

BREAKFAST 2024

FRUIT & POTS

Call us: 01-6770333

Email us: thekitchen@kcpeaches.com

Order online: kcpeachescatering.com

Cut off time for ordering: 2pm the day before the event.

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SIGNATURE SEASONAL FRUIT PLATTER

SEASONAL FRUIT PLATTER - ALLERGENS: N/A

€24.95 SERVES 4-6

FRUIT SKEWERS

Minimum order of 5 skewers apply

INDIVIDUAL FRUIT SKEWERS - ALLERGENS: N/A

€3.00 SERVES 1

HANDMADE FRUIT POTS *Minimum order of 5 of each pot applies*

FRESHLY CUT FRUIT SALAD POT _ ALLERGENS: N/A

€4.50 PER POT

A range of freshly cut exotic and traditional fruits

MIXED BERRY POT - ALLERGENS: N/A

€4.50 PER POT

Blueberries, strawberries & raspberries

PINEAPPLE, ORANGE & GRAPE POT - ALLERGENS: N/A

€4.45 PER POT

Pineapple, orange, grapes

JULIENNE OF PINEAPPLE - ALLERGENS: N/A

€4.45 PER POT

Freshly hand cut Pineapple pieces

BREAKFAST YOGHURT POTS *Minimum order of 5 of each pot applies*

NATURAL YOGHURT, MIXED BERRY COULIS & GRANOLA

€4.00 PER POT

ALLERGENS: Gluten (Oats), Milk, Nuts (Cashews, Almond), Sesame, Sulphites

Greek style natural yoghurt and mixed berry coulis topped with

KCP homemade nut & seed granola

NATURAL YOGHURT WITH SEASONAL BERRIES & GRANOLA

€4.30 PER POT

ALLERGENS: Gluten (Oats), Milk, Nuts (Cashews, Almond), Sesame, Sulphites

Greek style natural yoghurt and strawberries, blueberries,

raspberries topped with KCP homemade nut & seed granola

NATURAL YOGHURT WITH HONEY & GRANOLA

€4.00 PER POT

ALLERGENS: Gluten (Oats), Milk, Nuts (Cashews, Almond), Sesame, Sulphites

Natural yoghurt and honey topped with KCP homemade

nut & seed granola

OVERNIGHT OATS

€4.00 PER POT

ALLERGENS: Gluten (Oats), Milk

Organic pinhead oats, topped with raspberries,

blueberries & strawberries

VEGAN YOGHURT POT

€4.50 PER POT

ALLERGENS: Gluten (Oats), Soy, Nuts (Cashews, Almonds), Sesame, Sulphites

Soya yoghurt with granola and Mixed berry coulis

VEGAN YOGHURT POT

€4.50 PER POT

ALLERGENS: Gluten (Oats), Soy, Nuts (Cashews, Almonds), Sesame, Sulphites

Soya yoghurt with granola and FRESH BERRY coulis

BREAKFAST 2024 PASTRIES

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PASTRY PLATTERS

TRADITIONAL BREAKFAST PASTRY BOX

€18.00 SERVES 6 | €36.00 SERVES 12

ALLERGENS: WHEAT, EGGS, SOY, MILK, NUTS (ALMOND)

Selection of croissants, Danish, pain au Chocolat & chocolate torsade

SIGNATURE ASSORTED BREAKFAST PASTRY BOX

€19.50 SERVES 6 | €39.00 SERVES 12

ALLERGENS: WHEAT, EGGS, SOY, MILK, NUTS (ALMOND)

Selection of our breakfast pastry range

HOMEMADE SCONE BOX

€19.50 SERVES 6 | €39.00 SERVES 12

ALLERGENS: WHEAT, EGGS, MILK

Selection of homemade scones served with butter and jam

HOMEMADE DRESSED SCONE BOX

€27.00 SERVES 6 | €49.80 SERVES 12

ALLERGENS: WHEAT, MILK, EGGS

Homemade scones served halved and dressed with jam and cream

SIGNATURE SEASONAL MUFFIN BOX

€19.50 SERVES 6 | €39.00 SERVES 12

ALLERGENS: GLUTEN (WHEAT, OATS), EGGS, SOY, MILK, NUTS (ALMONDS)

Selection of homemade signature muffins

SWEET BREAD BOX

€18.00 SERVES 6 | €36.00 SERVES 12

ALLERGENS: GLUTEN (WHEAT), EGGS, MILK, SULPHITES

Selection of sweet breads including banana, lemon and cherry

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MINI PASTRY PLATTERS

MINI TRADITIONAL BOX €30.00 SERVES 10

ALLERGENS: GLUTEN (WHEAT), EGGS, SOY, MILK, NUTS (ALMONDS)

Mini croissants, Danish and pain au Chocolat

MINI SCONES BOX €30.00 SERVES 10

ALLERGENS: GLUTEN (WHEAT), EGGS, MILK

Mini scones served with butter and jam

MINI DRESSED SCONE BOX €40.00 SERVES 10

ALLERGENS: GLUTEN (WHEAT), MILK, EGGS

Mini scones served in halves and dressed with jam and fresh cream

MINI MUFFINS BOX €30.00 SERVES 10

ALLERGENS: GLUTEN (WHEAT), EGGS, SOY, MILK, NUTS (ALMONDS)

