



CONTEMPORARY AUSTRALIAN CUISINE  
MEETS  
INDIGENOUS BUSH TUCKER



*Koorichetta our Vegetarian / Vegan Native Inspired*

# Menu Packages Pricing



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03 Who we are and how to contact us

---

04 Sandwiches, Wraps and Salads

---

05 Platters to feed everyone

---

06 Canapés to talk about

---

10 Buffets to bring it all together

---

11 Let's do Lunch

---

12 Not your ordinary BBQ and Salads

---

13 Sweet Tooth's delight

---

15 Extras to make your event shine

---

16 T & C's

---



# Who we are?

Daryll & Nene Brown have always been passionate about entertaining family and friends with a delicious mix of Indigenous and modern Australian foods. Over 15 years ago they decided to share their talent by bringing that passion to Kallico Catering.

Our skilled staff bring their knowledge and skills to cater for all types of events be they local groups, weddings, parties, schools, churches, special events and corporate functions.

At Kallico Catering we strive to deliver amazing food and service to functions throughout Metropolitan Sydney Western Sydney, Northern Sydney and the far west.

We take pride in removing the stress out of catering for your events, always catering with the same passion for quality food and presentation and providing all other elements to make your function a success, including staff, china and cutlery, tablecloths, floral decorations and other items to compliment your theme.



We can assist with any **dietary requirement** just ask! It is Our specialty.

## Contact Us

Office (02) 9625 0046

Mobile 0402 461 764

Nene & Daryll

[info@kallicocatering.com](mailto:info@kallicocatering.com)

[www.kallicocatering.com](http://www.kallicocatering.com)

ABN: 81 117 190 913



# Sandwiches and Wraps

Gluten Free, Lactose free, Vegan  
and Halal

Options Available

## Mixed Sandwiches

We recommend 1.5 sandwiches per person

Mixed selection also available in gluten free \$3 extra

## Sandwiches

\$7.50 Each  
Cut into 4 parts

## Wraps

One 12" flour wrap (large) \$13.50 Each

## Wraps Mini

One mini-6" flour wrap (small) \$5.50 Each

## Mixed Breads Platter

3x sandwiches, 2x panini, 4x wraps, 4x rolls \$86



# Salads

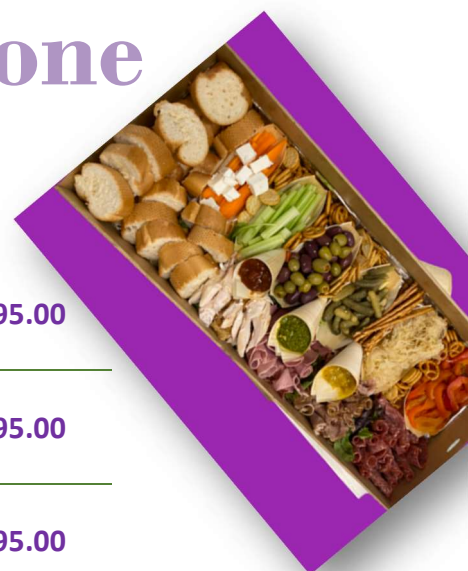


	Individual Minimum 10	Small 5-8 pax	Large 20 pax
(DF-VGN-DF-VEG-HALAL) Garden Salad	\$10.95	\$37	\$64
(DF-VGN-DF-VEG-HALAL - NUTS) Pumpkin and spinach salad	\$10.95	\$51	\$90
(VEG) Pasta Salad	\$10.95	\$43	\$76
(VEG) Pesto Pasta Salad	\$10.95	\$44	\$78
Cold Chicken and sesame salad	\$10.95	\$44	\$78
(DF-GF-VEG) Bean Salad	\$13.95	\$55	\$92
Chicken Schnitzel Salad	\$13.95	\$55	\$95
(DF-VGN) Crunchy noodle salad	\$10.95	\$42	\$69
(DF-VEG) Lettuce, avocado and mango salad(seasonal)	\$10.95	\$54	\$90
Caesar Salad	\$10.95	\$40	\$70
(VEG – CONTAINS EGG) Potato Salad	\$10.95	\$40	\$70
(GF-VEG-CONTAINS EGG + MILK) Potato Egg and herb salad	\$10.95	\$40	\$70
(VEG) Bocconcini Tomato Salad	\$13.95	\$55	\$95
(VGN – DF) Tabouli Salad	\$13.95	\$55	\$95

