



SPECIAL OFFERS

1ST JANUARY - 28TH FEBRUARY 2025



Yarde Farm

Our vanilla ice cream is a versatile base for affogatos, floats, and DIY sundaes, and pairs wonderfully with warm desserts like brownies for the perfect contrast of temperatures and textures. Page 3.

Sumptuous Scampi

Whether served as a starter or part of a main, Caterfood Select's Multitail Breaded Scampi is a true crowd-pleaser that brings a taste of the sea to your table. Page 9.



The Perfect Base

Find Doughballs from Kara on page 7 - these are the ideal foundation for crafting a variety of delicious pizzas, breadsticks, doughballs, tear-and-share loaves, and more.



Welcome to our January and February Special Offers

Nescafé Original: Rich and versatile

Nescafé Original delivers a rich, full-bodied flavour that’s ideal for a wide range of coffee-based offerings on your menu. As a chef, you can use this premium coffee to create everything from classic espresso-based drinks like lattes and cappuccinos to more inventive creations like affogatos or coffee-flavoured desserts. Its smooth, balanced taste also makes it an excellent addition to savoury dishes, such as braised meats or marinades, where it can add a subtle depth of flavour.



Build the perfect English breakfast

Give your diners a classic, hearty breakfast with top-quality ingredients from Caterfood Select. Find baked beans, crispy bacon, golden hash browns, tinned tomatoes, soft floured baps, and a selection of condiments on page 11 - the essential ingredients for a traditional English breakfast or a satisfying breakfast sarnie.



Creative ways to use Heinz Mayonnaise

Heinz Mayonnaise is a versatile ingredient that goes beyond sandwiches. Use it to create creamy salad dressings, tangy dipping sauces, or as a spread for wraps and bagels. It’s ideal for binding devilled eggs, adding creaminess to scrambled eggs, or even in baking to ensure moist cakes and muffins. You can also use it in marinades, glazes, or as a golden, crispy coating for a grilled cheese sandwich. Find Heinz Professional Mayonnaise on page 13.



Four creative spins on vanilla ice cream

Vanilla ice cream offers endless possibilities to create signature drinks, desserts, and unique flavour experiences that go beyond the traditional scoop. Here are some creative ways to use vanilla ice cream:

Affogato

Serve vanilla ice cream topped with a shot of espresso, but offer creative twists like flavoured syrups (caramel, hazelnut, or cinnamon), flavoured liqueurs (Amaretto or Baileys), or even cold brew coffee. Make it customisable for customers by offering options to enhance their affogato experience.

Signature Floats

Create gourmet floats using vanilla ice cream paired with different sodas, such as root beer, cola, ginger beer, or fruity options like orange or strawberry soda. Add unique garnishes like candied fruit or a drizzle of chocolate syrup for something extra special.

DIY Sundae Kits

Set up a “build-your-own” sundae station where customers can choose from various toppings like hot fudge, caramel, crushed cookies, fresh fruit, nuts, and whipped cream to pair with scoops of vanilla ice cream. This creates an interactive and personalised experience for cafe-goers.

Layered Parfaits

Layer vanilla ice cream with nuts, berries and a drizzle of honey in a loaf tin, freeze, and slice into perfect portions. This offers a balance of creamy, crunchy, and fresh flavours, perfect for a light dessert option.

Yarde Farm

822176	Vanilla with Pods Ice Cream	2 x 4.5ltr	£32.50
858069	Plant-Based Salted Caramel Ice Cream	4 x 2.4ltr	£60.50
10331	Plant-Based Strawberry Ice Cream	4 x 2.4ltr	£60.50
858091	Plant-Based Vanilla Ice Cream	4 x 2.4ltr	£60.50
14674	Plant-Based Honeycomb Ice Cream	4 x 2.4ltr	£60.50
14675	Plant-Based Mint Choc Chip Ice Cream	4 x 2.4ltr	£60.50



velvety minty mousse

★★
CATERFOOD
SELECT



Caterfood Select Dark Belgian Chocolate Peppermint Gateau

Experience pure indulgence, with silky dark and white chocolate and peppermint mousses, layered perfectly over a rich chocolate sponge. This elegant gateau is topped with a mirror glaze and a crisp shard of chocolate for a sophisticated finish. Crafted with care for those moments to mark something truly special.

