

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

# 2017 CATERING MENU



**CORPORATE CATERING SPECIALIST**

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

# BREAKFAST AND TEAS



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

## 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  
 Mini sweet potato, fetta and sundried tomato frittata  
 Seasonal slices - 1 finger

#### Healthy

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

#### Savoury

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

### Waffle Box [Hot]



### Waffle Box \$75.00 per box

Toasted waffles served with maple syrup, Nutella, vanilla bean cream and whipped maple and cinnamon butter.  
 (18 waffles per box)

## BREAKFAST PACKAGES (Min 8)

### Large Breakfast Basket

**Any 2 halves \$5.20 pp**  
**Any 3 halves \$7.60 pp**

*Large pieces cut in half*

Savoury cheese and ham muffin  
 Banana bread w/ maple whipped butter  
 Apple and cinnamon Danish pastry  
 Ham and cheese croissant  
 Croissant with Roma tomato, Brie and spinach  
 Sweet corn and zucchini frittata (GF, V)  
 Pain au chocolat

### 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)  
 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  
 Soft Turkish roll with mushroom, omelette, spinach and tomato relish (V)  
 Sweet potato, fetta and sundried tomato frittata



## AM/PM TEA PACKAGES (Min 8)

### Seasonal Slices

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

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

A selection of 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 garnished with strawberries and other goodies.

### Afternoon Tea Delights \$7.95 pp

Baby pear and walnut cake (GF) (1)

Classic chocolate brownie finger (1)

Baby lamington (1)

### Premium Corporate Miniatures \$7.30 pp

2 pieces per serve

Hand crafted, delicious bite size cakes & tarts

### Scrumptious Scones & Sides

**\$5.20 pp**

3 halves per person

Freshly baked buttermilk scones served with lemon butter, vanilla bean cream, raspberry jam and whipped butter

**SPECIAL DIET  
MENU ONLINE**

*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.*

\*Prices exclude GST



*Pictured: Classic Afternoon Tea Delights, Assorted Seasonal Slices and Premium Corporate Indulgence*

## 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**

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**

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

### Savoury Tea Items

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

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

Mini sweet potato, feta and sundried tomato frittata **\$2.65 ea** (GF, V)

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

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

### Gourmet Muffins

Our wonderful muffins are baked daily. Flavours change regularly.

Nutella and raspberry muffin topped with praline and hazelnuts **\$5.20 ea**

Apple strawberry muffin topped with oats **\$5.20 ea**



# WORKING LUNCHES

## 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.

### 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  
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 potato, feta and sundried tomato frittata (V, GF)  
Dolmades, stuffed vine leaves (V, GF, DF)  
Goat cheese tartlet with caramelised onion (V)

#### Hot Finger Food

Pesto and haloumi mini pizza (V)  
Moroccan spiced meatballs  
Satay chicken skewer  
Pea, pesto and feta arancinis with aioli  
Mexican spiced schnitzel bites  
Spinach and cheese filo (V)  
Sundried tomato and feta quiche (V)  
Mini classic sausage roll  
Mini classic beef pie

We'll send a sandwich for you with lunch orders over \$110



## VANILLA BLUE SANDWICH BAR (Min 8)

View the online menu for the latest fillings. We recommend 1.5 sandwiches per person, unless otherwise stated. All of our sandwiches come with 20% vegetarian fillings.

### Gourmet international breads \$8.95 ea

Our best selling range - assorted including baguettes, ciabatta, wraps, sourdough cob loaves 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.

### Baguettes with classic fillings \$8.35 ea

Baked fresh daily, these French baguettes are filled with our classic range of fillings.

### Classic triangle points \$6.25 ea

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

### Executive breads \$12.55 per serve

A selection of mini breads including artisan baby rolls, mini bagels and mini baguettes filled with gourmet fillings. A great option for the board room. *3 pieces pp.*

### Lebanese wraps \$7.85 ea

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

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

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

### Gluten free panini \$5.95 ea (GF)

We recommend 2 per person.



*Pictured: Gourmet Lebanese wraps,  
Executive Breads, finger sandwiches*

## VALUE LUNCHES (Min 8)

### Baguette & salad combination \$13.60 pp

French baguettes with classic fillings and an assorted salad cup.

