



# culinarius

CATERING & FINE FOODS

## Breakfast Selections

### Individual Breakfast Platter Ideas

#### Cold

- Individual toasted Granola served in martini glasses with honeyed yoghurt \$10 each (min 15)
- Potato rosti topped with avocado, smoked salmon and dill \$95 (24)
- Petit Bagels with smoked salmon and char-grilled vegetables \$8.50 each (min 12)
- Morning Tea Boards – chef's seasonal selection may include muffins, banana bread, friands, scones, house made biscuits, slices, savoury tartlets (Served with accompaniments) \$95 (Serves 10 people approx)
- Freshly baked items \$4.50 each
  - Danish pastry
  - Banana bread
  - Friands
  - Muffins
  - Freshly baked cupcakes with assorted delicious toppings
  - Scones with jam and cream
  - Slices – salted caramel, pecan, caramel, choc brownie, cherry ripe, Rocky road – to name a few
- Fresh tropical fruit platter with chocolate dipped strawberries \$95 (serves 10 people)
- Fruit skewers served with honey yoghurt \$7.50 each (minimum 12)
- Fresh seasonal fruit served with a combination of soft and firm cheeses with dried fruit and crackers \$120 (serves 10 people)

#### Hot

- Mini baked ham cheese and tomato croissants (vegetarian of cheese tomato and avocado) \$7.00 each (min 12)
- Petit savoury tartlets with traditional Lorraine and spinach and fetta \$98 (24)
- Mini bacon and egg rolls \$7.50 (min 12)
- Large bacon and egg rolls \$9.50 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 \$20 per person based on the attendance of a minimum of 35 guests. All food will be served on lovely crockery platters and in baskets.

## 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 \$32 per person based on the attendance of a minimum of 35 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**