BREAKFAST SELECTION Seasonal fruit or chocolate muffin, baked daily Fruit salad pots- yoghurt optional Granola sweet yoghurt pots Breakfast Quiche B&E Roll: Bacon, fried egg, bbq sauce, milk bun Breakfast Wraps- cut in 3	4.0 5.0 5.0 4.5 6.0	
Cheese & Tomato Ham & cheese Egg white, cheese & spinach Smoked salmon & spinach GF option-Rolled Omelettes	6.0 6.0 6.0 8.5	
MORNING/AFTERNOON TEA ITEMS		
Triple Choc Cookie White Choc Berry Cookie Mini Mixed Cupcakes- vanilla & choc with icing Carrot cake (cut in ½) Banana bread (cut in ½) Caramel macadamia slice Mixed Danish pastries	3.8 3.5 4.0 4.0 4.0 4.5	
GLUTEN FREE OPTIONS min quantities required		
Triple Chocolate brownie Mixed Macarons Raw Cacao Bar DF Mini Mixed Friands Almond Meal & Coconut Tea Cakes Lemon Poppyseed Polenta Cake Persian Orange Cake DF	4.0 4.0 4.0 3.5 3.8 3.8 4.5	
HOT SAVOURY Mini Beef Pie + Tomato Sauce Mini Chicken Pie + Bbq Sauce Homemade Pork & Fennel Sausage Roll + Tom Sc Spinach and Feta Parcel V Falafel Balls with Humus Dip V	3.5 3.5 3.8 3.5 4.5	

Please advise of any food allergies when placing orders

VESSEL CATERING REQUESTS THE FOLLOWING (OUR T&C'S)

- Please note the time of order pick up in the Notes section at checkout.
- Orders must be received by no later than midday for following day delivery. Orders placed & received after this time are deemed late orders.
- Late Orders exact selections cannot be guaranteed.
- Vessel sandwich portion is 1 sandwich per person
- A reply email will be sent when each order is received to confirm items.
- 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
- 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.
- All lunch catering orders will be ready to collect by 12pm. Breakfast or afternoon tea orders can specify pick up time in the notes section of checkout.
- Credit card payments will incur a 1.5% processing fee.
- Vessel accepts no responsibility of food handling and/or presentation of goods once collected from the venue.
- Vessel cannot guarantee our orders will be nut or gluten free & will not accept responsibility for illness caused as a result.

If you have custom catering requests or any questions, please phone the Vessel Catering Department on 02 9295 5075, Monday-Friday 9am-6pm



CATERING MENU









Vessel proudly uses **enviroware** packaging products



Please advise of any food allergies when placing orders
All prices include GST.

SALADS

Gourmet Salad Platter \$9.00 pp Salad Box (individually served) \$13.50 pp Orders are limited to a selection of 4

PROTEIN

CHICKEN CAESAR GF

Cos lettuce, soft boiled egg, bacon, Caesar dressing

CHICKEN FENNEL GF

Poached Chicken, Fennel, Rocket, Pear, Dill, Lemon Dressing

MEXICAN CHICKEN GF

Rice, Avocado, Beans, Corn Chips, Fresh Lime

FLAKED SALMON POTATO SALAD GF

Green Beans, Lemon, Dill

SALMON BROWN RICE GF

With Zucchini

TUNA PASTA SALAD

Black Olives, Celery, Cherry Tomatoes, Parsley

ASIAN SLAW GF

Shredded Chicken, Cashew Nuts

CHICKEN NOODLE SALAD

Soy Chicken, Vermicelli Noodles, Veges, Chilli, Lime

POACHED CHICKEN WALDORF GF

Baby Cos, Walnuts, Apple, Grapes, Mayo

SALMON "POKE BOWL" GF

Brown Rice, Edamame, Pickled Ginger, Cucumber, Avocado, Black Sesame, Sriracha Soy Dressing

PLATTERS

Seasonal Fruit Platters	8.50pp
Selection of Peeled & Cut Seasonal Fruit	
Cheese Platters	8.50 pp
3 Types of Cheese, Quince Paste, Nuts & Fruit	• •
Antipasto Platters	9.50 pp

Cured Meats, Dips, Marinated Vegetables, Stuffed Peppers & Breads

SALADS

Gourmet Salad Platter \$9.00 pp Salad Box (individually served) \$13.50 p Orders are limited to a selection of 4

VEGETARIAN

MAPLE PUMPKIN V, GF Wild Rice, Mint, Pink Radish, Shallots, Watercress

SUPER SALAD V, GF

Brown Rice, Red Quinoa, Edamame, Tomato, Feta, Orange, Sultanas, Almonds, Pomegranate, Mint

CAULF COCONUT V, GF

Roast Pumpkin, Cauliflower, Cashew Nuts, Coconut, Chilli, Basil

ROAST SEASONAL VEGETABLES V, GF

Grilled Halloumi, Mixed Leaves, Lemon Mustard Dressing

SANTORINI V

Tomato, Cucumber, Dill, Parmesan, Dill, Capers, Lemon, Rye Croutons

GREEK SALAD V, GF

Tomato, Cucumber, Onion, Feta, Olives, Oregano

MEDITERRANEAN CAULIFLOWER V, GF

Parsley, Capers, Chilli, Garlic, Lemon, Kalamata Olive

ROAST BROCCOLIV, GF

Broccoli, Green Beans, Tahini Yoghurt, Lemon, Olive Oil

CAPRESE V, GF

Tomato, Bocconcini, Basil, Oregano, Olive Oil

FATOUSH V

Tomato, Cucumber, Spanish Onion, Radish, Croutons

Ingredients are subject to availability & might be substituted without notice

Please advise of any food allergies when placing orders All prices include GST.

SANDWICHES

Platters Or Individually Boxed \$11.00 pp Orders are limited to a selection of 4, unlimited quantities.

SPICED CHICKEN

Avocado, Sundried Tomatoes, Rocket on Sourdough

SMASHED EGG

Lemon-mayo, Chives, Black Pepper, Mixed Leaves on Rye

CHICKEN SCHNITZEL

Wrap, Herb Mayo, Oak Lettuce, Tomato

ITALIAN SALAMI

Provolone, Smokey Relish, Sundry Tomatoes on Herb Roll

SMOKED HAM

Cheese, Tomato, Mustard Mayo on Sourdough

SHAVED TURKEY

Cranberry, Alfalfa, Spinach, Swiss Cheese Bagel

POACHED CHICKEN

Wrap, Herb Mayo, Oak Lettuce, Tomato

BLAT

Bacon, Lettuce, Avocado & Tomato on Sourdough

SMOKED SALMON

Herbed Crème Fraiche, Dill, Cucumber, Capers Bagel

CHICKEN CAESAR

Cos lettuce, Bacon, Parmesan Cheese, Mayo Wrap

REUBEN

Wagyu Pastrami, Swiss Cheese, Sauerkraut, Dill Pickles, Cocktail Sauce on Rye

FALEFEL

Wrap with Hummus & Mixed Leaves Vegan

MEDITERRANEAN VEGES

Grilled, Rocket Pesto, Bocconcini Wrap V