



TAILORED, OFFICE & EVENT CATERING MENUS

BREAKFAST 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.

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 12OZ POTS

Minimum order of 5 of each pot applies

FRESHLY CUT FRUIT SALAD POT - ALLERGENS: N/A

A range of freshly cut exotic and traditional fruits

€4.95 PER POT

MIXED BERRY POT - ALLERGENS: N/A

Blueberries, strawberries & raspberries

€5.25 PER POT

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

Pineapple, orange, grapes

€4.95 PER POT

JULIENNE OF PINEAPPLE - ALLERGENS: N/A

Freshly hand cut Pineapple pieces

€4.95 PER POT

BREAKFAST YOGHURT POTS 12OZ POTS

Minimum order of 5 of each pot applies

NATURAL YOGHURT, MIXED BERRY COULIS, FRESH BERRIES & GRANOLA

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

Greek style natural yoghurt and mixed berry coulis topped with

KCP homemade nut & seed granola

€4.50 PER POT

NATURAL YOGHURT WITH HONEY, BANANA & GRANOLA

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

Natural yoghurt and honey topped with KCP homemade

nut & seed granola

€4.50 PER POT

OVERNIGHT OATS

ALLERGENS: Gluten (Oats), Milk

Organic pinhead oats, topped with raspberries,

blueberries & strawberries

€4.50 PER POT

VEGAN YOGHURT, MIXED BERRY COULIS, FRESH BERRIES & GRANOLA

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

Soya yoghurt with granola and Mixed berry coulis

€4.95 PER POT

VEGAN YOGHURT WITH HONEY, BANANA & GRANOLA

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

Natural yoghurt and honey topped with KCP homemade

nut & seed granola

€4.95 PER POT

BREAKFAST PASTRIES

PASTRY PLATTERS

TRADITIONAL BREAKFAST PASTRY BOX

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

Selection of delicious fresh bakes

€18.00 SERVES 6 | €36.00 SERVES 12

SIGNATURE ASSORTED BREAKFAST PASTRY BOX

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

Selection of our breakfast pastry range including scones & muffin

€19.50 SERVES 6 | €39.00 SERVES 12

HOMEMADE SCONE BOX

ALLERGENS: WHEAT, EGGS, MILK

Selection of homemade scones served with butter and jam

€19.50 SERVES 6 | €39.00 SERVES 12

HOMEMADE DRESSED SCONE BOX

ALLERGENS: WHEAT, MILK, EGGS

Homemade scones served halved and dressed with jam and cream

€27.00 SERVES 6 | €49.80 SERVES 12

SIGNATURE SEASONAL MUFFIN BOX

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

Selection of homemade signature muffins

€19.50 SERVES 6 | €39.00 SERVES 12

SWEET BREAD BOX

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

Selection of sweet breads including banana, lemon and cherry

€18.00 SERVES 6 | €36.00 SERVES 12

MINI BREAKFAST PASTRIES

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MINI PASTRY BOXES

MINI TRADITIONAL BREAKFAST PASTRY BOX €30.00 SERVES 10
ALLERGENS: GLUTEN (WHEAT, BARLEY), EGGS, SOY, MILK, NUTS (ALMONDS, HAZELNUT)

MINI ASSORTED BREAKFAST PASTRY BOX €33.00 SERVES 10
ALLERGENS: GLUTEN (WHEAT, BARLEY), EGGS, SOY, MILK, NUTS (ALMONDS, HAZELNUT)
Mini assorted pastries to include scones and muffins

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

BREAKFAST LARGE PASTRIES

INDIVIDUAL LARGE PASTRIES

Minimum order of 5 of each apply

INDIVIDUAL PASTRY

€3.00 SERVES 1

PAIN AU CHOCOLAT

DANISH

CROISSANT

PECAN PLAIT

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

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 POP-UP BREAKFAST

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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

BREAKFAST POP-UP BREAKFAST

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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

BREAKFAST COOKED BREAKFAST

Minimum order 10 people.

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

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 (WHEAT), 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

BREAKFAST BEVERAGES

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

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 €2.70

ALLERGENS: N/A

FRESHLY PRESSED APPLE JUICE 250ML €2.70

ALLERGENS: N/A

INNOCENT SMOOTHIE 300ML €3.95

ALLERGENS: N/A

WATER & MINERALS

MINERALS

ALLERGENS: ON REQUEST €1.90

KC Peaches choice of sparkling minerals

BOTTLED WATER €1.90

ALLERGENS: N/A

Premium selection of sparkling and still water

VAT APPLIES

LUNCH SANDWICH BOXES

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, Soya

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), Eggs, Mustard, Milk

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.

LUNCH HALF 'N HALF BOXES

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Introducing the new lunch boxes from KC Peaches, perfect for 3 guests to share.

Choose from sweet lunch box or a savoury lunch box, featuring our most popular sandwiches, salads and sweet treats in one simple box!

Served in a compostable box with two compartments, two amazing courses: one box!

KCP SAVOURY HALF & HALF LUNCH BOX

€29.50 SERVES 3

GOURMET HANDMADE SANDWICHES

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), Eggs, Mustard, Milk

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

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

MEDITERRANEAN SIDE SALAD

Fresh and crisp mixed leaves with cherry tomatoes, red onion, roasted red peppers, mozzarella, fresh basil and balsamic and olive oil vinaigrettes

ALLERGENS: Milk, Sulphites

KCP SWEET HALF AND HALF LUNCH BOX

€29.50 SERVES 3

GOURMET HANDMADE SANDWICHES

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), Eggs, Mustard, Milk

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

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

SWEET TREATS

Loics range of sweet treats, served bite size, all handmade daily by the team in KC Peaches Urban Kitchen

CARAMEL SQUARE

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

CHOCOLATE BROWNIE CHEESECAKE

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

LEMON BAR

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

LUNCH SIGNATURE SALADS

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

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

Minimum number 5 portions of one individual salad

SPICY GRILLED SWEETCORN SLAW SALAD €8.95

A Crisp and Spicy Salad of Corn, Spinach, Onions, Carrots & Cabbage finished with Cajun Mayo.

ALLERGENS: EGGS, MUSTARD, CELERY

BEETROOT, HAZELNUT AND GOATS CHEESE SALAD €8.95

A Fresh Salad of Beetroot, Irish Goats Cheese, Hazelnuts, Parsley, Chives and Balsamic.

ALLERGENS: MILK, NUTS (HAZELNUTS), SULPHITES

CAULIFLOWER, POMEGRANATE AND ALMOND SALAD €8.95

Crunchy Salad of Pomegranate, Cauliflower Florets, Red Onion, Mint & Parsley, Poppy Seeds, Almonds, and Zesty Lemon & Herb Dressing.

ALLERGENS: NUTS (ALMOND), SULPHITES

RIGATONI PESTO PASTA SALAD €8.95

A Pasta based Salad with Rigatoni Pasta, Spinach, Tomatoes, Sun-Dried Tomatoes, Vegan Basil Pesto and Grana Padano.

ALLERGENS: GLUTEN (WHEAT), MILK, NUTS (CASHEW), SOYA, SULPHITES

BUTTERBEAN, CHICKPEA & SUN-DRIED TOMATO PESTO SALAD €8.95

A Light and Fresh Salad of Butterbeans and Chickpeas, with Sun-Dried Tomatoes, Cherry Tomatoes, Basil,

Parsley, Spinach and Sun-Dried Tomato Pesto.

ALLERGENS: NUTS (CASHEW), SOYA, SULPHITES

IRISH BABY POTATO SALAD €8.95

Creamy and Fresh Salad of Potatoes, Watercress, Spring Onion

Parsley & Mint with Honey Mustard Mayonnaise.

ALLERGENS: EGGS, MUSTARD

WINTER SUPERFOOD SALAD €8.95

A Superfood Salad of Sweet Potatoes, Quinoa, Broccoli, Onions, Apples, Kale, Cranberries & Cider Vinaigrette.

ALLERGENS: SULPHITES

LUNCH 2024 SIGNATURE SALADS

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

FRESH SIGNATURE SALAD BOWLS

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

SPICY GRILLED SWEETCORN SLAW SALAD

LARGE €38.50 | REGULAR €21.25

A Crisp and Spicy Salad of Corn, Spinach, Onions, Carrots & Cabbage finished with Cajun Mayo.

ALLERGENS: EGGS, MUSTARD, CELERY

BEETROOT, HAZELNUT AND GOATS CHEESE SALAD

LARGE €42.00 | REGULAR €23.50

A Fresh Salad of Beetroot, Irish Goats Cheese, Hazelnuts, Parsley, Chives and Balsamic.

ALLERGENS: MILK, NUTS (HAZELNUTS), SULPHITES

CAULIFLOWER, POMEGRANATE AND ALMOND SALAD

LARGE €42.00 | REGULAR €23.50

Crunchy Salad of Pomegranate, Cauliflower Florets, Red Onion, Mint & Parsley, Poppy Seeds, Almonds, and Zesty Lemon & Herb Dressing.

ALLERGENS: NUTS (ALMOND), SULPHITES

RIGATONI PESTO PASTA SALAD

LARGE €38.50 | REGULAR €21.25

A Pasta based Salad with Rigatoni Pasta, Spinach, Tomatoes, Sun-Dried Tomatoes, Vegan Basil Pesto and Grana Padano.

ALLERGENS: GLUTEN (WHEAT), MILK, NUTS (CASHEW), SOYA, SULPHITES

BUTTERBEAN, CHICKPEA & SUN-DRIED TOMATO PESTO SALAD

LARGE €38.50 | REGULAR €21.25

A Light and Fresh Salad of Butterbeans and Chickpeas, with Sun-Dried Tomatoes, Cherry Tomatoes, Basil, Parsley, Spinach and Sun-Dried Tomato Pesto.

ALLERGENS: NUTS (CASHEW), SOYA, SULPHITES

IRISH BABY POTATO SALAD

LARGE €38.50 | REGULAR €21.25

Creamy and Fresh Salad of Potatoes, Watercress, Spring Onion Parsley & Mint with Honey Mustard Mayonnaise.

ALLERGENS: EGGS, MUSTARD

WINTER SUPERFOOD SALAD

LARGE €42.00 | REGULAR €23.50

A Superfood Salad of Sweet Potatoes, Quinoa, Broccoli, Onions, Apples, Kale, Cranberries & Cider Vinaigrette.

ALLERGENS: SULPHITES

LUNCH HOT LUNCHES

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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

PÂTISSERIE PLATTERS

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

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

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

€0.70 EACH

- Gluten free & vegan options

€1.00 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

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 (Choose 2 hot canapes and 3 cold canapes from the list below)

OPTION 2: 7 Canapés €16.95pp (Choose 3 hot canapes and 4 cold canapes from the list below)

WARM CANAPÉS

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 riata

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

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 PARTY FOOD

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 €19.50 per bottle

WHITE WINE

From €14.60 per bottle

RED WINE

From €14.60 per bottle

BOTTLED BEER

From €3.00 per bottle

NATURAL MINERALS

From €1.90 per bottle

EVENTS DRINKS PRICING

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.

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

Stock items are available up to 2pm the day before the event.

Please contact us for availability.

WINE, PROSECCO & BEVERAGES

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.

Please note that some preferred drinks may not be available at the time of ordering.

Please feel free to ask for specific drinks, we will be delighted to procure your preferred beverages .

PROSECCO

Italian sparkling wine

From €19.50 per bottle

WHITE WINE

Premium Sauvignon Blanc White Wine from
SEACHANGE – Lovers of Wine, Protector of Oceans.

From €14.60 per bottle

RED WINE

SEACHANGE Cabernet Sauvignon

From €14.60 per bottle

BOTTLED BEER

A range of popular alcoholic and non alcoholic bottled beers
such as Heineken, Heineken Zero, Bulmers, Coors, Corona,

From €3.00 per bottle

BOTTLED CRAFT BEERS

Premium craft IPAS

From €3.50 per bottle

MINERALS

Coke, Diet coke, Fanta, 7UP, Sprite and more

From €1.90 per bottle

MINERAL WATER

Ballygowan or Tipperary sparkling and still water

€1.90 per bottle

FRESH JUICES

Freshly squeezed Orange juice
Fresh pressed Apple Juice

€2.50 per bottle

SMOOTHIES

Range of Innocent smoothies

€2.95 per bottle

KC PEACHES CORPORATE CATERING

EVENTS

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