

corporate catering

Food makes the event. Create a memorable function for your guests with Mackay's most delicious, and most discerning, catering company – K&Co.

When planning a corporate function – we can ensure that you and your guests will be impressed by the quality, diversity and professionalism that K&Co bring to every event.



our dedication and passion for food means we only use the freshest ingredients.

PROFESSIONAL | LOCAL | QUALITY



the food

Using the finest, freshest produce and ingredients that the Mackay region has to offer - our professionally qualified and experienced chefs have an outstanding repertoire, which we're always adding to!

We offer a range of packages to suit all tastes, event types and budgets - plus we can custom create a package to suit you.

We produce freshly made and substantially sized platters from only the best ingredients - we make sure everyone is satisfied on both taste and quantity of food.

the service

Our team prides itself on delivering professional, high end service - we work on time and to budget, no matter the circumstances!

Our service options range from food pick up at our convenient city or north side locations, catering delivered to your workplace, offsite catering and service staff

Looking for something more, such as commercial supply of food or hosting a event? Simply get in touch and we can discuss how K&Co can add value to your business offering or event.

Our delivery service runs from Monday - Saturday, 7am - 2pm.







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breakfast

Breaky Pie - \$4.2ea

w prosciutto + egg + caramelised onion + roast cherry tomato + tasty cheese

Croissants

w ham + cheese + pesto - \$4.8ea w smoked salmon + red onion + dill cream cheese - \$5.2ea

House Made Granola Yoghurt - \$4.8ea

w QLD Honey yoghurt + berries in an individual cup

Fruit Platter - \$6pp

w fresh seasonal fruit supplied by Misfud's Fresh Fruit Barn

Fruit Salad Cup - \$6ea

w fresh seasonal fruit supplied by Misfud's Fresh Fruit Barn in an individual cup

Breaky Sweets - \$8pp

w danishes + mini muffins + banana bread + grapes + strawberries

English Muffin - \$7ea

w smokey bacon + egg + cheese + tomato relish

Chocolate Chia Pudding – \$5ea [GF / DF]

w coconut yoghurt + berries

Bircher Muslie Cup – \$5ea [DF]

w fresh fruits + almonds

Breakfast Box - \$15pp

[Individual packed lunchboxes]

breaky pie + croissant w jam and butter + granola yoghurt cup + 250ml juice

Breaky Slider Box - \$65 for box of 12

w streaky bacon + scrambled egg + baby spinach + tasty cheese + smokey bbq sauce on a brioche bun

morning tea / brunch

Housemade Biscuits - \$4pp

A selection of our delicious homemade biscuits just like Granny makes [2 per person]

Mini Quiches - \$4ea

w caramelised onion + semi dried tomatos + pesto + goats cheese w tomato relish

GlutenFree Veggie + Bacon Slice - \$6pp

w corn + capsicum + carrot + zucchini + tasty cheese w tomato relish [2 pieces per person]

Savoury Fritters - \$5pp

w corn + zucchini + fetta served w house made tomato relish [2 pieces per person]

Frittata – \$5pp

w roast sweet potato + caramelised onion + feta + herbs [2 pieces per person]

Housemade Sausage Rolls - \$70 box of 24

A selection of beef with chorizo and walnut with feta rolls served with tomato relish

Banana Bread - \$5pp

w cinnamon whipped butter

Scones - \$4.8pp - [Choose from:]

- > Date + cinnamon served w jam and cream
- > Maple + bacon served w butter

Brownies + Assorted Slice Bites - \$6.5pp

w grapes and strawberries (4 bite size pieces pp)

Savoury Mixed Platter - \$14.5pp

w quiche + fritters + ham & cheese croissant + gluten free slice w house made tomato relish



Emma + Toms juices - **\$5.2pp** individual 350ml bottles
Mineral water - **\$3.5pp**





shared lunches

Rice Paper Roll Platter - \$4.50pp

[Subject to availability]

Selection of our famous satay chicken and chicken and avo rice paper rolls

Wraps - \$13pp

Selection of flavoured wraps w assorted gourmet fillings (1 wrap per person)

Standard Sandwich Platter - \$13pp

Selection of fresh sandwiches w a selection of deli meats + salads & condiments [11/2 sandwiches per person]

Gourmet Mixed Platter - \$17pp

Selection of wraps + sandwiches + rolls w gourmet fillings & condiments [11/2 items each]

Little Box – \$15pp

[Individual packed lunchboxes]

Fresh deli sandwich or half wrap + fruit salad + sweet treat

Big Box - \$19.5pp

[Individual packed lunchboxes]

Fresh deli sandwich + mini quiche + fruit salad + sweet treat

Gourmet salads - \$14ea

Choice of our range of salads including;

- Moroccan chicken salad:

Pearl cous cous + charred corn + dates

- + red onion + roast red pepper + fresh herbs
- + baby spinach + minty yoghurt

- Classic Chicken Caeser:

Baby cos lettuce + prosciutto + parmesan

- + cherry tomatos + raddish + croutons
- + house made dressing

- Thai Beef Salad [GF/DF]:

Vermicelli noodles + carrot + red onion

- + capsicum + cucumber + coriander + mint
- + cashew sesame clusters + thai dressing

- Peruvian Chicken Quinoa Salad [GF]:

Roast pumpkin + beetroot + spiced chickpeas + baby spinach + Danish feta + pepita seeds + green dream dressing





tray salads

Gourmet Tray Salads

Medium tray – \$65 [feeds 10 – 15] **Large tray – \$85** [feeds 15 – 25]

