



CATERING MENU

Free Metro Delivery for Orders Over \$125
(or \$15 Delivery Fee / \$30 for more than 10mi)

1111 Main Street, Suite #120, Kansas City MO 64105
4800 Main Street, Suite #103, Kansas City MO 64112
www.banksiakc.com
info@banksiakc.com | (816) 474-9935

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

AUSSIE OVERNIGHT OATS WITH BERRIES

\$11.0pp

Individual cups of housemade overnight oats, fresh berries

BISCUITS & GRAVY

\$13.0pp

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

\$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. **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
- CHICKEN WRAP with Coconut & Parmesan Chicken Tenders, Mixed Greens, Cucumber, Cherry Tomato & Green Goddess Avocado Dressing 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

HOT AUSSIE PLATTER

\$14.5pp

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)

BOXED LUNCH **\$16.5ea**

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

SIDE SALAD (add-on item) **\$2.0pp**

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

GOURMET SALADS (or \$7.0pp as an add-on item with any Platter) **\$14.0pp**

- 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
-

COOKIE PLATTER **\$3.25pp**

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 **\$2.5pp**

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

\$5.5ea

- 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

\$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

