

**VANILLA** | **BLUE**<sup>®</sup>  
CATERING

# CORPORATE CATERING SPECIALIST



**2016/2017**

[vanillablue.com.au](http://vanillablue.com.au) | 1300 556 086

# BREAKFAST AND TEAS

'Fresh' is our favourite word in the Vanilla Blue kitchen. We bake our delicious products ensuring that when you receive your order it is just that... 'Fresh'.



## FEATURE MENU (Min 8)

### Cocktail Breakfast Basket

**Any 2 options \$6.25 pp**

**Any 3 options \$8.95 pp**

**Any 4 options \$11.50 pp**

#### Sweet

Baby Pear and walnut cake (GF)  
Classic chocolate brownie finger  
Lemon and cranberry cookies  
Baby banana bread topped with raspberries  
Baby lamington  
Cocktail croissant with jam and butter  
Baby assorted Danish pastry  
Baby blueberry muffin  
Double chocolate mini muffin  
Sweet corn and zucchini frittata (GF,V)  
Bacon, cheese and chive frittata (GF)  
Seasonal slices - 1 Finger  
Mixed mini muffins blueberry and chocolate

#### Healthy

Mini yoghurt pots with berry compote (GF)  
Mini fruit skewers (GF,DF)  
Little yoghurt pots with compote muesli  
Mini Little yoghurt pot with GF muesli (GF)

#### Savoury

Baby brioche smoked salmon, capers and cream cheese  
Baby brioche with double smoked ham and Brie  
Cocktail croissant with Brie, tomato and baby spinach (V)  
Cocktail croissant with double smoked ham and cheese

## BREAKFAST PACKAGES (Min 8)

### Large Breakfast Basket

**Any halves \$5.20 pp**

**Any halves \$7.60 pp**

*Large pieces cut in half*

Savoury cheese and ham muffin  
Banana bread with maple whipped butter  
Pear and caramelised balsamic muffin  
Apple and cinnamon Danish pastry  
Raspberry and white chocolate muffin  
Ham and cheese croissant  
Croissant with Roma tomato, Brie and spinach  
Sweet corn and zucchini frittata (GF, V)  
Pain au chocolate  
Savoury butter croissants with assorted fillings

### Warm Breakfast Basket

**2 halves \$6.05 pp**

**3 halves \$8.85 pp**

*Warm, large pieces cut in half*

Croissant with double smoked ham and cheese  
Croissant with Brie, tomato and baby spinach (V)  
Savoury croissants with assorted fillings (warm)  
Banana bread with maple whipped butter  
Large savoury cheese and ham muffin  
Spinach, feta and pine nut tart (V)  
Bacon, egg and tomato cocotte tart  
Soft Turkish roll with bacon, omelette, spinach and tomato relish (warm)  
Soft Turkish roll with mushroom, omelette, spinach and tomato relish (V, warm)  
Soft Turkish rolls bacon & egg / egg & mushroom  
Large sweet corn and zucchini frittata (GF, V)

Pictured: Mini mixed berry and gluten free granola yoghurt pots, mini pear and walnut cakes, mini fruit skewers, mini zucchini and sweet corn frittatas

\*Prices exclude GST



## AM/PM TEA PACKAGES (Min 8)

### Seasonal Slices

**1 fingers per serve \$2.65pp**

**2 fingers per serve \$5.20pp**

**3 fingers per serve \$7.30pp**

A selection of sweet slice fingers including our classic chocolate brownie fingers, sesame and muesli slice, butterscotch and double chocolate, rocky road, chocolate caramel, date and walnut, crisp lemon slice all garnished with strawberries and other goodies

### Afternoon Tea Delights \$7.95 pp

*Each person will receive one of each of the following*

Baby Pear and walnut cake (GF)

Classic chocolate brownie finger

Baby lamington

### Premium corporate miniatures \$7.30 pp

*2 pieces per serve*

Hand crafted, delicious bite size cakes and tarts

### Scone Medley \$5.20 pp

*1.5 pieces per serve*

A selection of classic scones including sultana scones, plain and raspberry white chocolate served with jam, cream and butter

