

Soft paneer cooked in a luxurious creamy sauce with delicate spices and rich flavours.

Karahi Paneer

Paneer cooked with peppers, onions and rich karahi spices for a bold flavourful finish.



Dhaal Makhni

Classic Dhaal's

Dhaal Makhni (Black Lentils - Urad Dhaal)

Slow-cooked black lentils simmered with butter and cream for a rich velvety finish.

Tarka Dhaal (Yellow Lentils - Channa Dhaal)

Red lentils tempered with garlic, cumin and aromatic spices for comforting flavours.

Choley Di Dhaal (chickpeas)

Traditional chickpeas cooked with warming Punjabi spices for a rich and hearty flavour.



Aloo Gobi

Traditional Sabji's

Mixed Vegetable Jalfrezi

Fresh vegetables cooked in a rich tomato-based sauce with peppers and aromatic spices.

Jalandari Tinda'r

Tender baby pumpkins cooked with spices and herbs for a comforting traditional flavour.

Aloo Gobi

Potatoes and cauliflower cooked with warming spices for a timeless Punjabi favourite.

Bhindi Masala

Fresh okra cooked with onions, tomatoes and aromatic spices for rich flavours.

Aloo Baingan

Potatoes and aubergines cooked together with traditional spices and warming flavours.

Arbi Masala

Tender colocasia cooked with aromatic spices and herbs for a delicious homestyle flavour.

Tawa Fry

A traditional dish made with potato, arbi, karela, bhindi, and shimla mirch, tossed on a hot tawa with bold spices and vibrant flavours.



Kofta Karahi

Golden vegetable koftas simmered in a rich Punjabi-style karahi sauce, bursting with tomatoes, peppers, onions and aromatic spices.

Kofta Delights

Kia Ke Kofte (Lauki)

Soft bottle gourd dumplings cooked in a rich aromatic curry, delivering comforting flavours with a delicious homestyle finish.

Malai Kofte

Delicate potato and paneer dumplings served in a luxurious creamy sauce with rich aromatic flavours.

Kofta Karahi

Flavourful koftas cooked in a rich karahi sauce with peppers, tomatoes and warming spices.

Vegetable Manchurian

Crispy vegetable bites tossed in a rich Indo-Chinese sauce, bursting with bold flavours, vibrant spices and an irresistibly satisfying finish.

MAIN COURSE

Punjabi Classics

Chicken Karahi

Tender chicken cooked with peppers, tomatoes and rich karahi spices for a bold flavourful finish.

Delhi Wala Butter Chicken

Tender chicken cooked in a rich buttery tomato sauce with creamy and aromatic flavours.

Punjabi Chicken Masala

Traditional Punjabi chicken cooked in a rich masala sauce with warming spices and bold flavours.

Chicken Palak

Tender chicken cooked in a smooth spinach sauce infused with aromatic spices and rich flavours.

Chicken Tikka Masala

Char-grilled chicken tikka cooked in a rich masala sauce with vibrant aromatic flavours.

Methi Wala Chicken

Tender chicken cooked with fresh fenugreek and warming spices for a rich comforting flavour.



Chicken Palak



Lamb Masala

Slow-Cooked

Lamb Karahi

Tender lamb cooked with peppers, tomatoes and rich karahi spices for bold aromatic flavours.

Lamb Masala

Tender lamb cooked in a rich aromatic curry with warming spices and traditional flavours.

Lamb Bhuna Masala

Tender lamb slowly cooked in a rich masala with deep flavours and aromatic spices.

Chilli Con Keema

Minced lamb cooked with warming spices, herbs and bold flavours for a rich hearty dish.

Lamb Palak

Tender lamb cooked in a smooth spinach sauce with aromatic spices and comforting flavours.

