

TEAM BREAKFAST **PACKAGES**

Muffin Mania \$56.50



Soft centred muffins Nutella and raspberry (10 halves) Blueberry cream cheese (10 halves)

The Milk Bun Run \$78.95 (serves 10)



Maple bacon, free range eggs & smashed avocado (5)

Grilled mushrooms, haloumi, free range eggs & spinach (5)

Warm Breakfast Bread Collection \$68.25

(serves 10-12)

Mango coconut bread (8 halves) Chocolate chip banana bread (8 halves) Classic banana bread (8 halves) Served w/ maple whipped butter, honey ricotta & Nutella

Waffle Box \$80.95 (18 warm waffles) Toasted waffles served with maple syrup, Nutella, vanilla bean cream & maple and cinnamon butter

The Scrummy Scone Box \$64.50 ea

(serves 10)

Freshly baked, classic buttermilk scones cut in half

Served with lemon butter, raspberry jam, vanilla bean cream and classic butter

The Parisian Collection \$67.50 ea NEW



(serves 10-12)

A selection of morning pastries cut in half. Parmesan and pepita crusted butter croissants

Vanilla crème Viennoiserie Flaky cinnamon twist





INDIVIDUAL **OPTIONS** (Min 5)

Soft Centred Medium Muffins \$5.60 ea NEW

Nutella and raspberry Blueberry and cream cheese

Pastries and Sweets (medium sized cut in half) Breakfast breads with maple butter \$5.60 ea Croissant with Parmesan & pepita crust \$5.50 ea Croissant with ham and cheddar \$6.50 ea Croissant filled with Nutella \$6.50 ea Vanilla crème Viennoiserie \$5.50 ea Flaky cinnamon twist \$5.75 ea Scones **\$4.35** ea

Mini Items

Mini croissants filled with Nutella \$3.45 ea Double fudge brownie fingers \$2.95 ea Assorted baby muffins \$3.25 ea Secret recipe mini muesli bars \$2.90 ea Baby assorted lamingtons \$3.40 ea Baby key lime cheese cake tarts \$3.65 ea Mini chocolate & peanut butter tarts \$3.65 ea Assorted protein balls \$4.15 ea Fruit skewers with roasted coconut \$2.95 ea Coconut yoghurt with roasted muesli \$3.85 ea Mini natural yoghurt pots with compote \$3.65 ea Chia seed breakfast pudding \$3.65 ea

Milk Buns \$7.90 each (min 6 of ea) NEW



Maple bacon, free range eggs and smashed avocado

Grilled mushrooms, haloumi, free range eggs & wilted spinach

Brekkie Burrito \$7.90 ea (min 6)



Grilled chicken, jack cheese, smashed avocado with herbs

Gluten Free Paninis \$9.75 ea See online for current range





MINI TEA PACKAGE (min 5)

Any 2 options \$6.80pp Any 3 options \$9.65 pp Any 4 options \$12.50 pp

Sweet

Mini butter croissants filled with Nutella Assorted baby muffins Baby Danish pastry selection Double chocolate brownie fingers Gluten free, nut brownie finger (GF, V) Salted caramel and raspberry almond cakes (GF)

Secret recipe mini muesli bars Wicked cookies

Baby Key Lime cheese cake tarts Baby chocolate ganache and peanut butter tarts

Healthy

Coconut yogurt with roasted muesli (DF,

Mini natural yoghurt pots with strawberry and rhubarb compote (GFV) Mini fruit skewer with lime infused

coconut (DF, GF)

Chia seed, blue berry, passionfruit and coconut breakfast pudding (DF, GF, V) Assorted protein balls (V)

Savoury

Assorted savoury baby muffins Maple bacon, avocado and tomato mini milk buns

Smashed avo and slow roast toms mini milk buns (V)