# Platters to feed everyone

Small Platters serve 8 – 10 people (15 pieces +)

Large Platters serve 20 – 25 people (25 pieces +)



**Seasonal Fruit**

**Small \$60 Large \$95.00**

**Cheese**

**Small \$60 Large \$95.00**

**Dried Fruit & Crackers**

**Small \$65 Large \$95.00**

**Antipasto**

**Large \$120.00**

**Cold Meats**

**Large \$130.00**

**Sushi (GF)**

**\$64.00**

**Cookies & Muffins**

**Danish & Muffin**

**Danish & Cookies**

**Small \$60 Large \$75.00**

**Sweets Platter**

**(An assortment of cakes, slices and sweets)**

**Small \$70 Large \$130.00**

**Sweets Platter Gluten Free**

**(An assortment of cakes, slices and sweets)**

**Small \$75 Large \$140.00**

**Indigenous Desserts Platter**

**Small \$80 Large \$150.00**





# Canapés to talk about

Make your selection from our delicious hot and cold canapés...not on the menu? We can accommodate all tastes!

## Hot Canapés / Hors d'Oeuvres

(Minimum of 20 people) can be mixed with Cold Canapes

**Cocktail Spring Rolls**  
(Blend of Chinese vegetables, vermicelli and spices in a crisp light pastry)



**Crispy Prawn skewers**

**Lasagne bites served on a cos lettuce**  
(homemade bite sized portions)

**Mini Beef mince rounds rolled in rice**  
(Little bite size delight)

**(VGN) Empanada - Yellow Curry & Vegetables**  
**Moroccan Vegetables**

**Frittata Bites**



**Garlic chicken bites**  
(Chicken infused with garlic and cheese coated in bread crumbs)

**Chicken and sweet chilli strips**  
(Tender chicken strips coated in sweet chilli crumbs)

**(GF) Mini Lamb Kofta with Mint Yoghurt Dip**

**Mini gourmet meat pies**  
**Or Vegetarian mini-Pie**

**Cocktail samosas**  
(Vegetables blended with a mild curry spice wrapped in a light crisp pastry)

**Selection of 4**  
**\$20.00 per person**

**Selection of 5**  
**\$25.00 per person**

**Selection of 6**  
**\$30.00 per person**

**Mini fish bites**

(Fresh fish lightly battered in bite size portions served with our special dipping sauce)

**(GF) Roasted vegetable Skewers**  
(a selection of seasonal vegetables lightly roasted with a light garlic)

**Nacho bites**

(Corn chips served with a fresh beef nacho sauce and topped with cheese)

**Bocconcini, semi sundried tomato and basil pizzette**

**Roast Chicken Caramelised Onion Mini Pizzette**

**Mini Quiche (mixed)**

**Flame grilled meatballs**  
(a delicious blend of beef and secret spices)

**Marinated Chicken Wingettes**  
(Small cut pieces of chicken marinated in a succulent soy and honey dressing)

**Salt & pepper squid**  
(Portions of squid coated in salt & pepper touch of spices)

**(GF) Chicken Kebabs**  
(Choose from spicy BBQ sweet chilli)

**Mini Sausage rolls (a rich flavoured beef wrapped in a puff pastry)**

Cold Canapés / Hors d'Oeuvres

(Minimum of 20 people) can be mixed with Hot Canapes

(GF)	Deville Eggs	Bacon Mini Muffins
(GF)	Mini Pancetta and Cheese Frittatas	Vegetarian Frittatas
(GF)	Prawn & Spiced Yoghurt Dip	Pappadums with Mint & Yoghurt dip
(VGN)	Zaatar (Oregano Bread)	Bruschetta or (Koorichetta)
Basil and Smoked Salmon Crostini		Cheese Ball Bites
Selection of 4 \$20.00 per person		Selection of 5 \$25 per person
		Selection of 6 \$30.00 per person

Other Services Available

- Cooking Classes
- Gift Hampers
- Grazing tables
- Native floral arrangements
- Picnics in the park
- Native Garden Setups (Advice only)
- Candy Bar



Indigenous Inspired Hot Canapés / Hors d'Oeuvres

After something a little more Australian?  
Our bush tucker menu is designed for all to enjoy!  
(Minimum of 20 people)

Bush tomato flat tortilla

Fresh Prawns peeled and served on a baby cos lettuce enhanced with an Aioli dressing