Lamb Kofta

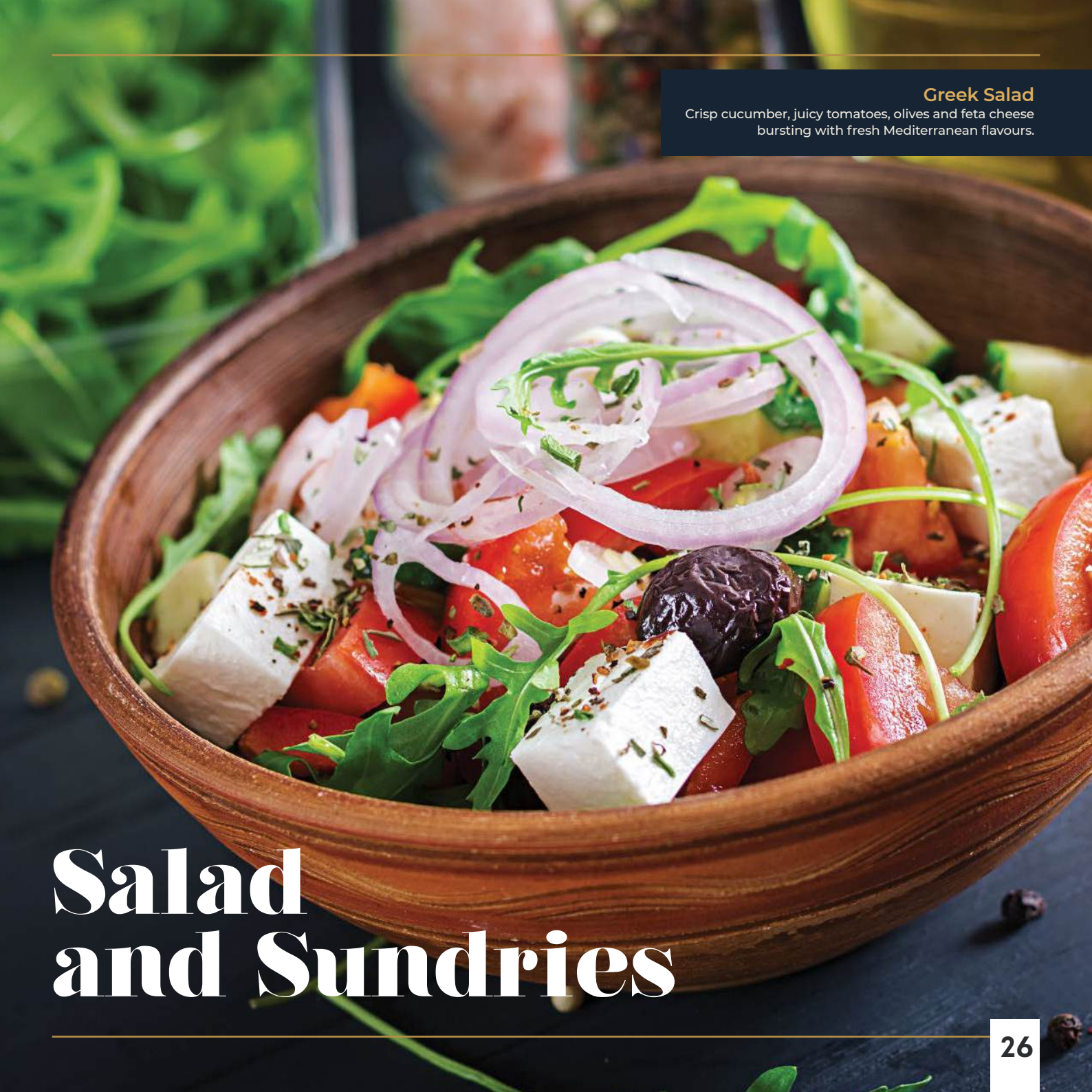
Flavourful lamb meatballs cooked in a rich aromatic curry with warming spices.

Methi Wala Lamb

Tender lamb cooked with fresh fenugreek and aromatic spices for a rich traditional flavour.

Railway Lamb Curry

Tender lamb cooked in a rich Anglo-Indian curry with warming spices and a delicately tangy finish.



Greek Salad

Crisp cucumber, juicy tomatoes, olives and feta cheese bursting with fresh Mediterranean flavours.

Salad and Sundries

SALAD AND SUNDRIES

Popular

Chatpata Salad with Lachha Pyaaz

Thinly sliced red onions, cubes of cucumber, diced radish and cherry tomatoes, tossed with tangy lemon juice, chaat masala, and fresh coriander—perfect with any Punjabi meal!

Kachumber Salad

A classic Indian salad with finely chopped cucumbers, tomatoes, onions, and coriander, tossed in fresh lemon juice and spices.

Salad Platter

A vibrant platter of peppers, tomato and herb pasta, cucumber, crispy leafy greens, sweet corns, red onion, baby cherry tomatoes.

Presidential Salad

A grand selection of Apollo lettuce, endive leaves, vibrant vegetables, figs and feta, elegantly finished with citrus and fresh accompaniments.

Pasta Salad

Fresh pasta tossed with juicy tomatoes, fragrant herbs and vibrant flavours for a light refreshing finish.



Boondi Raita

Boondi Raita

Chilled, creamy yogurt with tiny, crunchy boondi balls and a sprinkle of roasted jeera—cool, refreshing, and perfect for balancing spicy dishes!

Cucumber & Jeera Raita

Thick, creamy yogurt mixed with fresh cucumber, roasted cumin, and a hint of salt—light, cooling, and full of Punjabi swag!

Kachumber Raita

Finely chopped cucumbers, tomatoes, and onions mixed into chilled yogurt, with a hint of spice—fresh, tangy, and packed with crunch!