Selection of our signature mini muffins

INDIVIDUAL LARGE PASTRIES

Minimum order of 5 of each apply

INDIVIDUAL PAIN AU CHOCOLAT, DANISH OR CROSSAINT €3.00 SERVES 1

ALLERGENS: GLUTEN (WHEAT), EGGS, SOY, MILK, NUTS (ALMONDS)

INDIVIDUAL SCONE, BUTTER & JAM €3.25 SERVES 1

ALLERGENS: GLUTEN (WHEAT), EGGS, MILK

INDIVIDUAL MUFFIN €3.25 SERVES 1

ALLERGENS: GLUTEN (WHEAT), EGGS, SOY, MILK, NUTS (ALMONDS)

DIETARY OPTIONS

Minimum order of 5 of each apply

GLUTEN FREE BREAKFAST ITEMS €3.25 SERVES 1

No-bake peanut butter bar - ALLERGENS: PEANUTS, SOY, SULPHITES

Financier Almond Teacake - ALLERGENS: EGGS, MILK, NUTS (ALMOND)

Flapjack - ALLERGENS: GLUTEN (OATS), SOY, NUTS (PEACAN NUT), SULPHITES

VEGAN BREAKFAST ITEMS €3.25 SERVES 1

No-bake peanut butter bar - ALLERGENS: PEANUTS, SOY, SULPHITES

Flapjack - ALLERGENS: GLUTEN (OATS), SOY, NUTS (PEACAN NUT), SULPHITES

Mixed berry pastry - ALLERGENS: GLUTEN (WHEAT)

BREAKFAST 2024 POP-UPS

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Cut off time for ordering: 12 Noon 2 days before the event.

Minimum order 20 people.

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CRUMBLE YOGHURT POP-UP BAR

€5.85pp

ALLERGENS: GLUTEN (WHEAT, OATS), MILK

KCP homemade crumble, Greek style natural yoghurt and berry yoghurt. Toppings include: selection of freshly cut fruits and mixed berry coulis.

GRANOLA YOGHURT POP-UP BAR

€5.85pp

ALLERGENS: GLUTEN (OATS), MILK, NUTS (CASHEW, ALMOND), SESAME, SULPHITES

KCP homemade granola, Greek style natural yoghurt and berry yoghurt. Toppings include: selection of freshly cut fruits and mixed berry coulis.

PORRIDGE POP-UP BAR

€5.85pp

Organic pinhead oats and one topping station of your choice:

OPTION 1: Peanut butter drizzle and chocolate chips

ALLERGENS: GLUTEN (OATS), PEANUTS, SOY, MILK

OPTION 2: Homemade granola, fresh berries and mixed berry coulis

ALLERGENS: GLUTEN (OATS), MILK, NUTS (CASHEW, ALMOND), SESAME, SULPHITES

OPTION 3: Fresh banana and honey

ALLERGENS: GLUTEN (OATS), MILK

SIGNATURE DECONSTRUCTED BAGEL POP-UP BAR

Choose from a variety of fresh bagels and wholefood fillings:

OPTION 1: Smoked salmon, cream cheese, Ballymaloe signature relish and rocket

€8.50pp

ALLERGENS: GLUTEN (WHEAT), EGGS, FISH, MILK, SESAME, MUSTARD

OPTION 2: Roast gammon, aged Irish cheddar, rocket and Ballymaloe relish

€8.15pp

ALLERGENS: GLUTEN (WHEAT), EGGS, MILK, SESAME, MUSTARD, SULPHITES

OPTION 3: Sliced avocado, slow roast tomatoes, baby spinach, cream cheese and Ballymaloe relish

€8.30pp

ALLERGENS: GLUTEN (WHEAT), EGGS, MILK, SESAME, MUSTARD

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SWEET POP-UP BAR

Choose your sweet treat of choice, served with three delicious toppings:

SIGNATURE PANCAKES: 2 signature pancakes with maple syrup, chocolate sauce and berry compote €7.25pp
ALLERGENS: GLUTEN (WHEAT), EGGS, SOY, MILK

WAFFLES: 2 Belgian waffles with maple syrup, chocolate sauce, and berry compote €7.75pp
ALLERGENS: GLUTEN (WHEAT), EGGS, SOY, MILK

FRENCH TOAST: 2 slices of French toast with maple syrup, chocolate sauce and berry compote €7.75pp
ALLERGENS: GLUTEN (WHEAT), EGGS, SOY, MILK

ADD ONS:

Mixed berries €2.00- **ALLERGENS:** N/A

Bacon €2.00 - **ALLERGENS:** N/A

Whipped cream €2.00 - **ALLERGENS:** MILK

Caramel sauce €2.00- **ALLERGENS:** MILK

GLUTEN FREE PANCAKES €7.25pp

Choose your sweet treat of choice, served with three delicious toppings:

Minimum order of 10 pancakes applies

2 pancakes with maple syrup, chocolate sauce and berry compote
ALLERGENS: EGGS, SOY, MILK

VEGAN PANCAKES €7.25pp

Choose your sweet treat of choice, served with three delicious toppings:

Minimum order of 10 pancakes applies

2 pancakes with maple syrup, chocolate sauce and berry compote
ALLERGENS: GLUTEN (WHEAT), SOY

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COOKED

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Cut off time for ordering: 12 Noon 2 days before the event.

