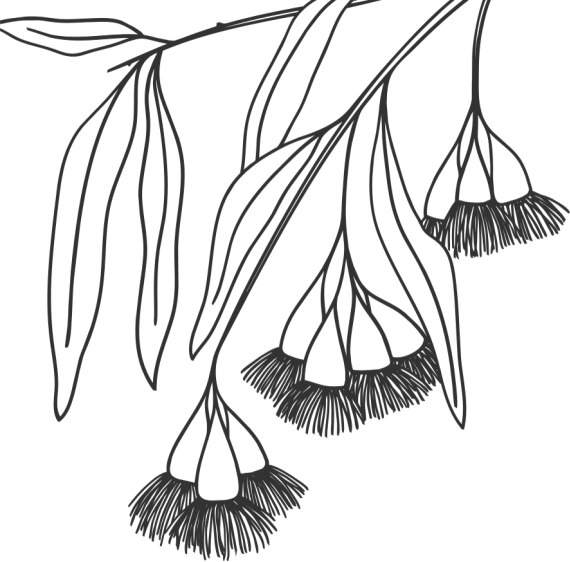




CONTEMPORARY AUSTRALIAN CUISINE
MEETS
INDIGENOUS BUSH TUCKER





Menu Packages Pricing



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Who we are?

Daryll & Nene Brown have always been passionate about entertaining family and friends with a delicious mix of Indigenous and modern Australian foods. Over 15 years ago they decided to share their talent by bringing that passion to Kallico Catering.

Our skilled staff bring their knowledge and skills to cater for all types of events be they local groups, weddings, parties, schools, churches, special events and corporate functions.

At Kallico Catering we strive to deliver amazing food and service to functions throughout Metropolitan Sydney Western Sydney, Northern Sydney and the far west.

We take pride in removing the stress out of catering for 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 items to compliment your theme.



We can assist with any dietary requirement just ask! It is Our specialty.



Contact Us

Office (02) 9625 0046

Mobile 0402 461 764

Nene & Daryll

info@kallicocatering.com

www.kallicocatering.com

ABN: 81 117 190 913





Sandwiches and Wraps

Gluten Free, Lactose free, Vegan
and Halal

Options Available

Mixed Sandwiches

We recommend 1.5 sandwiches per person

Mixed selection also available in gluten free \$3 extra

Sandwiches

\$10.50

Cut into 4 parts

Wraps

One 12" flour wrap (large) **\$15.50 Each**

Wraps Mini

One mini-6" flour wrap (small) **\$6.50 Each**

Mixed Breads Platter Serves upto 8 Pax

3x sandwiches, 2x panini, 4x wraps, 4x rolls **\$92**



Salads

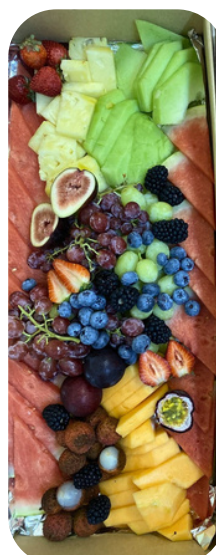


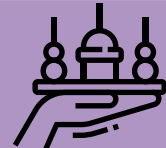
Platters to feed everyone

Small Platters serve 8 – 10 people (15 pieces +)

Large Platters serve 20 – 25 people (25 pieces +)

Seasonal Fruit	Small \$70 Large \$130.00
Cheese	Small \$70 Large \$130.00
Dried Fruit & Crackers	Small \$65 Large \$110.00
Antipasto (Large Only)	Large \$130.00
Cold Meats (Large Only)	Large \$140.00
Sushi (GF)	\$80.00
Cookies & Muffins Danish & Muffin Danish & Cookies	Small \$60 Large \$110.00
Sweets Platter (An assortment of cakes, slices and sweets)	Small \$90 Large \$140.00
Sweets Platter Gluten Free (An assortment of cakes, slices and sweets)	Small \$95 Large \$145.00
Indigenous Desserts Platter	Small \$80 Large \$150.00





Canapés to talk about

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

Hot Canapés / Hors d'Oeuvres

(Minimum of 20 people) can be mixed with Cold Canapés

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



Prawn skewers (GF)

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

Meat Ball Skewers
(Little bite size delight)

(VGN) Empanada - Yellow Curry & Vegetables
Moroccan Vegetables

Frittata Bites



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

Chicken and sweet chilli strips
(Tender chicken strips coated in sweet chilli crumbs)

