



# **Breakfast Catering**

**2018**

Our menus have be specifically designed to be balanced meals while giving you as much freedom of choice as possible.

We use fresh, local and seasonal produce where possible and most dishes are made in house by our team of dedicated chefs.

To try to cater for as many of our guest's requirements as possible we have included a large number of gluten free, dairy free, vegetarian and vegan dishes.

We aim to give you the ability to offer any delegates with dietary requirements as much selection as possible.

These options are indicated by the following icons next to the food items



Gluten free



Dairy free



Vegetarian



Vegan



Contains nuts

# Express Breakfast Selections Minimum 20 people

2 cold items & 2 hot items / \$18 per person

Additional items / \$3.50 per person

## **COLD SELECTION**

Fruit skewers, lemon curd, greek style yoghurt  

Breakfast trifle - poached stone fruit, vanilla bean yoghurt, cranberry almond granola  

Individual tropical fruit cocktail, toasted coconut yoghurt, passionfruit syrup  

Individual mango lassi glasses - minted mango salsa, cardamom spiced yoghurt, toasted pistachio nut crumble   

Mini toasted bagel, smoked Marlborough Salmon, herbed citrus and caper cream cheese, pickled red onion

Individual coconut, apple bircher muesli, poached prunes, maple syrup 

Diced tropical fruit selection

Whole orchard fruit selection

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## **HOT SELECTION**

Spinach Persian feta, pine nut frittata, caramelised onion relish   

Smoked bacon egg tartlet, tomato chipotle relish

Warm champagne ham & brie croissant

Vine tomato cheddar cheese croissant 

Kranskys wrapped in bacon, HP sauce 

Smoked chicken brie English muffin, cranberry relish

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Mojo coffee & selection of teas \$4.50pp

Jugs of freshly squeezed juice \$16pp

# Capital Breakfast Selections Minimum 20 people

Served from the Buffet / \$29 per person

Served to the table / \$32 per person

## TO START

Warm rolls, preserves, butter  

Freshly baked croissants, Danish pastries 

Harbourside house made granola, poached fruit, honeyed greek style yoghurt

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## PLEASE CHOOSE 5 HOT ITEMS

Scrambled farm fresh eggs  

Smoked rindless middle bacon 

Grilled gourmet breakfast sausages 

Oven roasted peppered hot house tomatoes   

Thyme and garlic roasted mushrooms   

Potato, spinach and red onion hash   

Hash browns 

Hotcakes, maple syrup, butter

Fried black pudding, caramelised onions

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Mojo coffee & selection of teas \$4.50pp

Jugs of freshly squeezed juice \$16pp

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