

breakfast menus

Essential Catering & Events offers a range of breakfast options, flexible in design, offering a variety of fresh produce, ideal for corporate events and social occasions alike.

Grazing station or Roaming breakfast

Quiches: smoked salmon, caper, chervil | chorizo, capsicum, tomato | sundried tomato, basil, brie (v)
Coconut, ginger & pineapple muesli cups, spiced yoghurt (v)
Ham, cheese & tomato croissant (v available)
Chorizo sausage, kipfler potato and rosemary frittata (gf)
BBQ corn cakes, capsicum relish (vg) (gf)
BLT; turkish, bacon, lettuce, tomato & relish (Vegetarian option ALT; avocado, lettuce & tomato)
Smoked salmon bagels, cream cheese, dill & capers
Croissants with preserves and butter (v)
Seasonal fruit and chocolate muffins (v)
Assorted Danish pastries (v)
Fruit cup with trio of melon and pineapple salad, rosewater syrup & coconut yoghurt (vg) (gf) (df)

(gf) gluten free (df) dairy free (v) vegetarian (vg) vegan

Pricing Options

2023/2024

3 pieces	per person (1.5 hour service period)	\$19.00
5 pieces	per person (1.5 hour service period)	\$30.00
Additional items	per person	\$4.50

Inclusions | Qualified chef, crockery, buffet ware as required, cutlery & disposable napkin

Pricing based on minimum numbers of 40 people; surcharges apply for smaller groups. Waiting staff, surcharges & additional equipment fees may apply, but vary depending upon locations & circumstances.

All prices are inclusive of GST.

coffee, tea & beverage upgrades

Arrival Tea & Coffee Buffet	Beraldo coffee & Origin Tea	\$4.00 per person
Beverage Station	Beraldo coffee, Origin Tea, orange juice & water	\$6.00 per person
Espresso Barista Coffee Cart	Serving espresso coffee, Origin teas & hot chocolate	
	100 or less people	\$660.00
	100 -300 people	\$880.00
	300 greater	POA
Smoothies	Kiwifruit, spinach, pineapple & banana Mango, vanilla & soy milk Berry & yoghurt	\$6.00 each
www.essentialcatering.com.au Email: info@essentialcatering.com.au		(03) 9761 4188

Plated Breakfast

Enjoy a continental breakfast to start served at your table, followed by a plated breakfast. Includes Beraldo coffee, Origin tea, orange juice and still water served to the table.

Continental

Choice of two continental breakfast platters served to the guest's tables or on a buffet

Coconut, ginger & pineapple muesli cups, spiced yoghurt (v)

Assorted Danish pastries (v)

Croissants served with preserves & butter (v)

Seasonal fruit platters (gf) (v)

Seasonal fruit and chocolate muffins (v)

BBQ corn cakes, capsicum relish (vg) (gf)

Plated Breakfast

Choice of one dish to be served plated to the table.

Herb scrambled eggs, bacon, balsamic mushrooms, tomato and English muffins

Baked Spanish eggs, chorizo and roasted red peppers (gf)

Sautéed mushrooms, avocado and mascarpone cream, English muffins (v)

Smoked salmon, crème fraîche & potato hash (gf)

(gf) gluten free (df) dairy free (v) vegetarian (vg) vegan

Pricing Options

2023/2024

Continental	per person (1.5 hour service period)	\$21.00
Continental Plated Breakfast	per person (2.5 hour service period)	\$37.50

Inclusions | Qualified chef, crockery, buffet ware as required, cutlery & disposable napkin

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