Pre-cut 1 x 14 Portions (1.4kg) | Frozen

Speak with your Area Sales Manager or Telesales Representative for more information.

Discover The Caterfood Select Gateau Collection

- Dark Chocolate and Orange Gateau
- Millionaires Dark Chocolate and Hazelnut Brownie Tart
- Strawberry and White Chocolate Gateau

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Vanilla and Salted Caramel Cheesecake



Raspberry and White Chocolate Cheesecake



Chocolate Layered Cheesecake

Strawberry Jam Sponge Puddings

Individual light and fluffy sponge cake with a generous topping of sweet and tangy strawberry jam. Mademoiselle. *Frozen*

874063	1 x 12	£12.15
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Chocolate Sponge Puddings

Individual delicious chocolate sponge pudding topped with a rich chocolate sauce. Mademoiselle. *Frozen*

874085	1 x 12	£12.15
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Triple Layer Fudge Cake

A trio of chocolate sponge layers with a rich chocolate fudge filling and icing. Mademoiselle. *Frozen*

874162	1 x 16ptn	£14.85
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Chocolate Layered Cheesecake

A crunchy chocolate biscuit based, topped with a layer of chocolate cheesecake and white chocolate cheesecake filling with swirled dark chocolate. Mademoiselle. *Frozen*

874151	1 x 12ptn	£16.95
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● CHILLED ● FROZEN ● AMBIENT ● NON-FOOD



Just add...
Meadowland Double Cream
Alternative *Gluten Free*

Flora. Ambient

865043	8 x 1ltr	£38.50
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Chocolate Sponge Pudding



Strawberry Jam Sponge Puddings



Triple Layer Fudge Cake

Raspberry and White Chocolate Cheesecake

White chocolate cheesecake filling on a digestive biscuit base, topped with whole raspberries and raspberry swirled sauce. Mademoiselle. *Frozen*

874173	1 x 12ptn	£15.15
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Vanilla and Salted Caramel Cheesecake

Digestive biscuit base topped with vanilla cheesecake filling and a layer of salted caramel sauce then finished with chocolate curls. Mademoiselle. *Frozen*

874140	1 x 12ptn	£16.95
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Kara
FOODSERVICE BAKERS

Create pizza the easy way

with 'Kara's Doughballs

Available sizes:
180g, 270g, 340g



karafs.co.uk

f X @ in karafsbakery

Defrost, roll, create

These round frozen doughballs can be defrosted and rolled out to make pizzas, calzones, and more. They're also perfect for making garlic bread, tear 'n' share loaves, mini doughballs, tray bakes and breadsticks.

Serving Suggestion

Serving Suggestion

Pizza Dough Balls 180g, Vegan

We recommend using our 180g doughballs to create 9" thin pizzas. Kara. Frozen

764761 60 x 180g £21.50

Pizza Dough Balls 270g, Vegan

We recommend using our 270g doughballs to create 9" deep pizzas. Kara. Frozen

804185 40 x 270g £21.50

Pizza Dough Balls 340g, Vegan

We recommend using our 340g doughballs to create 12" thin pizzas. Kara. Frozen

Please speak to your Sales Rep for more details



Mozzarella Cheddar Mix 70/30

Dairy Partners. Chilled

Please speak to your Sales Rep for more details



RECIPE INSPIRATION Garlic Dough Balls

Ingredients

180g dough balls, defrosted
5 tablespoons of butter, melted
4 cloves of garlic, chopped
Good pinch of coarse sea salt
Handful of parsley, chopped

How to

Divide the 180g dough ball into 5 equal portions and roll into smooth balls. Arrange in a baking tin, cover, and leave to prove for around 30 minutes, until doubled in size.

