



culinarius

CATERING & FINE FOODS

Breakfast Selections

Individual Breakfast Platter Ideas

Cold

- Individual toasted Granola served in martini glasses with honeyed yoghurt \$7.50 each (min 12)
- Potato rosti topped with avocado, smoked salmon and dill \$92 (24)
- Petit Bagels with smoked salmon and char-grilled vegetables \$7.25 each (min 12)
- Freshly baked items \$4.50 each
 - Danish pastry
 - Banana bread
 - Friands
 - Muffins
 - Freshly baked cupcakes with assorted delicious toppings
- Fresh tropical fruit platter \$89 (serves 10 people)
- Fruit skewers served with honey yoghurt \$6.50 each (minimum 12)
- Fresh seasonal fruit served with a combination of soft and firm cheeses with dried fruit and crackers \$105 (serves 10 people)

Hot

- Mini baked ham cheese and tomato croissants (vegetarian of cheese tomato and avocado) \$6.95 each (min 12)
- Petit savoury tartlets served warm with egg and bacon \$95 (24)
- Mini gourmet chipolata sausages served on skewer with char vegetables relish \$6.95 each (min 12)
- Mini bacon and egg rolls \$7.50 (min 12)
- Large bacon and egg rolls \$8.50 each

Continental Breakfast Selection

- An assortment of freshly baked Danish pastries
- An assortment of gourmet bread including Turkish, damper, sourdough
- Bircher Muesli
- European Breakfast Platter with leg ham, salami, semi-dried tomato, olives, pickles, camembert and Swiss cheese
- Condiments including honey, jam, peanut butter, vegemite and butter
- Fresh seasonal Fruit Platter
- Honey Yoghurt with berries

The above menu can be provided for \$18 per person based on the attendance of a minimum of 20 guests. All food will be served on lovely crockery platters and in baskets.



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Hot Breakfast Selections

Option One

- Fresh Tropical Fruit platter
- An assortment of freshly baked Muffins
- Sautéed Mushrooms
- Chipolata Sausages
- Scrambled Eggs
- Gourmet Breads
- Condiments to Compliment
- Orange Juice

Option Two

- Fresh Tropical Fruit Platter
- An assortment of freshly baked Danish Pastries
- Hash Browns
- Lightly grilled Tomato topped with fresh herbs
- Crispy Bacon
- Fried Eggs
- Gourmet Breads and butter
- Condiments to Compliment
- Orange Juice

Option Three

- Fresh Tropical Fruit platter
- An assortment of freshly baked Friends
- Egg and Bacon Flans
- Petit Croissants with condiments
- Bircher Muesli
- An assortment of Gourmet Breads and butter
- Condiments to Compliment
- Orange Juice

The above menu can be provided for \$28 per person based on the attendance of a minimum of 20 guests. All food will be served on lovely crockery platters and in baskets.

Please note all prices include GST, Catering prices are for Monday- Saturday only (Catering can be arranged for Sunday but surcharges apply)

THIS MENU IS DELIVERY ONLY WITH AN ADDITIONAL DELIVERY CHARGE

THIS MENU DOES NOT COME WITH SERVICE BUT CAN BE ADDED FOR A CHARGE