



*Event Catering & Event Management*  
*Creating memorable event experiences.*

**BREAKFAST, MORNING / AFTERNOON TEA, HIGH TEA**  
AS AT JANUARY 2023

[MICHELSCATERINGANDEVENTS.COM.AU](http://MICHELSCATERINGANDEVENTS.COM.AU)

# TRADITIONAL BREAKFAST BUFFET

CREATING AN AMAZING BREAKFAST EXPERIENCE, IT'S UP TO THE IMAGINATION.

## CONTINENTAL BUFFET

*(Minimum 30 people)*

### YOGHURT, CEREALS AND DELICATESSEN

Fruit and natural yoghurts (gf, dfo)

Breakfast cereals

Fresh sliced seasonal and whole fruits (gf, vegan)

International cheese platter (gf)

Delicatessen cold cuts (gf, df)

Assorted Bread accompaniments (gfo, df)

## HOT BUFFET

*(Minimum 30 people)*

Creamy Scrambled Eggs (gf)

Maple Bacon (gf)

Mini Sausages

Homemade Baked Beans (gf)

Hash Browns (gf)

Mixed forest Mushrooms (gf)

Roasted Roma Tomatoes (gf)

## ADD-ONS

### PANCAKE AND WAFFLE STATION

Assorted flavoured homemade pancakes & waffles, fresh summer berries, accompanied sauces

### FROM THE BAKERY

Baskets of Danish pastries, croissants, muffins, Breakfast rolls and banana bread

## COMBINATION BUFFET

*(Minimum 30 people)*

### (CHOICE OF 6 FROM CONTINENTAL AND HOT COLLECTION)

ADD Beverage packages from Morning tea and Afternoon Tea.



\*Other dietary options available upon request and could be an additional charge dependent on the requirement. Minimum numbers apply. Kitchen equipment, chefs and wait staff are additional. These menus require a minimum staff time of 4 hours per staff member. Menu selections are subject to change, availability and are seasonal. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts, gluten (from wheat, rye, barley, oats and spelt). \* ALL ITEMS ARE GST EXCLUSIVE\*

GF - Gluten Friendly / GFO - Gluten Friendly Option / DF - Lactose Free / DFO - Dairy Free Option / VEG - Vegetarian / VO - Vegetarian Option

# BREAKFAST

## SEATED BREAKFAST

*(Minimum 20 people)*

FRESH TROPICAL FRUIT PLATTERS TO SHARE

WARM MINI DANISH PASTRIES TO SHARE

1 COURSE PLATED BREAKFAST (ALTERNATE DROP MAIN) 2 COURSE

PLATED BREAKFAST (ALTERNATE DROP)

### ENTRÉES

Baked rice pudding with, fruit, custard, mascarpone and nut crumble (gf)

Fresh fruit, granola, assorted flavoured coyo yoghurt (gf, vegan)

Triple smoked ham, leek and cheddar, cheese tart w/ baby leafed salad

Green pea, ricotta, basil, toasted pine nuts tart w/ snow pea slaw (veg)

Smoked salmon & dill croquettes, crème fraiche, pickled radish & shallot salad (gfo)

Prosciutto, goats curd & rockmelon bruschetta w/ pomegranate syrup

Coyo panna cotta, puffed grains & nuts, fruits (gf, vegan)

Turkey & brie stuff brioche, béchamel sauce, cranberry compote, rocket

### MAINS

Eggs Benedict – English muffin, baby spinach, maple smoked ham & chive hollandaise

Poached eggs & avocado, toasted rye bread, goat's cheese, lemon, dukkah

Tempura pumpkin stuffed zucchini flowers, grilled zucchini, walnut salad (gfo, vegan)

Smoked chicken melt – béchamel sauce, poached eggs, swiss & mozzarella cheese, dressed greens

Spanish baked egg hot pot – fresh chunky tomato sauce, cannellini beans, chorizo, fresh herbs (gf)

3 cheese Omelets roulade – baby heirloom tomato & basil salad, parmesan crisp (gf)