Once the dough has risen, brush the tops with a little butter and bake at 220°C for 10 minutes, or until golden and puffed. While the dough bakes, stir the garlic into the remaining butter.

Remove the dough balls from the oven, drizzle with the garlic butter, and sprinkle with chopped flat-leaf parsley and a pinch of sea salt.

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NO GLUTEN... NO PROBLEM!



Whitby Seafoods
Gluten Free
Whole Scampi
600g

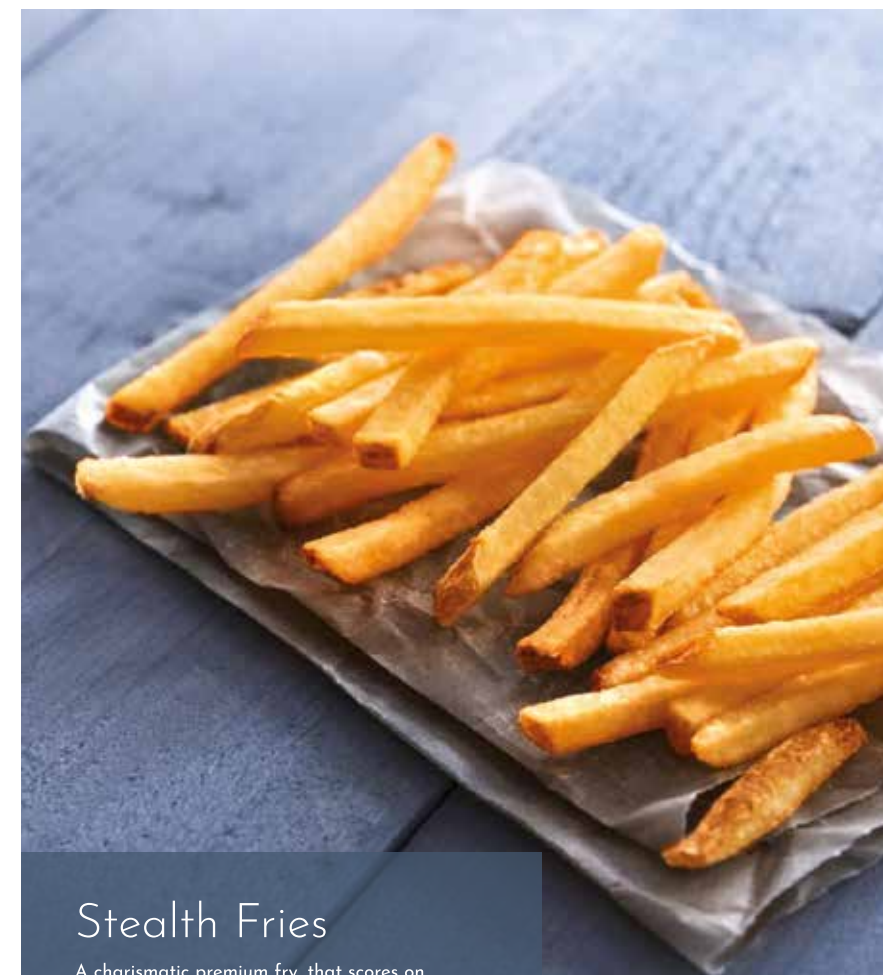
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OF THE NATION'S FAVOURITE SCAMPI

EST. 1985

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Stealth Fries

A charismatic premium fry, that scores on length and flavour, texture and structure. Stealth Fries unchained a revolution in the coated fries industry, as their invisible layer results in visible enjoyment!

