

MELBOURNE CUP MENU



FEATURE LUNCH PACKAGE



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The Long Lunch
\$800.00 serves 20

A decadent lunch package designed to enjoy Melbourne Cup with your team.

4 Amazing Large Platters

- Gourmet Charcuterie platter
- Mediterranean platter
- Cheese platter with dried fruit & nuts
- Rustic bread selection with butter

50 pieces of Finger Food

- 15 Pulled pork, crunchy Asian slaw and baby sliders
- 15 Baby crispy chicken schnitzel and chipotle aioli slider
- 10 Prawn & edamame rice paper rolls
- 10 Edamame and fresh vegetable rice paper rolls with peanut sauce

Large Bowls of Salads

- Large bowl of creamy potato salad with shallots and shredded cheese
- Large bowl of garden salad, fresh herbs - with caramelised red wine dressing

Delicious Sweets

20 pieces of our yummy treats – tarts, a variety of macarons flavours and our chocolatey brownies

Mineral Water

4 x 1L San Pellegrino sparkling water

LIP SMACKING LUNCHES

Pure Bread Finger Sandwiches
\$8.50 each

- Smoked salmon, cream cheese, capers, spinach and dill
- Tarragon chicken mix with baby spinach and whole egg mayonnaise
- Traditional egg and lettuce

2 pieces per serve.

Silks Slider Selection
\$15.20 per person (min 5)

A selection of baby brioche rolls 3 per serve

- Baby slider with crispy chicken schnitzel with chipotle aioli
- Baby slider with pulled pork and crunchy Asian slaw
- Baby slider with roast zucchini, fetta and baby spinach (v)

The Winning Post
\$14.15 per person (min 15)

A Melbourne Cup favourite

- Tuscan spiced chicken pieces (3 pp, GF)
- German potato salad with crispy shallots and baby cress (shared, V)
- Garden salad with fresh herbs and balsamic dressing (shared, GF)
- Mini bread rolls and butter (1)

The Vegetarian Winning Post
\$14.15 per person (V)

- Spinach, fetta and pine nut tart (V)
- German potato salad with crispy shallots and baby cress (shared, V)
- Garden salad with fresh herbs and balsamic dressing (shared, GF)
- Mini bread rolls and butter (1)

ORDER NOW >>

Pictured: The Long Lunch

*Prices exclude GST

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MELBOURNE CUP LUNCH PLATTER

Large platter \$157.50 serves 10
Small platter \$78.75 serves 5

A beautiful platter of cured meats, condiments and bread rolls.

Pepper crusted rare roast beef, sliced BBQ chicken, prosciutto, spicy salami, and ham off the bone

Served with coleslaw, cornichons, horseradish cream mustard

Mini bread rolls and butter (1 per person)

We recommend adding a salad bowl and a sweet for a complete lunch.

RACE DAY SALADS

Garden salad with fresh herbs with caramelised red wine dressing

\$47.25 serves 10
Individual cup \$7.25 pp (min 7)

Creamy potato salad with shallots and shredded cheese

\$52.00 servers 10
Individual cup \$7.25 pp (min 7)

Crispy Asian slaw with crunchy noodles

\$50.00 serves 10
Individual cup \$7.25 pp (min 7)



Pictured: Creamy Potato Salad

*Prices exclude GST



Pictured: Cold Finger Food, Seasonal Slices and Premium Complete Lunch

FLEMINGTON FINGER FOOD

Select 3 or 6 Hot OR Cold Finger Food

3 pieces \$9.40
6 pieces \$18.80

Warm Finger Food Favourites (min 12)

- Pork and fennel sausage rolls served with smoky bbq sauce
- Balsamic glazed beetroot arancini with herbs, goats cheese and a wasabi mayo dipper (V)
- Spinach and cheese filo (V)
- Chicken and mushroom baby pies with bbq sauce
- Beef & red wine pies with tomato relish
- Tandoori chicken breast skewers with minted yoghurt and almonds (GF)
- Mini ham cheese and onion quiche
- Cauliflower, cheese and leek baby pies (V)

