

DELUXE BRUNCH MENU 2012

BEVERAGES:

- Assorted juices Orange, Apple, Pine-apple,
- Soft drinks [Coke, Fanta, Sprite, Lemon squash, Soda water
- Fresh brewed coffee and selection teas

Barista Service available – see optional extras below

Bread station from the Patisserie:

Selection of gourmet breads with jams, spreads and condiments for self serve slicing and conveyor toasting.

- Sourdough
- French sticks
- Country loaves [ryes/multi-grains]
- Olive loaves
- Assorted mini bagels
- Toasting breads
- Pita bread

ON THE BUFFET - Choose (6) from below;

- Mini bagels with assorted fillings
- Fish patties [salmon / tuna]
- Fish goujons with parsley dip
- Platter whole baked salmon and ocean trout
- Fish platter smoked salmon rosettes and trout flakes
- Antipasto selection platter
- Quinoa salad, fresh herbs and char grilled vegetables
- Cheese & dried fruit/nut platter
- Borekas – potato
- Bruschetta
- Yoghurt & muesli fruit cups with fruit coulis

HOT DISH SELECTION Choose six (6) from below

- Cheese blintzes
- Scrambled eggs
- Fried eggs [sunny side]
- French toast
- Shakshuka mediterranean omelette tray
- Grilled button mushrooms with herbs
- Grilled cheese topped tomato tray
- Potato Latkes
- Singapore noodles from heated buffet woks to guests

Salads **CHOOSE (4) FOUR** from;

- Israeli style / garden salad
- Bok Choi Salad
- Baby spinach and citrus salad
- Carrot salad
- Egg salad
- Red cabbage salad
- Coleslaw
- Cous cous salad with chargrilled vegetables
- Potato salad
- Tabouli salad
- Greek Salad – rich feta cheese, black olives and mixed greens
- Pasta salad
- Summer Salad - Fresh greens, peach slices, avocado, red onion, strawberry with candied nut topping
- Dill Cabbage cucumber salad

DESSERTS / CAKES / FRUIT Gateaux;

- Assorted mini Danish pastries and croissants [cheese, apricot, cherry, chocolate]
- Cheese cakes (Plain, Chocolate, Crumb, Berry swirl)
- Chocolate mousse cups
- Huge fresh seasonal fruit platter
- Freshly brewed coffee and selection teas
See also personalised barista service option

OPTIONAL EXTRAS (additional charge)

- Lemon Meringue trifle shots
- Cappuccino- white chocolate ganache and choc mousse shots
- Tiramisu shots

Pancake Station

Fresh pancakes made in-front of guests with choice of toppings

Barista

Specialty Coffee station.

Our Barista Alio will be at your guests service preparing a full range of hot and cold beverages in front of your guests.

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Cappuccino, Café latte, Short black, long black, espresso, hot chocolate Iced coffee & milkshakes.

\$400 for one Barista or \$500 for two.

COST: Based on minimum 100 adult guests
From \$58.50+GST
For guest numbers under 100 adult guests extra charges apply

***Important notice regarding food allergies:** Kimberley Gardens will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances however we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.