Butter milk pancakes, morello cherry sauce, yoghurt gelato

Turkey & asparagus crepe, toasted walnuts, grana panado, mixed sorrels (gfo)



\*Other dietary options available upon request and could be an additional charge dependent on the requirement. Minimum numbers apply. Kitchen equipment, chefs and wait staff are additional. These menus require a minimum staff time of 4 hours per staff member. Menu selections are subject to change, availability and are seasonal. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts, gluten (from wheat, rye, barley, oats and spelt). \* ALL ITEMS ARE GST EXCLUSIVE\*

GF - Gluten Friendly / GFO - Gluten Friendly Option / DF - Lactose Free / DFO - Dairy Free Option / VEG - Vegetarian / VO - Vegetarian Option

# BREAKFAST

CONTINUED

## NETWORKING BREAKFAST - CAFE STYLE SINGLE SERVE

*Individually portioned - minimum 5 portions per item - minimum 20 people*

### BREAKFAST CUPS

Fresh fruit, granola, assorted flavoured coyo yoghurt (gf, vegan)

Vanilla tapioca, fresh banana, chocolate nibs, honeycomb, caramel (gf)

Baked rice pudding with, fruit, custard, mascarpone and nut crumble (gf)

Burcher muesli, mixed berries, shaved coconut (gf)

### BAGELS AND BRIOCHE BUNS

Smoked Salmon, cottage cheese, dill, capers, baby spinach

Smoked ham, roma tomato, mozzarella, relish and basil

Roasted Mediterranean vegetables and ricotta (veg)

### INDIVIDUAL QUICHE

We will create a flavor just for you depending on your dietary needs.

### BREAKFAST TARTS

Triple smoked ham, leek and cheddar cheese (gfo)

Forrest mushroom, gruyere, thyme (veg, gfo)

Green pea, ricotta, basil, toasted pine nuts (veg, gfo)

Hommus & roasted vegetable (vegan, gfo)

### PATISSERIE

Banana Bread w/ butter

Large Danish Pastries

Cinnabun cinnamon scroll/brioche bun

Orange & almond loaf w/ chocolate ganache (gf)

Asparagus and gruyere cheese croissants (veg)

Egg & Bacon Calzone

Sundried tomato & olive scrolls, basil pesto & feta (veg)

Champagne Ham and swiss cheese croissant

## BOXES

PRICE PER ITEM - MINIMUM 5 PORTIONS PER ITEM

### INDIVIDUAL BREAKFAST BOXES

#### BREAKFAST BOX 1

Smoked ham & cheddar cheese croissant /  
Homemade granola & yoghurt / Fruit salad

#### BREAKFAST BOX 2

Vegetarian frittata / Coconut chai  
pot / Fruit salad (gf, veg)

#### BREAKFAST BOX 3

Breakfast tart / Coconut chai pot / Fruit salad

#### BREAKFAST BOX 4

Bacon & egg roll w/hollandaise / Homemade  
granola & yoghurt / Fruit salad

### INDIVIDUAL MORNING/ AFTERNOON TEA BOXES

#### MORNING TEA/AFTERNOON TEA BOX 1

Frittata / Assorted flavoured cronut / Seasonal fruit

#### MORNING TEA/AFTERNOON TEA BOX 2

Mini bagel / Banana bread / Seasonal fruit

#### MORNING TEA/AFTERNOON TEA BOX 3

Crudities & hummus / Almond friand  
/ Seasonal fruit (gf, veg)

#### MORNING TEA/AFTERNOON TEA BOX 4

Scone with jam & cream / Ham &  
cheddar croissant / Seasonal Fruit

\*Other dietary options available upon request and could be an additional charge dependent on the requirement. Minimum numbers apply. Kitchen equipment, chefs and wait staff are additional. These menus require a minimum staff time of 4 hours per staff member. Menu selections are subject to change, availability and are seasonal. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts, gluten (from wheat, rye, barley, oats and spelt). \* ALL ITEMS ARE GST EXCLUSIVE\*