Dhay Bhalle

Soft, fluffy lentil dumplings soaked in creamy yogurt, drizzled with sweet tamarind chutney and chatpata masala—every bite is a burst of flavour!



Jeera Rice

Sundries

Jeera Rice

Fluffy basmati rice with roasted jeera (cumin) for that earthy, aromatic kick—simple yet full of flavour.

Pilau Rice

Fragrant, spiced basmati rice cooked with whole garam masala, giving every bite a rich, royal touch!

Plain, Buttered or Garlic Naan

Hot, soft, pillowy naan slathered in butter or infused with garlic—pure comfort with every bite!

Mango / Nimbu / Mixed Pickle

Desi achara packed with bold spices—whether it's sweet mango, tangy nimbu or a fiery combo, it's full of flavour!

Punaardaana Chutney

Traditional sweet and tangy chutney with rich flavours and a deliciously vibrant finish.

Mango Chutney

Sweet and fruity mango chutney bursting with rich flavours and delicate aromatic spices.

Turka Chilli Chutney

Bold chilli chutney infused with warming spices, delivering a rich and fiery kick.



Gulab Jamun

Soft, golden milk dumplings soaked in fragrant rose and cardamom syrup, served warm for a timeless Indian dessert experience.

Dessert

DESSERT

Desi Favourites

Gajar Ka Halwa

Slow-cooked desi-style gajar halwa, loaded with creamy milk, desi ghee, and crunchy nuts—just like pind di shaam!

Ras Malai

Spongy, saffron-infused paneer bites soaked in sweet, creamy milk, topped with pista and almonds—rich, royal, and irresistible!

Badami Kheer

Velvety rice pudding simmered in almonds and cardamom-spiced milk, garnished with almonds.

Jalebi with Rabri

Golden crispy jalebi served with rich creamy rabri for a perfectly indulgent sweet pairing.

Jalebi Stall (Live Station)

Get in line for these fresh jalebis prepared live and served hot, you'll keep coming back for more!



Gajar Ka Halwa & Vanilla Scoop

Cold and Collected

Ice-Cream

A refreshing selection of smooth and creamy ice cream flavours, perfect for a sweet indulgent finish.

Gelato

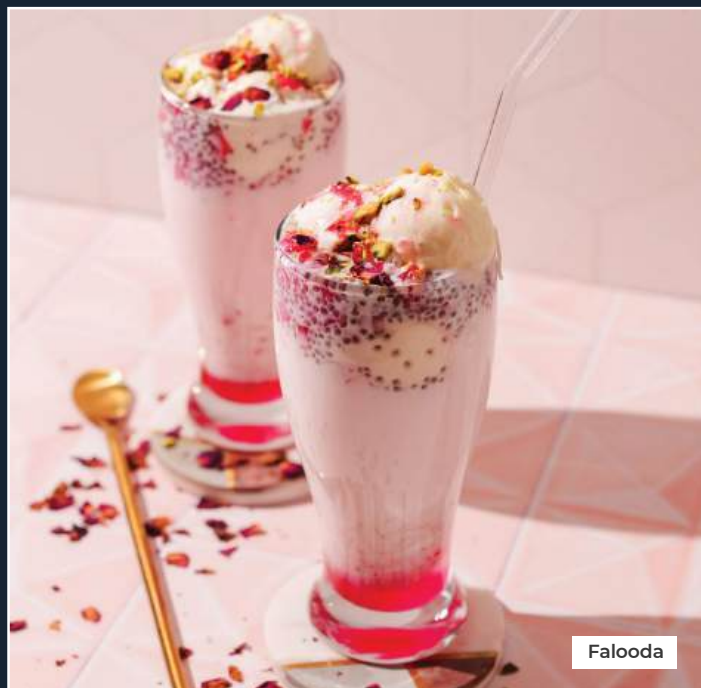
Rich and velvety Italian-style frozen dessert with intense flavour and a luxuriously smooth texture.

Kulfi-Kart

Traditional Indian frozen treats served from a vibrant kulfi station with rich authentic flavours.

Falooda

A rich and refreshing dessert drink layered with rose syrup, vermicelli, basil seeds and creamy sweetness.



Falooda



DESSERT

Cheesecake

Our Halwai's have been busy creating an exciting collection of cheesecakes, blending classic favourites with indulgent flavours inspired by our desi roots.

Oreo

Creamy cheesecake layered with rich Oreo pieces and chocolatey biscuit goodness.

Biscoff

Smooth buttery cheesecake infused with caramelised Biscoff flavours and crunchy biscuit crumble.

Strawberry Swirl

Creamy cheesecake bursting with sweet strawberries and a refreshing fruity finish.

Raspberry Swirl

Silky cheesecake balanced with vibrant raspberries and delicate sweet tangy flavours.

