



## CATERING MENU

Free Metro Delivery for Orders Over \$100  
(or \$15 Delivery Fee, \$25 for all Non-Metro)

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## BREAKFAST CATERING

### PASTRY & QUICHE PLATTER

\$10.5pp

A selection of freshly baked mini croissants and muffins, accompanied by an assortment of fresh baked mini quiches

### BREAKFAST PLATTER

\$9.0pp

A selection of Breakfast Sandwiches on English Muffins served with your choice of bacon, sausage, or avocado

### GRANOLA, YOGURT & FRUIT

\$9.0pp

Individual cups of housemade granola, plain yogurt, and fresh seasonal fruit (can be served as individual or buffet-style)

### BISCUITS & GRAVY

\$10.0pp

Housemade sausage gravy on our freshly baked biscuit (can be served as individual or buffet-style)

### FRESH FRUIT PLATTER

\$6.5pp

A selection of fresh seasonal fruit (also available as a fruit salad)

## LUNCH CATERING

### SANDWICH PLATTER + SIDE SALAD

\$14.0pp

A selection of sandwiches served on our inhouse baked bread;

- FRENCH POACHED CHICKEN with Walnut, Celery, Zesty Herb Aioli on White Bread
- B.A.T. **B**acon, **A**vocado, **T**omato on lightly toasted Pain Levain Bread with English Spinach, Gruyere Cheese & Russian Dressing
- CUBAN PORK & BRAISED CABBAGE with Honey Mustard Mayo on Pain Levain
- CHICKEN BANH MI with Pickled Vegetables, Cilantro, Jalapenos and Mayo on Baguette
- CORNED BEEF with Jarlsberg Cheese, Pickled Watermelon Rind and Russian Dressing on Rye
- SMOKED BLACK FORREST HAM with Gruyere and Dijonnaise OR Brie, Apples and Honey Mustard on Baguette
- GRILLED VEGETABLES & ARUGULA with Zucchini, Sweet Potato and Eggplant, with Tamarind Onion Jam & Herb Aioli on Baguette

### HOT AUSSIE PLATTER

\$13.5pp

A selection of our mini-Australian savory pies and rolls;

- BEEF BRISKET PIE: USDA Prime Beef Brisket Braised in 9 Spices and Red Wine
- CHICKEN & MUSHROOM PIE: Free Range Chicken Poached in Lemon, Butter and Thyme with Shiitake Mushrooms and Root Vegetables
- VEGETABLE PIE: Roasted Eggplant, Cauliflower and Sweet Potato with Swiss Brown Mushrooms and Root Vegetables
- LAMB SAUSAGE ROLL: Freshly Minced Australian Lamb Leg with Moroccan Harissa Paste, Almonds, Cous Cous and Currants
- PORK & FENNEL SAUSAGE ROLL: Tender Pork Shoulder with Caramelized Root Vegetables and Fresh Ground Fennel Seeds and White Pepper
- SPANAKOPITA ROLL: English Spinach, Feta and Pine Nuts