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TRADITIONAL IRISH BREAKFAST - MINI AND FULL IRISH

Cut off time for ordering: 12 noon two days before the event. Minimum order 10 people.

KCP MINI IRISH BREAKFAST €8.85pp

ALLERGENS: GLUTEN (WHEAT, RYE), EGGS, MILK, SESAME

Irish bacon, hashbrown, baked beans, scrambled egg, bread & butter

SIGNATURE KCP FULL IRISH BREAKFAST €11.95pp

ALLERGENS: GLUTEN (WHEAT, BARLEY, RYE), EGGS, SOY, MILK, SESAME, MUSTARD, SUPHITES

Irish bacon, pork sausages, free-range scrambled egg, black and white pudding, hash browns, baked beans, slow-roasted tomatoes, bread & butter.

PLANT-BASED BREAKFAST €10.95pp

ALLERGENS: GLUTEN (WHEAT, BARLEY), SOY, SESAME

Vegan sausages, hash browns, baked beans, scrambled tofu, slow-roasted tomatoes, granary bread

SODA BREAD & IRISH BUTTER €2.75pp

ALLERGENS: GLUTEN (WHEAT), MILK

Homemade brown bread with butter portion

HOMEMADE SAVOURY BREAKFAST ITEMS

Cut off time for ordering: 12 noon two days before the event. Minimum order 10 people.

SIGNATURE FLAKY SAUSAGE ROLL €4.10pp

ALLERGENS: GLUTEN (WHEAT), MILK, MUSTARD, SULPHITES

Served with Ballymaloe signature relish and ketchup on the side

VEGAN SAUSAGE ROLL €4.15pp

ALLERGENS: GLUTEN (WHEAT), SOY, MUSTARD

Served with Ballymaloe signature relish and ketchup on the side

HAM & CHEESE JAMBON €4.05pp

ALLERGENS: GLUTEN (WHEATR), EGGS, MILK, MUSTARD

Classic Ham and cheese puff pastry

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HOT BREAKFAST SANDWICHES

Cut off time for ordering: 12 noon two days before the event. Minimum order 10 people.

BREAKFAST BRIOCHE €7.85pp

ALLERGENS: GLUTEN (WHEAT), EGGS, MILK, SESAME, MUSTARD, SULPHITES

Brioche bun, sausage, bacon, scrambled egg and homemade relish

VEGETARIAN BREAKFAST BRIOCHE €7.50pp

ALLERGENS: GLUTEN (WHEAT), EGGS, MILK, SESAME, MUSTARD

Brioche bun, scrambled eggs, roasted tomato and sauteed spinach with our own handmade relish

VEGAN BREAKFAST BRIOCHE €7.50pp

ALLERGENS: GLUTEN (WHEAT), SESAME, MUSTARD

Vegan brioche bun, mushrooms, sauteed spinach and KC Peaches inhouse relish

SIGNATURE BREAKFAST BURRITO €7.15pp

ALLERGENS: GLUTEN (WHEAT), EGGS, MILK, MUSTARD, SULPHITES

Scrambled free-range eggs, kidney beans, avocado, cheddar cheese, pico de gallo and spicy mayonnaise

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BEVERAGES

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HOT & COLD BEVERAGES

Featuring Bewleys coffee, expertly roasted in Dublin, and Lyons Irish teabags. Served with brown and white sugar and milk. KC Peaches provides fully compostable cups with sugar sachets and stir sticks. Plant-based milks upon request.

FRESHLY BREWED BEWLEYS COFFEE FLASK €19.90**ALLERGENS: N/A***Prepares 10 small cups***FRESHLY BREWED HOT WATER FLASK** €18.00**ALLERGENS: N/A***Served with traditional & herbal teas, prepares 10 small cups***FRESHLY BREWED BEWLEYS COFFEE FLASK** €39.00**ALLERGENS: N/A***Prepares 20 small cups***FRESHLY BREWED HOT WATER FLASK** €39.00**ALLERGENS: N/A***Served with traditional & herbal teas**Prepares 20 small cups***PLANT BASED MILK** €1.50*Almond - ALLERGENS: NUTS (ALMOND)**Soy - ALLERGENS: SOY*

FRESH HOMEMADE JUICES

*Minimum order of 5 bottles apply***FRESHLY SQUEEZED ORANGE JUICE 250ML** €3.50**ALLERGENS: N/A****FRESHLY PRESSED APPLE JUICE 250ML** €3.50**ALLERGENS: N/A****INNOCENT SMOOTHIE 300ML** €3.95**ALLERGENS: N/A**

WATER & MINERALS

MINERALS**ALLERGENS: ON REQUEST** €2.50*KC Peaches choice of sparkling minerals***BOTTLED WATER** €2.50**ALLERGENS: N/A***Premium selection of sparkling and still water*

LUNCH 2024

SANDWICH BOXES

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KCP TRADITIONAL SANDWICH BOX

€35.00 SERVES 6

CLASSIC CHICKEN SALAD: Chicken, mayonnaise, tomato, mixed leaves on sourdough bread

ALLERGENS: Gluten(Wheat, Rye), Egg, Mustard

TUNA MAYONNAISE: Tuna, mayonnaise, dill, rocket served on granary bread

ALLERGENS: Gluten(Wheat), Egg, Fish, Sesame seeds, Mustard

HAM & CHEESE: Sliced ham, cheddar cheese, mayonnaise, rocket served on sourdough bread

