MARCO POLO

CATERING MENU

CATERING TO BRISBANE CBD LOCATIONS
WWW.MARCOPOLO.KITCHEN

THANKS FOR YOUR INTEREST IN MARCO POLO KITCHEN CATERING!

This is just a quick note to say hi and share with you a few words about what drives us. Over the next few pages, we hope our passion for sensational food and commitment to delivering what our customers want jumps out at you. We've poured decades of experience and passion into designing a catering menu that is flexible, delicious, and memorable. Our approach to what we do can be summed up into four simple themes...

There is no substitute for excellent quality produce – we source all of our produce from local providers who share our values on excellence.

We strive for deliciousness in the most simple or complex offering. It has to taste great for it to leave our kitchen – from the Sausage, Egg and Hash breakfast bun found in our Breakfast Box to the House Pastrami Beef Sando for lunch, we curate and create chef-quality classics every day.

We are only as good as the customers we work with. If there's something that isn't right or alternatively, something that you love – please let us know. We live for feedback and our aim is to be a trusted partner in whatever event, meeting, or function we create with you.

We love a good party and we know that some celebrations call for drinks! Whether you're looking for bubbles, wine or beer we have you covered with our premium selection of alcoholic beverages.

In addition to the set menu found within this package, we can also fully design and manage your events and functions, from bespoke menu design (food and alcohol), hire equipment and staff, we can cover it all. Together we have decades of hospitality and event management experience, so please don't hesitate to reach out and chat to us about what you're after.

Kind Regards, The Marco Polo Team

BREAKFAST CATERING

FRESH JUICES INDIVIDUAL		BREAKFAST ROLLS	
variety of mixed juices 250ml	6	croissant - double smoked ham & cheese	8
mixed juice 2L	12	breakfast slider - milk bun, egg, prosciutto, tomato	
		relish, greens	8
		breakfast slider- milk bun, chilli scramble, roast garlic	
		hummus, greens (v)	8
		breakfast slider - slider, roast pumpkin roasted garlic	
BREAKFAST POTS MINIMUM 6 PER ITEM		hummus, caramelised onion relish, sprouts (ve)	8
seasonal cut fruit & berries w greek yoghurt (gf, v)	8.5		
mango & coconut overnight oats (df, ve)	8.5		
housemade granola, coconut yoghurt, berries (gf, df, ve)	8.5	WRAPS	
house tropical granola, mixed berry jam, yoghurt (v, g)	8.5	halloumi, egg, spinach, house coconut chilli relish (v)	10.
tiramisu overnight oats, marcapone, nutella (v)	9	bacon, egg, tomato, spinach, aioli & house coconut chilli relish, spinach, cheese	10.5

INDIVIDUAL BREAKFAST BOX \$20PP

1 CHOICE FROM EACH CATEGORY

BEVERAGE 250ml

cold press organic juice still water bottle sparkling water bottle

BREAKFAST MINI POTS

mango & coconut overnight oats (df, ve) granola, coconut yoghurt, berries (gf, df, ve) tiramisu overnight oats, marscapone, nutella (v) seasonal fruit salad (gf, df, ve)

MINI BREAKFAST ROLLS

double smoked ham & cheese croissant mushroom & smoked feta croissant (v) vegetarian frittata (gf, v)

MINI PASTRIES

salted caramel bliss ball (gf, df, ve) banana bread w house-made espresso butter (v) daily sweet mini danish (v) mini plain croissant

PASTRIES

Portuguese tart	5.5
plain croissant	6
sweet daily muffin	5.5
savoury muffin	6
banana bread w espresso butter	6
chocolate & walnut brownie (gf)	6
salted caramel bliss ball (ve, df, gf)	5
specialty pastries - almond croissant, pistachio	
croissant, raspberry danish, cinnamon nut	8