### Wraps and triangles \$10.20 pp

1.5 serves of sandwiches

Gourmet wrap

Classic triangle points

### Wrap and sushi combo \$13.60 pp

Lebanese wraps (1)

Assorted nori rolls (3)

## SPECIAL DIET LUNCHES

### Vegan wrap \$6.75 ea

Soft Lebanese wraps with vegan fillings (V)

### Gluten free lunch \$12.00 pp

Gluten free gourmet sandwich (GF)

Gluten free salad cup (GF)

### Gluten free & dairy free lunch \$13.60 pp

Gourmet sandwich (GF, DF)

Fresh herb and crunchy vegetable  
rice paper roll (GF, V, DF)

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

Stuffed vine leaves (DF, GF, V)

### Gluten free salad & finger food \$16.75 pp

Chef's choice gluten free salad cup (GF)

Fresh herb and crunchy vegetable  
rice paper roll (GF, V)

Mini sweet potato, fetta and sundried tomato  
frittata (GF, V)

Basil, tomato and bocconcini skewer (GF, V)

Za'atar spiced chicken skewer (GF, DF)

\*Prices exclude GST



## NOT ANOTHER SANDWICH LUNCH (Min 8)

### Pastas and Risottos (Min 8)

Small hot pots \$10.45 ea

Large bowls to share \$83.00 ea (serves 8)

Creamy tomato, chicken, bacon and avocado penne with shaved parmesan  
Conchiglie pasta with fetta, peas and basil pesto

Pumpkin, fetta and sage risotto

Spiced lamb and pea tajine with soft fluffy cous cous

Slow cooked chipotle spiced beef brisket with rice

### Winter Soups and Sides

Our beautiful soups and sides only feature in the winter months. View online to see the delicious options available this winter.

## FRESH SALADS (Min 8)

Individual cup from \$5.95 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 (serves 8)

Works well for a group.

*See online for our delicious salad range*

## TACO BAR NEW

**\$139.50 (serves 10)**

A selection of hard and soft tacos with Tex Mex seasoned chicken mince, Mexican beans, fresh salads and endless sides to build your own Mexican fiesta.

### Taco Bar Elements

Corn taco shells and soft tortillas (3 pp)

Tex Mex warm mixed beans (V)

Tex Mex seasoned chicken mince

Shredded cheddar cheese

Fresh avocado and corn salsa

Mexican tomato salsa and sour cream

Chopped shallots and chopped coriander

Spicy jalapenos

Shredded lettuce, tomato, carrot & cucumber





# FINGER FOOD



## 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 priced

### Cold Finger Food

Salmon confit tart **\$3.40 ea**  
Pulled pork soft taco **\$3.40 ea**  
Peking duck pancake **\$3.50 ea**  
Mini sweet potato, feta and sundried tomato frittata **\$2.65 ea** (V, GF)  
Goat cheese tartlet with caramelised onion **\$3.10 ea** (V)  
Chicken and herb rice paper roll **\$3.10 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 & sushi pieces **\$2.95 ea**  
Olive, basil and cherry tomato skewer **\$2.65 ea** (V, GF, DF)  
Pulled pork slider **\$3.75 ea**   
Chicken schnitzel slider **\$3.75 ea** 

### Warm Finger Food

Char su pork loin skewers **\$2.85 ea**  
Baby beef burger with pickles, cheese, American mustard and relish **\$3.65 ea**  
Mexican spiced schnitzel bites **\$3.10 ea**  
Pea, pesto and feta baby arancini with aoli 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 & feta quiche **\$2.95 ea** (V)  
Satay chicken skewer **\$3.10 ea**  
Spinach and cheese filo **\$2.65 ea** (V)  
Cajun chicken wings **\$2.65 ea** (V)  
Grilled prawn and chorizo skewer **\$3.40 ea** (GF)  
Moroccan spiced vegetable and chickpea pie **\$3.40 ea** (V) 

*Pictured:* Seasonal cheese, nut and dried fruit platter; Grilled prawn and chorizo skewer; Pulled pork soft taco; Mini sausage rolls; Basil tomato and bocconcini skewers; Peking duck pancakes; Mini frittata; Vegetarian rice paper rolls; Seasonal gourmet pie

\*Prices exclude GST



# GOURMET PLATTERS

**Small - Serves 6 people**  
**Large - Serves 12 people**

## Seasonal Sliced Fruit Platter

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

Freshly cut seasonal fruit selection including watermelon, rockmelon, honeydew, pineapple, strawberries, grapes, passionfruit and orange.

