



Breakfast Menu 2020

minimum order: ten people for each order

breakfast drop off

continental breakfast

a selection of croissants with jam and butter,
fruit muffins and danish pastries with a fruit platter
\$12 pp

warm breakfast

ham and cheese croissants, danish pastries,
bacon and egg sliders, potato and capsicum frittata,
toasted bacon and egg wraps with fruit skewers
\$15 pp

healthy breakfast

muesli with yoghurt and coulis, fresh fruit salad,
raspberry, coconut and white chocolate muffins,
pumpkin and ricotta soufflés (gf), bircher muesli with chia seeds (gf)
\$15 pp

hot buffet breakfast

scrambled eggs, bacon, chipolatas,
chorizo, tomatoes and hash browns
with assorted breads, pastries and fruit
\$30 pp

or select your own

minimum 10 of each

fresh fruit platter \$6 pp

mini muffins \$2.50 ea

petite danish pastry \$3 ea

croissants and fruit bread with condiments \$5 pp

yoghurt, muesli and fruit cup \$6 ea

bircher muesli with chia seeds (gf) \$6 ea

bacon and egg wraps \$4 ea

ham and cheese croissants \$4 ea

eggs benny muffins \$5 ea

bacon and egg mini slider \$5 ea

individual frittata \$6 ea

smoked salmon omelette in brioche roll with lemon labna \$6

minimum order: ten people

delivery charge of twenty dollars (for brisbane cbd) is waived for orders over \$150
deliveries to other areas attract delivery charges to be advised when order is placed

please allow two working days' notice if possible

all prices are exclusive of 10% gst

payment: terms are cod

Visa and Mastercard attract a 2.5% surcharge

seven day accounts with payment by eft or cheque can be arranged for repeat customers

*price is subject to change without notice

most special dietary requirements can be catered for with advance notice

*all food produced on equipment that also handles nuts, soy, gluten, seafood,
crustaceans, seeds, oils, eggs and a total absence of these cannot be guaranteed



Formal Boardroom Breakfast

meals are prepared on-site (on-site kitchen required); chef provided at \$55 per hour
boardroom waiters provided at \$50 per hour each (three hour min.)

option #1

on the table

yoghurt muesli pots with fresh seasonal fruit
maple and pecan pastries

individually plated and waiter served:

bacon, hashbrown, poached eggs on toasted ciabatta
with tomato, onion and mushroom
\$30pp

option #2

on the table

bircher muesli with dried and fresh fruit
raspberry danish pastries

individually plated and waiter served:

scrambled eggs on toasted bagel, confit salmon, hollandaise,
roasted cherry tomatoes, lemon labna and basil oil
\$30pp

option #3

on the table

fruit and chai seed pot
banana and bran muffins

croissants and strawberry jam

individually plated and waiter served:

frittata of onion, potato and peppers topped with assorted fried mushrooms
accompanied by zucchini and corn fritter and avocado
\$30pp

option #4

on the table

assorted berries and lemon labna
almond and coconut friends

individually plated and waiter served:

poached eggs on sobrosada ciabatta, chorizo, black beans and chilli with fried tomato
\$30pp

prices

all prices exclude 10% gst

meals are prepared on-site (on-site kitchen required); chef provided at \$55 per hour
extra hire equipment may be required

boardroom waiters provided at \$50 per hour each (three hour min.)

table arrangements, china, glassware, cutlery etc can be arranged at competitive rates

payment: terms are cod

Visa and Mastercard attract a 2.5% surcharge

seven day accounts with payment by eft or cheque can be arranged for repeat customers

***price is subject to change without notice**

most special dietary requirements can be catered for with advance notice

*all food produced on equipment that also handles nuts, soy, gluten, seafood,
crustaceans, seeds, oils, eggs and a total absence of these cannot be guaranteed