(GF) Mini Lamb Kofta with Yoghurt Dip

Mini gourmet Beef pies
Or Vegetarian mini-Pie

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

Mini fish bites

(Fresh fish lightly battered in bite size)

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

Nacho bites
(Corn chips served with a fresh beef nacho sauce and topped with cheese)

Bocconcini, semi sundried tomato and basil pizzette

Roast Chicken Caramelised Onion Mini Pizzette

Mini Quiche (Lorraine & Spinach)

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

Marinated Chicken Wingettes
(Small cut pieces of chicken marinated in a succulent soy and honey dressing)

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

(G F) Chicken Kebabs
(Choose from spicy BBQ sweet chilli)

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

Selection of 4
\$20.00 per person

Selection of 5
\$25.00 per person

Selection of 6
\$30.00 per person



Cold Canapés / Hors d'Oeuvres

(Minimum of 20 people) can be mixed with Hot Canapes

- (GF) Devilled Eggs

(GF) Mini Pancetta and Cheese Frittatas

(GF) Prawn & Spiced Yoghurt Dip

(VGN) Zaatar (Oregano Bread)
- Bacon Mini Muffins

Vegetarian Frittatas

Pappadums with Mint & Yoghurt dip

Bruschetta or (Koorichetta) B ites

Cheese Ball Bites

Selection of 4
\$20.00 per person

Selection of 5
\$25 per person

Selection of 6
\$30.00 per person



Indigenous Inspired Hot Canapés / Hors d'Oeuvres

After something a little more Australian?
Our bush tucker menu is designed for all to enjoy!
(Minimum of 20 people)

Bush tomato flat tortilla

Crocodile skewers with native plum dipping
sauce

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

Prawn skewers marinated in a garlic and
lemon myrtle

Oysters, accompanied with a spicy bush
tomato and herb relish

Oysters fresh, served on a bed of rock salt

Barramundi bites, battered in wattle seed
tangy dipping sauce

Mini Yam and bush tomato pastries

Kangaroo skewers with native plum dipping
sauce

Mini spicy Emu pastries

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

Kangaroo savoury shell with pepperberry

Mini spicy Kangaroo pastries

Emu bush tomato mini quiche

Mini spicy Crocodile pastries

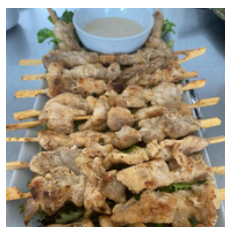
Bush tomato mini quiche (also available in
kangaroo, emu, crocodile)

Emu & Worcestershire sauce damper balls

Crocodile lime & chilli damper balls

Crocodile bush tomato mini quiche

Kangaroo Honey & Rosemary
damper balls



Selection of 5
\$27.50 per person





Cob Loaf Served Cold or Warm

Spinach Cob	\$38.00	Sweet Corn Cob	\$38.00
Bacon & cheese Cob	\$38.00	Hummus with onion	\$38.00

Native Inspired Cob Loaf

Native pepper with Warringal greens	\$43.00	Yam aniseed Myrtle	\$43.00
Barramundi with lemon myrtle	\$43.00	Wattle seed and macadamia Cob	\$43.00

Try our native hibiscus lemonade – guaranteed
to impress! **Only \$3 per serve** *Minimum 10 Serves

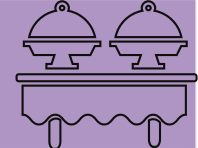


Other Services Available

Cooking Classes
Grazing tables
Picnics in the park
Candy Bar

Gift Hampers
Native floral arrangements
Native Garden Setups (Advice only)





Buffets to bring it all together

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

Pearl Package

Delivered only:
\$44.80 per person

Full Service:
Available
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)
Caesar Salad (Fresh Cos Lettuce with a rich Caesar dressing crispy bacon cheese egg and croutons)
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:
\$55.30 per person

Full Service:
Available
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
Pavlova, Chocolate Mud Cake, Banana Cake, Seasonal Fruit Platter

Emerald Package

Delivered only:
\$82.30 per person

Full Service:
Available
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 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
Pavlova, Black Forest (GF)



Breakfast / Morning Tea

Let us take the stress out of organising your next breakfast or morning tea.

