

BREAKFAST BUFFET MENU

EVENT CATERING

BREAKFAST BUFFET MENU 1

A vibrant selection of continental classics and gourmet morning treats.



- Layered muesli, peanut butter, dark chocolate & Double thick Greek yoghurt in Jam Jars.
- Smoked Salmon & Cheese Board (Norwegian smoked salmon, assorted cheeses - Camembert, Chevin goat's cheese, and served with a fresh Rosa tomatoes Salsa & fresh rocket).
- Assortment of breads- with rosemary butter (Focaccia, Herb baguette, Sour dough loaf, bread sticks, mini bagels).
- Flapjacks bacon and maple syrup skewers.
- Apple and cinnamon / French vanilla pod custard Danish Pastries.
- Fresh seasonal fruit skewers.
- Large Sundried tomato, fresh basil and feta quiches.
- Mini Croissants with tuna, mayo & fresh rocket.
- Toasted Italian bruschetta with egg mayonnaise & chives.
- Cinnamon French toast squares.
- Mixed Seed breakfast bars.
- Cold Meats platter with pickles caramelized onions and preserves.
- Glass dispensers filled with assorted Fruit juices and flavoured water.

BREAKFAST BUFFET MENU 2

A perfect balance of fresh fruits, wholesome bakes, and sweet morning indulgences.



- Homemade muesli cups with Greek Yogurt and Summer berry compote.
- Large Bowls of Sliced fruit (Grapes, Watermelon triangles, Sweet Melon square, Pineapple Slices).
- Salami and mozzarella cocktail seeded whole wheat rolls.
- Mini croissants stuffed with egg mayo and chives.
- Bacon, avo and feta wraps.
- Smoked salmon bagels with baby spinach and cream cheese.
- Large Butternut, feta and goats cheese Quiches.
- Pecan nut/ raspberry Cocktail Danishes.
- Lemon Poppy seed muffins.
- Crumpets stacks with strawberries and cream.
- Passion fruit tarts.
- Cinnamon French toast Squares.
- Glass dispensers filled with assorted Fruit juices and flavoured water.

BREAKFAST BUFFET MENU 3

Our most comprehensive morning spread, featuring artisanal cold selections and a hearty hot buffet.



COLD SELECTION

- Bowls of Greek Yogurt, Seasonal fresh fruit salads and Homemade nutty muesli.
- Cheese board with locally sourced assorted cheeses, preserves and artisan breads.
- Assorted Bagels with a selection of toppings and fillings (Assorted Cold meats, Cucumber, Red onion slices, Herbed Cream cheese, Smoked Salmon).
- Sundried tomato and feta quiche squares.
- Lemon cream cheese cruffins.
- Sliced carrot and nut loaves with butter.
- French toast stacks with bacon, maple syrup and berries.



HOT BUFFET IN CHAFFING DISHES

- Scrambled eggs.
- Beef chipolatas.
- Bacon/Macon.
- Roasted garlic button mushrooms.
- Potato crumbed rosti's.

BEVERAGES

- Glass dispensers filled with assorted Fruit juices and flavoured water.



PRICING, ADD-ONS & ORDERING

Standard Event Requirements

- **Minimum Order:** A minimum of 30 people is required for all breakfast buffet menus.
- **Setup Cost:** R1500 setup fee applies to all buffet options.

Crockery Hire

- **Menu 1 & Menu 3:** Crockery hire is R50 per person.
- **Menu 2:** Crockery hire is R40 per person.

Beverage Add-Ons

- **Coffee Station:** R1200 per station (serves up to 30).
- **Bottled Water:** R14 per bottle.

GET IN TOUCH