Roast Beetroot Salad

w rocket + orange + candy walnuts + goats cheese

Beetroot Salad

w feta + carrot + pepita + sesame + baby spinach + balsamic glaze

Raw Broccoli Salad

w red grapes + peas + bean shoots + almonds + cranberries + baby spinach + aioli dressing

Roasted Cauliflower Salad

w egg + bean shoots + currants + pine nuts + baby spinach + curry maple aioli

Thai Beef Salad - Add \$10

w rice noodles + carrot + capsicum + cucumber + coriander + mint + honey roasted cashews

Mediterranean Cous Cous Salad

w olives + kale + feta cheese + semi dried tomatoes

Roast Vegetable Salad

w rocket + spinach + cherry tomatoes + pine nuts + balsamic glaze

Caesar Salad

w prosciutto + boiled egg + croutons + cherry tomatoes + parmesan + creamy dressing

Moroccan Chicken Salad

w pearl cous cous + dates + roast red pepper + baby spinach + herbs + minty yoghurt

Potato & Pea Salad

w prosciutto + mint + spinach + pesto aioli dressing

Roast Potato Salad

w parmesan + fresh herbs + sour cream + red onion + sweet chili dressing

Roast Pumpkin Salad

w chorizo + chickpeas + feta + kale + honey vinaigrette

Chipotle Pasta Salad

w black beans + roast red pepper + sundried tomatoes + corn + spinach + chipotle aioli dressing

Chorizo and Corn Salad

w red cabbage + bean shoots + capsicum, onion + cucumber + herbs + aioli dressing

Shredded Cabbage Slaw Salad

w green apple + walnuts + celery + dried dates + Dijon mustard dressing

Roasted Carrot Salad

w feta + baby spinach + fresh dill + cashew pepita crunch + honey mustard vinaigrette





gourmet lunch packages

Gourmet Lunch Pack One - \$23pp [minimum 10 people]

- Individual quiches selection of assorted fillings
- Zucchini + corn fritters
- Roast cauliflower salad w curried egg + bean shoots + currents + pine nuts + baby spinach
- Seasonal fruit platter
- Cutlery + disposable plates

Gourmet Lunch Pack Two – \$32pp [minimum 10 people]

- Selection of gourmet wraps
- Mini quiches w tomato relish
- Moroccan chicken salad w pearl cous cous + dates + roast red pepper + baby spinach + herbs + minty yoghurt
- Seasonal fruit platter
- Brownie + slice bites
- Cutlery + disposable plates

Gourmet Lunch Pack Three – \$36pp [minimum 10 people]

- Gourmet deli meats platter
- Zucchini + corn fritters w tomato relish
- Potato and Pea Salad w prosciutto + mint + spinach + pesto aioli dressing
- Roast vegetable salad w pinenuts + fetta + balsamic glaze
- Fresh baked rolls
- Seasonal fruit platter
- Cutlery + disposable plates





platters

serves approx 15 guests

Antipasto Platter - \$130.00

Selection of chargrill vegetables + bocconcini cheese + stuffed peppers + olives + pesto + cured meats served w crackers + crostini

Vegan Platter - \$120.00

Selection of vegetable sticks + cashew cheese + seed crackers + olives + fresh fruit + nuts + chargrill vegetables

Cheese Platter - \$120.00

Selection of Australian cheeses + kabana + chorizo + dips + fruit paste + fresh fruits served w crackers + crostini

Ploughman's Box - \$170.00

Selection of deli meats + roast chicken + pickles + condiments + olive sourdough + boiled eggs + dips

service options

Pick up from north side location – K&Co, Corner of Holts Road & Mackay Bucasia Road, Mackay Pick up from north side location – CURB, Northpoint Retail Centre, North Mackay Pick up from city centre location – 9th Lane Grind, Shop 4/43 Wood Street, Mackay Delivery......\$15.00

Cutlery + plates + napkins\$2.00/person

Please note that cultery, plates and napkins are not provided in all of our packages.





booking form

Please complete the below form with your selections and forward to K&Co Catering at: **catering@kandco.com.au**

Your Details
Contact name:
Organisation name:
Postal address:
Contact email address:
Contact phone number:
Your Event
Event date:
Event type: Amount of guests:
Pick up OR Delivery:
Pick up: 9th Lane Grind K&Co CURB Pick up time: Delivery [\$15.00] Delivery Address: Delivery Time:
Your Food
Breakfast Morning Tea/Brunch Shared lunch Beverages Platter Custom catering Please tick if special dietary options will be required (eg vegetarian, gluten free, lactose free etc)
Dietary Requirements: (please list)
Food Selection:
Yes, we require cutlery + plates + papkins for quests





the terms

We want to provide you with the best possible catering food and service possible - if you have any questions about the below terms and conditions, please don't hesitate to get in touch!

Booking + Quotes

K&Co will hold a tentative booking for a maximum of seven days from the date of enquiry. All prices are subject to change depending on availability and seasonal changes.

Confirmation

The offer of services provided can be accepted by the customer either in writing or by email. Menu selection must be confirmed no less than seven days prior to the event. Guest amount must be confirmed no less than 48 hours prior to the event. K&Co reserves the right to alter or substitute any food or beverage item as is required through unforeseen circumstances.

Payment Terms

Strictly 7 days after the invoice date All prices are excluding GST.

Cancellations

Cancellation of services made within one week of the date of the event shall be subject to a cancellation fee being charged. Cancellation of services within 48 hours of the planned booking or orders shall be subject to full payment of all monies owed as per the service providers' quote. Notice of a cancellation must be in writing.

Your Commitment

Please check to show that you have read and understood all of the terms and conditions that form part of this agreement above.

Signed:	
Print name:	
Position of person signing:	Date:



