

# Breakfast

Minimum 30 guests

## Healthy Buffet Breakfast

Sliced seasonal Queensland fresh fruit platter and Maleny yoghurt GF  
Bircher muesli  
Freshly baked apple and cinnamon muffins  
Bagels served with Hinterland avocado, lean leg ham and pickled mustard  
Selection of chilled fruit juices  
Freshly brewed Vittoria coffee and a selection of tea

## Hot Buffet Breakfast

Sliced seasonal Queensland fresh fruit platter and Maleny yoghurt GF  
Chef's selection of freshly baked morning pastries  
Abbott's Village Bakery wholemeal, multi grain and white toast with condiments  
Hot items including:  
Your choice of scrambled, poached or fried eggs  
Black Forest bacon rashers  
Chicken and mustard seed chipolatas  
Golden potato rosti  
Grilled tomatoes  
Sautéed mushrooms  
Selection of chilled fruit juices  
Freshly brewed Vittoria coffee and a selection of tea



## Plated Breakfast

### Continental Items

Select from the following to be pre-set on each table or individually plated:

Sliced seasonal Queensland fresh fruit  
Mini jars filled with Maleny yoghurt, berry compote and toasted granola

### Hot Dishes

Select one dish from the following options:

Scrambled free-range eggs with Black Forest bacon rashers, grilled tomato and sautéed mushrooms on a golden potato rosti  
Poached free-range eggs with Tasmanian salmon, baby spinach, truss tomato on grilled sourdough DF  
Fluffy homemade pancakes served with Black Forest bacon rashers, grilled banana and maple syrup  
Poached free-range eggs with thyme hollandaise, sautéed mushrooms, baby spinach, chicken and mustard chipolatas on toasted brioche

Selection of chilled fruit juices  
Freshly brewed Vittoria coffee and a selection of tea

