



The world class caterer with the local address

CATERING AND SPECIAL EVENTS



Smoothie shooters

Brunch Station Buffet

Jump Start Smoothie Shooter Bar

Slide up to the bar and take the edge off with a cool and creamy smoothie shooter. Try The Rush – chilled espresso and Baileys; The Fruit Loop – banana, mango and vanilla yogurt or The Health Nut – almond, yogurt and fresh blueberries. All served with a yummy sun-dried cranberry and currant granola bar.

Modern Asian Salad Bar

The chef at this station will assist your guests with creating their own signature Asian influenced salad. The station will have a large selection of ingredients for your guests to choose from as well as a choice of three dressings. Guests will make their selection and the chef will toss it in a wok with their choice of dressing. Salad ingredients to include, baby greens, spinach, carrots, mushrooms, cherry tomatoes, sprouts, peppers, cauliflower, scallion, daikon, pineapple, lychee, orange, glass noodles, crunchy fried noodles, cashew nuts, grilled chicken and sesame crusted tuna. Tossed with a choice of lemon grass vinaigrette, creamy lime and ginger dressing or sweet and sour rice vinegar dressing.



Rosti potato with smoked salmon

Golden Rosti Potato Bar

The chef at this station will serve warm crispy golden brown rosti potatoes, hot off the grill. Your guests will be tempted with a delectable selection of toppings to include crème fraîche, tobiko caviar, salmon roe, smoked salmon, prosciutto, grilled asparagus, crispy onion and sautéed wild mushrooms.



Eggs benedict

Build Your Own Bene Bar

Chef Billy is renowned for his eggs benedict recipe and presentation. No brunch is really complete without these tasty treats. Your guests will be able to add their creative edge to this classic favourite by building their bene with back bacon, sautéed spinach or shrimp and topping their creation with a choice of tarragon or paprika-scented hollandaise.

Berry and Bubbles Bar

The chef at this station will be whipping up a frothy bit of heaven – champagne sabayon. Select your favourite fresh berry or berry combination for your edible tuile cookie bowl and then anoint with warm champagne sabayon...heaven!