



BREAKFAST SELECTION

Seasonal fruit or chocolate muffin, baked daily
 Mini fruit salad cup
 Mini granola cups
 Mini bircher muesli
 Raw breakfast bar
 Mini quiche
 Crispy bacon, fried egg, bbq sauce, milk bun
 Breakfast wraps- gf option avail.

MORNING/AFTERNOON TEA ITEMS

Carrot cake
 Banana bread
 Caramel macadamia slice
 Cinnamon scroll
 Pan au chocolat
 Mixed danish pastries

GLUTEN FREE OPTIONS min quantities required

Triple Chocolate brownie
 Banana Bread
 Raspberry Macaroon Slice
 Lemon Polenta Cake
 Persian orange cake

SAVOURY

Mini beef pie
 Mini chicken pie
 Pork & fennel sausage roll
 Spinach and feta parcel
 Chorizo and manchego arancini
 Bocconcini, olive and cherry tomato tartlet



Please advise of any food allergies
 when placing orders

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 MIDDAY 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 & receipt of order with the selection for next day's order.
- If an email is not received within 3 hours of sending email, please phone the Vessel Catering Department on 02 9295 5072 to confirm order.
- Please note some orders will be specifically tailored, so variations to T&C could occur.
- Payments for catering will be charged to the credit card provided when order is placed.
- Credit card payments will incur a 1.1% processing fee.
- Min 24 hrs notice required for cancellation otherwise full amount of order will be charged.
- Should delivery be required, a delivery fee may apply if the minimum spend of \$200.00 is not reached.
- 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.

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WWW.VESSELSYDNEY.COM.AU

Enquiries or custom orders,
 call 02 9295 5075



CATERING MENU





SALADS

Protein

Soy chicken noodles

Chilli chicken and kale

Moroccan chicken, pumpkin and kale

Mexican chicken, rice and beans

Poached chicken, pesto and penne

Tuna, shell pasta, olives

Poached salmon, zucchini, brown rice

Teriyaki chicken, brown rice, edamame

Vegetarian

Toasted quinoa, broccoli and kale

Quinoa, peas and green beans

Roasted vegetables, brown rice and romesco

Roasted vegetables with leaves, hummus

Roast cauliflower, chick peas and tahini

Pumpkin, quinoa and avocado

Greek salad

Santorini (tomato, parmesan, dill, capers)

Caprese (tomato, bocconcini, fresh basil)

Fatoush (tomato, cucumber, spanish onion, radish, croutons)

Pearl cous cous, cherry tomato, sultanas, herbed sour cream



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SANDWICHES

Moroccan chicken, lettuce, tomato, harissa on herb panini

Tuna, sweet corn, celery, dill mayo on mixed grain roll

Chicken schnitzel, sriracha mayo, mixed leaves American cheese on Turkish

Poached chicken, chives, and lemon pepper mayo on mixed grain roll

Aged cheddar, beetroot and carrot slaw, pine nuts, rocket on rye V

Corned beef, sauerkraut and mustard mayonnaise on sourdough

Smoked ham, cheese, tomato, mustard on sourdough

Roast vegetables, hummus and sun dried tomato on spinach wrap V

Finger sandwiches: Includes lemon chicken, tuna, cheese & cucumber on classic square bread



HOT MEALS

Beef Bolognese, orecchiette, béchamel

Penne pasta, pumpkin, spinach, feta, cream v

Caramelised cauliflower, chorizo, macaroni, cheese

Roast broccoli chilli pasta bake v

Fusilli pasta, flaked salmon, peas, lemon cream sauce

Penne pasta, fennel, mushroom, parmesan sauce v
Shell pasta, pesto, cream, lemon, pine nuts v
Mushroom risotto, truffle oil, parmesan, parsley gf, v

Salmon fillet, broad beans, harissa pumpkin, dill yoghurt

Chicken curry, coriander, steamed basmati (veg avail.)

Moroccan spiced roast chicken maryland gf

Honey soy chicken stir fry with rice gf

Barramundi fillet, crushed lemon potatoes, broccoli, white wine cream gf

Beef stroganoff; rump steak thinly sliced, sauce, creamed potato, pickles gf



CHEESE, FRUIT PLATTERS & SALADS

Seasonal Fruit Platters

Selection of peeled & cut seasonal fruit
\$6.50pp

Salads

Gourmet Salad \$8.50 pp

Fruit Salad \$4.50 pp

Salad Box (individually served) \$12.00 pp

Charcuterie

Cheese Platters (3 types of cheese)

Quince paste, nuts & fruit \$7.50 pp

Antipasto Boards

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

All prices include GST.