Oysters, accompanied with a spicy bush tomato and herb relish

Barramundi bites, battered in wattle seed tangy dipping sauce

Kangaroo skewers with native plum dipping sauce

Koorichetta made with native spices & served with lush lightly oiled bred

Mini spicy Kangaroo pastries

Mini spicy Crocodile pastries

Emu & Worcestershire sauce damper balls

Crocodile bush tomato mini quiche

Crocodile skewers with native plum dipping sauce

Prawn skewers marinated in a garlic and lemon myrtle

Oysters fresh, served on a bed of rock salt

Mini Yam and bush tomato pastries

Mini spicy Emu pastries

Kangaroo savoury shell with pepperberry

Emu bush tomato mini quiche

Bush tomato mini quiche (also available in kangaroo, emu, crocodile)

Crocodile lime & chilli damper balls

Kangaroo Honey & Rosemary damper balls



Selection of 5  
\$25.00 per person





# Cob Loaf Served Warm or Cold

Spinach Cob

\$39.00

Sweet Corn Cob

\$39.00

Bacon & cheese Cob

\$39.00

Hummus with onion

\$39.00

## Native Inspired Cob Loaf

Native pepper with  
Warringal greens

\$44.00

Yam aniseed Myrtle

\$44.00

Barramundi with  
lemon myrtle

\$44.00

Wattle seed and  
macadamia Cob

\$44.00

Try our native hibiscus lemonade – guaranteed to impress! **Only \$3 per serve** \*Minimum 10 Serves



# Buffets to bring it all together

Our buffet menu is full of variety! Choose from one of our packages

## Pearl Package

Delivered only:  
\$44.80 per person

Full Service:  
Available

Minimum of 20 people

**Canapes** - Spring rolls (Vegetable spring rolls with a sweet chilli dipping sauce)  
Bruschetta (Fresh tomato, onion and basil on lightly toasted bread)

**Main** - Roast Chicken and Roast Beef  
Garden Salad (Fresh Garden greens with tomato and cucumber)  
Caesar Salad (Fresh Cos Lettuce with a rich Caesar dressing crispy bacon cheese egg and croutons)  
Potato Salad (Tender chunked potatoes in a mild dill dressing)  
Fresh baked dinner rolls and butter portions

**Desserts** - Your Choice of Two Desserts  
Pavlova, Chocolate Mud Cake, Banana Cake, Seasonal Fruit Platter

## Ruby Package

Delivered only:  
\$55.30 per person

Full Service:  
Available

Minimum of 20 people

**Canapes** - Bruschetta (Fresh tomato, onion and basil on lightly toasted bread)  
Fish Bites (Succulent bite size pieces of fish covered in our secret batter)  
Vegetable Crudites (Seasonal crisp vegetables, crackers and dip)

**Main** - Roast Chicken, Roast Beef or Roast Pork  
Roasted Vegetable (Roasted seasonal vegetables with a light dusting of herbs)  
Potato Bake (A light creamy sauce and bacon smothered over over-roasted potatoes)  
Garden Salad (Fresh Garden greens with tomato and cucumber)  
Fresh baked dinner rolls and butter portions

**Desserts** - Your Choice of Two Desserts  
Pavlova, Chocolate Mud Cake, Banana Cake, Seasonal Fruit Platter

## Emerald Package

Delivered only:  
\$82.30 per person

Full Service:  
Available

Minimum of 20 people

**Canapés** - Fresh Prawns (Severed with lemon wedges)  
Bruschetta (Fresh tomato, onion and basil on lightly toasted bread)  
Barramundi Bites (Succulent bite size pieces of fish, covered in our secret batter)

**Main** - Garlic Chicken (Chicken breast marinated in white wine and tarragon in a creamy garlic sauce)  
Lamb Shanks (Slow roasted in red wine base smothered in caramelized onion)  
Roasted Vegetables (Roasted seasonal vegetables with a light dusting or herbs)  
Potato Bake (A light creamy sauce and bacon smothered over over-roasted potatoes)  
Garden Salad (Fresh Garden greens with tomato and cucumber)  
Fresh baked dinner rolls and butter portions

**Desserts** - Your Choice of Two Desserts  
Pavlova, Chocolate Mud Cake, Banana Cake, Seasonal Fruit Platter

# Breakfast / Morning Tea

Let us take the stress out of organising your next breakfast or morning tea.  
Choose from our selection of packages or boxes

## Breakfast Boxes Individual serves

(Minimum of 10 people)