Choose from our selection of packages or boxes

Breakfast Boxes Individual serves

(Minimum of 10 people)

Selection 1:

\$21.00 per person

Breakfast Wrap-Danish - Piece of Fruit

Note:Wraps packaged separately to keep warm

Selection 2:

\$14.00 per person

Frittata (served cold) - Danish - Piece of Fruit

Selection 3:

\$19.00 per person

Yoghurt Cup-Danish - Muffin - Piece of Fruit

Selection 4:

\$22.50 per person

Vegan Option

Yoghurt Cup – Cookie - Muffin - Piece of Fruit

Selection 5:

\$27.00 per person

Gluten Free Option

Yoghurt Cup – Cookie - Muffin - Piece of Fruit

Morning Tea Packages

(Minimum of 10 people)

Selection 1:

\$19.50 per person

Danish Pastry - Mini Quiche - Damper accompanied with Native Jams, Fresh Cream and Cokky's Joy – Fruit Platter

Selection 2:

\$20.00 per person

Mini Quiche - Mini Croissants with ham and cheese - Yogurt cup (toasted muesli and berries) - Fruit Platter

Native Inspired Morning Tea Packages

(Minimum of 10 people)

Selection 1:

\$26.25 per person

Mini Croissants with Bush Tomato and Cheese - Kangaroo Quiche – Koorichetta - Damper, Native Jam and Cream - Native Cookies - Fruit Platter

Selection 2:

\$23.00 per person

Finger Lime Apple Pie - Bush Tomato frittata - Damper with native Jam and Cream - Native Cookie - Fruit Platter

Selection 3:

\$20.00 per person

Yoghurt Cup - Danish - Koorichetta - Fruit Platter



Let's do Lunch

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

Lunch Packages

(Minimum of 10 people)

Selection 1:

\$24.50 per person

Selection of:

Sandwiches - Mini Pies - Mini Sausage Rolls - Fresh Seasonal Fruit

Selection of hot and cold finger foods:

Sandwiches - Chicken kebab (1 per person) - Mini Sausage Rolls

Cup Cakes - Fresh Seasonal Fruit

Selection of hot and cold finger foods:

Sandwiches - Chicken Skewers - Beef Skewers

Selection of cold meats and antipasto

Fresh Seasonal Fruit

Selection 2:

\$29.50 per person

Selection 3:

\$31.50 per person

Lunch Boxes Individual serves (more options available)

(Minimum of 10 people) delivery only not serviced

Selection 1:

\$18.50 per box

Mini Salad Roll - Mini Wrap - Mini Muffin - Seasonal fruit

Selection 2:

\$19.50 per person

2 x Mini Wraps - Mini Muffin - Seasonal Fruit

Selection 3:

\$17.00 per person

Sandwich - Seasonal Fruit - 1 x Mini Muffin

Selection 4:

\$27.00 per person

Sandwich - Mini Wrap - Mini Muffin - Fruit salad

Selection 5:

\$29.50 per person

Gluten Free Option

Sandwich - Mini Cup Cake - Piece of Fruit

Selection 6:

\$23.00 per person

Vegan Option

Salad Sandwich – Vegan muffin - Piece of Fruit – Cookie





Native Lunch Boxes Individual serves

(Minimum of 10 people) delivery only not serviced

Package 1:

\$22.50 per box

Mini Wraps with Bush Tomato Relish x 2 - Native Flavoured Cupcake - Seasonal Fruit

Package 2:

\$24.50 per box

Mini Wrap with Bush Tomato Relish - Koorichetta - Yam Puff Pastries –
Damper with Native Jam and Cream

Package 3:

\$30.50 per box

Mini Wraps with Bush Tomato Relish x2 - Kangaroo Puff Pastries - Koorichetta -
Finger lime Apple Pie - Seasonal Fruit

Hot Lunch Packages (more options available – tell us what you're after)

(Minimum of 10 people) delivery only not serviced

Selection 1:

\$18.50 perbox

Beef Burger with chips

Selection 2:

\$21.50perperson

Vegan Burger with Chips

Selection 3:

\$19.50perperson

Vegetarian Burger with Chips

Selection 4:

\$18.50perperson

Chicken Burger with Chips

Selection 5:

\$18.00perperson

Beef Lasagne with Side Salad

Selection 6:

\$18.00perperson

Vegetarian Lasagne with Side Salad

Selection 7:

\$18.50perperson

Butter Chicken and Rice

Selection 8:

\$23.50perperson

Chicken Schnitzel with Hot Chips and a Side Salad

Selection 9:

\$22.00perperson

Mini Beef Pie - Mini Sausage Roll - Mini Quiche - Cocktail Samosa

Selection 10:

\$26.00 per person

1/4 Roast Chicken with Chips and a Side Salad



Not your ordinary BBQ & Salads

Why not have a traditional Aussie BBQ for you next event or gathering?

