



**2019**

**MELBOURNE**

**CUP MENU**





# MELBOURNE CUP FINGER FOOD

## CUP DAY FINGER FOOD

### Sling Finger Food Package

\$180.00 ea (serves 10-12)

- Pork and fennel sausage rolls with barbecue sauce
- Mushroom arancini with truffle mayo **V**
- Classic beef pies with ketchup
- Cheeky pea felfafel bites with spiced hummus **GF DF V**
- Satay chicken skewers with our famous sauce

### Cold Finger Food Favourites

3 options \$10.25 | 4 options \$13.65 pp

Shortcrust tart with Indian spiced chicken, mango chutney and riata

Shortcrust tart with goats cheese leek and red onion jam **V**

Peking duck pancake with apricot infused plum sauce

Baby tomato, basil & bocconcini skewer with balsamic **V**

Rice paper roll with Teriyaki beef

Rice paper roll with tofu and salsa verde **Vegan**

Salmon nigiri **GF DF**

Teriyaki chicken nori

Pumpkin nigiri **Vegan**

### Derby Day Finger Food Package

\$175.00 ea (serves 10-12)

- Shortcrust tart with red onion jam, leek and goats cheese **V**
- Peking duck pancakes with apricot infused plum sauce **DF**
- Teriyaki beef rice paper roll **GF DF**
- Chipotle chicken sliders
- Tomato, bocconcini and basil skewers with caramelized balsamic

### Warm Finger Food Favourites

3 options \$10.95 pp | 4 options \$14.60 pp

Pork and fennel sausage rolls with smokey bbq sauce

Classic mini beef pie with ketchup

Cheese and spinach pastitsi topped with Parmesan and chia seeds **V**

Mushroom arancini w/ truffle mayo **V**

Secret satay chicken skewer with kaffir lime and lemon

Warm felfafel bites w/ chilli hummus **V**

### Silks Slider Box

\$99.00 (24 sliders)

An assortment of 3 chilled sliders:

- Prawn cocktail on a charcoal bun
- Chicken schnitzel slider with chipotle sauce
- Rare beef with horseradish aioli, rocket and caramelized onions



**ORDER NOW**

*Pictured: Cold Finger Food Favourites;  
Warm Finger Food Favourites.*

\*Prices exclude GST



# GRAZING PLATTERS

## Asian Derby

\$155.00 (serves 10 - 12)

Peking duck pancakes with dipping sauce. Teriyaki beef and tofu salsa verde rice paper rolls. Salmon and sticky chicken nori rolls with soy and pickled ginger. Served with prawn crackers, edamame and chopsticks

## Makybe Mediterranean

\$129.00 (serves 10 - 12)

Cheeky pea felfels, dolmades and olives, with baby cucumbers and grilled zarta spiced eggplant. Marinated feta, bocconcini, humus and pesto dip, accompanied with grilled pita pockets and rustic breads

## Filly Cheese Platter

\$129.00 (serves 10 - 12)

A delicious trio of Australian cheese served with fresh grapes and berries. Enjoyed with fig, port and walnut compote and pecans & dried fruit. Olive fougasse twists and rosemary and cashew crackers

## Flemington Finger Sandwiches

\$96.00 (serves 10 - 12)

Beautiful soft finger sandwiches including, Smoked salmon and cream cheese on rye. Poached chicken with chive mayo on soft wholemeal. Classic crushed egg and mayo on rye. Double smoked ham and cheddar on white bread

*Pictured: (Top to bottom) Asian Derby. Makybe Mediterranean. Winx Snack Platter. Cup Day Charcuterie;*

\*Prices exclude GST



## Winx Snack Platter

\$95.00 (serves 10 - 12)

Fresh and crunchy veggies including cucumbers, Dutch carrots and baby tomatoes. Fragrant Turmeric spiced cauliflower, charred corn nibbles and sesame avocado with almonds. A trio of dips including pomegranate topped humus, pesto and baba ghanoush. Assorted breads and crackers

## Cup Day Charcuterie

\$145.00 (serves 10 - 12)

An assortment of Bangalow wood smoked ham, New York rare roast beef, Sopressa salami and dry rubbed paprika chicken breast. Serves with beautiful olive fougasse, rosemary and cashew crackers

Seeded mustard aioli, cornichons, olives and baby tomatoes accompany the platter

## Jockeys Fresh Cut Fruit

\$78.95 (serves 10 - 12)

Our best fruit platter with a seasonal twist to celebrate Melbourne Cup



GET A QUOTE



# CUP DAY LUNCHES



## CUP DAY LUNCHES

### Boutique Buffet

\$235.00 (Serves 10-12)

A lunch fit for Cup Day:

- Slow roasted beef fillet with horseradish mayo
- Baked Tasmanian salmon topped with orange, fennel and dill
- Tuscan spiced chicken breast.

Accompanied with creamy potato salad, a fresh garden salad and a boutique breads box.

