



EVENT MANAGEMENT & CATERING

Breakfast Menu – Options

Option 1

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 and Bacon Patties

Breakfast Beef 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

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