Stealth Fries, Skin On, 6 x 6mm



Stealth Fries, Skin On, 9 x 9mm

Stealth Fries, Skin On, 6 x 6mm Vegan, Gluten Free

Coated fries for a longer lasting crispness Lamb Weston. *Frozen*
Please speak to your Sales Rep for more details

Stealth Fries, 6 x 6mm Vegan, Gluten Free

Coated fries for a longer lasting crispness Lamb Weston. *Frozen*
Please speak to your Sales Rep for more details

Stealth Fries, Skin On, 9 x 9mm Vegan, Gluten Free

Coated fries for a longer lasting crispness Lamb Weston. *Frozen*
Please speak to your Sales Rep for more details

Stealth Fries, 9 x 9mm Vegan, Gluten Free

Coated fries for a longer lasting crispness Lamb Weston. *Frozen*
Please speak to your Sales Rep for more details

Stealth Fries, Skin On, 11 x 11mm Vegan, Gluten Free

Coated fries for a longer lasting crispness Lamb Weston. *Frozen*
Please speak to your Sales Rep for more details

Stealth Fries, 13 x 13mm Vegan, Gluten Free

Coated fries for a longer lasting crispness Lamb Weston. *Frozen*
Please speak to your Sales Rep for more details



Multitail Breaded Scampi

Deliciously sweet wholetails of British Langoustine coated in a crisp and golden breadcrumb. Caterfood Select. *Frozen*
871082 10 x 450g £60.50

● CHILLED ● FROZEN ● AMBIENT ● NON-FOOD

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RECIPE INSPIRATION

Beef and Mushroom Stroganoff

Ingredients
500g sirloin or rump, thinly sliced
1 onion, finely chopped
2 garlic cloves, minced
200g mushrooms, sliced
1 tbsp olive oil
2 tbsp Bisto Original Gravy Granules
300ml boiling water
1 tbsp Dijon mustard
100ml sour cream or double cream
1 tbsp Worcestershire sauce
Fresh parsley, chopped, to garnish

How to
Heat the olive oil in a large skillet or frying pan over a medium-high heat. Add the sliced beef and cook for 2-3 minutes until browned on all sides. Remove the beef from the pan and set aside.

In the same pan, add the chopped onion and garlic. Sauté for 2-3 minutes until softened and fragrant. Add the sliced mushrooms and cook for another 4-5 minutes, stirring occasionally, until they release their moisture and become golden brown.

Make up the gravy with the Bisto granules and 300mls boiling water and pour over the cooked mushrooms and onions. Stir to combine. Bring the mixture to a simmer and cook for 3-4 minutes, until the sauce thickens.

Stir in the Dijon mustard and Worcestershire sauce. Adjust the seasoning with salt and pepper to taste. Return the cooked beef to the pan and stir to coat in the gravy sauce. Let it simmer for 2-3 minutes to ensure the beef is heated through.

Reduce the heat and stir in the sour cream (or double cream) until the sauce is creamy and smooth. Cook for another 1-2 minutes to heat everything through.

Serve the stroganoff over rice or mashed potatoes and garnish with freshly chopped parsley, for a burst of colour and freshness.



● Bisto Gravy Granules

20685	Bisto Gravy Granules Original	1 x 1.8kg	£19.50
20686	Bisto Gravy Granules Poultry	1 x 1.8kg	£19.50

Looking to make your breakfast menu simple and satisfying? Our range of breakfast essentials is just what you need

From crispy hash browns and quality bacon, to hearty baked beans and juicy tinned plum tomatoes, we've got all the classics your customers will love. Whether you're serving up a traditional fry-up, quick on-the-go sandwiches, or all-day breakfast plates; our easy-to-prepare items make it easy to offer delicious, comforting meals with minimal effort. Add in soft floured baps and a squeeze of tomato ketchup or brown sauce - and you've got a menu that's both reliable and delicious!



