

## BREAKFAST MENU

### USING YOUR MENU PLANNING GUIDE

**STEP ONE:** Choose one of our recommended menus **OR** design your own from the selection below.  
**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 CANAPES

- Mini bagel, pastrami, cream cheese, tomato chutney
- Mini brioche croque monsieur, ham, Swiss cheese
- Hot smoked salmon filo tartlet (GF)
- Banana, bran and honey mini muffin
- Tea selection, filter coffee and selection of breakfast juices

### BREAKFAST BUFFET

- Toast with spreads
- Free range scrambled eggs (GF)
- Baked beans
- Handmade agria hash brown
- Baked tomato, pesto, sea salt (GF)
- Chargrilled bacon (GF)
- Tea selection, filter coffee and selection of breakfast juices

### BREAKFAST PLATED

- Toast with spreads
- Free range poached eggs (GF)
- Baked beans
- Handmade agria hash brown
- Roast field mushroom (GF)
- Chargrilled bacon (GF)
- Tea selection, filter coffee, selection of breakfast juices

### BREAKFAST ON THE RUN

- Granola Station, fresh and dried fruit, milk, yoghurt
- Tea selection, filter coffee and selection of breakfast juices

#### Choose one savoury item

- Breakfast burrito, bacon, free range egg, salsa
- Bacon and free range egg bap
- Brioche Croque Monsieur, ham, Swiss cheese

## DESIGN YOUR OWN MENU

### CONTINENTAL BREAKFAST

- Toast with spreads
- Pastry selection - pain au chocolat, croissant, danish
- Preserved fruits in a vanilla syrup
- Cereal selection - homemade muesli, weet-bix, cornflakes, milk, natural yoghurt
- Muesli parfait, fruit custard topping
- Pacific fruit platter, yoghurt (GF)
- Peeled fresh fruit and danish platter

### COOKED BREAKFAST

- Free range fried eggs (GF, DF)
- Free range scrambled eggs (GF)
- Baked beans
- Spaghetti
- Creamy mushrooms, tarragon, mascarpone (V, GF)
- Handmade agria hash brown (V)
- Baked tomato, pesto, sea salt (GF)
- Roast field mushroom (GF)

### COOKED BREAKFAST

- Grilled lamb sausages
- Grilled kransky sausages
- Chargrilled bacon (GF)
- Black pudding, cracked pepper butter
- Savoury mince, Worcestershire sauce, caramelised onions
- Bacon and egg muffins - filled with bacon, free range egg, sliced Swiss cheese, hollandaise

### BEVERAGES

- Tea selection, filter coffee and water station
- Selection of breakfast juices

Menu content is subject to change due to market or seasonal availability.

# 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 CANAPES

### BREAKFAST BUFFET

### BREAKFAST PLATED

### BREAKFAST ON THE RUN

## DESIGN YOUR OWN MENU

### CONTINENTAL BREAKFAST

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### BEVERAGES

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- Selection of breakfast juices

## OTHER NOTES (INCLUDE DIETARY REQUIREMENTS)

V = Vegetarian    GF = Gluten free  
DF = Dairy free    VEGAN = Vegan

**MONTANA**  
FOOD AND EVENTS

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