

BREAKFAST MENU

USING YOUR MENU PLANNING GUIDE

STEP ONE: Choose one of our recommended menus **OR** design your own from the selections provided

STEP TWO: Fill out the order form and return it to your event manager – remember to include beverages!

v = Vegetarian gf = Gluten Free df = Dairy Free

RECOMMENDED MENUS

BREAKFAST CANAPÉS

- Mini bagel with smoked salmon cream cheese and hollandaise
- Mini croque monsieur brioche ham and swiss cheese
- Bacon and egg filo tartlet
- Danish pastry glazed
- Tea selection, filter coffee and selection of breakfast juices

BREAKFAST BUFFET

- Toast
- Scrambled eggs
- Baked beans *(gf)*
- Hash brown *(gf, df)*
- Pesto tomatoes *(gf)*
- Chargrilled bacon *(gf, df)*
- Tea selection, filter coffee and selection of breakfast juices

BREAKFAST PLATED

- Toast
- Poached eggs
- Field mushrooms *(gf)*
- Handmade agria hash brown *(gf)*
- Chargrilled bacon
- Tea selection, filter coffee and selection of breakfast juices

BREAKFAST EXPRESS

- Bacon and egg muffins
- Muesli parfaits
- Pastry selection
- Tea selection, filter coffee and selection of breakfast juices

DESIGN YOUR OWN MENU

CONTINENTAL BREAKFAST

- Toast
- Pastry selection - pain au chocolat, croissant, danish
- Preserved fruits in a vanilla syrup *(gf)*
- Cereal selection - homemade muesli, weetbix, cornflakes, milk and natural yoghurt
- Muesli parfaits with a fruit custard topping
- Fruit kebab *(gf, df)*
- Peeled fresh fruit and danish platter with a spicy plum chutney
- Pacific fruit platter with yoghurt *(gf)*

COOKED BREAKFAST

- Poached eggs *(gf, df)*
- Fried eggs *(gf, df)*
- Scrambled eggs *(gf)*
- Baked beans *(gf)*
- Spaghetti
- Roast field mushroom *(gf)*
- Creamy mushrooms with tarragon and mascarpone *(gf)*
- Handmade Agria hash brown *(gf)*
- Baked tomato with pesto and sea salt *(gf)*

COOKED BREAKFAST

- Grilled lamb sausages *(df)*
- Grilled kransky sausages
- Chargrilled bacon *(gf)*
- Black pudding with a cracked pepper butter
- Savoury mince with worcester sauce and caramelised onions *(gf)*
- Bacon and egg muffins with bacon, egg, sliced swiss and hollandaise

BEVERAGES

- Tea selection, filter coffee
- Selection of breakfast juices

ORDER FORM

EVENT DETAILS

CONTACT DETAILS

Your Name _____

Company (if applicable) _____

Email _____

Phone _____

Address _____

FUNCTION INFORMATION

Function ID _____

Date of Function _____

Time of Service _____

Venue Name _____

Number of People _____

CATERING REQUIREMENTS

RECOMMENDED MENUS

BREAKFAST CANAPÉS

BREAKFAST BUFFET

BREAKFAST PLATED

BREAKFAST EXPRESS

DESIGN YOUR OWN MENU

CONTINENTAL BREAKFAST

- Toast
- Pastry selection - pain au chocolat, croissant, danish
- Preserved fruits in a vanilla syrup (gf)
- Cereal selection - homemade muesli, weetbix, cornflakes, milk and natural yoghurt
- Muesli parfaits with a fruit custard topping
- Fruit kebabs (gf, df)
- Peeled fresh fruit and danish platter with a spicy plum chutney
- Pacific fruit platter with yoghurt (gf)

COOKED BREAKFAST

- Poached eggs (gf, df)
- Fried eggs (gf, df)
- Scrambled eggs (gf)
- Baked beans (gf)
- Spaghetti
- Roast field mushroom (gf)
- Creamy mushrooms with tarragon and mascarpone (gf)
- Handmade Agria hash brown (gf)
- Baked tomato with pesto and sea salt (gf)

COOKED BREAKFAST

- Grilled lamb sausages (df)
- Grilled kransky sausages
- Chargrilled bacon (gf)
- Black pudding with a cracked pepper butter
- Savoury mince with worcester sauce and caramelised onions (gf)
- Bacon and egg muffins with bacon, egg, sliced swiss and hollandaise

BEVERAGES

- Tea selection, filter coffee
- Selection of breakfast juices

OTHER NOTES (INCLUDE DIETARY REQUIREMENTS)

v = Vegetarian gf = Gluten Free df = Dairy Free

Prices exclude GST. Prices and menu content are subject to change due to market or seasonal availability.

Montana
Catering

Claudlands, Gate 6, Brooklyn Road, Hamilton
07 839 3459 | info@montanacatering.co.nz

montanacatering.co.nz