<b>COMBO PLATTER</b>	<b>\$16.0pp</b>
A selection of sandwiches, mini pies and mini sausage rolls	
<b>BOXED LUNCH</b>	<b>\$15.5ea</b>
Choice of Sandwich with a side salad and your choice of a cookie OR bag of chips	
<b>SIDE SALAD</b> (add-on item)	<b>\$2.0pp</b>
Add a platter of side salad to any of the above platters	
<b>GOURMET SALADS (or \$6.75pp as an add-on item; 1/2 size)</b>	<b>\$13.5pp</b>
<ul style="list-style-type: none"> <li>○ JERK CHICKEN SALAD: Jerk Chicken, Avocado, Grapefruit, Fried Paneer, Pine Nuts and Spring Greens &amp; Cilantro, Spicy Jerk Dressing</li> <li>○ QUINOA &amp; WATERMELON SALAD: Quinoa, Watermelon, Mint, Avocado, Haloumi, Arugula, Macadamia Nuts &amp; Chili Salt, Lime Vinaigrette</li> <li>○ NIÇOIS TUNA SALAD: Italian Tuna in Olive Oil, Green Beans, Avocado, Corn, Cucumber, Cherry Tomatoes and Mayo</li> <li>○ BRAISED LENTIL SALAD: Twice Cooked Pork Belly, Braised Lentils, Baby Spinach, Figs, Goat Cheese, Mint, Balsamic Vinaigrette</li> <li>○ MOROCCAN SALAD: Israeli Cous Cous, Arugula, Roast Pumpkin, Marinated Chickpeas, Ruby Grapefruit, Grilled Haloumi, Pomegranate &amp; Tamarind Vinaigrette</li> </ul>	
<b>COOKIE PLATTER</b>	<b>\$3.25pp</b>
A selection of our popular cookies:	
<ul style="list-style-type: none"> <li>○ Chocolate Chip Cookies</li> <li>○ Sugar Cookies</li> <li>○ Snickerdoodle Cookies</li> <li>○ White Chocolate Chip &amp; Macadamia Nut Cookies</li> <li>○ Aussie ANZAC Cookies (oats &amp; golden syrup)</li> </ul>	
<b>SWEET TART PLATTER</b>	<b>\$5.25pp</b>
Your choice from our selection of decadent sweet delicacies:	
<ul style="list-style-type: none"> <li>○ Passionfruit Curd Tart with Meringue</li> <li>○ Chocolate Ganache &amp; Strawberry Tart</li> <li>○ Vanilla Custard Tart with Seasonal Fruit</li> <li>○ Citrus Tart</li> </ul>	
<b>BAG OF CHIPS</b>	<b>\$2.5pp</b>
A variety of flavors available; please advise if there is a particular flavor you would like us to provide	



## À LA CARTE MENU

### MINI AUSTRALIAN PIES

\$5.0ea

- o BEEF BRISKET PIE: USDA Prime Beef Brisket Braised in 9 Spices & Red Wine
- o CHICKEN & MUSHROOM PIE: Free Range Chicken Poached in Lemon, Butter & Thyme with Shiitake Mushrooms & Root Vegetables
- o VEGETABLE PIE: Roasted Eggplant, Cauliflower & Sweet Potato with Swiss Brown Mushrooms & Root Vegetables

### MINI SAUSAGE ROLLS

\$4.0ea

- o LAMB SAUSAGE ROLL: Freshly Minced Australian Lamb Leg with Moroccan Harissa Paste, Almonds, Cous Cous & Currants
- o PORK & FENNEL SAUSAGE ROLL: Tender Pork Shoulder with Caramelized Root Vegetables & Fresh Ground Fennel Seeds & White Pepper
- o SPANAKOPITA ROLL: English Spinach, Feta & Pine Nuts

### MINI QUICHES

\$4.0ea

- o Black Forest Ham and Manchego Cheese
- o Truffled Leek & Gruyere Cheese
- o Asparagus and Goat Cheese

## BEVERAGE MENU

### SODA

\$3ea

Coke, Diet Coke, San Pellegrino Flavored Sparkling Water

### PORTABLE COFFEE BOX

\$30.0ea

Freshly brewed Broadway coffee (12 Cups), includes Half & Half, cups, lids, sleeves, and sugar packets

**HOT TEA** (portable box of hot water \$7ea, includes cups, lids, sleeves, and sugar packets)

\$2.5ea

Options available: English Breakfast, Earl Grey, Pomegranate & Raspberry, Lemon & Ginger, Wild Raspberry Hibiscus, Jasmine Green, Chamomile, and Peppermint

### ICED TEA

\$9.0ea

1 Gallon (Sweet or Unsweetened)

### ORANGE JUICE

\$9.0ea

1 Gallon