Hash Browns

Lutosa. <i>Frozen</i>			
794507	4 x 2.5kg	£23.00	



Unsmoked Rindless Back Bacon

Caterfood Select. <i>Chilled</i>			
844177	4 x 2.25kg	£47.50	



Peeled Plum Tomatoes in Juice

Caterfood Select. <i>Ambient</i>			
752440	6 x 2.6kg	£19.85	



Baked Beans in Tomato Sauce

Caterfood Select. <i>Ambient</i>			
874107	6 x 3.12kg	£25.80	



5" Floured Baps

Caterfood Select. <i>Frozen</i>			
775640	6 x 8	£9.50	



Tomato Ketchup

Caterfood Select. <i>Ambient</i>			
867045	2 x 4.5kg	£25.95	



Brown Sauce

Caterfood Select. <i>Ambient</i>			
866979	2 x 4.3kg	£20.50	



● Spreads

Caterfood Select			Please speak to your Sales Rep for more details
	Buttery Spread		
	Soft Spread		
	Baking and Spreading Fat		

● Jam and Marmalade

Hain Daniel			
866825	Strawberry Jam	2 x 3.18kg	£21.00
866847	Marmalade	2 x 3.18kg	£23.00



EXPLORE ASIA TONIGHT

Celebrate Lunar New Year



Serving suggestion



RECIPE INSPIRATION

Speedy Frappé Cappuccino Mocha

Serves 1

Ingredients

2 tsp Nescafé Azera
30ml cold water
100ml cold milk
10ml chocolate sauce/syrup
120g large ice cubes
Whipped cream
Chocolate shavings

How to

Add the coffee, water, milk, sugar, syrup and ice cubes into a shaker and shake for a few seconds. Drizzle the inside of a tall glass with the chocolate syrup, and pour the coffee mix into it. Top with whipped cream and chocolate shavings.

Recipe taken and adapted from Nescafé.com



Nescafé Original
Gluten-Free, Vegan

Nestlé. Ambient

182658 6 x 750g

£180.50



Nescafé Gold Blend
Gluten-Free, Vegan

Nestlé. Ambient

154240 6 x 750g

£199.50



Nescafé Azera
Gluten-Free, Vegan

Nestlé. Ambient

Please speak to your Sales Rep for more details

• Heinz

800183	Heinz Malt Vinegar	200 x 7ml	£15.75
745642	Heinz Hot English Mustard	250 x 7ml	£18.50
814318	Heinz Professional Mayonnaise	1 x 10ltr	£36.25