*Vanilla Blue will do its utmost but cannot guarantee that your catering will be 100% nut or gluten free. Vanilla Blue will not take responsibility for any illness caused by traces of gluten or nuts.*

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## INDIVIDUAL OPTIONS (Min 8)

### Sweet Tea Items

Baby assorted Danish pastry **\$3.10 ea**

Baby lamington **\$3.65 ea**

Baby blueberry muffin **\$2.90 ea**

Cocktail croissant with jam and butter **\$2.90 ea**

Classic chocolate brownie finger **\$2.65 ea**

Double chocolate mini muffin **\$2.90 ea**

Baby banana bread topped with raspberries **\$3.40 ea**

Lemon and cranberry cookies **\$1.75 ea**

Baby Pear and walnut cake **\$3.40 ea** (GF)

Mini fruit salad pot **\$3.65 ea** (DF, GF)

Mini fruit skewer **\$2.75 ea**

Assorted little yoghurt pots **\$3.40 ea**

### Savoury Tea Items

Baby brioche with double smoked ham and Brie **\$3.65 ea**

Baby brioche with smoked salmon, capers and dill cream cheese **\$3.65 ea**

Ham, cheese and chive frittata **\$2.65 ea** (GF)

Sweet corn and zucchini frittata **\$2.65 ea** (GF, V)

Mini ham and Swiss cheese butter croissants **\$3.65 ea**

Mini croissant with Brie, tomato and spinach **\$3.65 ea** (V)

# WORKING LUNCHES



Pictured: Gourmet International Breads, Chicken schnitzel bites, chorizo, bocconcini tarts, soft chicken tacos, Pumpkin, feta and sage arancini

## FEATURE LUNCHES (Min 8)

Our lunch packages offer a great variety of breads, fillings and finger food combinations to keep even the fussiest customer happy. In addition all our packages are priced fairly, so you won't spend more than you need too.

### Step 1 : Choose 1 sandwich option

Gourmet international breads **\$17.30 pp**

Classic triangles and wraps **\$15.25 pp**

Executive breads **\$19.45 pp**

Lebanese wraps **\$15.75 pp**

### Step 2. Select any 3 hot or cold finger foods

#### Cold Finger Food

Vegetarian rice paper rolls (V, DF, GF)

Chicken and herb rice paper roll (GF)

Assorted nori rolls and sushi pieces

Ham, cheese and chive frittata (GF)

Peking duck pancake

Salmon confit tart

Basil, tomato and bocconcini skewer (V, GF)

Pulled pork soft taco

Mini fruit skewer (DF, GF)

Olive, basil and cherry tomato skewer (V, GF, DF)

Sweet corn and zucchini frittata (V, GF)

Stuffed vine leaves (V, GF, DF)

#### Hot Finger Food

Pesto and haloumi mini pizza (V)

Moroccan spiced meatballs

Satay chicken skewer

Wild mushroom and porcini arancini

Mexican spiced schnitzel bites

Spinach and cheese filo (V)

Goats cheese tartlet with caramelised onion (V)

Sundried tomato and feta quiche (V)

Mini classic sausage roll

Mini classic beef pie

\*Prices exclude GST



## VANILLA BLUE SANDWICH BAR (Min 8)

We take great pride in our delicious sandwiches and the fillings change regularly. See the online for the latest fillings. We recommend 1.5 sandwiches per person, unless otherwise stated.

### **Gourmet International Breads \$8.95 ea**

Our best selling range of sandwiches - assorted breads including seeded pave rolls, baguettes, thin schiacciata, wraps and fingers filled to the brim with delicious gourmet fillings.

### **Gourmet triangle sandwiches \$7.30 ea**

Gourmet fillings with an ever changing variety served on premium breads including soy and linseed, dark rye, wholemeal and classic white Cut into quarters.

### **French baguettes with classic fillings \$8.35 ea**

Baked fresh daily, these French baguettes are filled with our classic range of fillings and cut in half

### **Classic triangle points \$6.25 ea**

A classic selection of traditional sandwiches served on assorted sliced breads, a deliciously affordable option for informal occasions. Cut into quarters.

