



ABOVE AND BEYOND CATERING

BREAKFAST/BRUNCH

Continental Breakfast

\$40 per person

Minimum 12 pax

Gluten free and vegan an extra \$2 per person

All dietaries can be accommodated

Creamy Greek yoghurt pot with fruit compote, granola, toasted coconut and berries (GF)

Ham and cheese croissant

Pesto Florentine croissant (V)

Mixed mini muffins

Mixed mini Danishes

Seasonal fruit platter

Add Breakfast sliders for an extra \$10 each

Bacon, egg and HP sauce sliders/Grilled haloumi, egg and tomato jam slider (v)

BRUNCH GRAZING

\$55 per person

Minimum 12 pax

All dietaries can be accommodated

Assorted breads with condiments for toasting

Hot Selection

Eggs benedict, double smoked ham, baby spinach, poached egg, citrus hollandaise

Smoked salmon additional \$2 per person

Souffle style frittata with ricotta, fetta, Swiss brown mushroom, kale

Crispy streaky double smoked bacon

Herb and garlic roasted mushrooms

Oven roasted balsamic basil tomatoes

Sweet potato, cheddar and spring onion bubble & squeak

Cold Selection

Chai bircher pots with Greek yogurt, mango and passion fruit compote

Seasonal fruit salad with a passionfruit dressing

Selection of assorted mini danishes and croissants

Mini banana and coconut muffins

Mini pancakes drizzled with maple & strawberry salsa

SIT DOWN PLATED

\$50 per person

Minimum 10 pax

All dietaries can be accommodated

Poached eggs on English muffin, crispy streaky bacon, oven baked tomato, sautéed baby spinach, sweet potato bubble and squeak, citrus hollandaise

Fruit plates with bush honey Greek yoghurt for the table

Breakfast Petit four selection for the table

FRESH SQUEEZED OJ, DELUXE TEA SELECTION, FRESH ROASTED COFFEE, FILTERED WATER

\$16 per person