Parmesan and pepita baby butter croissants with double ham and cheddar Haloumi and sweet potato baby frittata (GF, V) Mini chorizo, haloumi and sweet potato frittatas topped with roasted pepitas (GF)

COLLECTIONS

Corporate Miniatures \$7.95 pp (NEW)



A selection of hand crafted premium mini cakes - please check online for current selection (2 pieces)

Seasonal Slices

1 **\$2.85** ea | 2 **\$5.60** ea | 3 **\$7.95** ea

A beautiful selection of sweet slice fingers - fudge brownie, cherry ripe slice, rocky road, nutty caramel, zesty lemon and cranberry & coconut

The Morning Cleanse \$8.95 pp (NEW)



Smashed avocado and slow roast toms mini milk buns

Mini natural yoghurt pots with strawberry and rhubarb compote Mini fruit skewers with lime infused

roasted coconut

Morning Tea Delights \$9.40 pp

Mini butter croissants filled with Nutella Assorted savoury baby muffins Secret recipe mini muesli bars

Afternoon Tea Delights \$9.40 pp (NEW)



Salted caramel and raspberry almond cakes

Double chocolate brownie fingers Baby key lime cheese cake tarts

Gluten Free Mini Me \$9.40 pp (NEW)



Chia seed, blueberry coconut breakfast pudding (GF)

Mini chorizo, haloumi and sweet potato frittatas (GF)

Assorted protein balls (V)



*Prices exclude GST



LUNCHES

Our team lunches have been designed for groups of 10 and come with everything you need to keep your team well fed. The packages include spoons, forks or chopsticks and sugarcane bowls or pots.

Aegean Collection \$195.00 (NEW)



Make your own Mediterranean inspired

- Lemon and oregano chicken breast slices (GF, DF)
- Tender boneless dukkha spiced lamb (GF, DF)
- Grilled chorizo with fresh lemon
- Honey and sesame grilled Haloumi (GF,
- Pita pockets, Lebanese bread and sweet potato crisps
- Chilled sides of hummus, baba ganoush, minted yoghurt, mixed leaves and tabouleh (GF, V)

Okay Poke Bar \$195.00 (NEW)



Create your own Poke feast, clean eating at its best!

- Lightly grilled salmon pieces (GF, DF)
- Grilled chicken breast (GF, DF)
- Soy, ginger and sesame marinated tofu (GF, DF, V)
- Seasoned brown rice and guinoa blend
- Pots of seaweed salad, edamame. spring onions and mixed seeds
- Dressings selection of Ponzu, Miso tahini, Seasoned avocado (DF, V)
- Fresh mixed leaves, cucumber and baby tomatoes

Hot Dog Station \$175.00 (NEW)

caramelised onions



A fun bit of dude food for the office.

- Gourmet beef sausages with warm
 - Gluten free veggie sausages with tomato relish braise (GF, V)
 - Soft classic hot dog buns
 - Plain gluten free wraps (GF)
 - Fresh slaw with aioli and shredded
 - Condiment pots of Tomato, BBQ, yellow mustard, relish and pickles
 - Shared bowl of garden salad with avocado

Taco Bar \$160.00

A selection of hard and soft tacos accompanied with everything to build your own Mexican fiesta. Just unwrap and serve

- Corn taco shells and soft tortillas
- Tex Mex warm mixed beans
- Seasoned chicken mince
- Shredded cheddar cheese
- Mexican tomato salsa, sriracha and sour cream
- Fresh avocado, corn salsa and lettuce
- Chopped shallots, coriander and jalapenos
- Diced tomato, shredded carrot and cucumber



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SANDWICH AND FINGER FOOD PACKAGES

Please choose your favourite bread and any 3 finger foods from the selection below:

- Gourmet international breads \$18.70 per person
- Artisan mini breads (3 Pieces) \$20.95 per person
- Classic triangles (1/2) and wraps (1/2) \$16.50 per person
- Lebanese wraps \$16.95 per person
- Classic French baguettes \$18.50 per person

