#### THE DETAILS

No 1 Anzac Square 140 Creek Street, Brisbane City 4000 EMAIL // catering@marcopolo.kitchen

CONTACT DETAILS
business name
client contact
client email
client phone
CATERING DETAILS
delivery date
delivery day
delivery time
delivery address
delivery notes/instructions
COST
total cost
total number of guests
preferred payment

### BREAKFAST CATERING

FRESH JUICES INDIVIDUAL	\$	QTY	NOTES
a variety of juices 250ml	6		
mixed juice 2L	12		
BREAKFAST			
seasonal cut fruit & berries, coulis w greek yoghurt (v, gf)	8		
overnight oats - vanilla & coconut overnight oats with mango curd (df, ve)	8		
granola pot - housemade tropical granola, coconut yoghurt, berries (gf, df, ve)	8		
house tropical granola, mixed berry jam, natural yoghut (v, gf)	8		
tiramisu overnight oats, marscapone, nutella	9		
BREAKFAST ROLLS			
croissant - double smoked ham & cheese	8		
breakfast slider- milk bun, fried egg, prosciutto, tomato, relish, greens	8		
breakfast slider- milk bun, chilli scramble, roasted garlic, hummus, greens (v)	8		
breakfast slider - milk bun, roast pumpkin, roasted garlic, hummus, caramelised onion relish, sprouts (v, df, ve option)	8		
WRAPS			
halloumi, egg, rocket, house coconut chili relish	10.5		
bacon, egg, tomato, rocket, aioli & house coconut chilli relish	10.5		

### BREAKFAST CATERING CONTINUED

PASTRIES	\$	QTY	NOTES
Portuguese tart (v)	5.5		
plain croissant	6		
sweet daily muffin ( v)	5.5		
savoury muffin	6		
banana bread w espresso butter (v)	6		
chocolate & walnut brownie (gf)	6		
bliss ball (ve, gf) - lemon & coconut , salted caramel or cacao truffle	5		
specialty pastries - almond croissant, pistachio croissant, cinnamon scroll, raspberry danish	8		
BREAKFAST PLATTERS 12 MIN EACH ITEM			
mini pastries - a mix of mini danish & cinnamon swirl and pane chocolat	4.5		
mini almond croissants	5.5		
mini bruschetta bites - heirloom tomatoes, basil, garlic, bruschetta	4.5		
salmon rillette on baguette	5.5		
filled mini croissants - choice of : - double smoked ham & cheese - mushroom and smoked feta (v)	6		
breakfast sliders - choice of: - prosciutto and egg - chilli scramble (v) - roast pumpkin (ve)	8		

### BREAKFAST BOX \$20PP

1 CHOICE FROM EACH CATEGORY

	FRESH JUICES 250ml INDIVIDUAL	\$ QTY	NOTES
	variety of mixed juices		
-	still water bottle 450ml		
	sparkling water bottle 450ml		
	BREAKFAST MINI POTS		
_	mango & coconut overnight oats- vanilla & coconut overnight oats with mango curd (df, ve)		
	tiramisu overnight oats - overnights oats, with coffee mascapone, nutella (v)		
	granola pot - housemade tropical granola, coconut yoghurt, berries (gf, df, ve)		
	seasonal fruit salad w greek yoghurt, coulis (gf, v)		
	MINI BREAKFAST ROLLS		
	double smoked ham & cheese croissant		
	mushroom & smoked feta croissant (v)		
	vegetarian fritata (v, gf)		
	MINI PASTRIES		
	bliss ball (gf, df, ve)		
-	banana bread w housemade espresso butter (v)		
_	cookies ( chefs choice) (gfo) (v)		
	mini danish (v)		

