



Breakfast - Brunch Catering

MENU

Our menus are tailored specifically to the time of your event, whether it is held at your home, or at a venue of your choice
We are also happy to help if you need a Venue.



BREAKFAST CANAPÉS

Mini Bacon & egg Taco with cabbage slaw & Salsa verde

Mini Green apple Bricher muesli V

Mini Roll with Leg Ham Swiss & tomato chutney

Mini Crumpets with organic honey V

Crumbed Bubble & Squeak ball with aioli V GF

Sweets corn & Zucchini fritter V

Steamed asparagus with béarnaise sauce V GF

Mini. Quiche

Mini vanilla Yoghurt & berry compote V GF

Grilled Chorizo sausage & potato hash on a roll spiced
tomato pickle

Pumpkin, Spinach & Ricotta Pastry roll. V

Poached Salmon & asparagus Tartlet with hollandaise
sauce

Savoury Muffins with Ham, parmesan cheese & Corn

Leg ham & Tomato brushetta Crostini

Roasted Tomato & Onion Tarts with feta cheese V

6 CANAPÉS \$22.00 (CHOICE OF 6 ITEMS)

9 CANAPÉS \$32.00 (CHOICE OF 7 ITEMS)

12 CANAPÉS \$40.00 (CHOICE OF 9 ITEMS)

LARGER ITEMS

Freshly Baked Mini Bagels

Poached Chicken, celery, aioli & rocket

Ham, sliced cheese, Dijon mustard

Smoked Salmon and Caper Cream cheese & Frisse
Lettuce

Mini Baguettes

Rare Roasted beef with Caramelised onion & rocket

Leg ham with Swiss cheese & Tomato chutney

Curried Egg with cucumber & Ice Burg Lettuce

Mini Croissants

Ham & Gruyere Cheese

Turkey & Swiss cheese with Cranberry sauce

\$5.50 PER PERSON EACH IN ADDITION TO CANAPES
OR SWEETS ITEMS



SWEET ITEMS

Assorted Muffins -

Blueberry

Raspberry & white Chocolate

Dark Chocolate

Apple & Cinnamon

Almond Berry tartlets

Mini Friands

Assorted Danishes

Mini Cinnamon Doughnuts

Orange Syrup cake

Nutella Brownie

2 SWEETS \$9 (CHOICE OF 2 ITEMS)

3 SWEETS \$13.500 (CHOICE OF 3 ITEMS)

4 SWEETS \$18.00 (CHOICE OF 4 ITEMS)

PLATED BREAKFAST


To share on the table:

Seasonal Fruit Platter
Assorted Fresh Breads & Danishes

Choose Two option from menu below served Alternate Drop:

Eggs Benedict w Cured Ham, Hollandaise Sauce, Grilled Vine
Ripened Tomato
Creamed Corn w Bacon & Poached Eggs
Scrambled Eggs, Vine Ripened Tomato & Grilled Bacon Poached
eggs w grilled mushrooms & Spinach
Savoury Mince with grilled Sour dough & poached egg
Ham, Caramelised onion & parmesan Quiche with crisp salad

\$34.00 PER PERSON



ADD ONS

COFFEE & TEA SERVICE 3,50 per person

Self-service coffee & tea station, with hot water urn, instant coffee, tea collection, milk and sugar.

(Cup, saucers, Teaspoons & Urn additional charge)

HOT APPLE CIDER

Looking for something different from Tea & Coffee?

Why not try our homemade Hot Apple cider- served hot in Glass with cinnamon quill

SEASONAL FRUIT PLATTERS

Small \$32.00

Large \$50.00

BEVERAGES

Charged on Consumption

Cocktails from \$12.00

Mimosa Station \$7 per glass

Champagne from \$22 per bottle

Wine from \$22 per bottle

Bottled juice \$5 per item

Glassware hire \$0.80 each

Sparkling water 2l \$8.00

Talk to us about beverage packages