

catering with a passion



CONTEMPORARY AUSTRALIAN CUISINE MEETS INDIGENOUS BUSH TUCKER



MENU PACKAGES AND PRICING

Kallico Catering

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Daryll and Nene Brown have always been so passionate about entertaining for family and friends; they decided to turn their passion into a business with the launch of Kallico Catering.



Now in its third year, Kallico Catering has already attracted significant local and corporate attention, catering for weddings, parties, schools, churches, special events and corporate functions.

Today Kallico Catering offers menus for all tastes, dietary requirements, events and budgets. Kallico Catering delivers to functions throughout Metropolitan Sydney. Nene and Daryll also operate the Kallico Cafe Pyrmont.

The team at Kallico Catering pride themselves on taking the stress out of all your events, always catering with the same passion for quality food and presentation and providing all other elements to make your function a success, including staff, china and cutlery, tablecloths, floral decorations and other themes of your choice when requested.

We look forward to hearing from you soon!

Please enjoy our menu.

Any of the foods can be mixed and matched.

our platters

Our versatile and affordable platters are sure to make you smile.... We are also happy to accommodate your request.

Suggested Fillings for Wraps and Sandwiches

Meats	Fish	Salad	Other	Spreads
Leg Ham Roast Chicken Roast Pork Pulled Beef Mild Salami Silver side	Salmon Tuna	Lettuce Capsicum Carrot Onion Tomato Sundried Tomato Alfalfa Mixed leaf	Tasty Cheese Swiss Cheese Egg	Mayonnaise Ranch Dressing Mustard Bush Tomato relish Our own mixes of chutneys and spreads

Mixed Sandwiches One sandwich per person

Mixed selection also available in gluten free \$2 extra

10 sandwiches	\$60.00
15 sandwiches	\$88.5
20 sandwiches	\$117
30 sandwiches	\$174
40 sandwiches	\$232
50 sandwiches	\$287.5
70 sandwiches	\$402.5
100 sandwiches	\$550
150 sandwiches	\$825

Multigrain /Brown/ White/

Gluten free available \$2 extra

Wraps One 6 inch flour wrap

6 inch wrap	
10 wraps	\$ 33
15 wraps	\$ 50
20 wraps	\$ 66
30 wraps	\$99
40 wraps	\$132
50 wraps	\$165
70 wraps	\$230
100 wraps	\$325
150 wraps	\$477.50

Platters available on request

Seasonal Fruit	\$40
Cheese	\$45
Dried Fruit & Cracker	\$40
Antipasto	\$70
Cold Meats	\$75
Mini Cakes	\$65 (25 pieces)
Cookies & Muffins	\$60 (25 pieces)
Sushi Platter	\$55

Platters accommodate approx. 20 people

hot & cold canapés package



Make your selection from our delicious hot and cold canapés...not on the menu? We can accommodate all tastes!

Hot Canapés (Minimum of 20 people)

Cocktail Spring Rolls (blend of Chinese vegetables, vermicelli and spices in a crisp light pastry)

Cocktail samosas (vegetables blended with a mild curry spice wrapped in a light crisp pastry)

Mini quiche (mixed)

Mini gourmet meat pies (chicken florentine, peppered steak, lamb & rosemary)

Flame grilled meatballs (a delicious blend of beef and secret spices)

Sweet chilli chicken bites (coated in a sweet chilli crumb)

Garlic chicken bites (chicken infused with garlic and cheese coated in bread crumbs)

Crumbed onion rings (original styled onion rings in a crispy crunchy golden crumb)

Vegetarian mini Pies

Tempura Prawns (torpedo cut prawns in a crisp tempura batter)

Prawn skewers (lightly marinated in garlic and herbs and served with a rich Aioli sauce)

Mini fish bites (fresh fish lightly battered in bite size portions served with our special dipping sauce)

Salt & pepper squid (portions of squid coated in salt & pepper touch of spices)

Mini sausage rolls (a rich flavoured beef wrapped in a puff pastry)

Chicken Kebabs (choose from spicy BBQ sweet chilli) (1 per person)

Marinated chicken wingettes (small cut pieces of chicken marinated in a succulent soy and honey dressing) (2 per person)

Chicken and sweet chilli strips (tender chicken strips coated in sweet chilli crumbs) (2 per person)

Nacho bites (corn chips served with a fresh beef nacho sauce and topped with cheese) (2 per person)

Mini pizza (2 per person)

Lasagne bites served on a cos lettuce (homemade bite sized portions) (2 per person)

