



Culinarius

CATERING & FINE FOODS

BREAKFAST

INDIVIDUAL PLATTER IDEAS:

Cold	Saturday	Sunday
Individual toasted Granola parfaits served in martini glasses with honeyed yoghurt (minimum order 15)	\$12	\$13.20
Potato rosti topped with avocado, smoked salmon and dill (24 rostis)	\$115	\$126.50
Petit Bagels with smoked salmon and char-grilled vegetables	\$9.50ea	\$10.45
Morning Tea Boards – chef’s seasonal selection may include muffins, banana bread, friands, scones, house made biscuits, slices, savoury tartlets. Served with accompaniments. (serves 10)	\$105	\$115.50
Fresh baked items:	\$5.50 (each)	\$6.05
Danish pastry		
Banana bread		
Friands		
Muffins		
Assorted baked cupcakes		
Fresh baked buttermilk scones with jam and cream		
Slices – may include salter caramel, pecan, chocolate brownie, cherry ripe or Rocky Road to name a few		
Fresh tropical fruit platter with chocolate dipped strawberries (serves 10)	\$98	\$107.80
Fruit skewers served with honey yogurt dip (minimum order 12)	\$10 each	\$11 ea
Fresh fruit and artisan cheeses platter served with dried fruit and crackers (serves 10)	\$128	\$140.80
Hot		
Mini baked croissant with ham, cheese and tomato (minimum order 12)	\$8.00 ea	\$8.80
Petit savoury tartlets (Lorraine and spinach & fetta) (24 tartlets)	\$115	\$126.50
Mini bacon and egg rolls	\$8.50	\$9.35
Large bacon and egg rolls	\$10.50	\$11.55



Continental Menu:

\$20 per person, Monday to Saturday and \$22 per person on Sunday with a minimum of 35 guests.
All food will be served on lovely crockery platters and in baskets

Assorted fresh Danishes
Gourmet breadbasket including Turkish, damper, sourdough
Bircher muesli
Continental platter: leg of ham, salami, semi-dried tomato, camembert, Swiss cheese, olives and pickles
Condiments to complement: honey, jam, peanut butter, vegemite and butter
Fresh fruit platter
Honeyed yogurt with fresh berries

Hot Breakfast Menus:

Each menu below can be provided for \$38 per person Monday to Saturday and \$41.80 per person on Sunday 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.

Option 1:

Assorted muffins
Sautéed mushrooms
Chipolata sausages
Scrambled egg
Gourmet breads
Fresh tropical fruit platter
Condiments to complement
Orange juice

Option 3:

Assorted friands
Egg and bacon flans
Petit croissants with condiments
Bircher muesli
An assortment of gourmet breads with butter
Condiments to complement
Fresh tropical fruit platter
Orange juice

Option 2:

Assorted Danish pastry
Fried eggs
Hash browns
Lightly grilled tomato
Crispy bacon
Gourmet breads
Condiments to complement
Fresh tropical fruit platter
Orange juice

**THESE MENUS ARE FOR DELIVERY ONLY WITH AN ADDITIONAL DELIVERY CHARGE
THE MENUS DO NOT COME WITH SERVICE BUT CAN BE ADDED FOR A CHARGE**