

BREAKFAST MENU

A range of breakfast options, flexible in design, offering a variety of fresh produce, ideal for corporate events and social occasions.

GRAZING STATION OR ROAMING BREAKFAST

Quiches; smoked salmon, caper, chervil | chorizo, capsicum, tomato | sundried tomato, basil, brie (v)(nf)
Coconut, ginger & pineapple muesli cups, spiced yoghurt (v)(gf)
Ham, cheese & tomato croissants (vegetarian option available)(nf)
Chorizo sausage, kipfler potato and rosemary frittata (gf)(nf)
BBQ corn cakes, capsicum relish (vg)(gf)(nf)
BLT; Turkish, bacon, lettuce, tomato & relish (vegetarian option ALT; avocado, lettuce & tomato) (nf)
Smoked salmon bagels, cream cheese, dill & capers (nf)
Croissants with preserves and butter (v)(nf)
Chocolate and fruit muffins (v)(nf)
Assorted Danish pastries (v)(1 variety contains nuts, can be avoided on request)

(gf) gluten free (df) dairy free (v) vegetarian (vg) vegan (nf) nut free

PRICING OPTIONS

		2026	2027
3 PIECES	- per person (1.5 hour service period)	\$20.00	\$21.00
4 PIECES	- per person (1.5 hour service period)	\$26.50	\$27.50
5 PIECES	- per person (1.5 hour service period)	\$31.50	\$32.50
	Additional Items – per person	\$5.50	

INCLUSIONS |

Qualified chef, crockery, buffet ware as required, cutlery & disposable napkins
Pricing based on minimum numbers of 40 people; surcharges apply for smaller groups.
Waiting staff & additional equipment fees may apply, but vary depending on location & circumstances. **All prices listed are inclusive of GST.** No hidden fees. No surprises.
Just transparent pricing from the start.

COFFEE, TEA & BEVERAGE OPTIONS Served for the duration of your event menu

TEA & COFFEE BUFFET

Silva coffee Yarra Valley & Tea Leaves tea Yarra Valley \$4.50 per person

ESPRESSO BARISTA COFFEE CART

Serving Silva espresso coffee, Tea Leaves Yarra Valley & hot chocolates \$500.00 machine hire
Consumables & Staff additional costs based on numbers

SMOOTHIES

Kiwifruit, spinach, pineapple & banana | Mango, vanilla & soy milk | Berry & yoghurt \$6.00 each

Web www.essentialcatering.com.au Email info@essentialcaterer.com.au Call (03) 9761 4188

Dietary & Allergen Notice Our kitchen uses a variety of ingredients, including gluten, dairy, nuts, shellfish, soy, and eggs.

Whilst we take care with dietary requests, we cannot guarantee dishes are free from allergens.

PLATED BREAKFAST

Enjoy a continental breakfast to start served at your table, followed by a plated breakfast. Includes Silva coffee Yarra Valley & Tea Leaves tea Yarra valley served to the table.

CONTINENTAL

Continental breakfast platters served to the guest tables or on a buffet.

Select 2 items to serve:

Coconut, ginger & pineapple muesli cups, spiced yoghurt (v)(gf)

Assorted Danish pastries (v)(1 variety contains nuts, can be avoided on request)

Seasonal fruit platters (vg)(df)(gf)(nf)

Chocolate & fruit muffins (v)(nf)

BBQ corn cakes, capsicum relish (vg)(gf)(nf)

PLATED BREAKFAST

Select one dish to be served plated to the table.

Herb infused scrambled free range eggs, bacon, slow roasted tomato, portobello mushroom, hash browns (gf)(nf)

Chorizo and kipfler potato frittata, stewed roasted red capsicums and cannellini beans, grilled Turkish bread (nf)

Forest mushroom crumble tart, creamed spinach, sauteed potatoes (v)(nf)

Pulled smoked salmon rilette with dill, capers, cornichons and creme fraiche; avocado puree, fried green tomato, succotash (gf)(nf)

(v) vegetarian (vg) vegan (df) dairy free (gf) gluten free (nf) nut free

PRICING OPTIONS

CONTINENTAL

- per person (1.5 hour service period)

2026 | 2027

\$22.50

\$23.50

CONTINENTAL | PLATED BREAKFAST

- per person (2.5 hour service period)

\$40.00

\$45.00

INCLUSIONS |

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