Roasted vegetable Skewers (a selection of seasonal vegetables lightly roasted with a light garlic)

Selection of 4 \$12.00 per person **Selection of 5** \$15.00 per person **Selection of 6** \$18.00 per person

Cold Canapés (Minimum of 20 people)

Devilled eggs

Basil and smoked salmon crostini

Bruschetta (Koorichetta)

Bacon mini muffins

Prosciutto and rock melon skewers

Pappadums with mint & yoghurt dip

Prawn & spiced yoghurt dip

Salmon Crudités

Mini pancetta and cheese frittatas

Cream cheese and smoked salmon mini volauvents

Mix hot and cold minimum selection of 4

Selection of 4 \$12.00 per person **Selection of 5** \$15.00 per person **Selection of 6** \$18.00 per person

exotic bush tucker package



After something a little more daring? Our bush tucker menu is designed for the more adventurous palate!

Indigenous Inspired Hot Dishes

Koorichetta made with native spices & served with lush lightly oiled bread

Mini Yam and bush tomato pastries

Mini spicy Kangaroo pastries

Mini spicy Emu pastries

Mini spicy Crocodile pastries

Kangaroo tartlets with pepperberry

Bush tomato flat tortilla

Crocodile lime & chilli damper balls

Kangaroo Honey & Rosemary damper balls

Emu & Worcestershire sauce damper balls

Bush tomato mini quiche (also available in kangaroo, emu, crocodile)

Emu bush tomato mini quiche

Crocodile bush tomato mini quiche

Vol au Vents-bush tomato, cream cheese, pepperberry topped with kangaroo

Vol au Vents-bush tomato, cream cheese, pepperberry topped with emu

Vol au Vents-bush tomato, cream cheese, pepperberry topped with crocodile

Kangaroo skewers with native plum dipping sauce

Emu skewers with native plum dipping sauce

Crocodile skewers with native plum dipping sauce

Barramundi bites, battered in wattle seed tangy dipping sauce

Oysters fresh, served on a bed of rock salt

Oysters, accompanied with a spicy bush tomato and herb relish

Prawn skewers marinated in a garlic and lemon myrtle

Fresh Prawns peeled and served on a baby cos lettuce enhanced with an Aioli dressing

Selection of 5 \$20.00 per person

1 Serving per person

Minimum of 20 people

Indigenous Inspired Desserts

Damper with native jam and cream

Native Hibiscus mini pancakes with cream and bush jam

Lemon Myrtle or Wattle Seed Cookie

Wattle seed mini muffins

mini cup cakes – wattleseed , Lemon myrtle, native plum, Ribberie Rose (choose two flavours)

Try our native hibiscus lemonade – guaranteed to impress! For only \$1.50 per person



Our buffet menu is full of variety! Choose from one of our packages.

Pearl Package

Delivered only:
\$24.50 per person

Full Service:
\$29.50 per person
Set-up food
1.5 hr service of food
Clean-up of eating area

Minimum of 20 people

Canapes

Spring rolls (Vegetable spring rolls with a sweet chilli dipping sauce)
Bruschetta (Fresh tomato, onion and basil on lightly toasted bread)

Main

Roast Chicken and Roast Beef
Garden Salad (Fresh garden greens with tomato and cucumber)
Cesar Salad (Fresh Cos Lettuce with a rich Caesar dressing crispy bacon cheese egg and crotons)
Potato Salad (Tender chunked potatoes in a mild dill dressing)
Fresh baked dinner rolls and butter portions

Desserts Your Choice of Two Desserts

Pavlova, Chocolate Mud Cake, Banana Cake, Seasonal Fruit Platter

Ruby Package

Delivered only:
\$29.50 per person

Full Service:
\$34.50 per person
Set-up food
1.5 hr service of food
Clean-up of eating area

Minimum of 20 people

Canapes

Bruschetta (Fresh tomato, onion and basil on lightly toasted bread)
Fish Bites (Succulent bite size pieces of fish covered in our secret batter)
Vegetable Crudites (Seasonal crisp vegetables, crackers and dip)

Main

Roast Chicken, Roast Beef Or Roast Pork
Roasted Vegetable (Roasted seasonal vegetables with a light dusting of herbs)
Potato Bake (A light creamy sauce and bacon smothered over over-roasted potatoes)
Garden Salad (Fresh garden greens with tomato and cucumber)
Fresh baked dinner rolls and butter portions

