

# *Breakfast*

- BUFFET
- CONTINENTAL
- CANAPÉS





## ***Recommended menus.***

Select a set menu below for a buffet or plated breakfast. A minimum order of 25 applies. Chef and service staff required on-site.

### ***Buffet***

Eggs - fried (GF)

Eggs - poached (GF)

Eggs - scrambled (GF)

Homemade baked beans (V, GF)

Baked tomatoes, pesto butter (V, GF)

Homemade Agria hash browns (V, GF)

Spaghetti

### ***Continental***

Toast - ciabatta (V)

Toast - wholegrain (V)

Danish pastry selection, apricot glaze

Preserved fruits including Doris plum, peaches, apricots (V, GF, DF, VEGAN)

Cereal selection including homemade muesli, weetbix, cornflakes, milk and yoghurt (V, DF)

Muesli parfaits, preserved fruit, custard

Pacific fruit skewers, kaffir lime glaze (V, GF, DF, VEGAN)

Brioche tartlet, frangipani, glazed fruit

Pikelets, whipped butter, maple bacon crumb



***University of Auckland's preferred caterer***

## ***Design your own breakfast finger food menu.***

Select a minimum of four items from the list below.  
A minimum order of 10 applies to any one item.

### ***Canapés***

- Mini hash brown, egg gel, maple bacon (GF)
- Champagne ham and cheese brioche toasty
- French crepe roll, lemon syrup, lime sugar (V)
- Smoked salmon mini croissant, cream cheese, capers, dill
- Bacon and egg mini croissant, avocado cream
- Huevos ranchero breakfast wrap, chipotle mayo (V)
- Mini bagel, champagne ham, tomato, Swiss cheese
- Brioche tartlet, frangipani, glazed fruit
- Pikelets, whipped butter, maple bacon crumb

### ***Meats***

- Maple glazed streaky bacon (GF)
- Grilled pork sausages
- Grilled Kransky sausages (GF)
- Free range black pudding
- Savoury mince, chipotle, tomato (GF)
- Bacon and egg muffin, HP sauce, tomato, hollandaise

### ***Plated***

- Poached eggs, smashed avocado, watercress, grilled ciabatta (V, DF)