ALLERGENS: Gluten(Wheat, Rye), Egg, Milk, Mustard, Sulphites

KCP GOURMET SANDWICH BOX

€37.50 SERVES 6

CHICKEN & STUFFING: Chicken, mayonnaise, mixed herb stuffing, rocket served on white loaf

ALLERGENS: Gluten(Wheat), Egg, Mustard

EGG MAYONNAISE: Egg, mayonnaise, chive and rocket on Granary bread

ALLERGENS: Gluten(Wheat), Egg, Mustard

TURKEY CLUB: Turkey, mayonnaise, tomato, bacon, mixed leaves served on sourdough bread

ALLERGENS: Gluten(Wheat, Rye), Egg, Mustard

KCP CLASSIC SANDWICH BOX

€39.50 SERVES 6

ITALIAN SALAMI ROLL: Sliced salami, mozzarella, roast red pepper, rocket, mayo, basil pesto on a brioche hot-dog roll

ALLERGENS: Gluten(Wheat), Egg, Soy, Milk, Nut(Cashew), Mustard

CAJUN CHICKEN WRAP: Cajun mayonnaise, sliced chicken, salsa fresca, cheddar cheese, Chinese cabbage

ALLERGENS: Gluten(Wheat), Egg, Milk, Celery, Mustard

PASTRAMI BEEF: Sliced pastrami, mustard mayonnaise, tomato, gherkins, rocket served on granary bread

ALLERGENS: Gluten(Wheat), Egg, Mustard, Sulphites

KCP VEGAN SANDWICH BOX

€39.50 SERVES 6

VEGAN SPICED CAULIFLOWER SUB: Cauliflower, BBQ sauce, chili, kimchi, sriracha, vegan mayo, rocket served on a torpedo roll

ALLERGENS: Gluten(Wheat), Mustard, Sulphites

BHAJI WRAP: Bhaji, vegan mayonnaise, red cabbage, Chinese cabbage, pickled cucumber served in a wrap

ALLERGENS: Gluten(Wheat), Mustard, Sulphites

VEGAN LOBSTER ROLL: Chickpeas, ketchup, vegan mayonnaise, sriracha, smoked paprika, rocket served on beetroot roll

ALLERGENS: Gluten(Wheat, Rye, Spelt), Mustard

IT'S A WRAP! BOX

€48.50 SERVES 8

CAJUN CHICKEN WRAP: Cajun mayonnaise, sliced chicken, salsa fresca, cheddar cheese, Chinese cabbage

ALLERGENS: Gluten(Wheat), Egg, Milk, Celery, Mustard

BHAJI WRAP: Bhaji, vegan mayonnaise, red cabbage, Chinese cabbage, pickled cucumber

ALLERGENS: Gluten(Wheat), Mustard, Sulphites

CORONATION CHICKEN WRAP: Chicken, mixed leaves, scallions, raisins, curry mayonnaise

ALLERGENS: Gluten(Wheat), Egg, Mustard

HAM SALAD WRAP: Sliced ham, mayonnaise, tomato, red onion, mixed leaves

ALLERGENS: Gluten(Wheat), Egg, Mustard, Sulphites

INDIVIDUALLY WRAPPED GF & VEGAN SANDWICHES

€7.00 per sandwich

Vegan and gluten free chefs' choice sandwiches are available.

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SIGNATURE SALADS

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FRESH SIGNATURE SALAD BOWLS

Large bowl suitable for 10-12 side portion | Regular bowl suitable for 4-6 side portions.

SMOKED MOZZARELLA PASTA

LARGE €42.00 | REGULAR €23.50

ALLERGENS: GLUTEN (WHEAT), EGGS, MILK, MUSTARD, SULPHITES

Penne pasta, smoked mozzarella, roast peppers, mayonnaise, baby spinach, basil, garlic, lemon juice, black pepper, salt, parmesan served over spinach

CLASSIC GREEK SALAD

LARGE €42.00 | REGULAR €23.50

ALLERGENS: MILK, SULPHITES

Tomato, cucumber, red onion, cherry tomatoes, feta, basil, dill, lemon juice, garlic, vegetable oil, salt, pepper served over mixed greens

BROCCOLI WITH CHERRY TOMATO & FETA

LARGE €42.00 | REGULAR €23.50

ALLERGENS: MILK, NUTS (HAZELNUTS), SULPHITES

Broccoli, feta cheese, cherry tomatoes, hazelnuts, lemon juice, olive oil, honey, mixed herbs, salt, pepper

VEGETARIAN CAESAR SALAD

LARGE €38.50 | REGULAR €21.25

GLUTEN (WHEAT, RYE), EGGS, MILK, MUSTARD, SULPHITES

Cos lettuce, parmesan, creamy KCP Caesar dressing and sourdough croutons

CHICKEN CAESAR SALAD

LARGE €45.00 | REGULAR €24.50

GLUTEN (WHEAT, RYE), EGGS, MILK, MUSTARD, SULPHITES

Cos lettuce, chicken, bacon, parmesan, creamy KCP Caesar dressing and sourdough croutons