Desserts Your Choice of Two Desserts

Lemon Lime Bavarois, Strawberry Bavaria's, Black Forest Cake, Peach Schnapps Delight, Bailey Fudge Fantasy, Pavlova, Chocolate Mud Cake, Banana Cake, Seasonal Fruit platters

Emerald Package

Delivered only:
\$39.50 per person

Full Service:
\$43.50 per person
Set-up food
1.5 hr service of food
Clean-up of eating area

Minimum of 20 people

Canapés

Fresh Prawns (Severed with lemon wedges)
Bruschetta (Fresh tomato, onion and basil on lightly toasted bread)
Barramundi Bites (Succulent bite size pieces of fish, covered in our secret batter)

Main

Garlic Chicken (Chicken breast marinated in white wine and tarragon in a creamy garlic sauce)
Lamb Shanks (Slow roasted in red wine base smothered in caramelized onion)
Roasted Vegetables (Roasted seasonal vegetables with a light dusting or herbs)
Potato Bake (A light creamy sauce and bacon smothered over over-roasted potatoes)
Garden Salad (Fresh garden green with tomato and cucumber)
Fresh baked dinner rolls and butter portions

Desserts Your Choice of Two Desserts

Strawberry Bavaria's, Black Forest Cake, Peach Schnapps Delight, Lemon Lime Bavaria's, Baileys Fudge Fantasy, Pavlova, Chocolate Mud Cake, Banana Cake, Seasonal Fruit Platter



Hire Charges /Purchase of Disposables

10" Dinner Plates Ceramic	.65	2ply Serviettes Cocktail (50)	4
Dessert Plate ceramic	.65	2ply Serviettes luncheon (50)	4
Soup Bowl	.65	2ply Serviettes Dinner (50)	5
Side Plate	.65	Plastic Plate 6"(50)	5
Knife	.35	Plastic Plates 9" (50)	7
Fork	.35	Plastic bowl (50)	5
Dessert Spoon	.35		
Drinking Glass	.65	Foam cups (25)	4
White Wine glass	.65	Plastic cups (25)	4
Red Wine glass	.65		
Wine Buckets	4.40	Chafing dish	35
Glass Jugs	2.20		
		Trestle table	15
Display dishes (ceramic / white)	2.2		
		Disposable Knives (25)	3
Coffee Percolator (10 litres)	55. (staff needed)	Disposable Forks (25)	3
Hot water Urn (10 litres)or (6 litres)	23. (staff needed)	Disposable Spoons (25)	3
		Disposable Tea spoons (25)	2.5
Warming oven 12 rack	120. (staff needed)		
White Large round table cloth(224 x224)	11.		
Tongs	.75		
Serving Spoons	.45		
Cup Cake Stand 2 tier (metal)	2.4		
Cup Cake Stand 3 tier (glass)	3	Wait staff	35per hour
Cake Stand Glass	4		
Huge cake stand	40		

For orders under 40 no bond needed

For orders over 50 market delivery charge and bond needed this will be added in quote

What's for lunch?



Let us take the stress out of organising your next lunch. Choose from our selection of packages or boxes.

Lunch Packages

Selection 1:

\$11.90 per person

Selection of:
Sandwiches
Mini Pies
Mini Sausage Rolls
Fresh Seasonal Fruit

Selection 2:

\$15.50 per person

Selection of hot and cold finger foods:
Sandwiches
Chicken kebab (1 per person)
Mini Sausage Rolls
Cup Cakes
Fresh Seasonal Fruit

Selection 3:

\$17.90 per person

Selection of hot and cold finger foods:
Sandwiches
Chicken Skewers
Beef Skewers
Selection of cold meats and antipasto
Fresh Seasonal Fruit

Minimum 10pp

Includes delivery only

Lunch Boxes

Selection 1:

\$9.50 per person

Mini Salad Roll
Mini Wraps
Mini Muffin
Seasonal fruit

Selection 2:

\$9.50 per person

2 x Mini Wraps
Mini Muffins
Seasonal Fruit

Selection 3:

\$9.50 per person

Sandwiches
Seasonal Fruit
1 x Mini Muffin
1 x Muslie Bar

Selection 4:

\$9.50 per person

Cold Frittata
Wrap
Mini Muffin

Selection 5 (Gluten Free):

\$9.50 per person

Sandwiches
Mini Cup Cakes
Piece of Fruit

Selection 6 (Vegan):

\$9.50 per person

(your choice)
Salad
Mini Muffin

Minimum 20pp

Includes delivery only

BBQ packages



Why not have a traditional Aussie BBQ for you next gathering? Choose from our 3 selections.

