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		
apple 250ml	6	croissant - double smoked ham & cheese	8	
orange 250ml orange mango juice 2L	6 10	ciabatta roll - fried egg, streaky bacon, American cheese, house aioli potato roll - sausage patty,	10	
		hash brown, fried egg, American cheese, house aioli, ketchup	10	
BREAKFAST MINIMUM 12 PER ITEM		WRAPS		
seasonal cut fruit & berries w greek yoghurt (gf) (v	•	haloumi, egg, spinach, house coconut chilli relish (v)	10	
coconut & chia bircher bowl - mixed berry and vanilla	а.	bacon, egg, tomato, spinach, aioli & house coconut		
compote, toasted almond & coconut, honey roasted seeds (v)		chilli relish, spinach, cheese	10	

BREAKFAST BOX \$20PP

1 CHOICE FROM EACH CATEGORY

BEVERAGE 250ml

apple juice orange still water bottle sparkling water bottle

BREAKFAST MINI POTS

coconut & chia bircher bowl - mixed berry and vanilla compote, toasted almond & coconut, honey roasted seeds (v)
maple granola, cinnamon, cardamon.

maple granola, cinnamon, cardamon, nuts & seeds w greek yoghurt & seasonal fruit (v) fruit salad w Greek yoghurt (v) (gf)

MINI BREAKFAST ROLLS

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

MINI PASTRIES

bliss ball (gf, df, ve)
banana bread w house-made espresso butter (v)
baklava (v)
chocolate & walnut brownie (gf)
caramel slice (v)
daily sweet muffin (v)

PASTRIES

Portuguese tart	5.5
plain croissant	5
fruit danish	6
sweet danish	6
sweet daily muffin	5
savoury muffin	6
banana bread w espresso butter	5
large salted caramel bliss ball (ve) (df) (gf)	5

BREAKFAST PLATTERS MINIMUM ORDER 12

mini pastries - a mix of mini maple pecan plait, danish, cinnamon swirl, vanilla crown, raspberry crown (v)	4
filled mini croissants - choice of double smoked ham, cheese & mushroom and feta (v)	6
mini brioche breakfast sliders - choice of bacon & egg, aioli // haloumi & egg, house coconut chilli relish	6
mini breakfast pots - choice of:	
fruit salad (gf, df) // bircher bowl (df, ve) // granola (v)	6
fruit seasonal medium (v, ve, gf, df)	60





LUNCH CATERING

FRESH JUICES INDIVIDUAL

apple 250ml	6
orange 250ml	6
orange mango 2L	10

LUNCH BOWLS INDIVIDUAL

Portuguese Peri Peri chicken bowl- spiced chicken, potatas bravas, seasonal greens, pineapple relish, herbs, coconut rice (gf, df) 16

Teriyaki bowl - chicken, stirfry vegetables, egg noodles (df) 16

vegetable Red Thai Curry Bowl - mixed seasonal vegetables, coconut rice, herbs (gf, df, v, ve) 16

LUNCH SANDWICHES

Caprese baguette, mozzarella, tomato, pesto, fresh basil (v)	12
Roast beef -house pastrami, lettuce, pickled red onion, house aioli, swiss cheese, hot mustard	12
Chicken BLT- poached chicken, crispy bacon, mixed leaves,	
tomato, house aioli	12
BBQ pulled pork bun-Housemade BBQ pulled pork, apple slaw	٧,
pickled onions, house aioli, American cheese	12
house made falafel, hummus, slaw, tomato, pickled onion, sweet chilli (v, ve, df)	12

LUNCH WRAPS

Caprese baguette, mozzarella, tomato, pesto, fresh basil (v)	12
Roast beef -house pastrami, lettuce, pickled red onion, house aioli, swiss cheese, hot mustard	12
Chicken BLT- poached chicken, crispy bacon, mixed leaves,	
tomato, house aioli	12
BBQ pulled pork bun-Housemade BBQ pulled pork, apple slaw	,
pickled onions, house aioli, American cheese	12
house made falafel, hummus, slaw, tomato, pickled onion, sweet chilli (v, ve, df)	12

