

# BREAKFAST

## BREAKFAST 01

### Served Plated

- Scrambled eggs
- Three rashers of bacon
- Boerewors
- Tomato relish
- Creamy mushrooms
- Toast and butter

### CHOICE OF CAKES

*(Please choose one cake per 15 guests)*

Home-baked served buffet style

- Goopy, fudgy triple chocolate brownies
- Moist, nutty and fruity carrot cake
- Baked cheesecake
- Red velvet chocolate cake
- Chocolate cake
- Dark chocolate mousse cake
- Amarula milk tart
- Vanilla chiffon cake

### DRINKS

- Self-serving coffee and tea station
- Homemade iced tea or rose water cocktail

(one jug serves 5 guests)

**R180 p/p**

- Minimum 14 guests -

## BREAKFAST 02

### Served Plated

- Scrambled eggs
- Bacon-and-cranberry frikkadel
- Sweetcorn muffin
- Toast and butter

### CHOICE OF CAKES

*(Please choose one cake per 15 guests)*

Home-baked served buffet style

- Goopy, fudgy triple chocolate brownies
- Moist, nutty and fruity carrot cake
- Baked cheesecake
- Red velvet chocolate cake
- Chocolate cake
- Dark chocolate mousse cake
- Amarula milk tart
- Vanilla chiffon cake

### DRINKS

- Self-serving coffee and tea station
- Homemade iced tea or rose water cocktail

(one jug serves 5 guests)

**R160 p/p**

- Minimum 14 guests -

## BREAKFAST 03

### Served Buffet Style

#### CHOICE OF QUICHES

*(A quiche serves 7 guests generously; please choose one quiche per 7 guests)*

Flavour choices may be determined by the number of guests per party.

- Bacon, hummus, spinach and feta quiche
- Chicken, peppadews and feta quiche
- Mushroom and zucchini quiche
- Roasted vegetable quiche
- Pulled pork, apple, caramelised onion quiche
- Bobotie quiche
- Salmon and sweet onion quiche

#### CRISPY GREEN GARDEN SALAD

A selection of crisp organic lettuce, Rosa tomato, cucumber, olives, caramelised onion, roasted butternut and pumpkin seeds

#### CHOICE OF CAKES

*(A cake will serve 15 guests generously; please choose one cake per 15 guests)*

Home-baked served buffet style

- Goopy, fudgy triple chocolate brownies
- Moist, nutty and fruity carrot cake
- Baked cheesecake
- Red velvet chocolate cake
- Chocolate cake
- Dark chocolate mousse cake
- Amarula milk tart
- Vanilla chiffon cake

#### DRINKS

- Self-serving coffee and tea station
- Homemade iced tea or rose water cocktail

(one jug serves 5 guests)

**R180 p/p**

- Minimum 14 guests -

## KEEP A FORK WITH YOU AT ALL TIMES, JUST IN CASE CAKE HAPPENS

#### WHOLE CAKE *(serves 15 people)*

- |  |         |
|--|---------|
| • Moist & nutty carrot cake              | R430    |
| • Baked cheesecake                       | R430    |
| • Red velvet chocolate cake              | R350    |
| • Chocolate cake                         | R350    |
| • Dark chocolate mousse cake             | R420    |
| • Vanilla chiffon cake                   | R350    |
| • Brownie bottom cookie dough cheesecake | R490    |
| • Amarula milk tart                      | R350    |
| • Triple chocolate brownies              | R35 p/p |
| • Malva pudding                          | R45 p/p |
| • Lemon Meringue Pie                     | R430    |

