

KC PEACHES

CORPORATE CATERING
BROCHURE





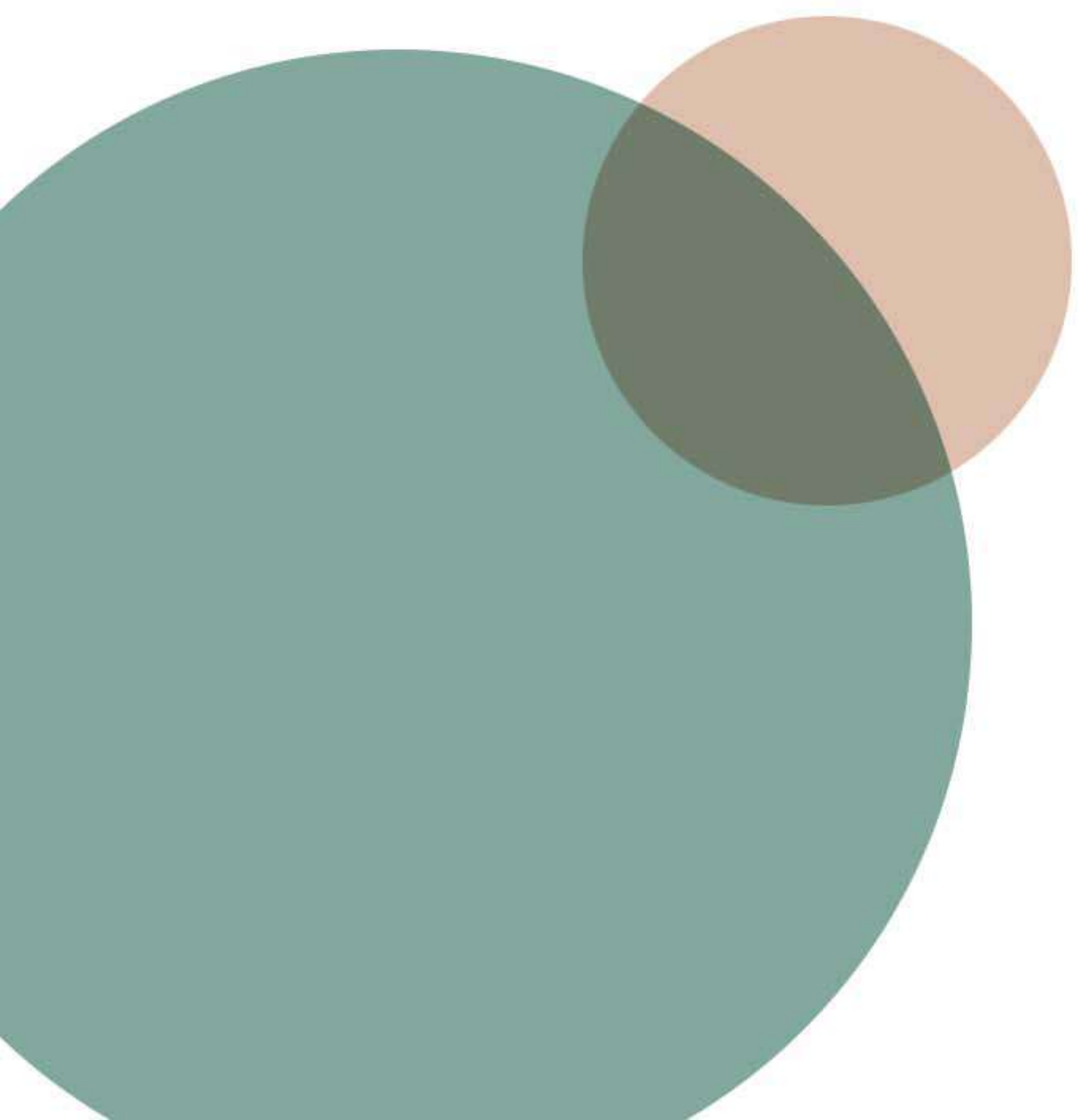
KCPEACHESCATERING.COM
THEKITCHEN@KCPEACHES.COM
+353 (0) 1677033

This brochure gives you a snapshot of our delicious, wholefood products. It showcases our amazing salads, sandwiches, soups, hot dishes and desserts as well as beverages which we can bring to your office or event.

All our products are created fresh daily from our urban kitchen, using only all-natural local ingredients.

At KC Peaches we live by the mantra: Eat Well | Live Well.

All images are of our own food.





WELCOME

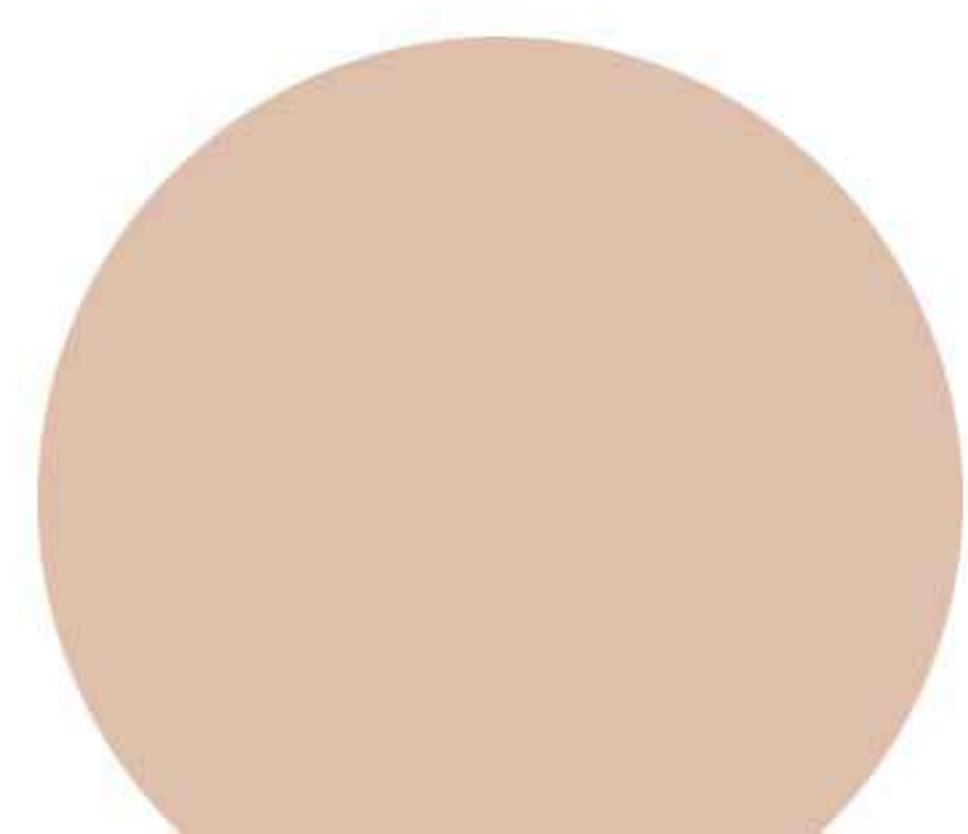
When I founded KC Peaches in 2006 at a little site on Pearse St, D2, I never imagined that 16 years later we would have grown into a dynamic community that embodies my dream of serving sustainable, healthy, local and all-natural food.

My goal has always been to forge strong, lifelong relationships with our customers and clients and the incredible team behind KC Peaches has enabled that to happen.

KC Peaches works hard to push the bar by curating delicious, exciting and nourishing menus uniquely adapted to each of our client's needs. I am still so excited by the amazing new products and menus the team continues to create and I hope that you will enjoy our food as much as I do.

I look forward to welcoming you to the KC Peaches community and cultivating a new partnership with you and your team.

Best Wishes
Katie Cantwell, Founder & CEO



WHAT WE DO FOR YOUR BUSINESS

We work with companies to design & build catering solutions that deliver a customised service. As your catering partner we use our experience to build you a tailored solution that will transform your workplace by nurturing the health and productivity of your employees and supporting the growth of your business. We curate experiences, connection, and wellbeing through food.

We use nature's freshest flavour by sourcing local, natural, quality ingredients. Our menus are designed to be fun, seasonal and to minimise our impact on the environment. We focus on nurturing the health and productivity of your employees and supporting the growth of your business.

"The service from KC Peaches was fantastic, the food was great, the set up was perfect, including the descriptions of what was what! Everyone who attended was very impressed"

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SERVICES

KC Peaches believe the best kind of teamwork happens over great food. With an endless choice of hot and cold breakfast options; lunch platters, boardroom snacks, celebratory cakes, and lots more, we service all your catering needs, every step of the way.



CONTRACT CATERING

We operate on behalf of our clients in facilitating the management of their onsite kitchens and cafes. Our experienced KC Peaches team can serve breakfast, lunch and dinner daily. We offer both subsidised and non-subsidised payment options.



SNACK PROGRAMMES

We work with our clients to ensure that their on-site micro kitchens are fully stocked with a variety of healthy, natural and tasty products from our KCP branded breakfast items and on-trend healthy snacks.



