

# Breakfast



## STAND-UP BUFFET

30 guests minimum

Delivered or staffed (cost applies)

- 1 x large fresh sliced fruit platter  
Pineapple, Rockmelon, Honey Dew, Strawberries, Grapes  
Orange Slices, Kiwifruit, Watermelon, Blueberries, Passionfruit  
Cherries (in season)
- Egg, bacon and chive tartlets (warm)
- Cocktail croissants filled with tomato, bocconcini  
and baby spinach (warm)
- Cocktail danish pastries (warm)
- Designer muffins  
glazed raspberry, glazed apricot, glazed blueberry, moist apple  
crumble, lemon yoghurt, carrot and walnut, banana and  
passionfruit

\$20.00 per head

Fresh Fruit Skewers (marinated)

\$4.10 per head

Optional:

Breakfast trifle jars (Greek yoghurt, fresh toasted granola, seasonal  
fruit, berry coulis, toasted pistachios and almond slivers)

\$6.60 per head

## HOT COOKED WITH PRESENTATION STAFF

40 guests minimum

Includes crockery plates, stainless steel cutlery, serviettes, and linen  
table cover

- Eggs (scrambled or fried)
- Grilled middle rasher bacon
- Chipolata beef sausages w spicy relish
- Grilled cheese and chive tomato halves
- Garlic button mushrooms
- Fresh sliced fruits  
Pineapple, Rockmelon, Honey Dew, Strawberries, Grapes  
Orange Slices, Kiwifruit, Watermelon, Blueberries, Passionfruit  
Cherries (in season)
- Fresh baked turkish bread

\$33.00 per head