breakfast

CUISINE ON CUE
• EVENT CATERING •

plated breakfast

Minimum of 20 guests

MAIN COURSE

ALTERNATE DROP

TO START (SELECT TWO)

Frosted Danish collection *(v)*
Fresh fruit skewer *(gf df vg)*
Vanilla Greek yoghurt pot, granola, fresh berries *(gf v)*
Cinnamon spiced banana bread, maple butter *(v)*
Raspberry, pear slice *(gf df)*
Honey ham, cheddar, relish petite croissant

MAIN

Poached eggs, potato rosti, balsamic baked tomato, avocado gloss *(gf df v)*
Eggs Benedict- poached eggs, leg ham, wilted spinach, hollandaise, Vienna slice
Hickory smoked bacon, scrambled egg, ricotta spinach topped field mushroom, bush tomato relish, warm turkish bread
Nutmeg spiced French toast, berry compote, vanilla whipped coconut cream *(v)*
Smoked ham hock, pickled red cabbage, toasted sunflower seed rye bagel, Russian dressing
Poached ocean trout, goats curd, asparagus salad, crumpet
Avocado crush, blistered cherry tomato, hash brown, olive bread, herb citrus oil *(df vg)*

All prices are inclusive of GST. Sunday events will incur a 10% surcharge. Public Holiday events will incur a 15% surcharge. Prices are for food only. This menu requires the minimum guests and selections as listed. Staffing and equipment charges are in addition to the prices listed. Menu selections are subject to change & availability. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts & gluten.

stand up breakfast

Minimum of 20 guests. Designed to be set on a station for guests to help themselves

COLD (SELECT TWO)

Frosted Danish collection *(v)*
Fresh fruit skewer *(gf df vg)*
Vanilla Greek yoghurt pot, granola, fresh berries *(gf v)*
Cinnamon spiced banana bread, maple butter *(v)*
Raspberry, pear slice *(gf df)*

HOT (SELECT THREE)

Hickory smoked bacon, scrambled egg slider
Honey ham, cheddar, relish petite croissant
Roast vegetable, caramelised onion frittata *(gf v)*
Bacon, gruyere, egg tartlet *(gf)*
Zucchini, sweet corn fritters, bush tomato relish *(v)*
Potato herb rosti, smoked salmon, dill crème fraiche *(gf)*

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buffet breakfast

Minimum of 20 guests

COLD

Frosted Danish collection *(v)*
Fresh fruit skewer *(gf df vg)*

HOT

Hickory smoked rindless bacon (gf)
Free range creamy scrambled eggs (gf)
Roast vegetable, caramelised onion frittata *(gf v)*
Pork chipolata, honey butter glaze (gf)
Roast Roma tomato, thyme citrus oil (gf df vg)
Golden hash browns, rosemary salt (df)

ADD OR SWAP

Sauteed button mushroom, parsley feta crumble *(gf v)*
Zucchini, sweet corn fritters *(v)*
Fluffy pancakes, maple syrup *(v)*

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additions

FRESHLY BREWED COFFEE AND TEA

Brewed coffee and tea, milks, sugars

COFFEE CART

Barista made coffee, biodegradable cups
Coffees charged on consumption
Requires barista

JUICE

Selection of orange and apple juice

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