*Serving tongs, Enviro plates, bamboo forks & knives and napkins*

### The Winning Post

\$155.00 (Serves 10-12)

Always a Melbourne Cup favourite:

- Tuscan spiced grilled chicken pieces

Accompanied with creamy potato salad, a fresh garden salad and a boutique breads box.

*Serving tongs, Enviro plates, bamboo forks & knives and napkins*

### Individual Vegetarian and Gluten Free Lunch Package

\$15.95 per person

A perfect lunch for your vegetarian or gluten free guests:

Baby spinach, basil and feta frittata, garden and avocado salad and a basil, tomato and bocconcini skewer. Gluten free bread selection with butter

*Pictured: Boutique Buffet*

*\*Prices exclude GST*

## CUP DAY SALAD BOXES

Large serves 10 | Small serves 5

### Potato Salad

Sm \$23.00 ea | Lg \$46.00 ea

Creamy potato salad with bacon and shallots

### Chicken Noodles Salad

Sm \$23.00 ea | Lg \$46.00 ea

Singapore noodle salad with chicken and crispy sprouts

### Garden Salad

Sm \$20.00 ea | Lg \$40.00 ea

A crisp garden salad sprinkled with fresh herbs



*Pictured: The Winning Post*



# GIDDY UP GROUP PACKAGES

## Marquee Option 1

\$671.00 (serves 40-50)

200 pieces of food for a 1-hour event

- Flemington Finger sandwiches (2 large platters)
- Makybe Mediterranean platter (1 large platter)
- Derby Day chilled finger food (2 large platters)
- FREE coloured napkins and plates (50)

## Marquee Option 2

\$837.00 (serves 40 - 50)

258 pieces of food for a 1-hour event

- Silks Chilled Slider (2 large platters)
- Sling Warm Finger Food (2 large platters)
- Makybe Mediterranean Platter (1 large platter)
- Nutella Fun-Do Sweets (2 large platters)
- FREE coloured napkins and plates (50)

## Marquee Option 3

\$894.00 (serves 40 - 50)

310 pieces for a 1-hour event

- Asian Derby Platter (2 large platters)
- Cup Day Charcuterie Platter (2 large platters)
- Winx Snack Platter (1 large platter)
- Finish Line Sweets (2 large platters)
- FREE coloured napkins and plates (50)



GET A QUOTE

*Pictured: Marquee Option 3*

\*Prices exclude GST







# CUP DAY SWEETS & TEAS

## Nutella Fun-Do

\$75.00 (serves 10)

One for the chocoholics in the office. Our famous brownie fingers with dip-your-own strawberries and marshmallows with Nutella, Oreo crumbs and pistachios

## Finish Line Sweets and Tarts

\$99.50 (serves 10)

A delicious platter of assorted macarons; baby cheesecake glazed tarts and assorted fingers of sweet slice

## Melbourne Cup Themed Cupcakes

\$5.50 each

Chocolate and vanilla racing inspired cupcakes

## Cup Day Mini Tea Package (min 8)

2 options \$6.95 pp | 3 options \$9.95 pp

Double fudge brownie fingers

Assorted baby muffins

Mini fruit skewer

Parmesan topped baby croissants filled with double smoked ham or basil pesto and fresh tomato.

Baby Danish pastries

Lemon, macadamia & ricotta mini cakes

Mini pots of poached apple with yoghurt and toasted cinnamon crumble.

Secret recipe mini muesli bars



**GET A QUOTE**

*Pictured: Finish Line Sweets and Tarts and Nutella Fun-Do*

\*Prices exclude GST

**VANILLA BLUE**  
CATERING





**Melbourne Cup orders must be placed by *Friday Nov 1st***

**vanillablue.com.au | 1300 556 086**

## TERMS & CONDITIONS

**Melbourne Cup Delivery Times:** 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 1-2pm, food may arrive up to 30 mins before your requested delivery time.
- For functions between 2-3pm warm food may arrive up to 60 minutes before your requested delivery time.
- Orders of cold catering may be delivered up to 90 minutes before your requested delivery time.

**Minimum Order Value:** For Melbourne Cup day deliveries we require a minimum spend of \$250 + GST. This applies to ALL orders on the day.

**Product Presentation:** All items will arrive in our disposable platters that are easy to present and clear away. If you have a VIP presentation requirement, please let us know. Note that VIP platters incur a \$25 collection fee.

**Pricing Information:** Prices quoted do not include GST or Vanilla Blue's delivery charges (based on location).

### **Order Cancellation:**

- All Melbourne Cup orders can be cancelled up to 4 business days prior to the event without a penalty.
- Orders of a value greater than \$1000 cancelled up to 3 business days prior to the race will attract 100% cancellation fee.
- Orders of a value less than \$1000 cancelled up to 3 business days prior to the race will attract 50% cancellation fee.
- Any order cancelled on the day of delivery will be charged at a 100% of the total invoice amount.

**Order Changes:** Order changes (excluding cancellations) will be accommodated up until Thursday 5:00pm October 31.

**Payment Options:** Vanilla Blue accepts payment via 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 and invoices are sent via email.

**Special Diets and Allergies:** Vanilla Blue has a great selection of special diet options. Please note however that 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.