



EVENT MANAGEMENT & CATERING

**Breakfast and Brunch Menu – Options**

**Valid: September 2018 – August 2019**

**Functions less than 50 Pax Additional Surcharge of R 1500.00**

**Option 1**

**R 275.00 Per Person**

Fresh Fruit Juice

Fresh Fruit Salad, Infused with a Cinnamon Sugar Syrup

Selection of Fruit Yoghurts

Crunchy Muesli

Muffins and Selection of Homemade Breads

Served with Butter, Cheeses and Preserves

Scrambled Egg with Chives

Crispy Streaky Bacon

Breakfast Sausage

Grilled Matured Steaklets with Caramelised Onions

Pan Fried Button Mushrooms

Grilled Sun Ripened Tomatoes with Mozzarella Cheese and Basil Pesto

Filter Coffee

**Option 2**  
**R 355.00 Per Person**

Selection of Fresh Fruit Juices

Cape Fruit Yoghurts  
Stewed Dried Cape Fruits  
Sliced Seasonal Fruit Platter

Crunchy Muesli

**Variety of Local Cheeses:**

Yellow and White Cheddar and Mozzarella Cheese

**Bakers Selection:**

Selection of Danishes  
Muffins, Scones and Croissants  
Homemade Breads  
Served with Butter and Preserves

**Cold Cuts:**

Italian Salami  
Rosemary Gypsy Ham  
Pastrami

**Hot Breakfast Selection**

Scrambled Eggs with Chives

Crispy Streaky Bacon

Breakfast Beef Sausage

Grilled Matured Steaklets with Caramelised Onions

Poached Haddock with Cheese Sauce  
Topped with Fresh Bread Crumbs and Baked till Golden Brown

Pan Fried Button Mushrooms

Pan Fried Plum Cherry Tomatoes with Balsamic Reduction

Filter Coffee