## 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.

## Charcuterie Platter (GF) NEW

**Small \$97.50 ea Large \$195.00 ea**

Pepper crusted rare roast beef, grilled chicken breast drizzled with harissa dressing, prosciutto, salami and Bangalow ham, baby pickles and a tub of Persian fetta and a wedge of mature cheddar.

## Mediterranean Platter (GF, V) NEW

**Small \$63.00 ea Large \$126.00 ea**

A gourmet platter of antipasto delights including stuffed peppers, mixed olives, bocconcini skewers, semi dried tomato, dolmades, and a tub of Persian fetta.

## Rustic Bread and Dip (V) NEW

**Small \$14.50 ea**

A perfect addition to the Charcuterie and Mediterranean platter. Sliced sourdough baguettes, Afghan spiced bread and Lebanese wraps served with basil pesto and hummus. GF available, see online.



## Orient Express

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

Char siu 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.

## 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.



*Pictured: The New Mediterranean Platter (top); Charcuterie Platter (bottom)*



# ALL DAY CATERING



*Pictured: Classic triangle points; Sausage rolls; Fruit platter; Banana bread and assorted bagels & pastries*

## ALL DAY TRAINING (Min 10)

The Classic menus are perfect for informal or budget training.

### Morning and Afternoon Teas

#### Classic Morning Tea #1 \$5.00 pp

Large assorted muffin (½ pp)  
Large apple and cinnamon Danish pastry (½ pp)

#### Classic Morning Tea #2 \$5.00 pp

Classic banana bread served with maple whipped butter (½ pp)  
Butter croissant filled with Roma tomato, creamy brie and spinach (½ pp)

#### Deluxe Morning Tea \$7.95 pp

Mini assorted Danish pastries (1)  
Mini fruit skewer (1)  
Mini assorted baby muffins (1)

#### Classic Afternoon Tea #1 \$5.00 pp

Seasonal slices (2 fingers)

#### Classic Afternoon Tea #2 \$5.50 pp

Classic scones served with lemon butter, vanilla bean cream and butter (1.5 pp)

### Hot Beverages

#### Tea and Coffee

Freshly brewed coffee or tea serving 8 guests starts at \$22.00. See the full online menu for all our tea and coffee options.

**SPECIAL DIET  
MENU ONLINE**

### Value Lunches

#### Classic Lunch #1 \$10.00 pp

Gourmet wrap (½ pp)  
Classic triangle points (4)

#### Classic Lunch #2 \$12.95 pp

Classic triangle sandwich (4 points)  
Chef's selection of assorted salad cups

#### Classic Lunch #3 \$9.75 pp

Finger sandwiches (2 fingers)  
Classic triangles (½ pp)

#### Deluxe Lunch \$14.15 pp

Substantial rice paper roll with noodles, fresh herbs and crisp vegetables (1)  
Lebanese wrap with gourmet fillings (1/2)  
Chef's selection of assorted salad cups (1)

### Lunch Time Additions

#### Finger Food \$31.45 per dozen

##### COLD

Vegetarian rice paper rolls (GF, VE)  
Chicken and herb rice paper rolls (GF)  
Basil, baby tomato and bocconcini skewers, Vegetarian nori rolls (V)

##### WARM

Sausage rolls; Mini meat pies;  
Satay chicken skewers; Pea, pesto and fetta, arancini (V)

### Fresh Options

#### Individual salad cups from \$5.95 ea

#### Fruit skewer \$2.75 ea

#### Cheese Platter from \$50.40 ea

Premium cheeses including cheddar, creamy brie, and delicate blue served with lavosh, dried fruit and nuts, grapes and strawberries.

#### Fresh Fruit Platter from \$37.80 ea

Freshly cut seasonal fruit selection including melons, pineapple, strawberries, grapes, passionfruit.

**VANILLA | BLUE®**  
CATERING

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# NEED SATURDAY CATERING?

Great menus online  
[www.vanillablue.com.au](http://www.vanillablue.com.au)



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8.00am - 5.30pm (Monday - Friday)

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

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**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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