TAILORED & EVENTS CATERING

We offer a range of versatile tailored solutions for businesses of any size; corporate events; or private functions that need occasional catering. Our packages suit both casual and formal meetings; events and gatherings.

BREAKFASTS sample selection

PASTRY PLATTERS

We have a variety of freshly baked pastry platters to choose from which include traditional breakfast pastries as well as our seasonal scones, sweet breads, and muffins.

EXAMPLE

Assorted breakfast pastry platter: A selection of croissants, pain au chocolat, pain au raisin, homemade muffins, and seasonal scones

🍷 *Mini pastry platters also available*

FRUIT & YOGHURT

We offer a variety of freshly cut seasonal fruit, yoghurt parfaits

Ask a member of the team for a list of this season's options

EXAMPLE

Yoghurt pot: natural yoghurt with homemade fruit coulis served with KC Peaches maple, nut & super-seed granola
Freshly prepared exotic fruit platter

🍷 *We can also create a self servic yoghurt bar for large orders*

Our breakfast menu has been lovingly created to provide you and your staff with the best possible start to the day - full of flavour and natural goodness.

HOT BREAKFAST

We offer a full range of hot breakfast options from our gourmet breakfast sandwiches or organic pinhead oat porridge to our signature full Irish breakfast.

EXAMPLE

KCP Full Irish: Irish bacon, honey & mustard pork sausages, free-range scrambled eggs, hash browns, baked beans, tournafulla black & white pudding & slow roast tomatoes

EXAMPLE

KCP homemade pancakes served with a choice of toppings: maple syrup, berry compote, chocolate sauce, caramel sauce & mixed berries

TAILORED BREAKFAST STATIONS

For large orders, we can create a customised breakfast offering that incorporates themed stations.

EXAMPLE

CONTINENTAL BAGEL BAR

A variety of fresh bagels with a choice of fresh fillings:
Smoked salmon, home cooked ham, selection of cheeses, rocket, cream cheese & homemade relish

EXAMPLE

FRUIT & YOGHURT STATION

Choose from our homemade crumble or granola as the base
Served with Greek style natural yoghurt and berry yoghurt.
Toppings include pineapple, honey dew & cantaloupe melon & selection of seasonal homemade coulis



COFFEES & DRINKS



COFFEE

At KC Peaches we take pride in the coffee we serve and work with well-known, award winning local roasters.

Everyday we make hundreds of cups of coffee across our catering sites and retail locations, serving blends that have been tested and loved by our customers.

Whether you need a coffee service for an executive meeting or event we have the solution.

- Flask of freshly brewed Coffee
- Flask of Tea - served with breakfast & herbal teas

JUICES & SMOOTHIES

Each day KC Peaches freshly squeezed apple and orange juice along with seasonal homemade KC Peaches smoothies.

EXAMPLE

Leafy Detox Smoothie: spinach, pineapple, apple, lemon, ginger, coconut water, ice

EXAMPLE

Immunity Boost Juice: orange, lime, ginger, carrot, ice



LUNCH

Sample selection



Our lunches are the perfect opportunity to pack in all the wholesome goodness your body needs

GOURMET SALADS

Our signature salads are made with the freshest local ingredients. We also offer individual leafy salads with a selection of ingredients.

EXAMPLE West coast chicken: Irish chicken, celery and grapes topped with poppy seeds & cashew nuts served with a mayonnaise dressing

EXAMPLE Guacamole super greens: Avocado, kidney beans, salsa fresca, crunchy flour tortilla strips, & mixed greens, homemade lime, chilli & coriander dressing

MEZZE

Our range of individual mezze boxes are handmade using seasonal, local ingredients and are inspired by world cuisine.

EXAMPLE Falafel Mezze : Falafel, olives, pickled cabbage, homemade beetroot hummus on a bed of rocket served with lemon & herb dressing

EXAMPLE Asian Salmon Mezze : Hoisin salmon, edamame, Asian spiced slaw, sesame noodles & mixed greens served with lime and chili dressing

SANDWICH PLATTERS

We offer a variety of hand crafted sandwich platters to suit all tastes and dietary requirements. Whether your team is looking for traditional fillings or artisan fillings, we have options to suit all.

Platters serve 6 or 12. All dietary requirements catered for.

EXAMPLE Traditional platter: Chicken & stuffing, ham & salad, egg mayonnaise

EXAMPLE Gourmet platter: Avocado do you good, Italian stallion, KCP club



LUNCH POP-UPS Sample selection

Looking to provide a memorable and unique lunch for your office? The KCP concept lunch pop-ups are the perfect solution.

