

# BRANDED



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CUISINE ON CUE  
• EVENT CATERING •



## PLATED BREAKFAST

Minimum of 10 guests (single drop) | Minimum 20 guests (alternate drop)

### To Start | Select 2

Coconut chia pudding, cinnamon, berry (GF VG)  
Seasonal fruit selection (VG)  
Frosted Danish collection (V)  
Greek yoghurt, tropical fruit, granola pot (V)  
Petite savoury croissant - ham, cheese, relish  
Petite savoury croissant - spinach, cheese, piccalilli (V)  
Cinnamon spiced banana bread (V)  
Apple berry cake (GF DF V)

### Main Course | Select 1

*Additional selection/s available for alternate drop at additional cost*

Bacon, Roma tomato, field mushroom, scrambled egg, loaf  
Avocado crush, poached egg, cherry tomato, warm rye bread (V)  
Poached egg, sous vide fillet, soft feta, tomato relish, croutons  
Zucchini loaf, haloumi, avocado gloss, rocket, sweet corn relish (V)  
Eggs benedict - poached egg, ham, spinach puree, muffin, hollandaise  
Ocean trout, pancetta shards, asparagus, scrambled egg (GF)  
Smoked salmon, buckwheat blini, scrambled egg, salmon caviar  
Raspberry pikelet, orange mascarpone, mint sherbet (V)  
French toast, caramelised apple, canadian syrup, chantilly (V)  
Pork belly, poached egg, spinach, gentleman's relish (GF)

Add freshly brewed coffee and tea selection at additional cost

Add premium orange juice at additional cost

V vegetarian | VG vegan | GF gluten free | DF dairy free | GFO gluten free option | DFO dairy free option

All prices are inclusive of GST. Prices are for food only. This menu requires a minimum of 10 guests for single drop. This menu requires a minimum of 20 guests for alternate drop. Menu selections are subject to change & availability. This menu requires a chef, wait staff & additional equipment. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts & gluten.

breakfast

## BUFFET BREAKFAST

Minimum 20 guests | Includes chafing dishes and all serving equipment

### Inclusions

Gourmet bread selection, relishes, butter, sauces

### Select 2

Coconut chia pudding, cinnamon, berry (GF VG)

Cinnamon spiced banana bread (V)

Apple berry cake (GF DF V)

Seasonal fruit selection (VG)

Frosted Danish collection (V)

Greek yoghurt, tropical fruit, granola pot (V)

Petite savoury croissant - ham, cheese, relish

Petite savoury croissant - spinach, cheese, piccalilli (V)

Vanilla pikelet, raspberry conserve (V)

Fresh fruit skewers (GF DF V)

### Select 3

Smoked rindless bacon (GF DF)

Scrambled eggs, chives (GF V)

Poached eggs (GF DF V)

Breakfast chipolata, butter shine (GF)

Sauteed button mushrooms, Italian parsley (GF V)

Roasted tomato, thyme citrus olive oil (GF DF)

Zucchini loaf, rocket, sweet corn relish (V)

Potato, feta hash, vibrant salsa verde (V)

Slow cooked Boston bean, rich tomato (GF DF V)

Add freshly brewed coffee and tea selection at additional cost

Add premium orange juice at additional cost

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breakfast

## BREAKFAST GRAZING

Minimum 20 guests | Served grazing style to the table

### Inclusions

Warm sourdough, hand churned butter, tomato relish, preserves, avocado puree

### Cold | Select 2

Greek yoghurt, tropical fruit, granola pot (V)

Frosted danish collection

Apple berry cake (GF DF V)

Vanilla pikelet, raspberry conserve (V)

Snow dusted waffles (V)

Cinnamon spiced banana bread (V)

### Warm | Select 3

Smoked rindless bacon / chipolata, butter shine (GF)

Scrambled eggs, chives (GF V)

Shaved ham, mature cheddar, spinach, brioche

Bacon, gruyere, egg tartlet

Corn fritters, coriander tomato salsa (V)

Petite savoury croissants - spinach, cheese, piccalilli (V)

Haloumi, lemon jam, rocket (GF V)

Add freshly brewed coffee and tea selection at additional cost

Add premium orange juice at additional cost

V vegetarian | VG vegan | GF gluten free | DF dairy free | GFO gluten free option | DFO dairy free option

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breakfast

## STAND UP BREAKFAST

Minimum 20 guests



### Cold | Select 2

Fresh fruit skewers (GF DF V)  
Greek yoghurt, tropical fruit, granola pot (V)  
Frosted danish collection (V)  
Apple berry cake (GF DF V)  
Cinnamon spiced banana bread (V)  
Blueberry almond friand (GF V)  
Smoked salmon, creme fraiche blini

### Hot | Select 3

Shaved ham, mature cheddar, spinach, brioche  
Corn fritters, coriander tomato salsa (V)  
Bacon, gruyere, egg tartlet  
Petite savoury croissants - spinach, cheese, piccalilli (V)  
Butter puff rolled chipolata, ketchup  
Chickpea muffin, avocado, pimiento (DF VG)

Add freshly brewed coffee and tea selection at additional cost

Add premium orange juice at additional cost

V vegetarian | VG vegan | GF gluten free | DF dairy free | GFO gluten free option | DFO dairy free option

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breakfast