Blueberry Swirl

Smooth cheesecake layered with juicy blueberries and a rich fruity finish.

Gajar Ka Halwa Cheesecake

Traditional carrot halwa flavours blended into creamy cheesecake for a unique indulgence.

Gulab Jamun Cheesecake

Creamy cheesecake infused with rich gulab jamun flavours and delicate sweetness.

Crushed Jalebi

Smooth cheesecake topped with crushed jalebi for a rich traditional twist.

Ladoo Delight

Creamy cheesecake layered with sweet ladoo flavours for a delicious fusion dessert.

DESSERT

Cross Overs

Ferrero Jamun

Slow-cooked desi-style gajar halwa, loaded with creamy milk, desi ghee, and crunchy nuts—just like pind di shaam!

Oreo Jamun

Spongy, saffron-infused paneer bites soaked in sweet, creamy milk, topped with pista and almonds—rich, royal, and irresistible!

Biscoff Jamun

Velvety rice pudding simmered in almonds and cardamom-spiced milk, garnished with almonds.

Dubai Jamun

Golden crispy jalebi served with rich creamy rabri for a perfectly indulgent sweet pairing.

Chocolate Marble Kheer

Get in line for these fresh jalebis prepared live and served hot, you'll keep coming back for more!

Ras Malai Trifle

Fragrant rice delicately sweetened and infused with aromatic flavours for a traditional dessert favourite.



Ras Malai Trifle



Profiteroles

Timeless Classics

Chocolate Fudge Cake

A refreshing selection of smooth and creamy ice cream flavours, perfect for a sweet indulgent finish.

Victoria Sponge

Rich and velvety Italian-style frozen dessert with intense flavour and a luxuriously smooth texture.

Profiteroles

A rich and refreshing dessert drink layered with rose syrup, vermicelli, basil seeds and creamy sweetness.

Classic Whipped Mousse

Smooth and indulgent dessert with a light airy texture, delivering rich flavour in every spoonful.

Fruit Sorbet

Refreshing frozen fruit dessert bursting with vibrant flavours and a delightfully smooth finish. Perfect as a dessert and a palate cleanser.



Margherita Pizza

Classic cheese pizza with a soft, fluffy base, rich tomato sauce, and gooey melted cheese!

Kids Food

Something Yummy For Their Tummy

Cheesy Nachos

Crispy tortilla chip base, layered with melted cheese and your choice of dips. Sour Cream, Salsa and Guacamole.

French Fries

Crispy, golden fries served hot and lightly salted—perfect for dipping and munching!

Fish Fingers

Lightly seasoned fish fillets coated in crispy golden breadcrumbs—served with a mild dip for the perfect bite.

Vegetarian Pizza

A delicious, cheesy pizza topped with a colourful mix of fresh vegetables on a soft, golden crust—perfectly baked for a fun and tasty bite.

Chicken Nuggets

Crispy, golden-breaded chicken bites that are crunchy on the outside and tender inside—perfect for dipping and snacking!

Tomato and Cheese Pasta

Soft pasta tossed in a rich and creamy tomato sauce, finished with a sprinkle of cheese.

Sandwich Platter

An assortment of soft sandwiches. Plain Cheddar Cheese, & Tomato, Ham and Cheese, Chicken Salad, Egg Salad, Tuna & Sweet , Cucumber and Cream Cheese.



Tomato and Cheese Pasta



Sandwich Platter

Drinks

Robinsons Fruit Shoot

Orange or Apple & Blackcurrant

Refreshing and fruity drinks packed with real fruit juice—fun, tasty, and perfect for little ones to hold on to.

Capri-Sun

Classic, thirst-quenching juice drink in a handy pouch—light, refreshing, and packed with fruity goodness.

Apple Juice

Pure, refreshing apple juice bursting with natural sweetness—healthy, hydrating, and kid-approved.

Mini Water Bottles

Perfectly sized bottled water to keep little guests refreshed and hydrated throughout the celebrations.



Margherita Pizza

Classic cheese pizza with a soft, fluffy base, rich tomato sauce, and gooey melted cheese!

Afternoon Tea

AFTERNOON TEA

Hand Crafted Butties

Egg and Cress

Classic egg filling with fresh cress, layered in soft bread for a light refreshing bite.

Ham and Mustard

Tender sliced ham paired with mustard for a timeless combination of rich flavours.

Smoked Salmon & Cream Cheese

Delicate smoked salmon layered with smooth cream cheese for a rich elegant flavour.



Mozarella, Tomato and Pesto Sandwich

Mozarella, Tomato and Pesto

Fresh mozzarella, ripe tomatoes and pesto combined for a vibrant Mediterranean-inspired flavour.

Bombay Bhurji

Spiced Indian-style scrambled eggs infused with onions, herbs and warming spices.

