

CATERING MENU

Vessel Catering Requests the following:

- Orders must be received by email to info@vesselsydney.com.au & CC to nicole@vardis.com.au by no later than 10.00am for following day delivery. Last minute orders of sandwiches, exact selections cannot be guaranteed.
- In the instance of morning tea or afternoon tea items, exact items cannot be guaranteed for late orders
- A reply email will be sent when each order is received to confirm items along with an invoice & credit card authorization form for payment.
- If you do not receive an email from Vessel within 2 hours of sending your request, please phone the Vessel Catering Department on 02 9295 5075 to confirm order.
- Please note some orders will be specifically tailored, so variations to T&C could occur.
- All catering platters, bowls, plates, service cutlery and any other equipment provided for catering from Vessel remains the property of Vessel. Cardboard packaging can be disposed.
- Payments for catering will be charged to the credit card provided when order is placed.
- All lunch catering orders will be delivered or ready to collect by 12pm regardless of the required catering time.
- Credit card payments will incur a 1.1% processing fee.
- Vessel will ensure all items are delivered intact & to the presentation agreed.
- Vessel accepts no responsibility of food handling and/or presentation of goods once delivered and received by client.
- Vessel cannot guarantee our orders will be 100% nut or gluten free & will not accept responsibility for illness caused as a result.

Orders must be received by email to
info@vesselsydney.com.au & CC to nicole@vardis.com.au
by no later than 10am for following day delivery
www.vesselsydney.com.au
For enquiries or custom packages, please call 02 9295 5075

Breakfast Selection

- Seasonal Fruit or Chocolate Muffin, Baked daily (*Chefs Choice*) \$3.50
- Mini Fruit salad Cups *GF,DF* \$3.50
- Mini Granola cups: sweet yoghurt, house granola, berry compote \$3.50
- Mini Bircher Muesli \$3.50
- Raw Breakfast Bar *GF,DF* \$4.50
- Mini Quiche (*Choose either Spinach & ricotta OR Bacon & Cheese*) \$2.00
- Bacon & egg roll: 1 egg, 1 bacon rash & bbq sauce on milkbun \$5.50
- Breakfast Wraps: (*cut into 3*) served warm
 - Cheese & Tomato OR ham & cheese \$5.00
 - Egg white cheese & spinach OR Ham, cheese & egg (*GF avail*) \$7.50
 - Smoked salmon, crème fraiche & spinach \$7.50

Morning & Afternoon Tea Items

- Raspberry, coconut and white chocolate cookie \$3.50
- Triple Chocolate cookie \$3.50
- Muesli Slice with yoghurt \$3.00
- Orange Almond Coconut Biscotti (min order 30pc) (\$pp) \$3.00
- Tea Cakes:
 - Lemon Poppyseed Polenta cake *GF* \$3.50
 - Almond & coconut with fruit icing \$3.50
- Macadamia Caramel Slice \$3.50
- Chocolate brownie; Belgian chocolate and walnuts *GF* \$3.50
- Florentine Slice on short crust base \$3.50
- Spicy Hazelnut Macaroon *GF,DF* \$3.80
- Persian Orange Cake *GF,DF* \$4.00
- Banana Bread , cut in half (*GF avail, min order applies*) \$3.50
- Carrot Cake with cream cheese icing, cut in half \$3.50
- Savoury Pastries ;
 - Mini Beef or chicken pies \$2.50
 - Sausage rolls or spinach & feta triangles \$2.50
- Macaroni & cheese croquettes \$2.50

All prices include GST

Please advise of any food allergies when placing orders

Gourmet Working Lunch

Premium Sandwich Options \$9.50pp

**some bread types are subject to availability. The client will be notified if this affects their order.*

Choose 3 sandwiches for up to 10 people or 4 sandwiches if more than 10 .

- Ham, cheese & tomato on classic wholemeal bread
- Tuna, gherkin mayo, iceberg lettuce & shredded carrot on classic multigrain bread
- Chicken, pesto mayo on classic white bread
- Grilled vegetables on green wraps with sundried tomato & saffron aioli
- Falafel wraps with mixed leaves, tomato & tahini sauce **Vegan***
- Chicken Schnitzel wrap with avocado & mixed leaves
- Chicken, avocado, tomato & cheese on soy-linseed
- Smoked Salmon with avocado & French onion sour cream on wholemeal sourdough
- Corned beef, sauerkraut, Swiss cheese & seeded mustard mayo on sourdough
- Salami with tomato, Swiss cheese, pesto mayo & baby spinach on Panini

*item subject to availability. Requires 48hrs notice.

Gluten free bread is available on request at an additional charge

Gourmet Salad Options \$8.50pp

- **Garden Salad**, mixed leaves, tomato, cucumber, avocado, capsicum **V,GF**
- **Roasted Vegetables** with grilled haloumi **V,GF**
- **Asian Noodles**, soft hokkien, steamed bok choy, tofu, steamed broccoli, fried onion, soy dressing
- **Bean Salad**, green beans, black eyed beans , cherry tomato, feta, black olives and mint **V,GF**
- **Classic Chicken Caesar**, poached chicken, bacon, boiled eggs, cos lettuce parmesan & Caesar dressing **GF**
- **Classic Greek**, tomato, onions, cucumber, capsicum, oregano, feta cheese & olives **V,GF**
- **Vessel Caprese** ,tomato, rocket, bocconcini, olive oil **V,GF**
- **Zucchini Penne Pesto**, penne pasta, basil pesto, parmesan, mayonnaise **V**
- **Tuna Pasta**, cherry tomatoes, celery, capers, celery, gherkins, mayonnaise, parsley
- **Asian Chicken Slaw**, Chinese cabbage, red & white cabbage, spinach, shredded chicken, carrots, pumpkin seeds, sunflower seeds, cashew nuts & soy dressing **GF**
- **Chicken Waldorf**, poached chicken, apple, celery, cos lettuce, mayonnaise **GF**

Please note this is a sample of salads, more varieties available on request.

All prices include GST

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Cheese, Fruit Platters & Salads

Seasonal Fruit Platters

Selection of peeled & cut seasonal fruit \$6.50 per person

Salads

Gourmet Salad \$8.50 per person

Fruit Salad \$4.50 per person

Salad Box (individually served) \$12.00 per person

Charcuterie

Cheese Platters

Quince paste, nuts & fruit (*Three types of cheese*) \$7.50 per person

Antipasto Boards

Cured meats, dips, marinated vegetables,
stuffed peppers & breads \$9.50 per person