



DODY OLIVER CATERING

FOOD | WINE | OCCASION

## Summer 2017 Breakfast Menu

### **Sweet**

Mini croissant with strawberry jam

Apple & peach danish

Blueberry & coconut muffin

Raspberry & white chocolate muffin

Fruit salad

Natural muesli & yoghurt jars with rhubarb, apple, & berries

Quinoa chia porridge with local rooftop honey

Petit french toasts with berries & maple syrup

### **Savory**

Bacon & egg pies

Mini croissants with ham & cheese

Corn fritters, smashed avocado & crispy bacon

Corn fritters, smoked salmon, horseradish crème fraiche and dill

Pumpkin, spinach & feta frittata

### **Price list**

4 items \$26 per person recommended for 2 hrs

6 items \$33 per person recommended for 3 hrs

**Wait staff** @ \$38 per hour, minimum 4 hour requirement

**Chef staff** @ \$45 per hour minimum 4 hour requirement.

**Bar staff** @ \$38 per hour minimum 4 hour requirement.

Serving platters and cocktail napkins are included



D O D Y O L I V E R C A T E R I N G

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If you require further **equipment** we can arrange a quote on your behalf.

**Dietary requirements** We are happy to provide for vegetarian, celiac and other dietary requirements with a minimum notice of three working days. Please note, we are unable to guarantee that menu items will be 100% free of all traces of nuts, dairy, gluten or other products.

**Ordering** We require a minimum of three working days notice for final numbers. This will form the basis of our billing. We also understand that there are last minute changes and special requests. Our staff will endeavor to accommodate these.

**Payment** We require full payment upon pick up or the day before your event.