



Courier Catering Menu 2020

Information page

TO ORDER PLEASE EMAIL EVENTS@KINFOLK.ORG.AU

Please include the following details to order;

- Delivery address
- Delivery date
- Delivery times
- Contact phone number for the day
- Amount of units requested

Please ensure you read the following before submitting your enquiry;

- 4 working days notice is required for all orders to be processed.
- Payment needs to be made 4 working days in advance from the requested catering date.
- Minimum weekday spend \$200
- Minimum spend on the weekend is \$1,000.
- Dietaries are not additionally catered for, please select choices that encompass your dietary requirements and select the correct amount of units you would like.
- We cannot guarantee our kitchen free from certain ingredients for allergies, there may always be traces.
- Delivery fees apply.
- Standard delivery hours are from 8:30am - 4:30pm, additional fees apply outside of these hours.
- Lunch can be delivered anytime from 11:30am.
- Free delivery within the CBD for orders over \$200 (1 free delivery per order only)
- All packaging used, including crockery, plates and napkins are compostable or biodegradable
- Prices include GST
- Weekend 15% surcharge applies
- Biodegradable cutlery, plates and napkins are \$1 per person per session. Included on request only.

Courier Catering Menu 2020

Snack Plates - 6 pieces per platter

Chocolate chip cookies	\$24 per platter
Lemon shortbreads	\$24 per platter
Almond croissants	\$40 per platter
Plain croissants	\$32 per platter
Chocolate croissants	\$32 per platter
Ham and cheese croissant	\$48 per platter
Cheese and tomato croissant	\$48 per platter
Assorted petit custard danishes	\$35 per platter
Butterbing sandwich cookies with buttercream filling [gf]	\$40 per platter
House made sweet muffin of the day	\$46 per platter
Date, almond and pepita raw bars [vegan, gf]	\$46 per platter
Fruit salad cup with coconut yoghurt and lemon myrtle [gf, vegan]	\$46 per platter
Custard filled bombolone	\$46 per platter
Little Bertha chocolate cherry cake [vegan, gf]	\$48 per platter
Little Bertha berry crumble baked cheesecake	\$48 per platter
Little Bertha pistachio & raspberry teacake [gf]	\$48 per platter
Granola cup & coconut yoghurt topped with fresh fruit [gf]	\$53 per platter
Blondie slice [gf]	\$50 per platter
Chocolate Brownie [gf]	\$50 per platter

events by kinfolk

Lunch

Sandwich Platters Serves 6 people = \$72

Choose your bread (choose 1);

- Sandwich points [cut in to points]
- Sourdough baguettes [cut in half]

Choose your filling (choose 1);

- Free range chicken, mayonnaise
- Curried egg, cucumber, mayonnaise [vegetarian]
- Mushroom, sun dried tomato, baba ganoush, rocket [vegan]

Make it a combo;

- Add a mixed leaf and grain side salad for all guests = \$30 per platter

Banquet Salads Serves 6 people = \$120

Selection of one seasonal salads;

- Chipotle chicken with roast desiree potato, cherry tomato, capers, cos lettuce & radish [gf]
- Mexican salad with black beans, capsicum, corn, tomato, red chilli, coriander, guacamole & corn chips [vegan, gf]
- Kinfolk 'Caesar' with bacon, avocado, egg, Meredith fetta, potato, roquette, mayonnaise & smoked paprika
- Orecchiette and broccoli pesto with sun dried tomato, baby carrot & ricotta salata [v]

Cold Beverages

Minor Figures Nitro Brew	\$5.5 per can
Minor Figures Latte	\$5.5 per can
Coconut Water	\$6 per can

Grazing Plates

Brekkie Board Serves 10 people = \$100

Freshly baked organic sourdough, sliced avocado, Meredith goat's cheese, prosciutto, St David butter, lemon

Canape Board 30 pieces per board = \$200

Jamon pincho, sundried tomato, mt zero olive [gf]
Petit cold chicken brioche slider, manchego, sriracha mayo
Marinated eggplant and mozzarella skewer [vegan]

Cheeseboard Serves 10 people = \$150

Three Artisan cheeses including Pyengana cheddar, Gippsland Tarago brie, Meredith goats fetta paired with organic sourdough, quince, pear, muscatels

Ploughman's board Serves 10 people = \$160

An abundant spread of cured meats including Johnathans leg ham, prosciutto and salami served with organic sourdough

Vegetable board (*vegan*) Serves 10 people = \$130

Roasted nuts, vegetable crudites, mount zero olives and house made dips served with organic sourdough

Fruit board (*vegan*) Serves 10 people = \$50

Assortment of seasonal freshly sliced fruit platter