BREAKFAST PLATTERS MINIMUM ORDER 12 EACH ITEM

mini pastries - danish, cinnamon escargot (v)	4.5	
mix of mini almond croissants & pain chocolat	5.5	
brushetta bites - heirloom tomatoes, basil, baguette	4.5	
filled mini croissants - choice of double smoked ham, cheese & mushroom and feta (v)	6	
breakfast slider - milk bun, egg, prosciutto, tomato relish, greens	8	
breakfast slider- milk bun, chilli scramble, roast garlic hummus,		
greens (v)	8	
breakfast slider - slider, roast pumpkin roasted ,garlic hummus,		
caramelised onion relish, sprouts (veo)	8	
mini breakfast pots - choice of:	6	
fruit salad (ve, gf) // granola pot, coconut yoghut (gf, df, ve) // mango overnight oats (df, ve) // tiramisu overnight oats, marscapone, nutella		
fruit seasonal medium (v, ve, gf, df)	70	





LUNCH CATERING

NOURISH BOWLS INDIVIDUAL

chicken waldorf mix, sweet potato, broccoli, corn, aioli pickled radish, spinach, capsicum, brown rice, (gf,df) 16 smoked salmon, heirloom tomato, sprouts, cucumber, red onion, avocado, edamame, sesame, wasabi, brown rice (df, gf) 16

LUNCH BOWLS INDIVIDUAL - DELIVERED COLD, READY TO REHEAT

chicken gyros bowl - lemon chicken, roasted peppers, eggplant, feta, couscous salad, pine nuts (df option) 16

vegetable & coconut stew- sweet potato, ginger, coconut milk, lentils, kale, brown rice (qf, df, ve)

LUNCH SANDWICHES INDIVIDUAL

caprese panini - roasted peppers, eggplant, rocket, pesto, mozzarella (v) 13
the deli sandwich - ham, dill pickle, caramelised onion, Swiss cheese, dijon, baby cos, sprouts 13
chicken waldorf - poached chicken, cos, celery, walnuts, apple, dijon, mayonnaise 13
tuna sub - tuna, dill, pickled onion, baby cos 13
classic Italian panini - proscuitto, salami, olives, rocket, mozzarella 13

LUNCH WRAPS

caprese - roasted peppers, eggplant, rocket, pesto, mozzarella v) 12 the deli - ham, dill pickle, caramelised onion, Swiss cheese, dijon, baby cos, sprouts 12 chicken waldorf - poached chicken, cos, celery, walnuts, apple, dijon, mayonnaise 12 tuna sub - tuna, dill, pickled onion, baby cos 12 classic Italian - proscuitto, salami, olives, rocket, 12 mozzarella falafel wrap-falafel hummus, slaw, cucumber, pickled onion, 12 sweet chili (ve)

16

SALADS INDIVIDUAL - MIN ORDER 6		PLATTERS MIN ORDER 12 EACH
spiced cauliflower salad - cauliflower, tumeric, kale, brown rice, dates (gf, df, ve)	13.5	signature sandwich platter (3 types) 13pp signature wrap platter (3 types) 12pp
Moroccan carrot salad - carrots, lentils, fresh herbs, crants (gf, df, ve) roasted beetroot salad - roasted beets, rocket, pickled red onion (gf, df, ve) Cypriot grain salad- barley, lentils, almonds, pine nuts, pepitas, pickled red onion, tahini, fresh herbs (df, ve)	13.5 13.5 13.5	PASTA BOWLS INDIVIDUAL - MIN ORDER 6 EACH DELIVERED COLD, READY TO REHEAT creamy chicken and mushroom, linguini 16 zucchini, pesto, peas, penne (v) 16 housemade beef ragu lasagne 16
SALADS MEDIUM 6-8 SERVES		CURED MEAT AND CHEESE PLATTERS Proscuitto, Mortadella, Soppressa salami, pickled veg, antipasti, fruit, hard cheddar, triple cream brie,
spiced cauliflower salad - cauliflower, tumeric, kale, brown rice, dates (gf, df, ve)	70	Gorgonzola, small savoury bites, lavosh, crackers 15pp
Moroccan carrot salad - carrots, lentils, fresh herbs, currants (gf, df, ve)	70	GOURMET DIPS PLATTER
roasted beetroot salad - roasted beets, rocket, pickled red onion (gf, df, ve)	70	Chef's selection of 3 dips served with corn chips, baby cucumbers, heirloom carrots and celery crudites (gf, v, vegan option available)
Cypriot grain salad- barley, lentils, almonds, pine nuts, pepitas, pickled red onion, tahini, fresh herbs (df, ve)	70	FRESH FRUIT MEDIUM 7-10 SERVES seasonal fruit (ve, gf, df) 70