Chicken Tikka & Mint

Tender chicken tikka paired with refreshing mint for a bold and flavourful combination.

Spiced Aloo Stuffing

Soft potatoes blended with herbs and aromatic spices for a comforting flavourful filling.



Sugar Dusted Madeleines

Delectable Delicacies

Sugar Dusted Madeleines

Light buttery sponge cakes delicately dusted with sugar for a sweet elegant treat.

Selection of Mini Cup Cakes

A delightful assortment of bite-sized cupcakes finished with colourful toppings and rich flavours.

Good old'Yorkshire Scones

Traditional Yorkshire scones served with a soft texture and timeless homemade charm.

Dutch Pancakes

Soft mini pancakes delivering a deliciously sweet treat with a light fluffy texture.

Flapjacks

Golden oat bars with a rich buttery flavour and satisfying homemade goodness.

Triple Chocolate Brownies

Rich chocolate brownies packed with indulgent chocolate flavours and a deliciously fudgy centre.

STREET FOOD VIBES

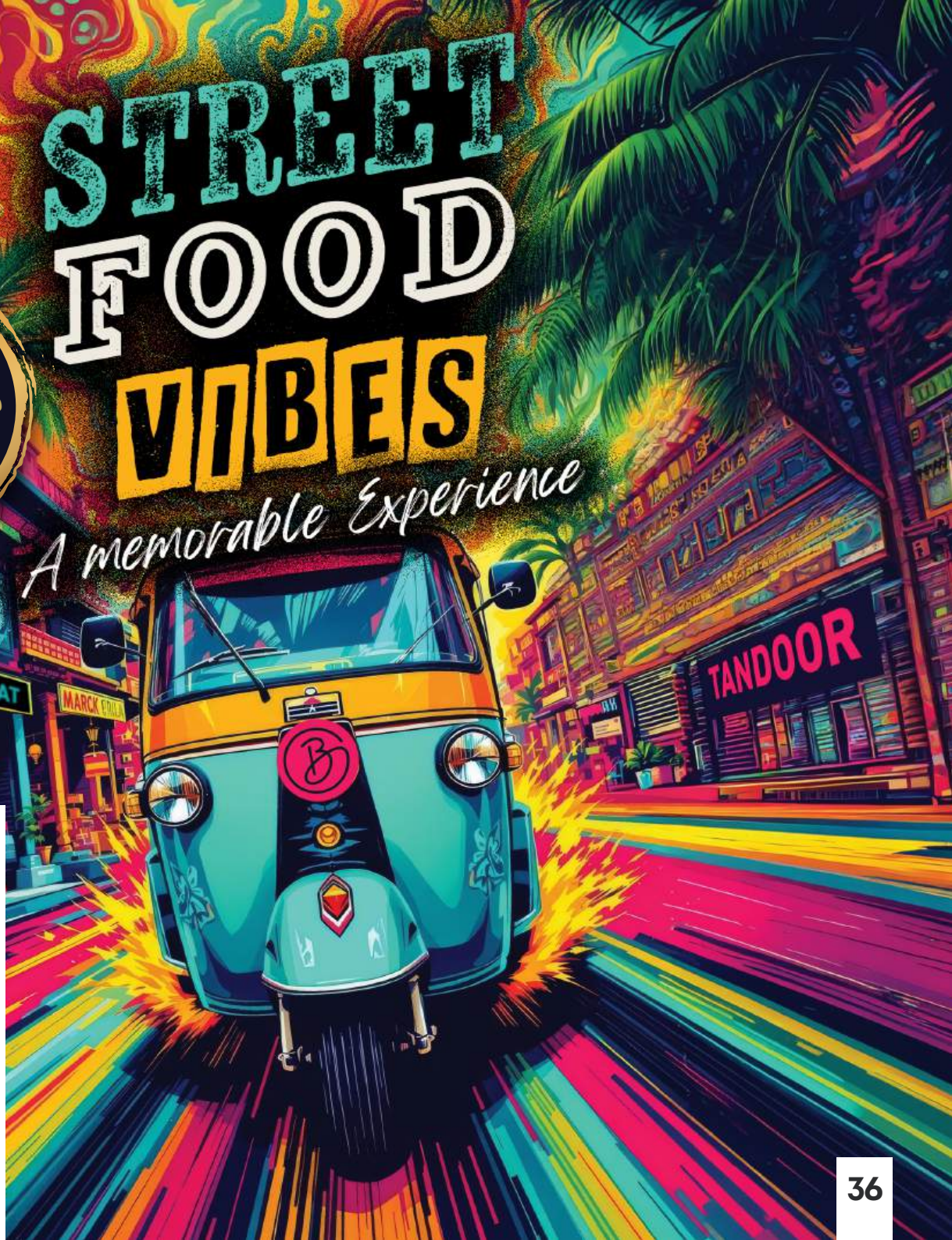
LIVE COOKING
BOLD FLAVOURS
INTERACTIVE GUEST XP
CUSTOM THEMES

A memorable Experience

Street Food Vibes is all about **matching** the right theme **with you** and your energy.