GARDEN SALAD

LARGE €38.50 | REGULAR €21.25

ALLERGENS: SULPHITES

Fresh mixed greens, lemon & herb dressing

SUPER GREENS SALAD

LARGE €38.50 | REGULAR €21.25

ALLERGENS: NUTS (ALMOND), SULPHITES

Kale, spinach, baby greens, avocado, quinoa, butternut squash, sundried tomatoes, flaked almonds

WEST COAST SIGNATURE CHICKEN SALAD

LARGE €38.50 | REGULAR €21.25

ALLERGENS: EGGS, MILK, NUTS (CASHEW), CELERY, MUSTARD, SULPHITES

Roast chicken, celery, grapes, parsley, cashew nuts, mayonnaise, cider vinegar, poppy seeds, honey, salt & black pepper

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FRESH SIGNATURE SALAD BOWLS

CAPRESE SALAD

LARGE €38.50 | REGULAR €21.25

ALLERGENS: MILK, SULPHITES

Cherry tomatoes, fresh mozzarella, basil, mixed baby greens, balsamic vinaigrette

ZINGY CARROT SALAD

LARGE €38.50 | REGULAR €21.25

ALLERGENS: SESAME

Carrots, ginger, red chili, raisins, pumpkin seeds, sesame seeds, sunflower seeds, scallions, coriander, lime, vegetable oil, salt & pepper

SESAME KALE SALAD

LARGE €38.50 | REGULAR €21.25

ALLERGENS: NUTS (ALMOND), SESAME

Baby kale, mixed peppers, almond flakes, sesame seeds, vegetable oil, sesame oil, agave

FRESH SALAD BOWLS - Your favourite KC Peaches salads, in individual portion sizes.

Minimum number 5 portions of one individual salad

SIGNATURE WEST COAST CHICKEN SALAD

€8.95

ALLERGENS: EGGS, MILK, NUTS (CASHEW), CELERY, MUSTARD, SULPHITES

Roast chicken, celery, grapes, parsley, cashew nuts, mayonnaise, cider vinegar, poppy seeds, honey, salt & black pepper

SESAME KALE SALAD

€6.95

ALLERGENS: NUTS (ALMOND), SESAME

Kale, spinach, baby greens, avocado, quinoa, butternut squash, sundried tomato, flaked almonds

SMOKED MOZZARELLA PASTA SALAD

€6.95

ALLERGENS: GLUTEN (WHEAT), EGGS, MILK, MUSTARD, SULPHITES

Penne pasta, smoked mozzarella, roast red peppers, mayonnaise, baby spinach, basil, garlic, lemon juice, parmesan

CHUNKY GREEK SALAD

€6.95

ALLERGENS: MILK, SULPHITES

Tomato, cucumber, red onion, feta cheese, basil, dill, lemon juice, vegetable oil, garlic, salt & black pepper

BROCCOLI WITH CHERRY TOMATO & FETA SALAD

€6.95

ALLERGENS: MILK, NUTS (HAZELNUTS), SULPHITES

Broccoli, feta cheese, cherry tomatoes, hazelnuts, lemon juice, olive oil, honey, mixed herbs, salt & black pepper

ZINGY CARROT SALAD

€6.95

ALLERGENS: SESAME

Carrots, ginger, red chili, raisins, pumpkin seeds, sesame seeds, sunflower seeds, scallions, coriander, lime,

VAT APPLIES

LUNCH 2024

FULL LUNCHES

Minimum order 10 people.

Cut off time for ordering: 12 noon two days before the event.

KC PEACHES POP-UP LUNCH STATIONS

Looking to provide a memorable lunch for your office but don't know where to start? Our KC Peaches pop-up lunch service has been creating bespoke lunch solutions throughout Dublin since 2006. Let us do the work. We bring the expertise, equipment and our amazing hand-crafted whole foods. With our menus changing daily, our team of talented chefs celebrate cuisines from all over the world.

HOT LUNCH MENU PRICING

CLASSIC LUNCH: Choice of 2 mains & 2 sides

€11.95pp

ALLERGENS: ON REQUEST

POP-UP LUNCH: Full concept lunch bar

€14.95pp

ALLERGENS: ON REQUEST

SEASONAL THEMED EVENT LUNCH: i.e. Full Christmas lunch or full Diwali menu

€17.95pp

ALLERGENS: ON REQUEST

Please contact us for more details

TEASER MENUS

Below examples of our rotating Pop-Up lunches. For current range please contact a member of the team.



Habanero shredded pork | Mexican dry rub chargrilled chicken | Classic chili beef | Chargrilled chili lime & cumin vegetables
| Roast okra, carrots & courgette | Grilled salt & lime corn on the cob



Beef brisket bourguignon | Confit duck | Cod & mussels in saffron crème | Lyonnaise potatoes | French beetroot salad |
Haricots verts aux lardons



Soy & ginger marinated chicken ramen | Lemongrass prawn ramen | Tofu massaman curry
With: Broth | Noodles | Egg | Shredded carrot | Mushroom | Mixed peppers | Bean sprouts | Bok choy

PATISSERIE 2024 PLATTERS

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TREAT PLATTERS

Our pastry team creates amazing patisserie, fine cakes and pastries daily from our urban kitchen. Handcrafted and delicious, they are a wonderful treat for any time of the day.

