



CATERING MENU

Free Metro Delivery for Orders Over \$125
(or \$20 Delivery Fee / \$35 for more than 5mi)

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BREAKFAST CATERING

PASTRY & QUICHE PLATTER

A selection of freshly baked mini croissants and muffins, accompanied by an assortment of fresh baked mini quiches **\$11pp**

BREAKFAST SANDWICH

A selection of Breakfast Sandwiches on English Muffins served with your choice of bacon, sausage, or avocado **\$9.5pp**

AUSSIE OVERNIGHT OATS WITH BERRIES

Individual cups of Housemade overnight oats, fresh berries **\$11pp**

GRANOLA PARFAIT

Housemade Granola with Honey, Almonds and Coconut topped with Greek Yogurt and Fresh Berries **\$11pp**

BISCUITS & GRAVY

Housemade sausage gravy with our freshly baked biscuit (can be served as individual or buffet-style) **\$13.5pp**

FRESH FRUIT PLATTER

A selection of fresh seasonal fruit (also available as a fruit salad) **\$7pp**

LUNCH CATERING

SANDWICH PLATTER

\$14.5pp

A selection of sandwiches served on our in-house baked bread. Choose a Side-Salad for \$2pp to round-out the meal.

- B.A.T. Bacon, Avocado, Tomato 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
- CHICKEN WRAP with Coconut & Parmesan Chicken Tenders, Mixed Greens, Cucumber, Cherry Tomato, Avocado and Herb Aioli in a Spinach & Herb Tortilla
- 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

BOXED LUNCH

\$16.5ea

Choice of Sandwich with a side salad and your choice of a cookie OR bag of chips

GOURMET SALADS (or \$8.0pp as an add-on item with a Sandwich Platter)

\$15pp

- JERK CHICKEN SALAD: Jerk Chicken, Avocado, Grapefruit, Fried Paneer, Pine Nuts and Spring Greens & Cilantro, Spicy Jerk Dressing (\$1)
- QUINOA & WATERMELON SALAD: Quinoa, Watermelon, Mint, Avocado, Haloumi, Arugula, Macadamia Nuts & Chili Salt, Lime Vinaigrette
- NIÇOIS TUNA SALAD: Italian Tuna in Olive Oil, Green Beans, Avocado, Corn, Cucumber, Cherry Tomatoes and Mayo
- BRAISED LENTIL SALAD: Twice Cooked Pork Belly, Braised Lentils, Baby Spinach, Figs, Goat Cheese, Mint, Balsamic Vinaigrette (+\$1)
- MOROCCAN SALAD: Israeli Cous Cous, Arugula, Roast Pumpkin, Marinated Chickpeas, Ruby Grapefruit, Grilled Haloumi, Pomegranate & Tamarind Vinaigrette
- GRILLED CHICKEN SALAD: Marinated Chicken Thighs, Cucumber, Cherry Tomato, Peaches, Feta Cheese, Mixed Greens topped with Green Onion, Almonds & Green Goddess Avocado Dressing



HOT AUSSIE PLATTER

\$15pp

A selection of our mini-Australian savory pies and rolls (1 x pie and 2 x rolls per person). Choose a Side-Salad for \$2pp to round-out the meal.

- 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

COMBO PLATTER

\$17.5pp

A selection of sandwiches, mini pies and mini sausage rolls (1/2 sandwich, 1 x pie and 1 x roll per person)

SIDE SALAD (add-on item)

\$2pp

Add a platter of side salad to any of the above platters. Mixed green with house-made mustard seed vinaigrette

COOKIE PLATTER

\$3.5pp

A selection of our popular cookies:

- Chocolate Chip Cookies
- Sugar Cookies
- Snickerdoodle Cookies
- White Chocolate Chip & Macadamia Nut Cookies
- Aussie ANZAC Cookies (oats & golden syrup)

SWEET TART PLATTER

\$5.25pp

Your choice from our selection of decadent sweet delicacies:

- Passionfruit Curd Tart with Meringue
- Chocolate Ganache & Strawberry Tart
- Vanilla Custard Tart with Seasonal Fruit
- Citrus Tart

BAG OF CHIPS

\$3pp

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

\$6.5ea

- 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

\$4.5ea

- 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

\$5ea

- 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

\$36ea

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)

\$3ea

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

ICED TEA

\$10ea

1 Gallon (Sweet or Unsweetened)

ORANGE JUICE

\$10ea

1 Gallon