Jennifer Anniston salad - barley, red onions, garbanzo beans, parsely, mint, vegan feta (vg, df) 13.5 Vietnamese chicken salad - poached chicken, Asian slaw, coriander, fried shallot, nuoc cham (df, gf) 13.5 roasted beetroot salad-beetroots, orange, red onions, toasted almonds, smoked feta, mixed leaves & fresh coriander (gf, v) 13.5 Potato salad-chat potatoes, mayonnaise, dill, apple, spinach & crispy bacon (gf, df) 13.5 SALADS MEDIUM 6-8 SERVES Jennifer Anniston salad - barley, red onions, garbanzo beans, parsely, mint, vegan feta (vg, df) 60 Vietnamese chicken salad - poached chicken, Asian slaw, coriander, fried shallot, nuoc cham (df, gf) 60 roasted beetroot salad- beetroots, orange, red onions, toasted almonds, smoked feta, mixed leaves & fresh coriander (gf, v) 60 Potato salad- chat potatoes, mayonnaise, dill, apple, spinach & crispy bacon (gf, df) 60 FRESH FRUIT seasonal fruit (7-10 serves) 60

SALADS INDIVIDUAL

PI ATTERS 12 MIN

signature sandwich platter (3 types) Chicken BLT // roast beef // Caprese baguette	12pp
signature wrap platter (3 types) Chicken BLT // roast beef // falafel (v, ve)	12pp

PASTRIES

banana bread w espresso butter (v)	5
daily muffin - sweet (v)	5
savoury muffin	6
chocolate & walnut brownie (gf, v)	5.5
house made baklava (v)	4.5
decadent caramel slice(v)	5.5

CURED MEAT AND CHEESE PLATTERS

Proscuitto, Mortadella, Soppressa salami, pickled veg, antipasti, fruit, hard cheddar, triple cream brie, Gorgonzola, small savoury bites, lavosh, crackers 15pp







MORNING & AFTERNOON TEA SAVOURY

MINI FRITTATA MINIMUM ORDER 12		RICE PAPER ROLLS MINIMUM ORDER 12	
sundried tomato, smoked feta, olives (gf, v)	4	Vietnamese chicken (gf, df) 4	
broccoli, spinach & goats cheese (gf, v)	4	crispy tofu (v, ve, gf, df)	
bacon & leek (gf)	4		
MINI QUICHE SHELLS MINIMUM ORDER 12		MINI BAGELS MINIMUM ORDER 12	
sundried tomato, smoked feta, olive (v)	4.5	smoked salmon, dill cream cheese, leaves, salami, Swiss, aioli	7
broccoli, spinach & goats cheese (v)	4.5	club chicken, bacon, tomato, Swiss, mixed leaves, aioli	7
bacon & spring onions	4.5	capsicum, sundried tomato, cucumber, mixed leaves, balsamic reduction (v, ve, df)	7

MORNING & AFTERNOON TEA SOMETHING SWEET

HOUSEMADE SCONES MINIMUM ORDER 12

served with jam and Chantilly cream 4.5

MINI SWEET TARTS MINIMUM ORDER 12

lemon curd & berries	4.5
salted caramel	4.5
chocolate & hazelnut	4.5

MINI CINNAMON DOUGHNUTS MINIMUM ORDER 12

filled with strawberry jam (vegan option) 5



BEVERAGES

COFFEES ALCOHOL regular coffee 4.5 stone & wood pacific ale 8 large coffee 5.0 peroni nastro 8 extras (soy, nut milk, lactose free, extra shot) 0.5 byron bay lager 8 cold brew coffee xxxx gold 6 peroni leggera pete's pure prosecco 2021 42 **JUICE** twill & daisy sauv blanc 2020 42 pete's pure chardonnay 2021 42 apple 250ml 6 twill & daisy pinot noir 2020 42 orange 250ml 6 twill & daisy rose nero d'avola 2020 42 orange mango 2L 10 champagne mumm nv 65 still water bottle 250ml 5 sparkling water bottle 250ml milk 2L LARGER ALCOHOL LIST ON REQUEST



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. Please notify us via phone (0448 653 617) before you place a short notice order. 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 and a 5km radius. 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 or phone 0448 653 617 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

Marco Polo Kitchen

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