Hot Items

Pumpkin, feta and sage arancini with garlic aoli (V)

The classic puff pastry sausage roll Mini quiche with spinach and cheese (V) The classic mini beef pie

Cheese and spinach pastitsi topped with Parmesan and seeds

Katsu chicken bites with wasabi aoli Secret Satay chicken skewer with kaffir lime and lemon

Haloumi and sweet potato baby frittata Old fashioned meatballs with smokey paprika mayo

Cold Items

Pulled pork soft taco

Mini chorizo, haloumi and sweet potato frittatas (GF)

Sushi Vegetarian nori rolls (V)

Assorted nori rolls and sushi pieces

Peking duck pancake

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

Lemongrass chicken rice paper roll (GF DF) Kale and zucchini and tart with Persian Feta

Basil, tomato and bocconcini skewer (GF, V)

Stuffed vine leaves (DF, GF, V)

Mini fruit skewer with lime infused coconut

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





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SANDWICH **COLLECTIONS**

All of our sandwiches come with 20% vegetarian fillings. We recommend 1.5 serves per person for a substantial lunch.

Big City Baguette Box \$134.25ea (serves 10-12)

Freshly baked white and rustic whole grain baguettes cut into easy to eat pieces

The Caprese - Prosciutto tomato basil and mozzarella (6)

Signature Chicken – poached chicken breast with fine herbs and free range egg mayonnaise (6)

The Ploughman - Double smoked ham with aged cheddar and farmhouse pickles (6)

Smokey Beef - Slow cooked pulled beef, crispy slaw, chipotle and pickles (6)

Vegetarian Delight - Roasted spiced pumpkin, beetroot tzatziki and baby spinach (V) (6)

Mouth-Watering Mini Breads \$136.50ea (serves 10-12)

A gourmet selection of easy to eat mini breads

Mini pretzel rolls with poached chicken breast, fresh herbs and mayonnaise (6)

Olive ciabattas with slow cooked pulled beef, crispy slaw, chipotle and pickles (6)

Mini fusette rolls with double smoked ham, aged cheddar and farmhouse pickles (6)

Mixed seed rolls with free range smashed egg and fresh dill mayonnaise (v) (6)

Baby poppy seed bagels with hot smoked salmon, caper & herb cream cheese and rocket (6)

Fuss Free Fingers and Mini Pitas \$135.00 (serves 10-12)

Crust-less finger sandwiches and soft pita pockets packed with premium fillings

Mini pita pockets with Mexican spiced chicken schnitzel and roasted corn salsa

Bondi falafel in pitas with hummus tomato and baby spinach (v) (6)

Pita pockets with slow cooked pulled beef, crispy slaw, chipotle and pickles (6)

White finger sandwiches with hot smoked salmon, caper and herb cream cheese and rocket (6)

Wholemeal fingers with free range smashed egg and fresh dill mayonnaise (v) (6)

Mini Wraps and Triangles \$120.00ea

(serves 10-12)

The perfect box for staff training or a quick meeting over lunch

Spinach wraps filled with double smoked ham, aged cheddar and farmhouse pickles (6)

Tomato wraps with Mexican spiced chicken schnitzel and roasted corn salsa

White wraps filled with slow cooked pulled beef, crispy slaw, chipotle and pickles (6)

White triangles filled with signature poached chicken breast, herbs and egg mayonnaise and baby spinach (6)

Wholemeal triangles filled with free range smashed egg and fresh dill mayonnaise (v) (6)







INDIVIDUAL SANDWICH

Gourmet International Breads \$9.60 ea

(we recommend 1.5 per person)

Our bestselling range. A changing assortment of gourmet breads, the selection will include boutique rolls, wraps. All filled to the brim with delicious gourmet fillings and include 20% vegetarian fillings (we recommend 1.5 per person)

Artisan mini breads (3 pieces) \$14.50 ea

(we recommend 1.25 per person)

A selection of mini breads including gourmet mini rolls, baby bagels and mini pretzel rolls filled with gourmet fillings. These breads are small and easy to eat making it a great option for the board room. 20% vegetarian fillings are included.