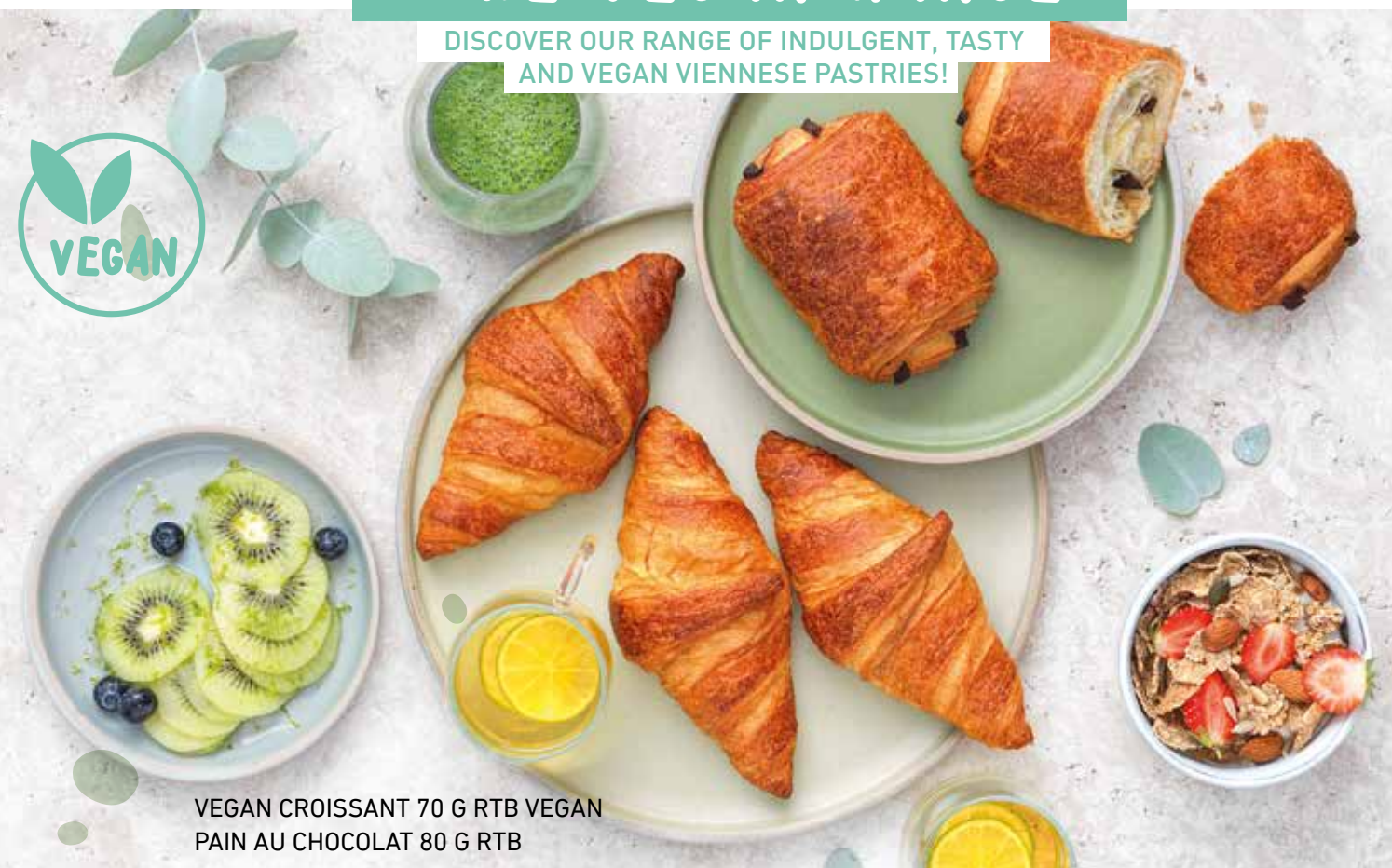


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THE VEGAN RANGE

DISCOVER OUR RANGE OF INDULGENT, TASTY
AND VEGAN VIENNESE PASTRIES!



VEGAN CROISSANT 70 G RTB VEGAN
PAIN AU CHOCOLAT 80 G RTB

DELICIOUS Vegan PASTRIES

INSPIRED BY THE BAKERY CULTURES OF THE WORLD, DISCOVER
OUR RANGE OF DELICIOUS, ORIGINAL AND VEGAN VIENNESE PASTRIES!

DANISH CROWNS

VEGAN CHERRY AND FLAX SEED
CROWN 90 G

A delicious cherry centre with
a very fruity taste, associated
with a crunchy brown flax seed
topping for a very colourful and
indulgent crown.



VEGAN ORANGE AND HAZELNUT
CROWN 90 G

An orange-flavoured crown with
a delicately caramelised taste
thanks to its brown sugar, and
crunchy hazelnut topping.

VEGAN VANILLA AND HAZELNUT
CROWN 90 G

The combination of a creamy
vanilla filling, brown sugar and a
hazelnut topping for an indulgent
crown with a unique texture.

SHARE

THE BAKERY CULTURES
OF THE WORLD

★★
CATERFOOD
SELECT

flaky succulent cod



Caterfood Select Cod Tails

Our frozen Cod Fillets boast a delicate texture and offer
exceptional versatility in your kitchen. They can be steamed,
grilled, baked or pan-seared to perfection. Whether you prefer
to marinate, batter or simply dust with seasoning, these fillets
provide endless culinary possibilities.

25 x 112-136g | 20 x 136-160g | 18 x 160-184g

Speak with your Area Sales Manager or Telesales Representative for more information.

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*Images are for illustrative purposes only



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Be the first to know about exclusive deals and promotions available to our online customers.



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From recommended products to personalised offers, shop to your preferences.

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