<b>Selection 1:</b> \$21.00 per person	Breakfast Wrap - Danish - Piece of Fruit Note: Wraps packaged separately to keep warm
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<b>Selection 2:</b> \$14.00 per person	Frittata (served cold) - Danish - Piece of Fruit
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<b>Selection 3:</b> \$19.00 per person	Yoghurt Cup – Danish - Muffin - Piece of Fruit
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<b>Selection 4:</b> \$21.50 per person	Vegan Option Yoghurt Cup – Cookie - Muffin - Piece of Fruit
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<b>Selection 5:</b> \$24.50 per person	Gluten Free Option Yoghurt Cup – Cookie - Muffin - Piece of Fruit
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## Morning Tea Packages

(Minimum of 10 people)

<b>Selection 1:</b> \$19.50 per person	Danish Pastry - Mini Quiche - Damper accompanied with Native Jams, Fresh Cream and Cokky's Joy – Fruit
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<b>Selection 2:</b> \$20.00 per person	Mini Quiche - Mini Croissants with ham and cheese - Yogurt cup (toasted muesli and berries) - Piece of Fruit
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## Native Morning Tea Packages

(Minimum of 10 people)

<b>Selection 1:</b> \$25.25 per person	Mini Croissants with Bush Tomato and Cheese - Kangaroo Quiche – Koorichetta - Damper, Native Jam and Cream - Wattleseed Cookies - Fruit
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<b>Selection 2:</b> \$23.00 per person	Finger Lime Apple Pie - Bush Tomato frittata - Damper with native Jam and Cream - Lemon Myrtle Cookie - Fruit
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<b>Selection 3:</b> \$20.00 per person	Yoghurt Cup - Danish - Koorichetta - Fruit
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# Let's do Lunch

Let us take the stress out of organising your next lunch.  
Choose from our selection of packages or boxes

## Lunch Packages

(Minimum of 10 people)

### Selection 1:

\$21.50 per person

Selection of:

Sandwiches - Mini Pies - Mini Sausage Rolls - Fresh Seasonal Fruit

### Selection 2:

\$25.50 per person

Selection of hot and cold finger foods:

Sandwiches - Chicken kebab (1 per person) - Mini Sausage Rolls

Cup Cakes - Fresh Seasonal Fruit

### Selection 3:

\$28.50 per person

Selection of hot and cold finger foods:

Sandwiches - Chicken Skewers - Beef Skewers

Selection of cold meats and antipasto

Fresh Seasonal Fruit

## Lunch Boxes Individual serves (more options available)

(Minimum of 10 people) delivery only not serviced

### Selection 1:

\$17.50 per box

Mini Salad Roll - Mini Wrap - Mini Muffin - Seasonal fruit

### Selection 2:

\$17.50 per person

2 x Mini Wraps - Mini Muffin - Seasonal Fruit

### Selection 3:

\$14.00 per person

Sandwich - Seasonal Fruit - 1 x Mini Muffin

### Selection 4:

\$22.00 per person

Sandwich - Mini Wrap - Mini Muffin - Fruit salad

### Selection 5:

\$25.50 per person

Gluten Free Option

Sandwich - Mini Cup Cake - Piece of Fruit

### Selection 6:

\$20.00 per person

Vegan Option

Salad Sandwich – Vegan muffin - Piece of Fruit – Cookie

## Native Lunch Boxes Individual serves

(Minimum of 10 people) delivery only not serviced

Package 1: \$21.50 per box	Mini Wraps with Bush Tomato Relish x 2 - Native Flavoured Cupcake - Seasonal Fruit
Package 2: \$24.50 per box	Mini Wrap with Bush Tomato Relish - Koorichetta - Yam Puff Pastries – Damper with Native Jam and Cream
Package 3: \$30.50 per box	Mini Wraps with Bush Tomato Relish x2 - Kangaroo Puff Pastries - Koorichetta - Finger lime Apple Pie - Seasonal Fruit