Choosing the food you love, the flavours you're familiar with, and the cultural experiences that excite you, then bring everything together into one vibrant street food experience.

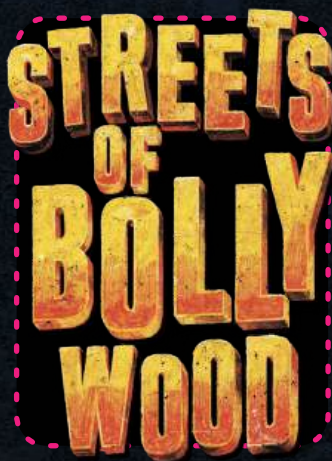
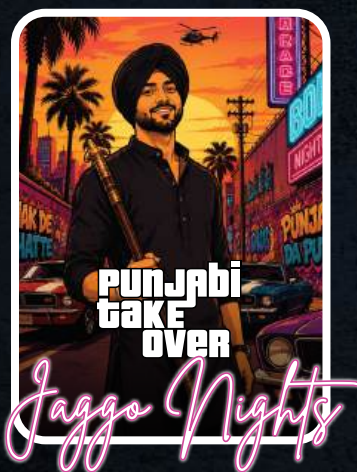
This is where your event starts to feel even more focused around you, making it exciting, and memorable for your guests.



CHOOSE A THEME



LET'S BUILD YOUR MENU



PERSONALISE YOUR EVENT

*Tailor
made*
FOR YOU

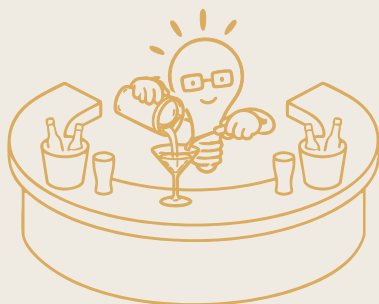
The Complete Cocktail Bar Experience

TIME TO RAISE THE BAR



Build

YOUR PACKAGE



STIR, MIX AND MATCH
TO **BUILD** A
DRINKS PACKAGE.

Select

YOUR DRINKS



GET CREATIVE, AND
DESIGN YOUR MENU

Style

YOUR BAR



SHOWCASE AND
DISPLAY YOUR TAILORED
EXPERIENCE IN STYLE





Dessert Cart

Dining with Confidence

Please note that our recipes and menu items may evolve over time as we continue to refine and enhance our dishes. Every effort is made to ensure information provided is accurate, ingredients and preparation methods may occasionally vary.

Dietary requirements and allergy information are carefully reviewed and confirmed for every event, with specific allergen details provided accordingly. Guests with dietary requirements or allergies are kindly encouraged to notify us in advance so suitable arrangements can be made.

Furthermore, whilst we take great care in preparing and handling food, some risk of cross-contamination may remain. Certain ingredients, spices and externally sourced products may be prepared or manufactured in kitchens and facilities where allergens are present and cross-contamination controls may differ. Therefore, we cannot guarantee an entirely allergen-free environment.

For each event, printed menus are provided detailing the dishes being served, together with relevant dietary and allergen information for every item, allowing

