



LOAVES & FISHES  
CATERING

## Breakfast Packages

### Working Breakfast 1 17.00

Set buffet style

Served with filtered coffee, selection of herbal and regular teas  
Fresh Australian orange juice

Selection of fresh baked Danish pastries

Assorted mini muffins to include:

Double chocolate  
Orange poppy seed  
Blueberry

Petite croissants filled with:

Bacon and egg  
Chicken, cheddar and mayonnaise  
Tomato, bocconcini and pesto

Sliced seasonal fruit



LOAVES & FISHES  
CATERING

*All pricing is per person & is exclusive of GST  
Menu valid 14.09.09 to 01.03.10*

*T: 07 3891 9096 F: 07 3891 9043 E: [sales@loavesandfishes.com.au](mailto:sales@loavesandfishes.com.au) W: [www.loavesandfishes.com.au](http://www.loavesandfishes.com.au)*

## **Working Breakfast 2** **21.50**

Set buffet style

Served with filtered coffee, selection of herbal and regular teas  
Fresh australian orange juice

Selection of fresh baked danish pastries

Assorted mini muffins to include:

Double chocolate

Orange and poppy seed

Blueberry

Petite croissants filled with:

Bacon and egg

Chicken, cheddar and mayonnaise

Tomato, bocconcini and pesto

Truffled egg, shallot and parmesan pies

Sliced seasonal fruit

## **Stand Up Breakfast** **28.00 (chef required)**

French brioche with cinnamon butter (v)

Truffled egg custard pots with smoked salmon and avocado salsa (gf)

Mini smoked cheese kransky involtinis with buffalo mozzarella

Berkshire bacon and swiss brown mushroom spanish omelette with caramelized balsamic onion jam (gf)

Smoked tomato pizzettes with milawa goat's curd (v)

Fresh mini cornets filled with strawberries, double cream, brown sugar and balsamic glaze

(v) vegetarian

(vg) vegan

(df) dairy free

(gf) gluten free



**LOAVES & FISHES**  
**CATERING**

*All pricing is per person & is exclusive of GST  
Menu valid 14.09.09 to 01.03.10*

## **Boardroom Breakfast** **28.00 (plus staff, hire & delivery)**

Minimum 10 people

Please select one dish from each of the courses

### **To start**

Fruit with honey and yoghurt (gf/v)

Grilled brioche with fig jam and double cream (v)

Turkish bread with mushroom pate, goats curd and chives (v)

Raisin toast with honey and cream cheese (v)

### **Main**

Smoked salmon crepe with charred asparagus and sauce choron

Maple roasted kaisler with shallot scrambled eggs and tempered tomatoes (gf)

Leek, corn and potato tart with pork and fennel chipolatas and tomato relish

Open b.l.t. on charred vienna with avocado salsa and mayonnaise

Brie and shallot frittata with grilled mushrooms and mini croissants (v)

Roasted capsicum bocconcini and dill brushetta with english spinach and hollandaise

### **To finish**

Mini muffins

Selection of fresh baked danishes

White chocolate ganache tarts with macadamias

Double vanilla curd tarts with chocolate shavings



**LOAVES & FISHES**  
CATERING

*All pricing is per person & is exclusive of GST  
Menu valid 14.09.09 to 01.03.10*

*T: 07 3891 9096 F: 07 3891 9043 E: [sales@loavesandfishes.com.au](mailto:sales@loavesandfishes.com.au) W: [www.loavesandfishes.com.au](http://www.loavesandfishes.com.au)*