

breakfast menus—2009

(Minimum 40 pax)

~ menu 1 ~

Fresh fruit juices
Platters of fresh sliced fruits
Selection of freshly baked pastries including fruit Danishes, butter croissants and muffins
Assorted preserves and butter
Freshly brewed coffee, decaffeinated coffee, herbal and leaf teas

\$19.00 per person

~ menu 2 ~

Fresh fruit juices
Platters of fresh sliced fruits
Cereal buffet including muesli, full cream and low fat milks, fruit compotes and yoghurts
Selection of freshly baked pastries including fruit Danishes, butter croissants and muffins
Assorted preserves and butter
Freshly brewed coffee, decaffeinated coffee, herbal and leaf teas

\$22.50 per person

~ menu 3 ~

Fresh fruit juices
Platters of fresh sliced fruits served per table
Scrambled eggs and chives served with grilled tomato, crisp bacon,
and asparagus
Freshly brewed coffee, decaffeinated coffee, herbal and leaf teas

\$24.50 per person

~ menu 4 ~

Fresh fruit juices
Platters of fresh sliced fruits served per table
Selection of freshly baked Danish pastries, butter croissants and muffins
Poached egg set on a bed of sautéed spinach on toasted sundried tomato bread, coated with
sauce hollandaise and served with grilled tomato and fresh asparagus
Freshly brewed coffee, decaffeinated coffee, herbal and leaf teas

\$27.50 per person

Individual Prices (Per Person) \$20 minimum

Selection of fruit juice	\$3.00pp
Fruit plate per table of ten	\$4.50pp
Danish pastries etc per table of ten	\$6.50pp
Cereal Buffet	\$8.00pp
Hot breakfast	\$15.50pp
Coffee	\$4.00pp

Catering
menus for every occasion