

OFFICE CATERING PACKAGES

Make an enquiry at www.kitchenbymike.com.au



CATERING PACKAGES

PICK UP OR CBD DELIVERY

You can now order your favourite KBM classics online to pick up or have delivered to your door for your staff lunches, boardroom meetings, morning or afternoon tea, office corporate functions or private events.

Start with Mikes famous sourdough bread, Pepe Saya butter, choose your mains and then choose your salads. We recommend two mains & two salads for a varied and generous offering.

DIETARIES

We take dietaries very seriously at Kitchen by Mike. Please let us know if you have any dietaries in your group and we will be happy to accommodate. We go above and beyond to ensure everyone is looked after and nobody goes hungry!

MINIMUM ORDERS

We have a minimum of 10 items per catering option. Please get in touch with us if you are less than 10 people and we will do our best to accommodate. We also have 5 item tray options via our online ordering at <u>www.kicthenbymikecatering.com.au.</u>

BOOKING YOUR CATERING

You can now order online via our online catering shop <u>here</u>. If you have an urgent catering order, please email us at <u>info@kitchenbymike.com.au</u> and we can liaise with you over email.

BOOM

You're ready to go! We look forward to sending our delicious flavours to you soon!





BREAKFAST

BREAKFAST MENU (MINIMUM 10 PERSONS)

Bircher muesli, yoghurt, apple, honey, toasted hazelnuts \$15 (V) Red papaya, coconut yoghurt & lime \$9 (VG, DF, GF) Chia & almond pudding, coconut yoghurt, rhubarb \$15 (VG, DF, GF) Pink grapefruit, chilli salt & honey \$9 (V, DF, GF) Bacon & egg focaccia \$16 Grape, rosemary & honey focaccia \$16 (V, DF)

MORNING & AFTERNOON TEA

CAKES \$12pp

PREMIUM CAKES \$14pp

Lemon drizzle cake (V) Spiced pumpkin tea cake (V) Vegan dark chocolate & beetroot cake (VG, GF, DF) Zucchini & marmalade cake (V)

GRAZING BOXES

CHEESE \$30pp

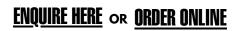
Willowbrae 'Mt Bowan' white mould goat's cheese (V) Milawa blue cow's milk cheese (V) The Pines Kiama 'Pearl' firm alpine style cow's milk cheese (V) * All served with crackers, muscatels, relish.

COLD CUTS \$30pp

Pino's fennel seed salami (DF, GF) LP's quality meats mortadella (DF, GF) Stone Axe wagyu +9 bresola (DF, GF) * All served with pickled watermelon rind & peppers.

SELECTION OF CHEESE AND COLD CUTS \$50pp

We would recommend to add on Mike's famous sourdough with Pepe Saya butter \$5pp





CANAPES

Are you having a stand-up canape event?

Choose from our menu below. We recommend 2-3 smaller canapes followed by 3-4 of the substantial canapes for a generous and varied selection. We also have premium canape options if you want to go all out.

ARRIVAL CANAPES \$8pp

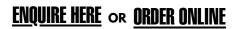
Wood roasted marinated olives (VG, GF) Sydney rock oysters, mignonette (DF, GF) Almond curd & olive tapenade on linseed cracker (VG, GF) Crispy school prawns, old bay spice mayonnaise (DF) Artichoke & parmesan tart (V) Mushroom & mozzarella arancini balls (V) Tuna tartare, black sesame cracker (DF, GF)

SUBSTANTIAL CANAPES \$12pp

Grilled Rangers Valley flank slider, chimichurri & charred onions Focaccia a la marinara (VG) Grilled southern calamari, squid ink & nduja skewer (DF, GF) Chicken satay skewer (DF, GF) Mini spanakopita (V)

PREMIUM CANAPES \$15pp

Crispy pork belly & Granny Smith apple chutney milk bun (DF) Prawn cutlets, tartare sauce Chermoula crusted lamb cutlets (GF, DF) Fish cakes, red mayonnaise





KBM LUNCH CLASSICS

BREAD \$5pp

Mikes famous sourdough bread, Pepe Saya cultured & salted butter

MAINS \$17pp

Wood roasted chicken, oregano & cumin salsa (GF, DF) Grilled chorizo sausage, chimichurri (GF, DF)

PREMIUM MAINS \$22pp

Grilled mackerel fillets, Mexican spices (GF, DF) Grilled lamb rump, salsa verde (GF, DF) Ocean trout baked in the newspaper, green goddess mayo (GF, DF) (Min 10 persons) Crispy pork belly, piccalilli (GF, DF) (Min 10 persons)

SALADS/ SIDES \$10pp

Cucumber, ginger, sesame, chilli & mirin (VG, DF, GF) Cabbage, apple, walnut & cumin slaw (VG, GF) Wood-fired pumpkin, pomegranate molasses, nigella (VG, GF, DF) Salted kale, green tahini, chickpeas, sumac (VG, DF, GF) Beetroot, quinoa, cured rhubarb, baby chard leaves, ponzu (VG, DF, GF) Shaved pear, fennel, rocket, raisins, pine nuts (VG, DF, GF) Wood-fired carrots, chickpeas, yoghurt, dill, Indian spices (VG, DF, GF) Vegetable tabouleh (VG, DF, GF) Green beans, nduja, mint, mandarin (GF, DF)

CAKES \$12pp

Lemon drizzle cake (V) Spiced pumpkin tea cake (V)

PREMIUM CAKES \$14pp

Vegan dark chocolate & beetroot cake (VG, GF, DF) Zucchini & marmalade cake (V)





HOW TO ORDER

GET IN TOUCH VIA EMAIL OR FILL IN OUR ONINE FORM

You can now order online via our online catering shop here

or

you can email your chosen items to info@kitchenbymike.com.au and we will discuss delivery options with you.

Please let us know:

- How many people your catering is for
- What is your delivery address
- What day/time do you need this to be delivered?
- Do you require any cutlery or napkins?
- Do you have any dietaries in your group?

We will respond to you with a quote and and once confirmed, we will take credit card details over the phone and charge the card details provided on the day of your event and send you an receipt of payment.

All catering is provided in large eco-friendly packaging ready to go. You can choose to keep in the catering boxes or transfer onto your own serving platters.

We look forward to catering for you soon! Kitchen by Mike x

CONTACT

Kitchen by Mike is located in the heart of the CBD, just minutes from Circular Quay, Martin Place and Wynyard and is central to many must-see attractions in Sydney.

We are open Lunch Mon - Fri 12 pm -2.30 pm Dinner Wed - Fri 5 pm - 9 pm

(02) 9252 5550 | info@kitchenbymike.com.au | 1 Bent Street Sydney NSW 2000