Regular platter serves 6 | Large platter serves 12

HOMEMADE COOKIE BOX

€34.85 SERVES 12 | €17.50 SERVES 6

ALLERGENS: GLUTEN (WHEAT, OATS), EGGS, SOY, MILK

Selection of our signature cookies

BOARDROOM BISCUITS BOX

€39.00 SERVES 12 | €21.50 SERVES 6

ALLERGENS: GLUTEN (WHEAT, OAT), EGGS, SOY, MILK, NUTS (ALMOND)

A selection of our homemade biscuits:

Shortbread | Orange & cranberry biscotti | homemade cookies

KCP SWEET TREAT BOX

€46.00 SERVES 12 | €24.00 SERVES 6

ALLERGENS: GLUTEN (WHEAT, OATS), EGGS, MILK, NUTS (ALMOND)

Assortment of KC Peaches signature bars and bakes:

Raspberry crumble teacake | Lemon bar | Financier tea cake | Apple crisp

LUXURY DESSERT BOX

€56.95 SERVES 12 | €29.00 SERVES 6

GLUTEN (WHEAT), EGGS, MILK, NUTS (ALMOND) SULPHITES

A selection of our most popular treats:

Decadent chocolate brownie

Carrot cake

Caramel slice

Lemon bar

Cheesecake brownie

VEGAN DESSERT BOX

€51.95 SERVES 12 | €26.00 SERVES 6

ALLERGENS: GLUTEN (WHEAT), PEANUTS, SULPHITES

A selection of handmade vegan treats:

No-bake peanut butter bar | Banana & chocolate chip cookie

GLUTEN FREE BOX

€51.95 SERVES 12 | €26.00 SERVES 6

ALLERGENS: EGGS, PEANUTS, SOY, MILK, NUTS (ALMOND) SULPHITES

A selection of handmade gluten free treats:

Financier almond tea cake | No-bake peanut butter bar

PETIT GATEAU – SWEET CANAPE COLLECTION

€54.95 SERVES 12

ALLERGENS: GLUTEN (WHEAT), EGGS, SOY, MILK, SULPHITES, NUTS (ALMOND, WALNUT, PISTACHIO)

A selection of our finest micro canapes, perfect for after dining treats

PATISSERIE 2024 CAKES

Call us: 01-6770333

Email us: thekitchen@kcpeaches.com

Order online: kcpeachescatering.com

Cut off time for ordering: 12 Noon 2 days before the event.

Minimum order 10 people.

Cut off time for ordering: 12 noon two days before the event.

CELEBRATION CAKES

Let us help you celebrate! KC Peaches create bespoke celebration cakes for all events including birthdays, retirements, achievements and anniversaries. We would love to create a cake for your special event.

Cut off time for ordering: 12 noon two days before the event.

CELEBRATION CAKES

ROUND FOR 16 GUESTS €45.00 | RECTANGULAR FOR 30 GUESTS €90.00

Sponge, fruit & cream cake

ALLERGENS: GLUTEN (WHEAT), EGGS, MILK

Strawberry, cream & sponge cake

ALLERGENS: GLUTEN (WHEAT), EGGS, MILK, NUTS (ALMOND)

Black forest cake

ALLERGENS: GLUTEN (WHEAT), EGGS, SOY, MILK

Chocolate layer cake

ALLERGENS: GLUTEN (WHEAT), EGGS, SOY, MILK

HANDMADE CUPCAKES

€3.30 EACH

ALLERGENS: ON REQUEST

Minimum order 10

Chef's selection of cupcakes

- Add your company logo
- Gluten free & vegan options

€0.70 EACH

€1.00 ADDITIONAL EACH

ALLERGENS: ON REQUEST

PERSONALISED INSCRIPTIONS

FROM €5.00

You can personalize your cake with a special message. We also offer bespoke company branding on all of our cupcakes. Contact our team today for more information.

KC PEACHES LARGE TARTS

€29.70 SERVES 8-10

Raspberry & pistachio

ALLERGENS: GLUTEN (WHEAT), EGGS, MILK, NUTS (ALMOND, PISTACHIO)

Dark chocolate

ALLERGENS: GLUTEN (WHEAT), EGGS, SOY, MILK

Mixed berry (when in season)

ALLERGENS: GLUTEN (WHEAT), EGGS, MILK

Apple tart

ALLERGENS: GLUTEN (WHEAT), EGGS, MILK

KC PEACHES CHEESECAKES

€44.00 SERVES 12

Baileys Irish cream

ALLERGENS: GLUTEN (WHEAT), SOY, MILK

Mixed berry cheesecake

ALLERGENS: GLUTEN (WHEAT), MILK

EVENTS 2024 CANAPÉS

Call us: 01-6770333

Email us: thekitchen@kcpeaches.com

Order online: kcpeachescatering.com

Cut off time for ordering: 12 Noon 2 days before the event.

Minimum order 20 people. Cut off time for ordering: 12 noon two days before the event.