Classic triangle points \$6.75 ea

(we recommend 1.5 per person)

A classic selection of traditional sandwiches served on assorted sliced breads, a deliciously affordable option for informal occasions. All sandwiches are cut into quarters. 20% vegetarian fillings are included.

Gourmet baby wraps \$8.50 ea

(we recommend 1.5 per person)

Soft, fresh wraps filled with gourmet fillings. A delicious lighter lunch option. all orders come with 20% vegetarian fillings All wraps are cut in thirds

Gourmet veggie pack \$12.50 pp

Wholemeal finger sandwich filled with free range smashed egg, mayo and fresh dill (0.5) Bondi falafel in wrap with hummus tomato

Bondi falatel in wrap with hummus tomato and baby spinach (v) (0.5)

Grain baguette with roasted spiced pumpkin, beetroot tzatziki and baby spinach (0.5)

Gluten free breads with gourmet fillings

(we recommend 1.5 per person)

Wraps **\$7.95 ea** Pannini **\$8.95 ea**



SALAD BAR

Protein packs (6 sides)

Clean & mean - Sashimi grade salmon and boiled eggs **\$37.50 ea**

Sultry Poultry - grilled chicken / parmesan crusted chicken schnitzel **\$24.95 ea**

No animals here – Dukkha spiced roasted sweet potato with grilled tofu **\$14.95 ea**

Chicken breast, pumpkin, sultanas & pearl cous cous

Topped with chermoula dressing and toasted nuts individual cup \$7.50 ea

Meal sized bowl \$12.95 pp

Shared bowl (serves 5-8) \$42.95 ea

Lentil, quinoa and kale salad (VF, V)

with crispy spiced flatbread chips and tahini dressing individual 8 ounce cup \$7.30 ea

Meal sized 16 ounce bowl \$11.50 pp

Shared bowl (serves 5-8) \$42.95 ea

Vietnamese wombok slaw (DF, GF, V)

with toasted coconut, coriander and spicy sriracha mayonnaise

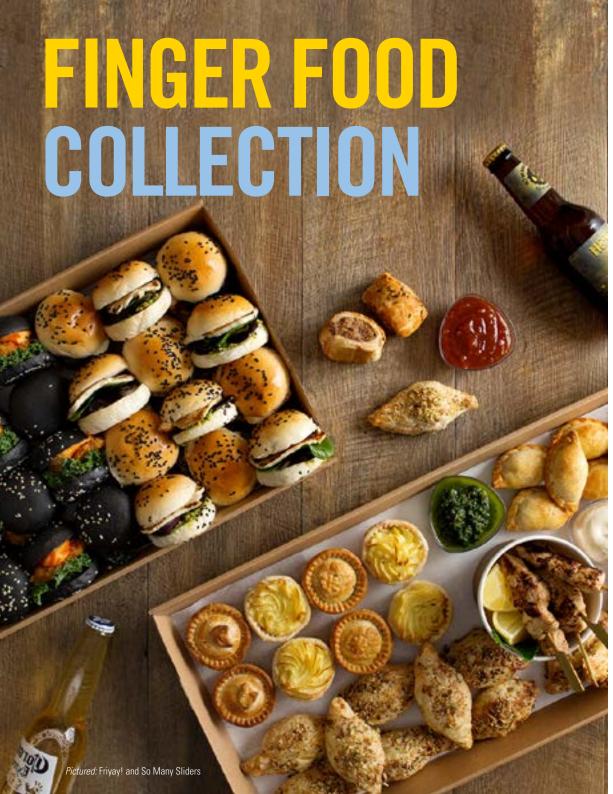
Individual cup \$7.30 ea
Meal sized bowl \$11.50 pp
Shared bowl (serves 5-8) \$42.95 ea
Individual cup w/ grilled chicken \$8.30 ea
Meal sized bowl w/ grilled chicken \$13.50 pp
Shared bowl w/ grilled chicken (serves 5-8) \$48.95 ea

