

# 2018 MELBOURNE CUP MENU



# FEATURE LUNCH PACKAGES



*Pictured: Lady Lunch package*

## FEATURE LUNCH PACKAGES

### **Lady Luck** \$199.00 serves 10

Class it up with this package. Great for either lunch or a substantial afternoon tea.

- Crust less finger sandwiches with premium fillings, 2 fingers pp
- Assorted Baby gourmet tarts
- Assorted salad cups
- Dip your own strawberry pack
- Plates and napkins and forks

### **Mexican Derby** \$360.00 serves 20

Start your Mexican fiesta with this fun MYO taco kit. A great gluten free lunch

- Tex Mex seasoned chicken mince
- Tex Mex warm mixed beans (V)
- Corn taco shells (GF) and soft tortillas
- Fresh slaw with aioli and shredded cheese
- Tomato salsa, avocado, sour cream, roasted corn salsa, fresh herbs
- Serving tongs, large sugarcane plates and bamboo forks

### **The Winning Post** \$155.00 serves 10

The classic Melbourne Cup Day lunch!

- Lemongrass and ginger grilled chicken pieces (GF)
- German potato salad with crispy shallots and baby cress
- Garden salad with fresh herbs and balsamic dressing (GF)
- Rustic bread selection with pesto and butters
- Disposable plates, forks, tongs and napkins

### **Cup Day Gourmet Dogs** \$300.00 serves 20

A gourmet hot dog lunch with all the fixings

- Gourmet beef sausages with caramelised onions
- Gluten free veggie sausages with tomato relish braise (GF)
- Soft classic hot dog rolls
- Plain gluten free wraps (GF)
- Fresh slaw with aioli and shredded cheese
- Classic sauces - tomato, BBQ & yellow mustard
- Relish and pickles
- Shared bowl of garden salad with avocado
- Disposable plates, forks, tongs and napkins

## RACE DAY SALADS

Single cups from \$6.95  
Box from \$45.00 serves 5-8

- Garden salad with fresh herbs and a pot of spiced avocado
- Creamy German potato salad with bacon and shallots
- Chicken Singapore noodles with crispy sprouts



*Pictured: Cup Day Gourmet Dogs*



**VIEW MENU**

\*Prices exclude GST

# FLEMINGTON FINGER FOOD

**Select 3 or 6 warm OR cold finger foods**  
3 pieces \$9.70 per person  
6 pieces \$19.40 per person

## Warm Finger Food (Min 12)

- Pork and fennel sausage rolls served with smokey bbq sauce
- The classic mini beef pie with ketchup
- Pumpkin, feta and sage arancini's with garlic aoli
- Chilli jam glazed beef meatballs
- Cheese and spinach pastitsi topped with Parmesan and chia seeds
- Vegetarian sun dried tomato, feta and cracked pepper quiche (Veg)

## Cold Finger Food (Min 12)

- Smoked chicken and brie shortcrust tarts
- Peking duck pancake with apricot infused plum sauce (DF)
- Mini chorizo, haloumi and sweet potato frittatas topped with roasted pepitas (GF)
- Kale and broccoli tart with Persian fetta (V)
- Vegetable rice paper rolls with lemongrass and ginger sweet chilli (GF, DF, V)
- Heirloom baby tomato, basil & bocconcini skewer with caramelized balsamic (GF, Veg)
- Classic nori rolls with assorted meats and seafood with soy, ginger and wasabi

## Pure Bread Finger Sandwiches

\$8.50 per serve 2 pieces per serve (min 5)

- Smoked salmon
- Poached chicken with chive mayo
- Classic crushed egg
- Double smoked ham and cheddar

*Pictured: Top box – Pork and fennel sausage rolls, classic meat pie, kale tart, pastitsi with cheese and spinach; In cups – arancini and meatballs; Bottom box – Mini frittatas, assorted nori rolls, smoked chicken tarts*

\*Prices exclude GST



# SPECIAL DIETS

**Veg and Gluten Free Finger Food**  
\$9.70 per person

- Fresh herb and crunchy vegetable rice paper roll with sweet chili (vegan, GF)
- Nori rolls (GF, V)
- Haloumi and sweet potato baby frittata (GF, V)