Our Lunch Pop-Ups provide an interactive, fun experience that your team will remember. We bring the expertise, equipment and our amazing food to your location for a hassle free catering service. Your building or office does not even need kitchen facilities.

Our pop-ups are the perfect way to treat the team



Our talented team of chefs curate exciting menus which change every day and offer cuisine from all over the world.

We recommend a KC Peaches staff member with this service to ensure stations are set up and the office team can sit back and enjoy the event.



SAMPLE MENU

- Habanero shredded pork fillet
- Mexican chargrilled breast of Irish chicken
 - Darné of cumin & lime grilled salmon
 - Vegan sweet potato & black bean chilli
 - Salsa roja roast vegetables (Vegan)
- Roast sweet potatoes with thyme, black pepper & chorizo
 - Mexican slaw (Vegan)
 - Corn Elote
- Tortillas, homemade guacamole, charred tomato salsa & homemade salsa fresca

PÂTISSERIE

Sample selection

Our international patisserie team produces a full range of seasonal cakes, treats and desserts every day from scratch using all natural ingredients.

TREAT PLATTERS

All of our treat platters have been curated to bring you a selection of our most famous pastries and are expertly created by our dedicated patisserie team.

EXAMPLE Luxury dessert platter: Decadent chocolate brownie, caramel slice, carrot cake, raspberry & pistachio tart

EXAMPLE Boardroom biscuits - a selection of homemade biscuits including: Chocolate chip, shortbread, orange and cranberry biscotti, homemade cookies

CELEBRATION CAKES & CUPCAKES

All cakes are made to order and are the perfect addition to your celebration.

- Order for special occasions. Personalised inscriptions available
 - Corporate & themed branding service
- We can create customised branded toppers for celebration cakes & cupcake range.



HOSPITALITY & EVENTS Sample selection

With over 15 years' experience in the catering industry, we provide peace of mind through our seamless and proven service. Whether your event is for hundreds or just a handful, we offer seasonal hot & cold buffets, canapés and beautiful grazing boards curated specifically for your needs.

GRAZING BOARDS

A select range of gourmet cheese, charcuterie, seafood and plant-based platters. Each platter serves 5 people

EXAMPLE Irish artisan cheese platter: the best of local and national suppliers are used to provide cheese for this simple yet delicious platter

EXAMPLE Plant-based platter: Roasted root vegetables, falafel, beetroot hummus, sun-dried tomato pesto and olive tapenade

CANAPÉ MENU

From creative canapés and delectable desserts to crowd-pleasing buffets.

EXAMPLES

- Irish goats cheese, caramelised onion and crispy leek tart
- Gorgonzola & parma ham wrapped figs
- Classic caprese bites tossed with KCP pesto

BEVERAGES

Alcohol: Whatever the occasion, wherever the location, we can provide a wide and varied selection of beers sustainably sourced Wines, champagnes, prosecco and spirits.

Non-Alcohol: We can source a wide and varied selection of minerals for any catering requirements. Please contact a member of our team today.



HOW TO ORDER

PLACE AN ORDER WITH A MEMBER OF OUR TEAM

If you require catering for a unique event, are working to a specific budget, or would like to see our full catering menu, our experienced team will work through the order process with you.

Step 1: Reach out to our team on: thekitchen@kcpeaches.com / Tel: 016770333

Step 2: Discuss your unique requirements with us and we will tailor your order

LEAVE THE HARD WORK TO US

Time to let us do what we do best! Our tailored catering team will work their magic to create your order.



FAQ

OPENING HOURS

Our Tailored Catering office is open from 7am to 4pm (Monday to Friday)

Any queries, call our team on 01 677 0333

Order by email thekitchen@kcpeaches.com

EQUIPMENT RENTAL

If you require any crockery, cutlery or glassware for your event, don't worry, we can organise this for you through one of our supplier partnerships.

ALCOHOL DELIVERY

We have an extensive list of wines, beers & spirits that can be included in your order, please ask a member of our Tailored Catering team for more information.

TERMS & CONDITIONS

- All orders must be confirmed a minimum of 48 hours in advance. However we will always try to accommodate last minute orders where possible.
- Payment is required prior to delivery on all orders unless agreed otherwise with the KCP team.
- Delivery charges vary depending on location and time requested.
- If you require a trained KCP staff member please allow up to €30 per server per hour.

FYI

Experience : We have been catering in Dublin since 2006

Packaging is 99% compostable and 1% recyclable





EAT WELL | LIVE WELL
KC PEACHES ET. 2006