### **Executive breads (3 pieces) \$12.55 per serve**

A selection of mini breads including gourmet baby rolls, mini wraps and mini burgers filled with gourmet fillings. These breads are small and easy to eat making it a great option for the board room.

### **Lebanese wraps \$7.85 ea**

Soft, fresh wraps filled with gourmet fillings and cut in half. A delicious lighter lunch option.

### **Finger sandwiches \$6.60 ea (2 fingers)**

Soft fluffy crustless fingers filled with classic fillings and cut in two.

### **Gluten free sandwich \$5.95 ea GF**

We recommend 2 per person



Pictured: Gourmet Lebanese wraps,  
Executive Breads, finger sandwiches

## VALUE LUNCHES (Min 8)

### **French baguette and salad combination \$13.60 pp**

French baguettes with classic fillings  
Assorted salad cups

### **Wraps and Triangles \$10.20 pp**

Each guest receives 1.5 serves of sandwiches  
Gourmet wrap  
Classic triangle points

### **Wrap and sushi combo \$13.60 pp**

Lebanese wraps  
Assorted nori rolls - 3 pieces

## SPECIAL DIET LUNCHES

### **Vegan wrap \$6.75 ea**

Soft Lebanese wraps with vegan fillings (Vegan)

### **Gluten free lunch package \$12.00 pp**

Gluten free gourmet sandwich (GF)  
Gluten free salad cup (GF)

### **Gluten free and dairy free lunch package \$13.60 pp**

Gourmet sandwich (GF, DR)  
Fresh herb and crunchy vegetable rice paper roll (GF, V)  
Olive, basil and cherry tomato skewer (DF, GF, V)  
Stuffed vine leaves (DF, GF, V)

### **Gluten free salad and finger food package \$16.75 pp**

Chef's choice gluten free salad cup (GF)  
Fresh herb and crunchy vegetable rice paper roll (GF, V)  
Mini Sweet corn and zucchini frittata (GF, V)  
Basil, tomato and bocconcini skewer (GF, V)  
Chicken skewers marinated in zarta spice (GF, DF)



## NOT ANOTHER SANDWICH LUNCH (Min 6)

### Winter Soups and Sides \$9.95 ea

#### Oven roasted garlic and cumin tomato, red lentil soup (V)

With labneh & zaatar flat bread (Soup is Gluten free and dairy free without sides)

#### Rich slow cooked chipotle spiced beef brisket (DF, GF)

Served with crispy corn chips to crunch into your soup

#### Creamy cauliflower and white truffle oil (V)

Served with a blue cheese crouton (Soup is Gluten free without sides)

### Pastas and Risottos (Min 8)

#### Individual pots \$10.45 ea

#### Large bowls to share \$83.00 ea

Creamy tomato, bacon and avocado penne with shaved parmesan

Conchiglie pasta with fetta, peas and basil pesto (V)

Pumpkin feta and sage risotto (GF, V)

Chicken, mushroom and white wine risotto

## FRESH SALADS (Min 8)

### Individual cup \$6.95 ea

A perfect addition to a pasta or a soup lunch

### Meal size salads from \$11.95 ea

Great for those watching their diet

### Large bowls to share \$39.95 ea

Works well for a group

Classic Caesar salad with crispy chicken schnitzel and garlic crouton

Green machine – edamame, freekah & kale salad with toasted seeds & lemon dressing

Roasted tomato cous cous with harissa

lemon chicken breast

Brown Rice & chickpea with tender pesto beef

Rocket leaf salad with sundried tomato, toasted pine nuts and sharp parmesan (GF)

Garden salad with fragrant herbs and avocado (V,GF)

Balsamic beetroot salad with baby spinach, creamy fetta and shaved almonds (GF)

Garden salad with avocado and grilled chicken (GF)

## LUNCH BOXES

### Classic Lunch Box \$18.35 ea

Assorted mixed bread sandwich (2 pieces)

Whole apple

Individual fresh juices - 300ml bottles -

Assorted Flavours

Sweet slice fingers (2)



# FINGER FOOD

We have an exciting new finger food range that will spice up your next function.