**Gluten Free Lunch Package**  
\$14.50 per person

- GF pannini
- Nori rolls (GF, V)
- Fresh herb and crunchy vegetable rice paper roll with sweet chili (GF, V)
- Haloumi, sweet potato baby frittata (GF, V)

**Gluten free pannini \$7.50 each**

# THE SWEET FINISH

**Chocolate Indulgence**  
\$69.50 serves 10

One for the chocoholics in the office, featuring our famous brownie fingers with dip your own strawberries with Nutella, Oreo crumbs and pistachios

- Double choc fudge brownie fingers
- Fresh strawberries
- Nutella for dipping,
- Oreo crumb tub and crushed pistachio tub for the finishing touch

**Finish Line Sweets and Tarts Collection**  
\$99.50 serves 10

- Assorted macarons
- Portuguese custard tarts
- Assorted sweet slice fingers

**Melbourne Cup Cupcakes**  
\$49.50 10 per serve

Amazing vanilla cupcakes with cup themed toppings with buttercream frosting



# PLATTERS & SWEETS



## PONY PLATTERS

### The Fully Loaded Cheese Platter \$104.00 serves 10

The winning trio of brie, blue and cheddar cheese. Serves with nuts, dried fruits, quince paste and a tub of pesto to add a burst of flavour. Garnished with grapes and strawberries with activated charcoal crisp bread and rustic breads

### Winx Snack Platter \$72.50 serves 10 (V)

Crisp sticks of celery, Dutch carrots, cucumber and baby tomatoes. Dips Hummus, guacamole, spring onion. Toasted beetroot tortillas, sweet potato crisps, seaweed crackers, sliced sourdough baguette

### Cup Day Charcuterie and More \$120.00 serves 10

Sliced meats: prosciutto, salami, peppered beef, double smoked ham, chicken schnitzel. Double brie, smokey cheddar, pickles, relish and olives. Rustic bread collection with lightly salted butter

### Makybe Diva Mediterranean Platter \$108.00 serves 10 (GF, V)

Roasted dukkha spiced sweet potato bites, grilled eggplant and chargrilled asparagus. Falafels, olives, stuffed peppers and bocconcini skewers. Beetroot hummus, baba ghanoush and pesto, served with rustic bread and lightly salted butter

### Asian Derby \$147.00 Serves 10

Assorted nigiri sushi pieces with soy ginger and wasabi. Peking duck pancakes with apricot and plum sauce. Crisp colourful vegetable rice paper rolls with lemongrass and ginger sweet chilli (GF, DF, V)

### Silks Slider Box

\$120.00 / 30 sliders, served at room temp.

- Pulled pork sliders with crunchy slaw
- Baby slider with crispy chicken schnitzel with chipotle aioli and lettuce
- Grilled eggplant and fetta sliders with fresh pesto

### Flemington Fingers Collection

\$75.00 serves 10

- Smoked salmon and cream cheese fingers on rye (5 individual fingers)
- Poached chicken with chive mayo on wholemeal (5 individual fingers)
- Classic crushed curried egg on rye (5 individual fingers)
- Double smoked ham and cheddar on white (5 individual fingers)

### Japanese platter

\$157.50 serves 10 (50 pieces)

A selection of freshly prepared sushi pieces and nori. Presented and served with edamame beans, pickled ginger, wa sabi and soy sauce

### Fruit Platter

\$70.00 serves 10

Fresh cut fruit with a seasonal twist and a yogurt pot



*Pictured: Cup Day Charcuterie, Winx Snack Platter and the Asian Derby*

\*Prices exclude GST

# MELBOURNE CUP CATERING

Melbourne Cup orders must be placed by Friday Nov 2nd

1300 556 086

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

*Free*

with orders over  
\$1000 + gst

12 mini Melbourne  
Cup cupcakes  
12 dip your own  
strawberries

**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 within 24 hours of the event will be charged 100% of the invoice.

**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.