CLASSIC BUFFET FINGER FOOD

OPTION 1: 5 Canapés €12.95pp

OPTION 2: 7 Canapés €16.95pp

WARM CANAPÉS

OPTION 1 Choose 2

OPTION 2 Choose 3

BBQ beef brisket slider with brioche bun

ALLERGENS: GLUTEN (WHEAT), EGGS, MILK, SESAME, SULPHITES

Satay chicken bites with satay sauce

ALLERGENS: PEANUTS, SOY, SESAME

Lemon and herb chicken bites

ALLERGENS: SULPHITES

Mini chicken, Gruyere and sage vol au vent

ALLERGENS: GLUTEN (WHEAT), EGGS, MILK, SESAME, SULPHITES

Gruyere cheese and organic leek quiche

ALLERGENS: GLUTEN (WHEAT), EGGS, MILK, SULPHITES

Classic ham & cheese quiche Lorraine

ALLERGENS: GLUTEN (WHEAT), EGGS, MILK, SULPHITES

Ragu arancini with truffle mayonnaise

ALLERGENS: GLUTEN (WHEAT), EGGS, MILK, CELERY, MUSTARD

Vegetable bhajis with vegan mango raita

ALLERGENS: GLUTEN (WHEAT), SOY, MUSTARD

Brie & apricot filled mini croissants

ALLERGENS: GLUTEN (WHEAT), EGGS, MILK, SULPHITES

Brie & cranberry bouche

ALLERGENS: GLUTEN (WHEAT), EGGS, MILK

Cocktail sausages wrapped in streaky bacon

ALLERGENS: GLUTEN (WHEAT), SOY, MUSTARD, SULPHITES

Teriyaki salmon bites

ALLERGENS: GLUTEN (WHEAT), FISH, SOY, SESAME

COLD CANAPÉS

OPTION 1 Choose 3

OPTION 2 Choose 4

Flank steak rolled with rocket, horseradish & pickle

ALLERGENS: EGGS, SOY, MUSTARD, SULPHITES

Smoked salmon, crème fraiche blini

ALLERGENS: GLUTEN (WHEAT), FISH, MILK, MUSTARD, SULPHITES

Handmade tortilla chips & avocado smash

ALLERGENS: GLUTEN (WHEAT), SULPHITES

Individual prawn cocktail & smoky mayo (GF)

ALLERGENS: SHELLFISH, EGGS, MUSTARD, SULPHITES

Hoisin tofu & peanut crust

ALLERGENS: GLUTEN (WHEAT), PEANUTS, SOY, SESAME

Mini pesto & parmesan pin rolls

ALLERGENS: GLUTEN (WHEAT), SOY, MILK, NUTS (CASHEW)

Goats cheese, caramelized onion & leek tart

ALLERGENS: GLUTEN (WHEAT), EGGS, MILK, SULPHITES

Falafel bites with smoky mayo

ALLERGENS: GLUTEN (WHEAT), EGGS, SESAME, MUSTARD

Caprese bites in pesto

ALLERGENS: SOY, MILK, NUTS (CASHEW)

SWEET TREATS

Would you like a sweet treat to add to your event?

PETIT GATEAU - SWEET CANAPE COLLECTION

€54.95 SERVES 12

ALLERGENS: GLUTEN (WHEAT), EGGS, SOY, MILK, SULPHITES, NUTS (ALMOND, WALNUT, PISTACHIO)

A selection of our finest micro canapes, perfect for after dining treats

EVENTS 2024

PARTY PIECE

Call us: 01-6770333

Email us: thekitchen@kcpeaches.com

Order online: kcpeachescatering.com

Cut off time for ordering: 12 Noon 2 days before the event.

Minimum order 20 people.

Cut off time for ordering: 12 noon two days before the event.

KC PEACHES SIGNATURE CROSTINI BAR

€10.95pp

ALLERGENS: GLUTEN (WHEAT), SOY, NUTS (CASHEW), SULPHITES

Minimum order 20 guests. . Cut off time for ordering: 12 noon two days before the event.

8 toasted crostini with the following toppings (GF bread available)

Tomato, basil and garlic oil | Balsamic reduction | Red pesto | Classic black olive tapenade

Flank steak slices and aged Parma ham | Rocket leaves

KC PEACHES CHIPS N' DIPS

€9.95pp

ALLERGENS: GLUTEN (WHEAT), EGGS, MILK, SESAME, MUSTARD, SULPHITES

Minimum order 20 guests. . Cut off time for ordering: 12 noon two days before the event.

Handmade tortilla chips | Chunky guacamole | Salsa fresca | Sour cream | Jalapenos | Ranch dip | Classic hummus

SIGNATURE PREMIUM PARTY PLATE

€15.95pp

ALLERGENS: GLUTEN (WHEAT), EGGS, SOY, MILK, SESAME, SULPHITES

Minimum order 20 guests. . Cut off time for ordering: 12 noon two days before the event.

BBQ beef brisket slider with brioche bun | Chicken goujons | Vegan goujons (VG) | Vegetarian oriental spring rolls (V)

Homemade chicken wings with Frank's hot sauce | Cauliflower wings

Served with ketchup, BBQ sauce, homemade relish

WINE, PROSECCO & BEVERAGES

Cut off time for ordering: 12 noon two days before the event.

KC Peaches curates a fine selection of wines from suppliers nationwide. We continuously procure the very best wines to accompany our delicious food with the support of our resident wine expert.

PROSECCO from €25.00 bottle

WHITE WINE from €19.00 bottle

RED WINE from €19.00 bottle

BOTTLED BEER from €4.25

NATURAL MINERALS from €2.50

EVENTS 2024

GRAZING BOARDS

Call us: 01-6770333

Email us: thekitchen@kcpeaches.com

Order online: kcpeachescatering.com

Cut off time for ordering: 2pm the day before the event.

Cut off time for ordering: 2pm one day before the event. Minimum order 1 board.

