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

	BREAKFAST ROLLS MINIMUM 6 PER ITEM	
6.5	croissant - double smoked ham & cheese	9
12	breakfast slider - milk bun, egg, prosciutto, tomato	
	relish, greens	8.5
	breakfast slider- milk bun, chilli scramble, roast garlic	
	hummus, greens (v)	8.5
	breakfast slider - slider, roast pumpkin roasted garlic hum caramelised onion relish, sprouts (ve)	mus, 8.5
9		
9		
9	WRAPS MINIMUM 6 PER ITEM	
9	halloumi, egg, spinach, house coconut chilli relish (v)	10.8
9	bacon, egg, tomato, spinach, aioli & house coconut chilli relish, spinach, cheese	10.8
	9 9 9	6.5 croissant - double smoked ham & cheese 12 breakfast slider - milk bun, egg, prosciutto, tomato relish, greens breakfast slider- milk bun, chilli scramble, roast garlic hummus, greens (v) breakfast slider - slider, roast pumpkin roasted garlic hum caramelised onion relish, sprouts (ve) 9 9 9 WRAPS MINIMUM 6 PER ITEM 9 halloumi, egg, spinach, house coconut chilli relish (v) 9 bacon, egg, tomato, spinach, aioli & house coconut

INDIVIDUALBREAKFASTBOX\$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 braised leek, ricotta, pinenuts, onion, pesto & cheese 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	6
plain croissant	7
sweet daily muffin	5.5
savoury muffin	6
banana bread w espresso butter	7
chocolate & walnut brownie (gf)	6.5
salted caramel bliss ball (ve, df, gf)	5
specialty pastries - almond croissant, pistachio	8.5
croissant, raspberry danish, cinnamon nut, vegemite stick	

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	5
filled mini croissants - choice of double smoked ham, cheese or braised leek, ricotta, pinenuts, pesto & Swiss (v)	6
breakfast slider - milk bun, egg, prosciutto, tomato relish, greens	8.5
breakfast slider- milk bun, chilli scramble, roast garlic hummus,	
greens (v)	8.5
breakfast slider - slider, roast pumpkin roasted ,garlic hummus,	
caramelised onion relish, sprouts (veo)	8.5
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)	75





LUNCH CATERING

NOURISH BOWLS INDIVIDUAL

Braised miso rainbow chard, Japanese edamame, Mediteranean marinated beans, cherry tomato, green goddess dressing

Add your choice of protein

- Poached chicken (gf, df)
- Smoked salmon (gf, df)
- Falafel (ve, gf, df)

LUNCH BOWLS INDIVIDUAL-DELIVERED COLD. READYTO REHEAT

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

Thai green vegetable curry - potato, zucchini, baby corn, spinach, brown rice, coriander (gf, df, ve)

chicken caesar pasta salad - poached chicken, bacon, Caesar dressing, egg, parmesan, penne

LUNCH SANDWICHES

truffle prosciutto focaccia - proscuitto, truffle aoili, rocket, tomato, Grana Padano 14 chicken pesto sando - poached chicken breast, pesto, sundried tomato, avocado aioli baby cos, mozzarella 14 chicken waldorf - poached chicken, cos, celery, walnuts, apple, dijon, aioli (df) 14 tuna sando- tuna, dill, pickled onion, baby cos 14 roasted vegetable focaccia - roasted cherry tomatoes, roasted eggplant, spinach, vegan cheese, romesco sauce (ve, df, v) 14 the deli sandwich - ham, dill pickle, caramelised onion, Swiss cheese, dijon, baby cos, sprouts 14

LUNCH WRAPS GF OPTION + \$1

truffle prosciutto wrap - proscuitto, truffle mayonnaise, rocket, tomato, Grana Padano 13 chicken pesto wrap - poached chicken breast, pesto, sundried tomato, avocado mayonnaise, baby cos, mozzarella 13 chicken waldorf wrap- poached chicken, cos, celery, walnuts, apple, dijon, mayonnaise (df) 13 tuna salad wrap - tuna, dill, pickled onion, baby cos 13 roasted vegetable wrap - roasted cherry tomatoes, roasted eggplant, spinach, vegan cheese, romesco sauce (ve, df, v) 13 falafel wrap- Turkish falafels, Moroccan spiced slaw, cucumber, tzatziki, sweet chilli, hummus & pickled onion, spinach wrap (v)