Selection 1:

Sausages
Minute Steak
Chicken Kebabs
Garden Salad
Pasta Salad
Crispy Bread Rolls
Button Portions

Delivered only: cooked and
dropped off \$19.50 per person

Full Service: \$24.50 per person
Set-up food
1.5 hr service of food
Clean-up of eating area

Minimum of 20 people

Selection 2:

Angus Minute Steak
Sausage
Chicken Brest Strips
Caesar Salad
Garden Salad
Pasta Salad
Crispy Rolls & butter portions
Chocolate Cake Slab
Fruit Platter

Delivered only: cooked and
dropped off \$28.50 per person

Full Service: \$34.50 per person
Set-up food
1.5 hr service of food
Clean-up of eating area

Minimum of 20 people

Selection 3:

Fresh Prawns
Chipiladoes
Marinated Chicken Breast
Angus Beef Steaks or Kangaroo
Steaks
Gourmet Caesar Salad
Ultimate Pasta Salad
Potato Salad
Crispy Bread Roll
Banana Cake Slab
Fruit Platter

Delivered only: cooked and
dropped off \$34.50 per person

Full Service: \$39.50 per person
Set-up food
1.5 hr service of food
Clean-up of eating area

Minimum of 20 people



Special **WEDDING PACKAGES** from \$40
per guest

CANDY BAR from \$300





Kallico Catering are well known for their creative and unique cakes and cupcakes! Need a customised cake made for any occasion then you have come to the right place!

Cup Cakes

Petite Cupcake \$2.50

Single Cupcakes \$3.50

Extra large cup cakes \$4.50

Designer boxed cupcakes \$6.50

Minimum order of 12 cupcakes

Company logo on cupcake .80 extra

Unique Indigenous Flavours

Wattle seed

Lemon Myrtle

Native Plum

Native Hibiscus

Lilli Pilli

Standard Flavours

Vanilla

Chocolate

Strawberry

Chocolate Mud

Chocolate Mint

Caramel Mud

Passion fruit

Cakes

Customised Cakes

From \$100.00 (aprox 30 x 30cm)

Please contact us to discuss your requirements and a detail quote.

Unique Indigenous Flavours

Wattle seed

Lemon Myrtle

Native Plum

Native Hibiscus

Standard Flavours

Vanilla

Chocolate

Strawberry

Chocolate Mud

Chocolate Mint

Caramel Mud





Kallico Catering will endeavour to make your event a success and this is attainable by forming a strong, honest and open relationship with yourself.

QUOTATION

When you have discussed your forthcoming event with Kallico Catering you will be sent a quote which will remain valid for 30 days from the date of issue. If the event is altered in any form it may be necessary to change the original quote dependant on the changes made.

PRICES

Once you have confirmed your event with a deposit, no price increase will incur unless your requirements have altered. **ALL PRICES ARE NOT INCLUSIVE OF 10% GST**

CONFIRMATION OF BOOKINGS

Kallico Catering requests that you confirm your event in writing along with a 25% deposit (based on total cost of the event). The outstanding balance is payable no later than 7 days prior to the event.

Final numbers of guests are required no later than 14 days prior to the event. This must be in writing to ensure no errors occur on the day. Email is accepted.

Failure to adhere to this procedure may result in the event/venue being cancelled.

CANCELLATION OF EVENT

A 50% of deposit will be given up to 14 days prior to the event date. Thereafter any refund for cancellation will be 20% refund of deposit up to 7 days prior to the event. Less than 7 days prior to the event will result in a 100% of deposit cancellation fee. Any notice of cancellation must be given in writing. This is a date holding fee.

Please note that we appreciate as much notice as possible of your event so that we can ensure the best possible service and freshest product. Fourteen days prior to the event we will assume all guest are attending and the invoice will stand at this being the total attendance and the full amount of quote will apply. Please confirm final numbers at least four days before the catering is required.

PAYMENT TERMS

Payment is required 7 days prior to the event by direct deposit into our bank account or by cash. You can also make arrangements to pay cash on the day, however please ensure you have the correct amount as our staff do not carry change.

Corporate Business clients – Balance is payable within 7 days of function, unless other arrangements have been agreed upon.

PLEASE NOTE

This menu was published on 21 April 2015 and prices, while correct as at that date, are subject to change. All photos used throughout this document are indicative only. The most current version of this document is available from <http://www.kallicocatering.com/KallicoMenu.pdf>.



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