Balsamic beetroot & kale w/ creamy feta (GF, V)

Topped with slivered cayenne almonds Individual cup **\$7.50 ea** Meal sized bowl **\$11.50 pp** Shared bowl (serves 5-8) **\$42.95 ea**







FINGER FOOD **COLLECTIONS** (Min 10)

Delivered warm these collections are delicious and won't break the bank.

Friyay! \$16.75 pp (NEW)



Gourmet deep dish mini pie "changes monthly" with bush tomato jam

Beef and Red bean Empanada with chimi churri

Secret Satay chicken skewer with kaffir lime and lemon

Pumpkin, feta and sage arancini with garlic aoli (V)

Cheese and spinach pastitsi topped with Parmesan and Chia seeds

So many sliders \$12.30 pp (NEW)



Charcoal slider with katsu chicken, sriracha mayo, cheese and kale Classic milk bun slider with beef, bacon beetroot relish and melty cheese Black sesame slider with grilled eggplant, haloumi and basil pesto (V)

GF BFF! \$13.95 pp (NEW)



Your aluten free best friend

Gluten free mini spinach and ricotta rolls (GF, V)

Gluten free mini chicken pies (GF) Rice paper rolls w/ lemongrass chicken & crunchy vegetable with peanut sauce (DF,

Impress for less \$13.95 pp NEW



Keep the costs down and the smiles up with this affordable range

Pork and fennel sausage rolls served Beef and Parmesan old fashioned meathalls

Cheese and spinach pastitsi topped with Parmesan and Chia seeds

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

Mini chorizo, haloumi and sweet potato frittatas (GF)

Fully covered! \$17.75 pp (NEW)



This package has all special needs covered, veggo, GF, protein and yum!

Gluten free mini chicken pies (GF) Classic milk bun slider with beef, bacon beetroot relish and melty cheese

Peking duck pancake with hoisin and cucumber

Pumpkin, feta and sage arancini's (V) Fresh herb and crunchy vegetable rice paper roll with sweet chili (Vegan, GF)



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COLD FINGER FOOD (Min 5) (MEW)

Baby frittata's with haloumi and sweet potato **\$2.80 ea** (GF, V)

Lemongrass and chicken rice paper roll with nuoc jam sauce \$3.30 ea (GF, DF)

Shortcrust tart with rare peppered beef, truffle and micro herbs **\$3.50 ea**

Pulled pork soft baby taco's with roast corn salsa **\$3.60 ea**

Smoked chicken and prosciutto shortcrust tart \$3.50 ea

Peking duck pancake with apricot infused plum sauce \$3.60 ea (DF)

Kale and zucchini shortcrust tart with Persian feta \$3.35 ea (V)

Colourful veggie rice paper rolls w/ lemongrass & ginger sweet **\$2.95 ea** (GF, DF, V) Heirloom baby tomato, basil & bocconcini skewer **\$2.75 ea** (GF, V)

Chorizo, haloumi and sweet potato frittatas **\$3.40 ea** (GF)

Assorted vegetarian nori & nigir from \$2.75 ea
Tortilla Pinwheels – assorted flavours \$3.50 ea

Cold finger food by the dozen from \$34.95 per dozen

Vegetarian rice paper rolls with sweet chilli sauce (GF, Vegan)

Veggie rice paper rolls with peanut sauce (GF) Rice paper rolls w/ lemongrass chicken & crunchy vegetable with peanut sauce (GF DF) Basil, baby tomato and bocconcini skewers (GF, V)

Vegetarian nori rolls (V)