(Minimum of 20 people)

Selection 1

\$28.00 per person

Sausages - Minute Steak - Chicken Kebabs - Garden Salad
Pasta Salad - Crispy Bread Rolls - Butter Portions
Angus Minute Steak – Sausage - Chicken Breast Strips - Caesar Salad

Selection 2

\$45.30 per person

Garden Salad - Pasta Salad - Crispy Rolls & butter portions Chocolate
Cake Slab (other selections available) - Fruit Platter
Fresh Prawns – Chipolatas - Marinated Chicken Breast

Selection 3

\$52.30 per person

Angus Beef Steaks or Kangaroo Steaks, Gourmet Caesar Salad -
Ultimate Pasta Salad - Potato Salad Crispy Bread Roll Chocolate Cake
Slab - Fruit Platter

BBQ hire \$95

Gas cylinder hire \$40

Super Special BBQ

Package 2025

All Pre-Cooked BBQ

Including

Beef Sausages

Steak

Chicken Kebabs

3x Salads

Dinner Rolls & Butter Portions

Chocolate Slab cake

\$31.80 per person

Not including GST Or Delivery Minimum 20 pax

BBQ Native Package 2025

All Pre-Cooked BBQ

Including

Koorichetta

Kangaroo Sausages

Crocodile Skewers

Emu Quiches

Chicken Skewers

Garden Salad

Potato Salad

Dinner Rolls

Lemon Myrtle Custard Tart

Damper with Cooky's Joy

\$50 per person

Not including GST Or Delivery Minimum 20 pax

Items can be changed/removed to alter package
price

Our Grazing Table

Native Grazing Table-Large

A beautiful indigenous inspired grazing table full of canape style dishes including.

cheese and crackers

antipasto bits

Mini Meat Pies X 10

Mini Sausage Rolls X 10

Beef meat ball skewers x 20

Kangaroo Damperballs x 30

barra bites x 20

Koorichetta (vegan) x 30

Prawn Skewers native touch x20

Crocodile Quiche x 15

emu pastries x15

Sandwiches x 14

Wraps x 10

cupcakes with topper x 24

lemon myrtle custard tarts x10

finger lime apple pie x10

hibiscus baklava x10

lemon myrtle cookie x25

Empanadas X 10 (VEGAN)

Savoury Pastries X 5 (GF)

Yam Pastry X 10

&

Damper x20

fruit selection

Serves 15-25 people.

Total value \$2490

does not include set up or pick up

Priced At \$ 1950

Set-up fee: \$170
Does not include Service Staff



Sweet's Delight

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	Unique Indigenous Flavours	Standard Flavours
<p>Mini Cupcake \$4</p> <p>Single Cupcakes \$5</p> <p>Extra-large cupcakes \$6</p> <p>Designer boxed cupcakes \$7</p> <p><i>Minimum order of 12 cupcakes in each flavour</i></p> <p><i>Company/Custom logo on cupcake \$1.00 extra</i></p>	<p>Wattle seed</p> <p>Lemon Myrtle</p> <p>Native Plum</p> <p>Native Hibiscus</p>	<p>Vanilla</p> <p>Chocolate</p> <p>Strawberry</p> <p>Chocolate Mud</p> <p>Passion fruit</p> <p>Raspberry</p>
Slab Cakes 30 X 60	Unique Indigenous Theme Slab Cakes	Standard Flavours
<p>From \$390.00 (approx 30 x 60cm)</p> <p><i>Please contact us to discuss your requirements and a detail quote.</i></p> 	<p>NAIDOC</p> <p>Reconciliation</p> <p>RAP Plan Office</p> <p>Smoking</p> <p>Birthdays /Weddings/ Wakes</p> 	<p>Vanilla</p> <p>Chocolate</p> <p>Strawberry</p> <p><i>Company logo on cupcake \$1.00 extra</i></p> 





