



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. Minimum numbers on Sunday and public holiday apply.

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