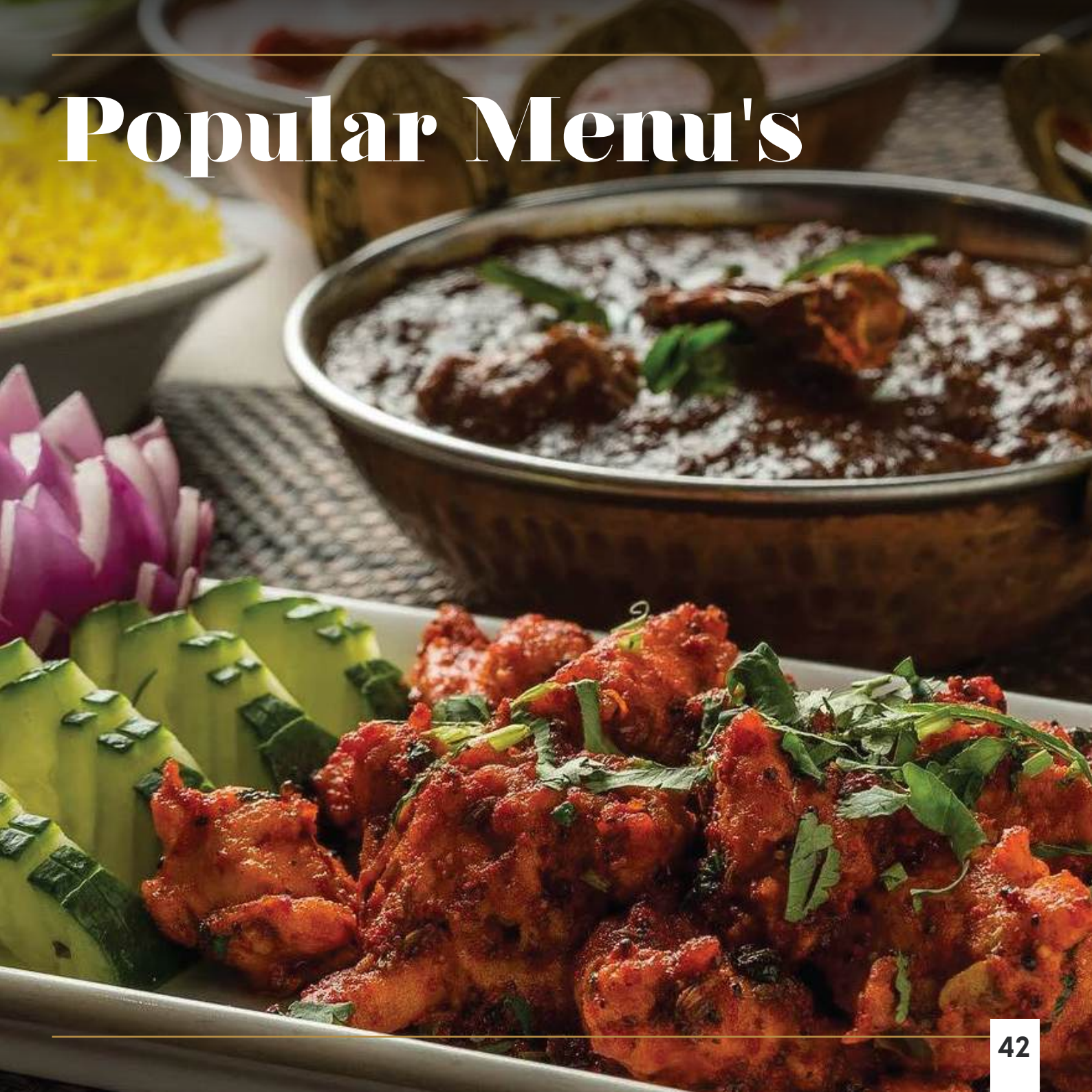


The Blueberry Promise

We believe exceptional catering is about more than outstanding food. It's about reliability, professionalism, presentation and creating an experience your guests will remember.

- ✓ Menu Planning For Best Guest Experience
- ✓ Exceptional Taste
- ✓ Artisan Presentations
- ✓ Always Using Fresh Ingredients
- ✓ Professional Hospitality
- ✓ Level 3 Food Safety Certified
- ✓ Food Temperature Control
- ✓ Public Liability Insurance
- ✓ Allergen Awareness
- ✓ Sanitised Workstations
- ✓ First Aid Trained Manangement

Popular Menu's



MOST POPULAR

Starters

Served with a fresh salad platter, accompanied by mint chutney and tangy tamarind chutney for the perfect way to enjoy your starters.

Choose any 3 x Vegetarian Starters

Choose any 3 x Non Vegetarian Starters

Main Course

Tear into a hot buttered naan, or perhaps a scoop of some aromatic pilau or jeera rice, then dunk into a refreshing raita.

Choose any 2 x Vegetarian Main Course Dishes

Choose any 2 x Non Vegetarian Main Course Dishes

Dessert

Finish your meal with a touch of sweetness, the perfect ending to a delicious feast.

Choose one of the following...

Gulab Jamun with Vanilla Ice Cream or
Gajrela with Vanilla Ice Cream or
Ras Malai

Something for Everyone

Three Course Banquet

This menu is a favourite choice as it offers a well-balanced selection with equal items per course, catering to both vegetarians and non-vegetarians alike. Guests can enjoy a variety of flavours with up to six different starters, four main course dishes, and one dessert to keep things simple yet satisfying.

Starters include a mix of crispy fried delights, succulent tandoori grills, and popular street food favourites, all served with fresh salad and chutneys to complement every bite.

The Main Course selection offers rich and aromatic curries, flavourful rice dishes, and soft, buttery breads, ensuring a wholesome and hearty meal.

This thoughtfully designed menu provides a delicious variety while keeping the choices fair and balanced for all guests.

Highlights of this menu...

