

# Bew's Catering

## Breakfast

**\$16.50 per person (served sit down)**



French Du Puy lentils, sauteed broccoli & kale  
Served with grilled swiss mushrooms, poached eggs & smoky bacon



Savoury French toast  
Served with creamed corn, spinach & grilled chipolata sausages



Blueberry & Blackcurrant Pancakes  
Served with honey yoghurt & fresh seasonal fruit



Smashed eggs with homemade gravlax & pickled red onion  
Served on rye toast



## Recovery Breaky

**\$18.50 per person (served buffet style)**



Breakfast Burritos with your choice of fillings  
(Eggs, bacon, mushrooms, spinach, avocado, haloumi and more)  
Served with shared fruit platters & breakfast juice



# Bew's Catering

## Brunch Canapés

\$7.50 per person (two servings pp)



Mini pizza bites served with scrambled eggs  
bacon and cheese



Caprese skewers



Mini eggs and smoked ham Benedict



Frittata topped with Buffalo mozzarella  
served with braised tomato & basil



Tomato and avocado bruschetta



Blinis served with chive cream cheese, topped  
with gravlax



Mini egg & bacon wraps with spinach  
mushrooms and cheese



Crab salad Vol-au-vent



Mini Croque Madame / Monsieur's



Cherry muesli cups, served with sliced banana  
& natural yoghurt



Zucchini and goats cheese bruschetta



Mini poppyseed & lemon muffins



Baked pancetta figs



Menu items are subject to seasonal produce & availability of ingredients. Variations & special requests are welcome.  
(gf) - gluten free | (gfo) - gluten free option | (v) - vegetarian | (vg) - vegan | (df) - dairy free | (dfo) - dairy free option