GF - Gluten Friendly / GFO - Gluten Friendly Option / DF - Lactose Free / DFO - Dairy Free Option / VEG - Vegetarian / VO - Vegetarian Option



# MORNING & AFTERNOON TEA

## MORNING & AFTERNOON TEA SHARE TABLE

### SWEET

Classic scones w/ whipped cream & preserves  
Fruit & almond friands (gf)  
Cupcake varieties (gfo)  
Tropical fruit (gf, vegan)  
Mini french tarts, caramel, chocolate, citrus, fruit  
Mini assorted cronuts  
Mini Carrot Cakes  
Mini Berliner Fruit Donut

### SAVOURY

Gourmet vegetarian pies  
Mini Croissants, Smoked ham and cheese  
Puff pastry scrolls w/ assorted fillings (vo)  
Mini bagels, assorted fillings (vo)  
Beef Cheek Pies w/ green pea mash  
Assorted mini quiches (gfo)  
Ribbon Sandwiches (gfo)  
Savoury Vegetarian Muffins

# HIGH TEA

## THE HIGH TEA

*(Minimum 30 people)*

### RIBBON SANDWICHES (2 PIECES PP)

Cream cheese, dill & cucumber  
Creamed egg & chive  
Chicken & sundried tomato

### SAVOURY ITEMS

Ham & swiss cheese / asparagus & parmesan croissant  
Pumpkin, caramelized onion & goats cheese tart

### SWEET ITEMS

Homemade mini scone varieties w/ preserves & cream

## THE HIGHEST OF TEA'S

*(Minimum 30 people)*

### RIBBON SANDWICHES (2 PIECES PP)

Smoked salmon, dill, lemon cream  
Roasted beetroot & fennel  
Rare beef & horseradish cream

### SAVOURY ITEMS

Chicken & asparagus vol au vent  
Ratatouille relish, haloumi, pumpkin bread crouton  
Chorizo, spinach & ricotta involtini  
Mini quiche Lorraine

### SWEET ITEMS

Assorted french macarons  
Assorted french entremets  
Baby scones w/ jam & whipped cream



\*Other dietary options available upon request and could be an additional charge dependent on the requirement. Minimum numbers apply. Kitchen equipment, chefs and wait staff are additional. These menus require a minimum staff time of 4 hours per staff member. Menu selections are subject to change, availability and are seasonal. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts, gluten (from wheat, rye, barley, oats and spelt). \* ALL ITEMS ARE GST EXCLUSIVE\*

GF - Gluten Friendly / GFO - Gluten Friendly Option / DF - Lactose Free / DFO - Dairy Free Option / VEG - Vegetarian / VO - Vegetarian Option



# TEA & COFFEE BREAKS

## PRICES ARE FOR ONE SESSION ONLY

### Instant tea and coffee

Includes full cream & skim milk + sugar.

**Nespresso Machine w/ pods & assorted teas** Includes full cream & skim milk + sugar.

**Percolated coffee and assorted teas** Includes full cream & skim milk + sugar.

### Assorted Juices

#### Sparkling Mineral Water

1L

500mL

**Iced Water served in water dispenser**

*\*All beverages include biodegradable cups and spoons*

*\*Upgrade to crockery and cutlery available*

\*Other dietary options available upon request and could be an additional charge dependent on the requirement. Minimum numbers apply. Kitchen equipment, chefs and wait staff are additional. These menus require a minimum staff time of 4 hours per staff member. Menu selections are subject to change, availability and are seasonal. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts, gluten (from wheat, rye, barley, oats and spelt). \*ALL ITEMS ARE GST EXCLUSIVE\*

GF - Gluten Friendly / GFO - Gluten Friendly Option / DF - Lactose Free / DFO - Dairy Free Option / VEG - Vegetarian / VO - Vegetarian Option



*Enjoy. Share. Celebrate. Collaborate.*

THANK YOU, ENJOY THE *experience*