Cold Finger Food Favourites

- Fresh herb and crunchy vegetable rice paper roll with sweet chili (GF, VG)
- Prawn fresh herb, edamame and crunchy vegetable rice paper rolls with peanut sauce (GF)
- Peking duck pancake baby slider with roast zucchini, fetta and baby spinach
- Mini sweet potato, fetta and sundried tomato frittata (GF, V)
- Salmon and avocado baby nori rolls (GF)
- Baby nori rolls (V, GF)
- Baby slider with Pulled pork and crunchy Asian slaw
- Baby slider with crispy chicken schnitzel with chipotle aioli and lettuce
- Three cheese baby shortcrust tarts (V)
- Baby slider with roast zucchini, fetta and baby spinach

Pictured: (left) Cold Finger Food, (right) Warm Finger Food

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PLATTERS & SWEETS



CROWD PLEASING PLATTERS

Mediterranean Platter
\$93.50 ea serves 10

A gourmet selection of vegetarian items including stuffed bell peppers, olives, baby pickles, dolmades, basil tomato and bocconcini skewers. Smoked cheddar, marinated fetta, pesto and humus with a mixture of afghan and Lebanese dipping breads

Cheese platter with dried fruit & nuts
\$103.50 serves 10

3 gourmet Australian cheeses served with grapes, mixed nuts, dried fruit water crackers, quince paste and lavoche

Fresh Fruit Platter
\$72.50 serves 10

A gourmet selection of fresh seasonal sliced fruits

Japanese Platter
\$157.50 ea serves 10 (50 pieces)

A selection of freshly prepared sushi and nori served with edamame beans, pickled ginger and soy sauce

Dips and Bits Platter
\$72.50 ea serves 10

A platter of olives, cornichons, smoked cheese, 3 dips, vegetable crudités, accompanied with corn chips and Turkish bread

THE SWEET FINISH

Sweet Cravings
\$7.25 per person (min 5)

A selection of tarts, macaroons & brownies
(2 pieces per person)

Chocolate Dipped Strawberries
\$3.00 each (min 12)

Chocolate Indulgence
\$8.25 per person (min 8)

- Chocolate dipped strawberries
 - Double fudge brownie fingers
 - Rocky road slice
- (3 pieces per person)

SPECIAL DIET OPTIONS

Gluten Free Sandwich
\$5.95 each

Gluten free Panini with gourmet fillings
We recommend 2 per person

Veg and GF Finger Food
\$9.40 per person

- Fresh herb and crunchy vegetable rice paper roll with sweet chili
- Mini sweet potato, fetta and sundried tomato frittata
- Baby nori rolls

Gluten Free Lunch Package
\$14.50 per person

- Panini (GF)
- Baby nori rolls (V, GF)
- Fresh herb and crunchy vegetable rice paper roll with sweet chili (GF, VG)
- Mini sweet potato, fetta and sundried tomato frittata (GF, V)



*Pictured: (right) Mediterranean and Cheese Platters
(above) Sweet Cravings*

*Prices exclude GST

MELBOURNE CUP CATERING

Melbourne Cup orders must be placed by Friday Nov 3rd

1300 556 086

www.vanillablue.com.au



FREE
CUPCAKES & CHOCOLATE
DIPPED STRAWBERRIES

with orders over \$1000 + gst

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: Melbourne Cup orders can be cancelled up to one week prior to the race with no penalty. Orders cancelled within 5 days of the race will be charged a 50% of the invoice. Orders cancelled with 24 hours of the event will be charged 100% of the invoice amount.

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.

Delivery times for Melbourne Cup day catering: As this is a very busy day, we will do our best to ensure your catering arrives on-time. Please note however, that we require the following delivery windows. For functions between 2-3pm any warm food ordered may arrive up to 60 minutes before your requested delivery time.

For functions between 1-2pm, hot food may arrive up to 30 minutes before your requested delivery time. Lastly, any cold food orders may be delivered up to 90 minutes before your requested delivery time. All items will arrive in our disposable platters unless arranged otherwise.

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.