Pictured: Satay chicken skewers, Baby burgers, Pea and mint frittata, Smokes salmon rounds, Chorizo and basil tarts, Pumpkin fetta and sage arancini, Veggie skewers, Chicken rice paper rolls and Herbed chicken skewers

## FINGER FOOD FEATURE PACKAGES (Min 12)

Any 3 piece combination \$9.40 pp  
Any 6 piece combination \$18.35 pp  
Any 9 piece combination \$27.50 pp  
Or individually

### Cold Finger Food

Salmon confit tart **\$3.40 ea**  
Pulled pork soft taco **\$3.40 ea**  
Peking duck pancake **\$3.50 ea**  
Sweet corn and zucchini frittata **\$2.65 ea** (V,GF)  
Goats cheese tartlet with caramelised onion **\$3.10 ea** (V)  
Chicken and herb rice paper roll **\$3.10 ea** (GF)  
Mini ham, cheese and chive frittata **\$2.65 ea** (GF)  
Basil, tomato and bocconcini skewer **\$2.65 ea** (V, GF)  
Fresh herb and crunchy vegetable rice paper roll **\$2.95 ea** (V, GF)  
Assorted nori rolls and sushi pieces **\$2.95 ea**  
Olive, basil and cherry tomato skewer **\$2.65 ea** (V, GF, DF)

### Warm Finger Food

Grilled prawn and chorizo skewer **\$3.40 ea** (GF)  
Char su pork loin skewers **\$2.85 ea**  
Baby beef burger with beetroot & caramelised relish **\$3.56 ea**  
Mexican spiced schnitzel bites **\$3.10 ea**  
Wild mushroom and porcini arancini **\$3.10 ea**  
Braised beef and Bourguignon gourmet pies with tomato relish **\$3.56 ea**  
Mini classic sausage roll **\$3.10 ea**  
Mini classic beef pie **\$3.10 ea**  
Moroccan spiced meatballs **\$2.65 ea**  
Pesto and haloumi mini pizza **\$2.65 ea** (V)  
Sundried tomato and feta quiche **\$2.95 ea** (V)  
Moroccan spiced vegetable and chick pea pie **\$3.40 ea** (V)  
Satay chicken skewer **\$3.10 ea**  
Spinach and cheese filo **\$2.65 ea** (V)  
Cajun Chicken Wings **\$2.65 ea** (V)

**VANILLA BLUE**  
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# GOURMET PLATTERS

**Small - Serves 6 people**

**Large - Serves 12 people**

## Cheese, Dried Fruit and Nuts Platter

*Small* **\$50.40 ea** *Large* **\$97.65 ea**

Locally sourced premium cheeses including sharp cheddar, creamy brie, and delicate blue served with lavosh crisp bread, water crackers, dried fruits and nuts, grapes and strawberries.

## Seasonal Sliced Fruit Platter

*Small* **\$37.80 ea** *Large* **\$71.40 ea**

Freshly cut seasonal fruit selection including watermelon, rock melon, honey dew, pineapple, strawberries, grapes, passionfruit and orange.

## Afternoon Nibbles Platter

*Small* **\$36.75 ea** *Large* **\$72.45 ea**

Cabana sausage, tasty cheese cubes, carrot sticks, cherry tomatoes, celery batons, cornichons, 3 dips and a selection of assorted gourmet breads.

## Mediterranean Delights

*Small* **\$51.95 ea** *Large* **\$103.95 ea**

Black and green olives, chicken tenders in a zartar spice, pan seared chorizo, feta, stuffed bell peppers, dolmades, basil and bocconcini skewers and Turkish pide served with hummus.



## Gourmet Deli Platter

*Small* **\$61.95 ea** *Large* **\$120.75 ea**

Double smoked ham, rare roast beef, chicken tenders marinated in zarta spice, cherry tomatoes, cheese cubes, baby dill pickles, ham and cheddar cheese frittatas, tomato relish and Dijonnaise served with baby rolls.

## Orient Express

*Small* **\$78.75 ea** *Large* **\$152.25 ea**

Char su pork skewers, salmon nigiri, fresh herb and vegetable rice paper rolls, chicken teriyaki nori rolls, and peking duck pancakes/ All served with edamame beans and a pickled ginger soy sauce.