### LUNCH CATERING

FRESH JUICES INDIVIDUAL	\$	QTY	NOTES
variety of mixed juices 250ml	6		
mixed juice 2L	12		
LUNCH WRAPS			
housemade falafel, hummus, slaw, cucumber, pickled onion, sweet chili (ve, df)	12		
caprese- roasted peppers, eggplant, rocket,, pesto, mozzarella (v)	12		
classic Italian- proscuitto, salami, olives, rocket, mozzarella	12		
the tuna sub - tuna, dill, baby cos, aioli	12		
chicken waldorf - poached chicken, cos, celery, walnuts, apple, dijon, aioli	12		
the deli sandwich - ham, dill pickle, caramelised onion, Swiss cheese, dijon, baby cos, sprouts	12		
LUNCH SANDWICHES INDIVIDUAL			
the classic Italian panini - roasted peppers, eggplant, rocket, pesto, mozzarella (v)	13		
the tuna sub - tuna, dill, baby cos, aioli	13		
chicken waldorf sandwich - poached chicken, cos, celery, walnuts, apple, dijon, aioli	13		
the deli sandwich - ham, dill pickle, caramelised onion, Swiss cheese, dijon, baby cos, sprouts	13		
caprese panini - roasted peppers, eggplant, rocket, pesto, mozzarella (v)	13		
PLATTERS 12 MIN			
signature sandwich platter (3 types)	13pp		
signature wrap platter (3 types)	12pp		

### LUNCH CATERING CONTINUED

#### LUNCH BOWLS INDIVIDUAL

( DELIVERED COLD READY TO REHEAT )	\$	QTY	NOTES
chicken gyros bowl - lemon chicken, roasted peppers, eggplant, feta, pinenuts couscous salad (df option)	16		
vegetable & coconut milk stew- sweet potato, ginger, coconut milk, lentils, kale, brown rice (gf, df, ve)	16		
SALADS INDIVIDUAL MIN 6 PER FLAVOUR	\$	QTY	NOTES
spiced cauliflower salad - cauliflower, turmeric, kale, brown rice, dates (gf, df, ve)	13.5		
Moroccan carrot salad- carrots, lentils, fresh herbs, currants ( gf, df, ve)	13.5		
roasted beetroot salad - roasted beets, rocket, pickled red onion (gf, df, ve)	13.5		
Cypriot grain salad - barley, lentils, almonds, pine nuts, pepitas, pickled red onion, tahini, fresh herbs ( df, ve)	13.5		
LARGE SALADS MEDIUM 6-8 SERVES			
spiced cauliflower salad - cauliflower, turmeric, kale, brown rice, dates (gf, df, ve)	70		
Moroccan carrot salad- carrots, lentils, fresh herbs, currants ( gf, df, ve)	70		
roasted beetroot salad - roasted beets, rocket, pickled red onion (gf, df, ve)	70		
Cypriot grain salad - barley, lentils, almonds, pine nuts, pepitas, pickled red onion, tahini, fresh herbs ( df, ve)	70		

### LUNCH CATERING CONTINUED

NOUDICLE DOWL C

16ea		
16ea		
16ea		
16ea		
16ea		
15pp		
10pp		
70		
	16ea 16ea 16ea 15pp	16ea 16ea 16ea 16ea 15pp

### MORNING & AFTERNOON TEA SAVOURY

MINI FRITTATA MIN 6 PER FLAVOUR	\$	QTY	NOTES
roasted beetroot with goats cheese (gf, v)	5		
zucchini & aged cheddar (gf, v)	5		
MINI QUICHE SHELLS MIN 6 PER FLAVOUR			
roasted beetroot with goats cheese (gf, v)	4.5		
zucchini & aged cheddar (gf, v)	4.5		
bacon & leek (gf)	4.5		
MINI BAGELS MIN 6 PER FLAVOUR			
smoked salmon, dill cream cheese, rocket	7		
salami, Swiss cheese, rocket, aioli	7		
lemon chicken, Swiss cheese, rocket, aioli	7		
roasted peppers, eggplant, pesto, mozzarella (v, ve, df)	7		
( + gluten free mini bagel )	+1		
SAVOURY MUFFINS MIN 6 PER FLAVOUR			
spinach, apple & sage with cream cheese frosting (v)	6		
caramelised onion, bacon & cheddar with cream cheese frosting	6		
carrot, zucchini & honey with cream cheese frosting (v)	6		