## Hot Lunch Packages (more options available – tell us what you're after)

(Minimum of 10 people) delivery only not serviced

Selection 1: \$15.50 per box	Beef Burger with chips
Selection 2: \$18.50 per person	Vegan Burger with Chips
Selection 3: \$18.50 per person	Vegetarian Burger with Chips
Selection 4: \$18.50 per person	Chicken Burger with Chips
Selection 5: \$16.00 per person	Beef Lasagne with Side Salad
Selection 6: \$16.00 per person	Vegetarian Lasagne with Side Salad
Selection 7: \$16.50 per person	Butter Chicken and Rice
Selection 8: \$21.50 per person	Chicken Schnitzel with Hot Chips and a Side Salad
Selection 9: \$20.00 per person	Mini Beef Pie - Mini Sausage Roll - Mini Quiche - Cocktail Samosa
Selection 10: \$23.00 per person	1/4 Roast Chicken with Chips and a Side Salad

# Not your ordinary BBQ & Salads

Why not have a traditional Aussie BBQ for you next event or gathering?  
(Minimum of 20 people) Includes delivery please enquire for full serviced price

## Selection 1

\$27.00 per person

Sausages - Minute Steak - Chicken Kebabs - Garden Salad  
Pasta Salad - Crispy Bread Rolls - Butter Portions

## Selection 2

\$45.30 per person

Angus Minute Steak – Sausage - Chicken Breast Strips - Caesar Salad  
Garden Salad - Pasta Salad - Crispy Rolls & butter portions  
Chocolate Cake Slab (other selections available) - Fruit Platter

## Selection 3

\$52.30 per person

Fresh Prawns – Chipolatas - Marinated Chicken Breast  
Angus Beef Steaks or Kangaroo Steaks  
Gourmet Caesar Salad - Ultimate Pasta Salad - Potato Salad  
Crispy Bread Roll  
Chocolate Cake Slab - Fruit Platter

BBQ hire \$95

Gas cylinder hire \$40

## Super Special BBQ

### Package 2022

## All Pre-Cooked BBQ

### Including

Beef Sausages

Steak

Chicken Kebabs

3x Salads

Dinner Rolls & Butter Portions

Chocolate Slab cake

\$31.80 per person

Not including GST Or Delivery Minimum 20 pax

## BBQ Native Package 2022

## All Pre-Cooked BBQ

### Including

Koorichetta

Kangaroo Sausages

Crocodile Skewers

Emu Skewers

Chicken Skewers

Garden Salad

Pasta Salad

Long Rolls

Lemon Myrtle Apple Pie

Damper

\$50 per person

Not including GST Or Delivery Minimum 20 pax

Items can be changed/removed to alter package price



# Desserts

Cup Cakes	Unique Indigenous Flavours	Standard Flavours
Mini Cupcake \$4	Wattle seed	Vanilla
Single Cupcakes \$5	Lemon Myrtle	Chocolate
	Native Plum	Strawberry
Extra-large cupcakes \$6	Native Hibiscus	Chocolate Mud
Designer boxed cupcakes \$7		Chocolate Mint
<i>Minimum order of 12 cupcakes in each flavour</i>		Caramel Mud
<i>Company/Custom logo on cupcake \$1.00 extra</i>		Passion fruit
Cakes	Unique Indigenous Themes	Standard Flavours
Customized Cakes	NAIDOC	Vanilla
From \$150.00 (approx 30 x 30cm)	Reconciliation	White mud
<i>Please contact us to discuss your requirements and a detail quote.</i>	RAP Plan	Chocolate
	Office Smoking	Strawberry
	Birthdays /Weddings/ Wakes	Chocolate Mud
		Chocolate Mint
		Caramel Mud
		<i>Company logo on cupcake \$1.00 extra</i>



# Indigenous Desserts

(Minimum of 10 portions – can include cookies and cupcakes on page 13)

Damper with native jam and cream	Native Hibiscus mini pancakes with cream and bush jam
Finger Lime Apple Pie	Hibiscus Wattleseed Baklava
Wattle seed mini muffins	Lemon Myrtle Custard Tart
Selection of 5 \$30.00 per person	

# Cookies

Vanilla – Wattleseed – Lemon Myrtle – Vegan and Gluten free available – <b>From \$2</b>
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# Drinks

Prices per person

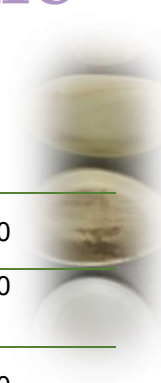
Bottles Water	600ml \$2.50 2 litres \$5 10 litres \$15.00
Assorted Juices	\$4.10 / 2 Litres \$7
Assorted Soft Drink Cans	\$2.75 / 2 Litres \$5

Try our native hibiscus lemonade – guaranteed to impress! **Only \$3 per serve** \*Minimum 10 Serves