MORNING & AFTERNOON TEA SAVOURY

	SAVOURY MUFFINS MINIMUM ORDER 6 EACH FLAVOUR	
5	spinach, apple & sage with cream cheese frosting (v) caramelised onion, bacon & cheddar carrot, zucchini & honey (v)	6
AVOUR	MINI BAGELS MINIMUM ORDER 12	
4.5 4.5 4.5	smoked salmon, dill cream cheese, rocket lemon chicken, Swiss cheese, rocket, aoili roasted peppers, eggplant, pesto, mozzarella (v) salami, Swiss cheese, rocket, aoili + GF mini bagel	7 7 7 7 +1
	MINI HOT ITEMS MINIMUM ORDER 12	
80	mini pork and fennel sausage rolls, house sauce	4.5
80 80	mix of mini pies (beef & burgendy // chicken and leek) vegetarian spring rolls, dipping sauce (v) porcini & truffle arancini, aioli (v)	4.5 3.5 4
	5 NOUR 4.5 4.5 4.5 4.5	5 caramelised onion, bacon & cheddar carrot, zucchini & honey (v) MINI BAGELS MINIMUM ORDER 12 4.5 smoked salmon, dill cream cheese, rocket lemon chicken, Swiss cheese, rocket, aoili roasted peppers, eggplant, pesto, mozzarella (v) salami, Swiss cheese, rocket, aoili + GF mini bagel MINI HOT ITEMS MINIMUM ORDER 12 80 mini pork and fennel sausage rolls, house sauce mix of mini pies (beef & burgendy // chicken and leek) vegetarian spring rolls, dipping sauce (v)

MORNING & AFTERNOON TEA SOMETHING SWEET

HOUSEMADE SCONES MINIMUM ORDER 12		TREATS MINIMUM ORDER 6	
large scones served with jam and Chantilly cream	5	portuguese tarts	5.
MINI SWEET TARTS MINIMUM ORDER 12		housemade chocolate walnut brownie (gf)	
		Gold Coast Cookies - nutella, peanut butter (gf)	5.
lemon curd & berries (gf, v)	4.5		
salted caramel (gf, v)	4.5	MINI CINNAMON DOUGHNUTS MINIMUM ORDE	R 12
chocolate & hazelnut (gf, v)	4.5	filled with strawberry jam (ve)	
SWEET MUFFINS MINIMUM ORDER 6		illed with strawberry jam (ve)	5
banana crumble (ve)	5.5	MINI PASTRIES MINIMUM ORDER 12	
lemon blueberry (gf)	5.5	mini plain croissant	4.5
chef's choice	5.5	mini almond croissants	5.5
		mini mixed pastries- danish, escargot, pain chocolat	4.5
HEALTHY BITES / DIETARY FRIENDLY MIN O	ORDER 6		
lemon coconut (ve, gf)	 5	CUSTOM BRANDED CUPCAKES MINIMUM ORDER 50	
salted caramel (ve, gf)	5		
cacao truffle (ve, gf)	5	custom branded cupcakes - with your edible logo and	
housemade muesli slice (ve)	5.5	tom colour icing (allow 7 days lead time)	6.5
raspberry & chocolate brownie (ve, df, gf)	6.5		
peppernint slice (ve, df, gf)	6.5		

PARTY SEASON PLATTERS AND CANAPES

CANAPES SELECT 5 PIECES \$35PP / 6 PIECES \$35PP (min 20 guests)

smoked salmon blini
chicken remoulade, crostini
heirloom tomato & avocado salad, baguette (ve, v)
honey roasted pears & ricotta, crostini (v)
prosciutto & seasonal melon (gf)
roasted sweet potato, herbed ricotta, walnuts (v,gf)
salmon rillette, crostini
oysters, mignonette (ve)
triple cream brie, quince, crostini (v)

individual lemon meringue tarts (v) individual churros, salted caramel dipping sauce (v) mini macaroons