### MORNING & AFTERNOON TEA SAVOURY

### MORNING & AFTERNOON TEA SOMETHING SWEET

HOUSE MADE SCONES (MINIMUM 12)	\$	QTY	NOTES
served with jam & Chantilly cream	5		
SWEET MUFFINS MIN 6 PER FLAVOUR			
banana crumble (ve)	5.5		
lemon & blueberry (gf)	5.5		
daily flavour- chef's choice	5.5		
MINI SWEET TARTS MIN 6 PER FLAVOUR			
lemon curd & berries (gf, v)	4.5		
salted caramel (gf, v)	4.5		
chocolate & hazelnut (gf, v)	4.5		
MINI CINNAMON DOUGHNUTS MIN 12			
served filled with strawberry jam (ve)	5		
DIETARY FRIENDLY TREATS			
lemon coconut bliss ball (ve, gf)	5		
salted caramel bliss ball (ve, gf)	5		
cacao truffle bliss ball (ve, gf)	5		
housemade muesli slice (ve)	5.5		
raspberry and chocolate brownie (gf, df, ve)	6.5		
peppermint slice (gf, df, ve)	6.5		

### MORNING & AFTERNOON TEA SOMETHING SWEET

TREATS MIN 6 ITEMS	\$	QTY	NOTES
house made decadent brownie (v, gf)	6		
Portuguese tarts	5.5		
Gold Coast cookies Nutella, - Peanut butter (gf), - Salted caramel (v)	5.5		
FRESHLY BAKED PASTRIES MIN 12 ITEMS			
mini mixed pastries - danish and cinnamon scrolls	4.5		
mini almond croissants	5.5		
CUSTOM BRANDED CUPCAKES MIN 50 ITEMS			
custom branded cupcakes - with your edible logo and custom colour icing (7 allow business day lead time)	6.5		

#### PARTY SEASON

PLATTERS 20 PIECES PER PLATTER	\$	QTY	NOTES
Mooloolaba prawn sliders	180		
Pulled pork, slaw sliders	160		
Marco Polo Signature chicken ribbon sandwiches	80		
Cheese and charcuterie platter (serves 7-10 guests)	100		
Gourmet dip selection, crudites (v)	70		
GRAZING TABLE			
1.5m grazing table	800		Subject to availability- please contact us before ordering

#### PARTY SEASON MINIMUM 20 GUESTS

5 PIECES \$30 PER PERON 6 PIECES \$35 PER PERSON

CANAPES SAVOURY			
smoked salmon blini, creme fraiche, chives			
chicken & apple remoulade, crostini			
heirloom tomato, avocado bruschetta, baguette (ve, v)			
honey roasted pears & ricotta, crostini (v) ( gfo)			
prosciutto and seasonal melon (gf)			
salmon rillette, baguette			
local oysters, mignonette (ve)			
CANAPES SWEET			
mini lemon meringue tart (v, gf)			
mini macaroons - variety of flavours			
individual churros, chocolate dipping sauce			
SUBSTANTIAL ADD ONS MINIMUM 20 PIECES			
Mooloolaba prawn slider	10		
pulled pork sliders	8		

#### **BEVERAGES**

COFFEES	\$	QTY	NOTES
regular coffee	5.5		
large coffee	6		
extras (soy, nut milk, lactose free, extra shot)	0.75		
cold brew coffee	7.5		
SOFTS			
variety of mixed juices 250ml	6		
still water bottle 450ml	5		
sparkling water bottle 450ml	5		
2l juice- orange mango , breakfast, apple	12		
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	\$	QTY	NOTES
entree disposable plate pk 50	10		
12oz coffee cups	.50c		
mini aliminium tongs	5		
individual cutlery pack - knife, fork, napkin	1		
packet forks 50pk	5		
packet knives 50pk	5		
STAFFING			
service staff available, min 3 hours	50ph		please reach out to us directly for more info
	1		