
F U N C T I O N B R E A K F A S T M E N U

Monday To Friday - 27.00 per person
Weekends - 30.00 per person
7.00am - 11.00am - Minimum 40 Persons

T O S T A R T

Jugs Of Orange Juice Per Table

(Select one of the following for the group)

Platters Per Table or Plates Per Person of Seasonal Fruits with Flavoured Yoghurt

Bircher Muesli with Raspberries and Blueberries

A Selection of Individual Cereals with Fresh Strawberries

Poached Apple & Pear with Honey Infused Greek Style Yoghurt

A Selection of Preserved Fruits - Fruit Compote

A Selection of Danish Pastries and Mini Croissants

M A I N C O U R S E

(Select one of the following for the group)

Char-grilled Sirloin Steak with Sautéed Potatoes, Poached Egg and Brown Sauce

Grilled Fillet of Snapper with a Herb Lemon Glaze and a Hash Brown

Lightly Herbed Scrambled Eggs on Multigrain Muffins with a Crisp Bacon Rasher and Grilled Tomato

Scrambled Eggs on Rye Toast with a Grilled Chipolata, Bacon, Field Mushroom and a Roasted Roma Tomato

Mini Lamb Cutlets with a Spinach and Champignon Omelette and a Light Diane Sauce

English Spinach and Ricotta Stuffed Tomatoes, Baked Cannellini Beans, Char-grilled Mushroom Cap and a Mixed Vegetable Fritter

Eggs Benedict or Florentine on English Muffins with a Cherry Tomato & Mushroom Sauté

English Spinach and Persian Fetta Flavoured Scrambled Eggs, with Turkish Bread

Toast and Selection of Preserves

Tea or Coffee

E X T R A S

Fruit Toast – Additional **1.50** Per Person

Or for an additional **3.00** Per Person:

- Selection of Croissants, Pastries and Muffins -
- Stack of Pancakes with Maple Syrup
- Hash Browns
- Baked beans

F U N C T I O N B U F F E T

B R E A K F A S T

Monday To Friday & Weekends – 35.00 per person
7.00am - 11.00am - Minimum 70 Persons

Tea and Coffee

C O L D B U F F E T

Mixed juices

Selection of fresh and stewed fruits

Mixed cereals and flavoured yoghurt

Danish pastries, croissants and muffins

H O T B U F F E T

(Please select 6 items)

Spicy Italian sausages

Honey baked Virginia ham

Char-grilled petite steaks

Basil and lemon marinated lamb chops

Braised lambs liver with parsley and onion jus

Crispy bacon rashers

German styled bratwurst sausages with seeded mustard sauce

Steamed coconut rice with flaked kippers and spicy cucumber sambal

Fried Singapore style noodles in a light oyster sauce

Grilled Roma tomatoes with a polenta and basil crust

Spinach and mushroom stuffed tomatoes

Cherry tomato and button mushroom saute

Home style hash browns

Trio of baked beans with diced ham and mixed hot gravy

French toast

American style pancakes with maple syrup

Spicy Spanish omelette

Mushroom, bacon and camembert omelette

Lightly scrambled eggs with fresh chives

Grilled brioche topped with poached eggs and garnished with smoked salmon

Fried eggs on rye croutons

Fresh tomato and herb scrambled eggs

Lemon peppered king snapper fillets

Mixed vegetable crêpes with a chive cream