SUBSTANTIAL ADD ONS MINIMUM ORDER 20

local Mooloolaba prawn sliders 10 pulled pork, slaw sliders 8

PLATTERS 20 PIECES PER PLATTER

local Mooloolaba prawn sliders	
pulled pork, slaw sliders	160
Marco Polo signature chicken ribbon sandwiches	
cheese & charcuterie selection (SERVES 7-10 GUESTS)	100
dip selection platter (3) & fresh crudites	

GRAZING TABLE PLEASE REACH OUT TO ENQUIRE - SUBJECT TO AVAILABILTY

custom grazing table 800

BEVERAGES

COFFEES

regular coffee	5.5
large coffee	6
extras (soy, nut milk, lactose free, extra shot)	0.75
cold brew coffee	7.5

SOFTS

mixed juice 250ml	6
mixed juice 2L	12
still water bottle 450ml	5
sparkling water bottle 450ml	5
milk 2L	5

MILK & COFFEE

Bear Bones coffee beans - The Drop 1kg	55
Norco 2L Milk - full cream, skim, lactose free	6
Alternative milks	6
milk lab almond	
ADC oat	
happy happy soy boy	
milk lab macadamia	
milk lab coconut	



ALCOHOL LIST AVAILABLE AT REQUEST



PACKAGING & EXTRAS

PACKAGING

individual cutlery pack - knife, fork, napkin	1
Sugarcane disposable plates	0.5
Compostable disposable cups	0.5
mini aluminium tongs	5

STAFFING

service staff available, min 3 hours \$50ph





TERMS AND CONDITIONS

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A total minimum order of \$100 + GST (excluding delivery) applies for each individual catering order placed located outside No 1 Anzac Brisbane City. All catering is made fresh to order and therefore we require orders to be placed 48hr prior. Place your order by printing off the order form from our website www.marcopolo.kitchen and emailing your order through to hello@marcopolo.kitchen. We do our best to accommodate short-notice orders but all items and delivery times are subject to availability. All new orders or changes to existing orders requested on the day of delivery incur a \$25 + GST surcharge.

CATERING EQUIPMENT

Marco Polo will collect all service equipment upon completion of your event/function should that be organised. All catering equipment is the property of Marco Polo. All equipment must be cleaned prior to collection. All breakages and missing items will incur a fee.

DELIVERY

We offer free delivery for all orders over \$100 within the Brisbane CBD. Any orders below this amount within a 5km radius will have a \$25 delivery fee applied. Please contact our team on hello@marcopolo.kitchen for delivery fees outside this of this standard zone. All deliveries prior to 7am and after 4pm will incur an out-of-hours surcharge.

SERVICE STAFF

We'd love to help you out with professional staff to service your next event. Our staff are available 5 days a week on request with a minimum of 3hrs required. Please contact hello@marcopolo.kitchen for more information.

PAYMENT TERMS

Payment is made prior to delivery via credit card or by invoice. All orders require pre-payment in full prior to delivery unless you have an existing corporate account in which case we are happy to add this to your account. Contact us at hello@ marcopolo.kitchen if you are interested in setting up an account, allowing 3 business days to process. Prepayment options include credit card payment made in-house, via phone or email, or direct deposit / transfer. We accept AMEX, Visa, and Mastercard. All credit transactions do incur a processing surcharge- depending on your card and choice of banking provider. Special conditions apply for public holidays & Christmas closures. More info available on request.

CANCELATIONS

24hrs notice must be given for all cancelations or the full charge of the order will apply.

PRICING

Please note all prices are subject to change without notice. All prices exclude GST and delivery.

CONTACT

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CATERING: catering@marcopolo.kitchen
GENERAL ENQUIRY / RESERVATION: hello@marcopolo.kitchen