★ Most popular menu for Pre-Weddings and Birthdays

- Vegetarian and Non Vegetarian Options
- 6 x Starters
- 1 x Salad and 2 x Chutneys
- 4 x Main Course Dishes
- 3 x Sundries and Side Salad
- 1 x Dessert

Starters

Served with a fresh salad platter, accompanied by mint chutney and tangy tamarind chutney for the perfect way to enjoy your starters.

Choose any 5 x Vegetarian Starters

Main Course

Tear into a hot buttered naan, or perhaps a scoop of some aromatic pilau or jeera rice, then dunk into a refreshing raita.

Choose any 3 x Vegetarian Main Course Dishes

Dessert

Finish your meal with a touch of sweetness, the perfect ending to a delicious feast.

Choose one of the following...

Gulab Jamun with Vanilla Ice Cream or
Gajrela with Vanilla Ice Cream or
Ras Malai

The Complete Vegetarian

Three Course Banquet

This menu is designed for those who love and appreciate delicious vegetarian cuisine, offering a perfectly curated selection of flavours and textures.

With five exciting vegetarian starters, three hearty and aromatic main course dishes, and one indulgent dessert, this menu ensures a fulfilling and satisfying dining experience.

Every dish is thoughtfully prepared to meet the needs of vegetarian guests, offering a variety of flavours without compromise.

From crispy appetisers to rich, comforting curries, this menu delivers a well-rounded feast that's both vibrant and satisfying.

Summary of this banquet



Fully Vegetarian

- Vegetarian and Non Vegetarian Options
- 6 x Starters
- 1 x Salad and 2 x Chutneys
- 4 x Main Course Dishes
- 3 x Sundries and Side Salad
- 1 x Dessert

Canapés and Appetisers

Small, flavour-packed bites perfect for starting any celebration, offering a mix of something crispy, something from the tandoor, something fried packed with those street-food flavours to tantalise taste buds.

Any 2 x Guest Arrival Drinks
Any 2 x Canapés
Any 2 x Appetisers

Starters

Served with a fresh salad of your choice, accompanied by mint chutney and tangy tamarind chutney for the perfect flavour balance

Any 3 x Vegetarian Starters
Any 3 x Non Vegetarian Starters

Main Course

Tear into a hot buttered naan, or perhaps a scoop of some aromatic pilau or jeera rice, then dunk into a refreshing raita.

Choose any 2 x Vegetarian Main Course Dishes
Choose any 2 x Non Vegetarian Main Course Dishes

Dessert

Guests will enjoy any two desserts, perfectly crafted to provide a delicious and memorable finale.

Any 2 x Desserts

A Grand Reception

Four Course Banquet

A truly elegant dining experience, perfect for weddings and formal evening dinner parties, ensuring your guests are treated to an unforgettable feast.

The celebration begins with a selection of arrival drinks, followed by beautifully crafted canapés and appetisers, setting the tone for an indulgent evening as guests settle in.

As the event unfolds, a lavish spread of six starters is served, leading into a refined main course featuring four exquisite dishes. To end on a sweet note, guests are treated to a trio of desserts, offering a perfect balance of flavours and textures.

Designed for grand occasions, this menu delivers sophistication, variety, and a truly memorable dining experience.

An overview of your menu

★ Perfect for Weddings and Formal Evening Dinner Parties

- Vegetarian and Non Vegetarian Options
- Arrival Drinks, Canapés and Appetisers
- An impressive 6 x Starters
- 1 x Salad and 2 x Chutneys
- 4 x Main Course Dishes
- 3 x Sundries and Side Salad
- 2 x Desserts

Delivery and Collection

A collage of various Indian dishes served in aluminum trays. The dishes include: a large tray of chicken curry with a rich red sauce; a tray of paneer (cottage cheese) in a creamy sauce; a tray of grilled chicken skewers (kebab) with onions and herbs; a tray of yellow lentil soup (dal) with a garnish of fresh herbs; a tray of white rice topped with a fried onion and herb mixture; a tray of small round breads (rotis) with a garnish of herbs; and a tray of green chutney with sliced onions. The trays are arranged in a grid-like pattern, showcasing a variety of authentic Indian cuisine.

Authentic Indian Catering, Wherever You Need It

Are you having guests over?

Available for Collection and Delivery.

Whether you're hosting family, friends or celebrating a special occasion, let Blueberry Catering take care of the food. Our authentic Indian dishes are freshly prepared using quality ingredients and traditional recipes, then made available for convenient collection or delivered directly to your home, workplace or venue—so you can focus on enjoying every moment with your guests.



blueberry
EVENTS

Rising to the Occasion

COMPLETE EVENT MANAGEMENT

EVENT PLANNING & MANAGEMENT • HOSPITALITY • CATERING • DRINKS • DECOR • ENTERTAINMENT

time for a chat?

01134 760 240

07555 450 690

info@blueberry.events

www.blueberry.events



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EVENTS