

VANILLA | **BLUE**[®]
CATERING

CATERING MENU



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 \$6.45 pp
Any 3 options \$9.20 pp
Any 4 options \$11.85 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 \$77.25 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 \$5.35 pp
Any 3 halves \$7.85 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 \$6.50 pp
3 halves \$9.25 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, fetta 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 \$5.35 pp

3 fingers per serve \$7.50 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 \$8.50 pp

Baby pear and walnut cake (GF) (1)

Classic chocolate brownie finger (1)

Baby lamington (1)

Premium Corporate Miniatures \$7.50 pp

2 pieces per serve

Hand crafted, delicious bite size cakes & tarts

Scrumptious Scones & Sides NEW \$5.35 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: Fresh baked muffins and scones. Flavours changing seasonally, see online for details.

INDIVIDUAL OPTIONS (Min 8)

Sweet Tea Items

Baby assorted Danish pastry **\$3.20 ea**

Baby lamington **\$3.75 ea**

Baby blueberry muffin **\$3.00 ea**

Cocktail croissant with jam and butter **\$3.00 ea**

Classic chocolate brownie finger **\$2.75 ea**

Double chocolate mini muffin **\$3.00 ea**

Lemon and cranberry cookies **\$1.80 ea**

Baby Pear and walnut cake **\$3.50 ea** (GF)

Mini fruit salad pot **\$3.75 ea**

Mini fruit skewer **\$2.75 ea**

Assorted little yoghurt pots **\$3.50 ea**

Baby banana bread topped with raspberries **\$3.50 ea**

Savoury Tea Items

Baby brioche with double smoked ham & Brie **\$3.75 ea**

Baby brioche with smoked salmon, capers and dill cream cheese **\$3.75 ea**

Mini sweet potato, feta and sundried tomato frittata **\$2.75 ea** (GF, V)

Mini ham and Swiss cheese croissants **\$3.75 ea**

Mini croissant with Brie, tomato and spinach **\$3.75 ea** (V)

Gourmet Muffins NEW

Our wonderful muffins are baked daily. Flavours change regularly.

Nutella and raspberry muffin topped with praline and hazelnuts **\$5.35 ea**

Apple strawberry muffin topped with oats **\$5.35 ea**

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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 **\$17.80 pp**
- Classic triangles and wraps **\$15.70 pp**
- Executive breads **\$19.95 pp**
- Lebanese wraps **\$16.25 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 aoli
- 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 \$9.20 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 \$7.50 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 \$8.60 ea

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

Classic triangle points \$6.45 ea

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

Executive breads \$12.95 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 \$8.10 ea

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

Finger sandwiches \$6.80 ea (2 fingers)

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

Gluten free panini \$7.50 ea (GF)

We recommend 2 per person.



VALUE LUNCHES (Min 8)

Baguette & salad combination \$14.00 pp

French baguettes with classic fillings and an assorted salad cup.

Wraps and triangles \$10.50 pp

1.5 serves of sandwiches

Gourmet wrap

Classic triangle points

Wrap and sushi combo \$14.00 pp

Lebanese wraps (1)

Assorted nori rolls (3)

SPECIAL DIET LUNCHES

Vegan wrap \$8.00 ea

Soft Lebanese wraps with vegan fillings (V)

Gluten free lunch \$12.35 pp

Gluten free gourmet sandwich (GF)

Gluten free salad cup (GF)

Gluten free & dairy free lunch \$14.00 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 \$17.25 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)

Pictured: Executive Breads (top); Gourmet Triangles (centre); International Breads (bottom)

*Prices exclude GST

NOT ANOTHER SANDWICH LUNCH

(Min 8)

Pastas and Risottos (Min 8)

Small hot pots \$11.30 ea

Large bowls to share \$89.95 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 \$6.20 ea

A perfect addition to a pasta or a soup lunch.

Meal size salads from \$12.50 ea

Great for those watching their diet.

Large bowls to share \$41.50 ea (serves 8)

Works well for a group.

See online for our delicious salad range

TACO BAR NEW

\$150.00 (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 **\$3.50 ea**
Pulled pork soft taco **\$3.50 ea**
Peking duck pancake **\$3.60 ea**
Mini sweet potato, fetta and sundried tomato frittata **\$2.75 ea** (V, GF)
Goat cheese tartlet with caramelised onion **\$3.20 ea** (V)
Chicken and herb rice paper roll **\$3.20 ea** (GF)
Basil, tomato and bocconcini skewer **\$2.75 ea** (V, GF)
Fresh herb and crunchy vegetable rice paper roll **\$3.10 ea** (V, GF)
Assorted nori rolls & sushi pieces **\$3.10 ea**
Olive, basil and cherry tomato skewer **\$2.75 ea** (V, GF, DF)
Pulled pork slider **\$3.85 ea** 
Chicken schnitzel slider **\$3.85 ea** 

Warm Finger Food

Baby beef burger with pickles, cheese, American mustard and relish **\$3.85 ea**
Mexican spiced schnitzel bites **\$3.20 ea**
Pea, pesto and fetta baby arancini with aoli arancini **\$3.20 ea**
Braised beef and Bourguignon gourmet pies with tomato relish **\$3.80 ea**
Mini classic sausage roll **\$3.20 ea**
Mini classic beef pie **\$3.20 ea**
Moroccan spiced meatballs **\$2.75 ea**
Pesto and haloumi mini pizza **\$2.75 ea** (V)
Sundried tomato & fetta quiche **\$3.10 ea** (V)
Satay chicken skewer **\$3.20 ea**
Spinach and cheese filo **\$2.75 ea** (V)
Cajun chicken wings **\$2.75 ea** (V)
Grilled prawn and chorizo skewer **\$3.50 ea** (GF)
Moroccan spiced vegetable and chickpea pie **\$3.50 ea** (V) 

Pictured: Assorted hot and cold finger food, see online for details.

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VANILLA BLUE
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GOURMET PLATTERS

Small - Serves 6 people
Large - Serves 12 people

Seasonal Sliced Fruit Platter

Small \$39.00 ea Large \$78.00 ea

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

Cheese, Dried Fruit and Nuts Platter

Small \$52.00 ea Large \$104.00 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 \$99.00 ea Large \$198.00 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 \$65.00 ea Large \$130.00 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 \$15.50 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 \$81.00 ea Large \$162.00 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 \$55.00 ea Large \$110.00 ea

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

Afternoon Nibbles Platter

Small \$39.00 ea Large \$78.00 ea

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



Pictured above: Seasonal Sliced Fruit Platter (top); Cheese, Dried Fruit & Nuts Platter (bottom)

Pictured left: 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 \$5.50 pp

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

Classic Morning Tea #2 \$5.50 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 \$8.20 pp

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

Classic Afternoon Tea #1 \$5.50 pp

Seasonal slices (2 fingers)

Classic Afternoon Tea #2 \$5.35 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 \$25.00. See the full online menu for all our tea and coffee options.

**SPECIAL DIET
MENU ONLINE**

Value Lunches

Classic Lunch #1 \$10.50 pp

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

Classic Lunch #2 \$13.50 pp

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

Classic Lunch #3 \$10.00 pp

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

Deluxe Lunch \$14.60 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 \$32.40 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 \$6.50 ea

Fruit skewer \$2.75 ea

Cheese Platter from \$52.00 ea

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

Fresh Fruit Platter from \$39.00 ea

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

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NEED SATURDAY CATERING?

Great menus online
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Office hours:

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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