

T.I Catering

T.I Hospitality



Sample Breakfast Menu Options

Sample Options

Option 1 BREAKFAST ~ \$33.00 per person

This Breakfast includes:

- Scrambled Eggs
- Crispy Bacon
- Grilled Mushroom
- Grilled Tomato
- A slice of Avocado
- Grilled Haloumi
- Tomato Relish
- Bread & Butter / Salt & Pepper Portions
- Assorted Pastries
- Toasted Muesli, Yoghurt & Berry Cup per person on table in front of each guest ready to go.

Menu options start from \$33 per person. We tailor the menu to suit your function. We buy local seasonal producer and due to this the menu changes regularly. We use what is fresh and best at the time of your function. We know most people have favourite items so where possible we will create any dish you may prefer; anything is possible. Let us build a menu for you. Minimum order 15 guests.

Menu Sample Options

- Poached Egg
- Scrambled egg
- Baked Eggs, Sausage & Tomato
- Bacon
- Sausages
- Grilled tomato
- Hash Browns
- Baked beans
- Avocado
- Halloumi
- Smoked Salmon
- Mushrooms

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Other Options

Breakfast Bowl

Honey roasted granola, fresh fruit, berries & yoghurt

Waffles

Apple & cinnamon waffles, fresh apple salad, cinnamon caramel & hazelnut gelato

Eggs Your Way

Fried, scrambled, or poached eggs on toasted sourdough, milk bun or thick toast

Smashed Avocado

Smashed avocado, lemon, cherry tomatoes, fetta & two poached eggs on toasted sourdough

Eggs Benedict

Two poached eggs on an English muffin with hollandaise sauce, spinach & a choice of crispy bacon, ham or smoked salmon

Baked Tassie Salmon & Egg Puff

Scrambled eggs, baked salmon with tomato relish, spinach & butter puff pastry

Mediterranean Vego Breakfast Plate

Grilled halloumi, labneh yoghurt, tomato, cucumber, avocado, mint & olives with fresh baked zaatar pide

Spanish Eggs

Eggs baked in Napolitana sauce with chorizo, onion, capsicums & fetta, served with fresh baked pide