## Sushi Platter

*Small* **\$51.45 ea** *Large* **\$102.90 ea**

A selection of freshly prepared sushi and nori pieces served with salted edamame and pickled ginger with soy sauce.



# SATURDAY CATERING

Quick and easy catering menus to suit your training and conference events. Lots of delicious choices to ensure your guests leave feeling satisfied.



Pictured: Weekend Rewards Package

## TEAS AND PLATTERS

### Light and Fresh Mini tea (GF, V)

*Small* **\$52.00 ea** *Large* **\$102.00 ea**

Mini mixed berry and GF granola yoghurt pots

Mini pear and walnut cakes (GF)

Fruit skewers - mini

Bite size zucchini and sweet corn frittatas

### Sweet and Decadent Mini Tea

*Small* **\$52.00 ea** *Large* **\$102.00 ea**

Mini mixed muffins

Mini Roma tomato and brie butter croissants

Mini assorted Danish pastries

Mini ham and cheese frittatas

### Classic Pastry Selection (V)

*Small* **\$58.00 ea** *Large* **\$114.00 ea**

*All items cut in half*

Assorted seasonal muffins half

Croissants filled with Roma tomatoes and brie

Banana bread slices served with whipped cinnamon and maple butter half

### Classic Afternoon Tea Delights (V)

*Small* **\$45.00 ea** *Large* **\$88.00 ea**

Baby soft lamingtons

Mini pear and walnut cakes (GF)

Decadent chocolate brownie fingers

Seasonal Slice Fingers

*Small* **\$30.00 ea** *Large* **\$60.00 ea**

### Cheese, Dried Fruit and Nuts Platter

*Small* **\$50.40 ea** *Large* **\$97.65 ea**

Locally sourced premium cheeses including sharp cheddar, creamy brie, and delicate blue served with lavosh crisp bread, water crackers, dried fruits and nuts, grapes and strawberries.

### Seasonal Sliced Fruit Platter

*Small* **\$37.80 ea** *Large* **\$71.40 ea**

Freshly cut seasonal fruit selection including watermelon, rock melon, honey dew, pineapple, strawberries, grapes, passionfruit and orange.

## Weekend Lunches

### Healthy Pick Lunch

*Small* **\$108.00 ea** *Large* **\$214.00 ea**

Small assorted salad pots (GF)

Mini zucchini and sweet corn frittatas

Basil, tomato and bocconcini skewers with caramelised balsamic (GF)

Cold marinated grilled chicken skewers

Mini pot of assorted olives

### Classic Lunch

*Small* **\$87.00 ea** *Large* **\$174.00 ea**

Individual baguettes with classic premium fillings

Small salad cup selection with wooden forks

### Weekend Rewards

*Small* **\$117.00 ea** *Large* **\$232.00 ea** Baguettes with classic premium fillings (half) Small salad cup selection

Baby goat's cheese and caramelised onion tarts

Basil, tomato and bocconcini skewers with caramelised balsamic

Cold marinated grilled chicken skewers

### Baguette Shared Box

*Small* **\$72.00 ea** *Large* **\$142.00 ea**

Soft sourdough baguettes filled with our delicious classic and gourmet fillings

### See Online for Lunch Box Menus

**Small - Serves 6 people**

**Large - Serves 12 people**



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## Office hours:

7.30am - 5.00pm (Monday - Friday), Saturday catering available

Orders for the following day must be placed prior to 3pm

Pricing information: Prices quoted do not include GST or Vanilla Blue's delivery charges (based on location). Vanilla Blue will strive to maintain their prices over the life of this catalogue. However, we reserve the right to alter prices without notice.

Order cancellation: Cancelled orders may incur a cancellation fee. Vanilla Blue will do its best to minimise any cancellation fees.

Payment options: Vanilla Blue accepts payment via cheque, electronic deposit and all major credit cards. Credit card payments will incur a merchant bank fee (depending on credit card used). Please note that payments are net 7 days. Invoices are sent via email.



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