Desserts

Indigenous Inspired Desserts

(Minimum of 10 portions – can include cookies and cupcakes on page 13)

Damper with native jam and cream

Native Hibiscus mini pancakes with cream and bush jam

Finger Lime Apple Pie

Hibiscus Wattleseed Baklava

Wattle seed mini muffins

Lemon Myrtle Custard Tart

Selection of 5
\$30.00 per person

Cookies

Vanilla
Wattleseed
Lemon Myrtle
Vegan + Gluten free
options available

From \$2

Indigenous Desserts



Drinks

Prices per person

Bottles Water

600ml \$3.50
2 liters \$5 10 liters \$15.00

Assorted Juices

\$5.10 / 2 Litres \$8

Assorted Soft Drink Cans

\$3.10 / 2 Liters \$6.50

Try our native hibiscus lemonade – guaranteed to impress!

Only \$3 per serve (Minimum 10 Serves)

Extras to make any event shine

You bring the guests; we'll bring everything else you need

Prices are listed per item unless otherwise listed (we only supply biodegradable packaging)

10" Dinner Plate Ceramic	\$1.50	2ply Serviettes Cocktail (50)	\$4.00
6" Entrée/Dessert Plate Ceramic	\$1.50	2ply Serviettes Luncheon (50)	\$4.00
Soup Bowl	\$2.50	2ply Serviettes Dinner (25)	\$5.00
Side Plate	\$1.50	Bio Plate 6" (25)	\$12.00
Knife (Packs of 10)	\$6.00	Bio Plates 9" (25)	\$12.50
Fork (Packs of 10)	\$6.00	Bio Bowl	\$1.40e
Dessert Spoon (Packs of 10)	\$6.00	Bio hot Cups (25)	\$9.00
Drinking Glass	\$1.50	Bio drinking Cups (25)	\$8.00
White Wine Glass	\$1.50	Bio Disposable Knives (25)	\$3.90
Red Wine Glass	\$1.50	Bio Disposable Forks (25)	\$5.90
Wine Buckets	\$4.40	Bio Disposable Spoons (25)	\$5.90
Glass Jugs	\$2.30	Bio Disposable Tea Spoons (25)	\$3.50
Display Dishes (Ceramic/White)	\$2.90		
Coffee Percolator (10 Litres) (Requires a Staff Member)	\$60.00	Bio degradable fork and knife	. \$1.00
Hot Water Urn (10 or 6 Litres) (Requires a Staff Member)	\$30.00	Chafing Dish	\$35.00
Hot Box (Requires a Staff Member)	\$250.00	Burner for Chafing Dish	\$5.50
Table Cloths	\$15.00	Trestle Table (Seats 6-8 people)	\$12.00
Tongs	\$2	Trestle Table (Seats 8-10 people)	\$15.00
Serving Spoon	\$1	Non-Serviced Event – Pick Up Fee	\$35.00
Cup Cake Stand	\$5.00	Wait Staff - Per Hour (minimum 4 hours)	\$70.00
Serving Trays	\$5.00	Serviced event equipment hire/cleaning fee	\$70

*Third Party Hire Charges may apply

Terms & Conditions

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

We are happy to provide a quote for our services. All quotes are valid for 30 days unless otherwise stated on the quote. Any amendments to the quote may result in a new quote being issued. Please note any changes after the quote is accepted may incur additional fees.

PRICES Your booking and pricing can only be confirmed on the receipt of your deposit. Prices in this booklet are correct at the time of printing and may be subject to change. **ALL PRICES ARE LISTED EXCLUSIVE 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 7 days prior to the event. This must be in writing to ensure no errors occur on the day. Email is accepted and appreciated.

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

CANCELLATION OF EVENT In the event that you need to cancel your booking with us please advise us immediately in writing. Part of your deposit is non-refundable based on the notice of cancellation given.

More than 14 days' notice: 50% of deposit is refundable.

Less than 14 days' notice: 20% of deposit is refundable.

Less than 7 days' notice: your deposit is no longer refundable and will be treated as a cancellation fee.

If cancelled within 48 hours prior to catering there is no refund and the full amount is still required to be paid.

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 guests 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 decide to pay cash

on the day, however please ensure you have the correct amount as our staff do not carry change. Credit card payments can be made by calling the office on 9625 0046 or email details on the bottom of the invoice you have received.

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

PLEASE NOTE

Prices are subject to change and all photos used throughout this package are indicative only.