16

SALADS INDIVIDUAL - MIN ORDER 6		PLATTERS MIN ORDER 12 EACH	
spiced cauliflower salad - cauliflower, tumeric, kale,		signature sandwich platter (3 types)	14pp
brown rice, dates (gf, df, ve)	13.5	signature wrap platter (3 types)	13pp
Moroccan carrot salad - carrots, lentils, fresh herbs,	cur-		
rants (gf, df, ve)	13.5	DACTA DOMEC	
roasted beetroot salad - roasted beets, rocket,		PASTA BOWLS INDIVIDUAL - MIN ORDER 6 EACH DELIVERED COLD, READY TO REHEAT	
pickled red onion (gf, df, ve)	13.5	creamy chicken and mushroom, linguini	16
		zucchini, pesto, peas, penne (v)	16
Cypriot grain salad- barley, lentils, almonds, pine		housemade beef ragu lasagne	16
nuts, pepitas, pickled red onion, tahini, fresh	12.5	nousemade beer raga lasagne	10
herbs (df, ve)	13.5		
SALADS MEDIUM 10 guests as a side		CURED MEAT AND CHEESE PLATTERS	
spiced cauliflower salad - cauliflower, tumeric, kale, brown rice, dates (gf, df, ve)	70	proscuitto, mortadella, soppressa salami, pickled antipasti, fruit, hard cheddar, triple cream brie, creamy blue, small savoury bites, lavosh, crackers	
Moroccan carrot salad - carrots, lentils, fresh herbs, o	cur-		
rants (gf, df, ve)	70		
roasted beetroot salad - roasted beets, rocket,		GOURMET DIPS PLATTER	
pickled red onion (gf, df, ve)	70	Chef's selection of 3 dips served with corn chips,	
Cypriot grain salad- barley, lentils, almonds, pine		cucumbers, heirloom carrots and celery crudites vegan option available)	(gt, v, 10pp
nuts, pepitas, pickled red onion, tahini, fresh		vegan option available,	ТОРР
herbs (df, ve)	70	EDECI I EDILIT	
TICIOS (GI) VC)	70	FRESH FRUIT MEDIUM 7-10 SERVES	
chicken Caesar pasta salad - poached chicken, baco	n,	seasonal fruit (ve, gf, df)	75
Caesar dressing, egg, parmesan, penne	80	-	







MORNING & AFTERNOON TEA SAVOURY

MINI FRITTATA MINIMUM ORDER 12 EACH FLAVOUR		SAVOURY MUFFINS MINIMUM ORDER 6 EACH FLAVOUR	
roasted beetroot with goats cheese (gf, v) zucchini & aged cheddar (gf, v)	5	spinach, apple & sage with cream cheese frosting (v) caramelised onion, bacon & cheddar carrot, zucchini & honey (v)	6 6
MINI QUICHE SHELLS MINIMUM ORDER 12 EACH	H FLAVOUR	MINI BAGELS MINIMUM ORDER 12	
roasted beetroot with goats cheese (v, gf) zucchini & aged cheddar (v, gf) bacon & leek (gf)	4.5 4.5 4.5	smoked salmon, dill cream cheese, rocket lemon chicken, Swiss cheese, rocket, aioli roasted peppers, eggplant, pesto, mozzarella (v) prosciutto, truffle mayo, rocket, tomato, Grana Pandano + GF mini bagel	7 7 7 7 +1
SUSHI PLATTER 50 PIECES PER PLATTER		MINI HOT ITEMS MINIMUM ORDER 12	
mixed sushi - chicken & salmon	80	mini pork and fennel sausage rolls, house relish	4.5
sushi platter - chicken only	80	mix of mini pies (beef & burgendy // chicken and leek)	4.5
sushi platter- vegetarian only	80	vegetarian spring rolls, dipping sauce (v)	4
		porcini & truffle arancini, aioli (v)	4
		gluten free & vegan sausage rolls (gf,ve)	5

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 housemade chocolate walnut brownie (gf)	6 6.5
MINI SWEET TARTS MINIMUM ORDER 12		Gold Coast Cookies - nutella, peanut butter (gf)	5.5
lemon curd & berries (gf, v)	4.5	mini friand cakes	6
salted caramel (gf, v)	4.5	MINI CINNAMON DOUGHNUTS MINIMU	M ORDER 1
chocolate & hazelnut (gf, v)	4.5	filled with strawberry jam (ve)	 5
SWEET MUFFINS MINIMUM ORDER 6 EACH FLAVOUR		······································	3
banana crumble (ve)	5.5	MINI PASTRIES MINIMUM ORDER 12	
lemon blueberry /salted caramel/white choc & rasp	(gf)	mini plain croissant	4.5
chef's choice	5.5	mini almond croissants	5.5
		mini mixed pastries- danish, escargot, pain chocolat	4.5
HEALTHYBITES/DIETARYFRIENDLY _{MI}	NORDER6		
lemon coconut (ve, gf)	5	CUSTOM BRANDED CUPCAKES MINIMUM ORD	DER 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	custom colour icing (allow 7 days lead time	6.5
raspberry & chocolate brownie (ve, df, gf)	6.5		
nennermint slice (ve df af)			

PARTY SEASON PLATTERS AND CANAPES

CANAPES SELECT 5 PIECES \$30PP / 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 CANAPE ADD ONS MINIMUM ORDER 20

local Mooloolaba prawn sliders	10ea
pulled pork, slaw sliders	8ea

PLATTERS 20 PIECES PER PLATTER

local Mooloolaba prawn sliders	180
pulled pork, slaw sliders	160
Marco Polo signature chicken ribbon sandwiches	80
cheese & charcuterie selection (SERVES 7-`10 GUESTS)	125
dip selection platter (3) & fresh crudites	75

GRAZING TABLE PLEASE REACH OUT TO ENQUIRE- SUBJECT TO AVAILABILTY

custom grazing table 800

BEVERAGES

COFFEES

regular coffee	6
large coffee	6.8
extras (soy, nut milk, lactose free, extra shot)	0.8
cold brew coffee	7.5

SOFTS

mixed juice 250ml	6.5
mixed juice 2L	12
still water bottle 450ml	5
sparkling water bottle 450ml	5
Almighty flavoured sparkling water 300ml	5.5

MILK & COFFEE

60
6
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- sleeve	10
compostable disposable cups- sleeve	10
mini aluminium tongs (ea)	5

STAFFING

service staff available, min 3 hours \$50ph



TERMS AND CONDITIONS

TERMS AND CONDITIONS

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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140 Creek St
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CATERING: catering@marcopolo.kitchen
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