European Catering

National Winner Awards For Excellence 2019

National Events Caterer Awards For Excellence 2024

National Caterer of the Year Awards For Excellence 2024

National Gold Awards For Excellence 2023

Breakfast Menu

"There is no sincerer love than the love of food"

George Bernard Shaw

Stand Up Style

Price per person from $22.00 (3 items per person/selection of 4)

Savoury can also be added from $4.50 per item

Patisserie can also be added from $6.00 per item

Savoury

Sourdough crostini, smashed avocado, heirloom tomatoes, Persian feta V

Mushroom ricotta tartlet, caramelised onion V

Capsicum, paprika, chorizo frittata, tomato herb salsa, labneh GF

Miniature bacon & egg slider, tomato relish

Croque Monsieur

Patisserie

Brekky bars - Shredded coconut, pepitas, sunflower seeds, sultanas, dried apricots

Pain au chocolat

Lemon polenta cake GF

Orange, walnut, carrot muffins CN I GF

Greek yoghurt, seasonal poached fruit, mountain hazelnut granola CN I GF available

Raspberry & passionfruit cake CN I GF

Quinoa & coconut chia bircher, banana, macadamia CN I GF I VG

Assorted pastries

Acai bowl, granola, berries, dark chocolate & honey VG

Beverages

Crave coffee, Origin teas

Assorted 'Freshly squeezed' juices…

All prices are per person, for food only and exclude GST. Depending on your event you may require service staff

VG vegan | V vegetarian | GF gluten free | DF dairy free | RSF refined sugar free I CN contains nuts

Health & Wellbeing

Can be served individually or in addition to any of the breakfast menus for $6.00 per item

Acai berry smoothie, blueberries, banana, cashew milk, Manuka honey, cocoa nibs CN I GF I V

Apple & passionfruit Bircher muesli, goji berries, hazelnut granola, poached seasonal fruit CN I V

Almond milk rice pudding, maple syrup, cinnamon, vanilla poached fruit CN I GF I VG

Pear, mint, apple, mandarin salad, tapioca pearls GF I VG

Quinoa, sumac roasted cherry tomatoes, baby spinach, 63 degree free range egg GF I V

Apple, celery, kale, ginger breakfast juice DF I VG

Fresh cold pressed juice GF I VG

Vitality: Organic beets, organic carrots, pear, oranges, ginger, lemon GF I VG

100% Organic: Celery, pear, lime, ginger GF I VG

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Plated & Buffet Style

European CATERING

Price per person from $25.00

Please select 2 patisserie items to start & 1 savoury item as the main

Fruit platters to be included across both style menus

Any additional items may be added from $6.00 per item/person

Savoury Items

Grilled focaccia, whipped olive oil ricotta, lemon, marinated tomatoes & avocado V

Eggs Benedict tartlet, smoked salmon, seasonal greens

Egyptian style shakshuka, harissa butter, chive oil, sourdough V

Turkish style eggs, lemon yoghurt, brown butter, crispy shallots, flatbread GF I V

Capsicum paprika frittata, chorizo, tomato herb salsa, labneh GF

Scrambled eggs, roasted field mushroom, wilted spinach, trellis tomatoes, sourdough DF I V

Croque Monsieur

Home smoked salmon kedgeree, spiced rice, quail eggs DF I GF

Nasi Goreng, bacon & pork fried rice, egg DF I GF

Polenta, sautéed mushrooms, kale, caramelised onion, poached free range egg GF I V

Truffled mushroom crepes, Gruyere gratinee V

Patisserie Items

Selection of fresh cut seasonal fruits

Assorted pastries

Quinoa & coconut chia bircher, banana, macadamia CN I GF I VG

Acai bowl, granola, berries, dark chocolate & honey VG

Banana pancakes, fresh berries, yoghurt, honeycomb

Toasted brioche, muscatel syrup, macerated berries, whipped mascarpone V

Austrian ricotta strudel, soaked raisins, walnuts CN I V

Brekky bars - Shredded coconut, pepitas, sunflower seeds, sultanas, dried apricots GF I VG

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Patisserie Items (cont.)

Fresh croissants, Pepe Saya butter, raspberry jam V

Pain au chocolat V

Lemon polenta cake GF I V

Spiced carrot & walnut cake CN I V

Greek yoghurt, seasonal poached fruit, mountain hazelnut granola CN I
GF available

Raspberry & passionfruit cake CN I V

Barista Coffee

Price available upon request

Espresso cart sustainable coffee, teas, chai, hot chocolate

Including coffee machine, coffee, milk, sugar & barista

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