



KC PEACHES CATERING

Christmas 2024

thekitchen@kcpeaches.com | 01-6770333

This Christmas at KC Peaches

Enjoy a celebratory themed Brunch, Christmas lunch, Canapé event, or a simple get together over mulled wine and mince pies, in the comfort of your office, catered in full by KC Peaches.

We make it easy to organise your event:

All our offers are available for groups starting from 20 guests.

KC Peaches procures only the very best products, using the most amazing suppliers, like FX Buckley, Keelings fruit + vegetables and hand-makes all our food in our Urban Kitchen in Dublin's Docklands.

We offer breakfast, lunch and early evening events.

We supply fully compostable cutlery and plates for your event, should you wish to hire delph and glassware, we are happy to do this on your behalf*.

Should you require staff, we can organise fully trained staff to come to your office and serve your event**.

We supply all kinds of Beverages, please reach out for a full list of alcohol and non alcohol options.

*Additional costs will apply - Staff service starting at €23 per hour. minimum 4 hours.



Lunch Menu Available all day

We serve our lunch "buffet style" so our guests can help themselves.
Should you require service staff, we can organise fully trained staff to serve your event.*

Main Course

Honey & mustard glazed roast ham and turkey breast, mixed herb stuffing with a rich red wine & herb jus

Herb and crumbed Hake with classic lemon butter cream

Chicken Supreme, Mushroom and bacon lardon cream sauce

Quinoa Butternut Squash with coconut squash Puree

All main courses served with Traditional roast root vegetables with roast potatoes and rich roasting gravy.

Dessert (Choose 1)

Two mince pies with pouring custard and cream

Slice of warm Christmas pudding and Custard

Santa hat bailey's cheesecake - cheesecake filling inside a dark chocolate cup and topped with fresh strawberry

Pricing

Choice of 2 Main courses and 1 Dessert: €23.95

Choice of 3 Main courses and 1 Dessert: €25.95

Choice of 2 Main courses only: €18.95

* Additional costs will apply.





Sharing boards & Buffet

Christmas Meats and Cheese €87.65 serves 10 guests.

Sliced honey-baked turkey | Honey & mustard glazed ham slices | Brie cheese |
Homemade pate | Cranberry sauce | Spiced apple chutney | Mixed leaves |
Selection of crackers, breadsticks and brown soda bread

Vegetarian Sharing Platter €87.65 serves 10 guests.

Vegan lobster mousse | Poached figs | Falafel spheres | Tzatziki | Chefs choice of hummus
Brie cheese | Cashel blue cheese | Homemamde tomato relish | Grapes
Celery & carrot batons |
Selection of crackers, breadsticks and brown soda bread

A Symphony of Seafood €96.65 serves 10 guests.

Smoked salmon | Flaked & poached mini salmon fillets | Lemon wedges | Mixed leaves
Marie rose sauce
Brown Irish soda bread

KC Peaches Premium Party Buffet €16.95 per person*

The perfect Christmas nibbles for a lunchtime or early evening event.

BBQ Beef brisket sliders served in a brioche bun
Chicken and vegan goujons
Vegetarian oriental style micro spring rolls
Homemade chicken wings with Frank's hot sauce
Classic 'pigs-in-blankets'
Cauliflower wings in Frank's hot sauce
Served with ketchup, BBQ dipping sauce, homemade relish

Sweet Canapés Platter €54.95 serves 12 guests

A luxurious range of handmade petit gateaux such as handmade cakes, tarts and more,
the perfect finish to any event.

*Minimum of 20 guests applies.

Seasonal Canapés

*We serve our canapés "buffet style" so our guests can help themselves.
Should you require service staff, we can organise fully trained staff to serve your event.**

Canapés served warm

BBQ Beef brisket slider with brioche bun
Satay chicken bites with satay sauce
Lemon & herb chicken bites
Mini chicken, gruyere & sage vol au vent
Falafel micro burgers with lemon & harissa sauce
Gruyere cheese & organic leek quiche
Classic ham & cheese quiche Lorraine
Ragu arancini with truffle mayonnaise
Vegetable bhajis with vegan mango raita
Brie & apricot filled mini croissants
Brie & cranberry bouche
Cocktail sausages wrapped in streaky bacon
Teriyaki salmon bites
Falafel bites and smoky mayonnaise

Canapés served cold

Flank steak rolled with rocket, horseradish & pickle
Smoked salmon, creme fraiche blini
Handmade tortilla chips and avo smash
Individual prawn cocktail & smoky mayo (GF)
Goats cheese, caramelised onion & leek tart
Caprese bites coated in KC Peaches pesto (V, GF)
Hoisin tofu with peanut crust
Mini pesto & parmesan pin rolls
Classic tomato, garlic oil bruschetta with oil drizzle

Pricing:

Choose 5 €12.95 (2 Hot options + 3 cold options)

Choose 7 €16.95 (3 Hot options + 4 cold options)

* Additional costs will apply.



Office Christmas Celebrations

For the perfect office celebration

Choose spiced wine, apple cider or hot chocolate along with two mince pies and pouring custard €9.95pp

Beverages options

Spiced mulled wine €5.50

Apple cider €5.50

Hot chocolate €4.75

White wine by the bottle, from €14.60

Red wine by the bottle, from €14.60

Prosecco by the bottle, from €19.50

Bottled beers, ciders and lagers, from €3.00

Mince Pies

2 Mini mince pies

Served with cream €4.50





Wishing you a very
Happy Christmas and
prosperous **New Year**

The KC Peaches team.

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