# Extras to make any event shine

**You bring the guests; we'll bring everything else you need**

Prices are listed per item unless otherwise listed (we only supply biodegradable packaging)



10" Dinner Plate Ceramic	\$1.10	2ply Serviettes Cocktail (50)	\$4.00
6" Entrée/Dessert Plate Ceramic	\$1.10	2ply Serviettes Luncheon (50)	\$4.00
Soup Bowl	\$1.10	2ply Serviettes Dinner (25)	\$5.00
Side Plate	95c	Bio Plate 6" (25)	\$12.00
Knife (Packs of 10)	\$6.00	Bio Plates 9" (25)	\$12.50
Fork (Packs of 10)	\$6.00	Bio Bowl	\$1.40e
Dessert Spoon (Packs of 10)	\$6.00	Bio hot Cups (25)	\$9.00
Drinking Glass	\$1.00	Bio drinking Cups (25)	\$8.00
White Wine Glass	\$1.00	Bio Disposable Knives (25)	\$3.90
Red Wine Glass	\$1.00	Bio Disposable Forks (25)	\$5.90
Wine Buckets	\$4.40	Bio Disposable Spoons (25)	\$5.90
Glass Jugs	\$2.30	Bio Disposable Tea Spoons (25)	\$3.50
Display Dishes (Ceramic/White)	\$2.90		
Coffee Percolator (10 Litres) (Requires a Staff Member)	\$60.00	Bio degradable fork and knife	. \$0.90
Hot Water Urn (10 or 6 Litres) (Requires a Staff Member)	\$30.00	Chafing Dish	\$35.00
Hot Box (Requires a Staff Member)	\$250.00	Burner for Chafing Dish	\$5.50
Table Cloths	\$15.00	Trestle Table (Seats 6-8 people)	\$12.00
Tongs	\$2	Trestle Table (Seats 8-10 people)	\$15.00
Serving Spoon	\$1	Non-Serviced Event – Pick Up Fee	\$35.00
Cup Cake Stand	\$5.00	Wait Staff - Per Hour (minimum 4 hours)	\$70.00
Serving Trays	\$5.00	Serviced event equipment hire/cleaning fee	\$70



# Terms & Conditions

Kallico Catering will endeavour to make your event a success and this is attainable by forming a strong, honest and open relationship with yourself.

## QUOTATION

We are happy to provide a quote for our services. All quotes are valid for 30 days unless otherwise stated on the quote. Any amendments to the quote may result in a new quote being issued. Please note any changes after the quote is accepted may incur additional fees.

## PRICES

Your booking and pricing can only be confirmed on the receipt of your deposit. Prices in this booklet are correct at the time of printing and may be subject to change. **ALL PRICES ARE LISTED EXCLUSIVE OF 10% GST**

## CONFIRMATION OF BOOKINGS

Kallico Catering requests that you confirm your event in writing along with a 25% deposit (based on total cost of the event). The outstanding balance is payable no later than 7 days prior to the event.

Final numbers of guests are required no later than 7 days prior to the event. This must be in writing to ensure no errors occur on the day. Email is accepted and appreciated.

Failure to adhere to this procedure may result in the event/venue being cancelled.

## CANCELLATION OF EVENT

In the event that you need to cancel your booking with us please advise us immediately in writing. Part of your deposit is non-refundable based on the notice of cancellation given.

More than 14 days' notice: 50% of deposit is refundable.

Less than 14 days' notice: 20% of deposit is refundable.

Less than 7 days' notice: your deposit is no longer refundable and will be treated as a cancellation fee.

If cancelled within 48 hours prior to catering there is no refund and the full amount is still required to be paid.

Please note that we appreciate as much notice as possible of your event so that we can ensure the best possible service and freshest product. Fourteen days prior to the event we will assume all guest are attending and the invoice will stand at this being the total attendance and the full amount of quote will apply. Please confirm final numbers at least four days before the catering is required.

## PAYMENT TERMS

Payment is required 7 days prior to the event by direct deposit into our bank account or by cash. You can also decide to pay cash on the day, however please ensure you have the correct amount as our staff do not carry change. Credit card payments can be made by calling the office on 9625 0046 or emails details on the bottom of the invoice you have received.

Corporate Business clients – Balance is payable within 7 days of function, unless other arrangements have been agreed upon.

## PLEASE NOTE

Prices are subject to change and all photos used throughout this package are indicative only.