Olive, baby tomato and basil skewers (GF, V, DF) Haloumi and Sweet potato baby frittatas (V, GF) Peppered rare roast beef, feta, beetroot relish and rocket pinwheels



WARM FINGER FOOD (Min 8)

Haloumi & Chorizo baby frittata \$3.40 ea (GF) Deep dish Moroccan vegetable and chick pea gourmet pie \$3.95 ea (V)

Pumpkin, feta and sage arancini with garlic aioli **\$3.30 ea** (V)

Charcoal slider with katsu chicken, sriracha mayo, cheese and kale **\$4.10 ea**

Black sesame slider with grilled eggplant, haloumi and basil pesto **\$4.10 ea** (V)

Classic milk bun slider with beef, bacon beetroot relish and melty cheese **\$4.10 ea**

Beef and red bean Empanada with chimi churri **\$3.50 ea**

Secret Satay chicken skewer with kaffir lime & lemon **\$3.50 ea**

Mushroom & double brie baby quiche **\$3.20 ea** (V) Katsu chicken bites with aioli **\$3.15 ea** (V)

Beef and Parmesan old fashioned meatballs with aioli **\$3.15 ea**

Gourmet deep dish mini pie \$3.95 ea
Cheese and spinach pastitsi topped with
Parmesan and chia seeds \$3.15 ea
The classic mini beef pie \$3.15 ea
Classic puff pastry sausage rolls \$3.15 ea
Pork fennel sausage rolls \$3.60 ea

Warm finger food by the dozen from \$35.95 per dozen

Mushroom and double brie baby quiche Cheese and spinach pastitsi topped with Parmesan and chia

Pumpkin, feta and sage arancini with garlic aioli Katsu chicken bites with wasabi aioli

Beef and Parmesan old fashioned meatballs with paprika mayo

The classic mini beef pie with ketchup

The classic puff pastry sausage rolls with smokey bbq

GOURMET **PLATTERS**

Small - Serves 6 people Large - Serves 12 people

Fully loaded cheese platter (NEW)



Small \$54.95 ea Large \$109.95 ea

Brie, blue and cheddar with nuts, dried fruits, quince paste, tub of pesto, grapes and strawberries, served with activated charcoal crackers, crackers and rustic breads

Asian Infusion platter NEW



Assorted freshly made sushi & nori pieces Peking duck pancakes with apricot infused plum sauce

Colourful rice paper rolls with lemongrass and ginger sweet chilli (GF, DF, V) Sticky lemongrass grilled chicken (GF, DF) Edamame pots with sea salt (GF, DF, V)

Seasonal Sliced Fruit Platter Small \$39.95 ea Large \$78.95 ea

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

Rustic Bread and Dip (V)

\$15.50 ea (serves 6)

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.



Fabulous finger food platter NEW



\$144.95 ea (serves 10)

Smoked chicken and prosciutto shortcrust tarts; Chorizo, sweet potato and haloumi frittatas:

Pulled pork soft baby beetroot and spinach taco's with roast corn salsa:

Shortcrust tart with rare peppered beef, truffle and micro herbs:

Kale and broccoli tart with Persian fetta

Charcuterie and more (NEW)



\$124.95 ea (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

Super Snack Platter (NEW)



\$74.95 (serves 10)

Crisp vegetable sticks Dutch carrots, cucumber and baby tomatoes Sweet potato crisps, seaweed crackers, sourdough baquette

Dips Hummus, guacamole, spring onion

Mediterranean platter (NEW)



\$112.95 (serves 10)

Roasted dukkha spiced sweet potato bites, grilled eggplant and char-grilled asparagus Felafels, Olives, stuffed peppers and bocconcini skewers

Beetroot humus, baba ghanoush and pesto Rustic bread collection with lightly salted butter

Sushi Platter

Small \$57.75 ea Large \$115.50 ea

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







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Office hours:

8.00am - 5.30pm (Monday - Friday)

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

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: 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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