GRAZING BOARDS

Our grazing boards are beautifully curated with the best national and international products, from the very best suppliers. Each board is accompanied with crackers and artisan breads.

Minimum order 1 board. Cut off time for ordering: 12 noon two days before the event.

SIGNATURE IRISH ARTISAN CHEESE & FRUIT BOARD

€87.65 SERVES 10

ALLERGENS: GLUTEN (WHEAT, MILK, SESAME, SULPHITES)

Our artisanal cheeses come from the best local and national producers, such as Cashel, Dubliner and Cahills. This generous platter is garnished with fresh fruit, house compotes and chutneys.

VEGAN FALAFEL PLATTER

€68.85 SERVES 10

ALLERGENS: GLUTEN (WHEAT), CELERY, SESAME, SULPHITES

The KC Peaches signature hummus platter is served with celery, cucumber, carrots sticks, pepper strips and homemade falafel.

SEAFOOD PLATTER

€96.65 SERVES 10

ALLERGENS: GLUTEN (WHEAT), CRUSTACEANS (SHELLFISH, CRAB), EGGS, FISH, CELERY, SESAME, SULPHITES

A selection of the best local seafood: Dublin Bay prawns, Irish smoked salmon and organic salmon fillets, served with fresh lemon wedges, baby leaves and KC Peaches Marie-Rose sauce.

SIGNATURE ITALIAN TASTES

€87.65 SERVES 10

ALLERGENS: GLUTEN (WHEAT), SOY, MILK, NUTS (CASHEW), SESAME, SULPHITES

A traditional Italian charcuterie board of cured meats & salami, Italian cheeses, homemade olive tapenade and sun-dried tomato pesto.

HARVEST BOARD

€87.65 SERVES 10

ALLERGENS: GLUTEN (WHEAT), SOY, MILK, NUTS (CASHEW), SESAME, SULPHITES

A selection of KC Peaches traditional house-roast meats and Irish cheeses.

SIGNATURE DECONSTRUCTED COBB SALAD

€84.95 SERVES 10

ALLERGENS: GLUTEN (WHEAT), EGGS, MILK, SESAME, MUSTARD, SULPHITES

Roast chicken breast, crispy bacon, chopped tomatoes, Cashel blue cheese, sliced hard-boiled egg, fresh avocado and mixed greens, served deconstructed with KCP ranch dressing on the side.

DECONSTRUCTED CAESAR SALAD

€84.95 SERVES 10

ALLERGENS: GLUTEN (WHEAT), EGGS, MILK, SESAME, MUSTARD, SULPHITES

Roast chicken breast, smoked bacon, chopped tomatoes, pecorino cheese, sourdough croutons and romaine lettuce, served deconstructed with KC Peaches Caesar dressing on the side.

KC PEACHES SIGNATURE PIZZAS, GARLIC BREAD, BEVERAGES

CHEESY GARLIC BREAD 9.95

Handmade flatbread with fresh garlic oil & topped with mozzarella
Gluten | Milk

MARGHERITA 11.50

Mozzarella, tomato sauce, fresh basil & olive oil drizzle
Gluten | Milk

PEPPERONI 12.50

Pepperoni, mozzarella, & tomato sauce
Gluten | Milk

MEATY LEGEND 14.5

Pepperoni, bacon, fennel salami, mozzarella & tomato sauce
Gluten | Milk

PARMA 14.00

Parma ham, rocket, mozzarella, parmesan, tomato sauce, & olive oil drizzle
Gluten | Milk

MEDITERRANEAN 13.00

Oven roasted tomatoes, Kalamata olives, grilled peppers, mushrooms, & vegan basil pesto (no tomato sauce)
Gluten | Nuts | Soy

BEVERAGES

We also serve Beers and Wines!
Bottles of beer from €3.00
And
Wine by the bottle from €14.60

PROOF

CATERING MENU

SHARING SIGNATURE SALADS & SHARING BOARDS (10 GUESTS)

VEGAN FALAFEL PLATTER 68.85

The KC Peaches signature hummus platter is served with celery, cucumber, carrot sticks, pepper strips and falafel
Gluten | Celery | Sesame Seeds | Sulphites

SIGNATURE DECONSTRUCTED

COBB SALAD 84.95

Roast chicken breast, crispy bacon, chopped tomatoes, Cashel blue cheese, sliced hard-boiled egg, fresh avocado and mixed greens, served deconstructed with KCP ranch dressing on the side
Gluten | Eggs | Milk | Sesame seeds | Mustard | Sulphites

HANDMADE DIPS 2.50

Garlic Mayo | Franks | BBQ

SIGNATURE ITALIAN TASTES 87.65

A traditional charcuterie board of cured meats & salami, Italian cheeses, homemade olive tapenade and sundried tomato pesto
Gluten | Soy | Milk | Nuts | Sesame | Sulphites

NATURE IRISH ARTISAN

CHEESE & FRUIT BOARD 87.65

Our artisanal cheeses come from the best local and national producers, such as Cashel & Dubliner. This generous platter is garnished with fresh fruit, house compotes and chutneys
Gluten | Milk | Sesame | Sulphites

HARVEST BOARD 87.65

A selection of KC Peaches traditional house-roast meats and Irish cheeses
Gluten | Soy | Milk | Nuts | Sesame | Sulphites