

MICHELINA LAWSON

CATERING

CATERING | EVENTS

**BREAKFAST, BRUNCH & AFTERNOON TEA
PACKAGE**

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Bringing people together with food

Michelina Lawson Catering caters throughout Western Australia with our flexible breakfast, brunch and afternoon tea catering menu.

Our quality chefs at Michelina Lawson Catering provide house made, fresh, seasonal and sustainable breakfast, brunch and afternoon tea catering menu.

We deal with local suppliers to provide the freshest, local, seasonal ingredients to tantalise your taste buds and to fill your emotions with texture and flavour.

We can provide a bespoke menu for your special occasion.

We can tailor the below packages according to your budget

Feed your imagination!

Package price does not include staffing, equipment and GST.

BREAKFAST BUFFETS

BREAKFAST BUFFETS \$20pp

Min 20 pax. Does not include equipment or staff

Creamy scrambled eggs with breakfast herbs (GF, V, NF)

Crispy bacon (GF, DF, NF)

Breakfast chipolata sausages (GF, DF, NF)

Sauteed mushroom varieties with garlic herbs (GF, VN, NF, DF)

Crispy hash browns, chives, sea salt (GF, VN, DF, NF)

Roasted cherry tomatoes (GF, VN, NF, DF)

Selection of fresh breads, toast and condiments

OPTIONS/ADD ONS

\$3pp, per item

Assortment of cereals served with milk

Corn flakes | Rice bubbles | Weetbix | Nutrigrain

Selection of yoghurt, muesli and condiments (GF, V, DF)

Seasonal fruit platter (GF, VN, NF, DF)

Assortment of croissants and danish

Fluffy buttermilk pancakes, whipped cream, syrup (V, NF)

Homemade baked beans (GF, VN, NF, DF)

BREAKFAST GRAZING TABLE

EUROPEAN BREAKFAST GRAZING TABLE \$18pp

Min 20 pax

Selection of cold food displayed beautifully on a table.

GRAZER INCLUSIONS

Selection of continental meats | cheese | pickled vegetables | olives

Selection of fresh bread | danish pastries | croissants | banana bread

Muesli | granola | chai pots | yoghurt

Seasonal fresh fruit | berries | mixed house made dried fruits | nuts

Variety of jams, spreads and condiments



BIG BREAKFAST GRAZING TABLE

\$28pp

Min 20 pax

Selection of cold food displayed beautifully on a table.

GRAZER INCLUSIONS

Selection of hot food | Mexican eggs | crispy bacon | sauteed herb mushrooms | chipolatas | pancakes

Selection of continental meats | cheese | pickled vegetables | olives

Selection of fresh bread | danish pastries | croissants | banana bread

Muesli | granola | chai pots | yoghurt

Seasonal fresh fruit | berries | mixed house made dried fruits | nuts

Variety of jams, spreads and condiments



BRUNCHES

SHARED MEALS BRUNCHES

Min 20 pax

Shared meals brunches are a great way to create a relaxed and informal atmosphere encouraging guests to socialise. We can tailor to all dietary requirements and allergies.

BRONZE PACKAGE **\$40pp**

Choose 4 dishes from the below menu

SILVER PACKAGE **\$50pp**

Choose 5 dishes from the below menu

GOLD PACKAGE **\$40pp**

Choose 6 dishes from the below menu

SAVOURY DISHES

Sweet creamed corn, buttermilk pancakes, bacon

Roast mushroom on gruyere toast (V, NF)

Perfect bacon and egg open sandwich

Fried chicken sanga, white cabbage slaw

Citrus cured salmon, horseradish, bagel

Avocado, heirloom tomatoes, fore di latte on toast (V,NF)

Poached pears with natural yoghurt (V, GF)

Anchovies on toast – anchovies in EVOO, house made mayo, green sauce

Mortadella pitta breakfast sandwich

Asparagus, poached egg, taleggio baguette

Avocado on seeded toast, soft boiled eggs

Hash brown with chili sauce

Chorizo, soft boiled quail eggs, tobacco sauce

Zucchini, snap peas, macadamia pesto, pecorino romano cheese (V, GF)

SWEET DISHES

Buckwheat pikelets, bacon, maple butter (NF)

Chocolate almond croissants

Flourless orange, hazelnut, poppyseed slice

Banana bread, raspberry, and ricotta trifle

Chocolate and banana French toast, salted caramel

Cherry toast, vanilla cream

SANDWICHES

Our sandwiches are light, fresh and delicious! The hardest problem is which one to choose.

Recommended 1 round per guest. Ready to serve and can be delivered to any location. Packed in biodegradable serving boxes, unless specified.

FINGER SANDWICHES \$6pp

1 round per person (3 thirds without crusts)

Traditional loaf varieties in white, multigrain, rye, wholemeal cut into fingers with chef's selection of fillings:

Creamy chicken, tomato relish, salad

Smoked salmon, dill, cream cheese

Shaved ham, Swiss cheese, pickled mustard

Egg, mayo, lettuce (V)

GOURMET SELECTION \$9pp

Gourmet sandwiches (4 quarters with crusts) \$7pp / 1 round

Gourmet tortilla wraps \$7pp / 1 round

Gourmet filled baguettes \$8pp / 1 round

Gourmet rolls \$8pp / 1 round

Chicken, cheddar cream, cucumber, salad

Ham & cheese, tomato, lettuce

Roasted beef, mustard, onion, lettuce

Turkey, cranberry, salad

Salami, tomato chutney, salad

Corned beef, pickle, Dijon mayo, salad

Smoked salmon, cream cheese, salad

Egg, mayo, lettuce (V)

MORNING/ AFTERNOON TEA

Our menus are vibrant, seasonal, house made and sustainable, covering all your weekday meetings and delivered catering needs. You can tailor your morning or afternoon tea menu to suit your needs.

BRONZE PACKAGE OPTION \$20pp

Choose 4 dishes from the below menu

SILVER PACKAGE \$26pp

Choose 5 dishes from the below menu

GOLD PACKAGE \$32pp

Choose 6 dishes from the below menu

SAVORY

Mini prawn, corn fritters, paprika, lemon mayo

Mini zucchini muffins, sour cream, chives (V)

House made beef & pork sausage rolls, onion jam

Caramelised onion bacon tarts

Ham, cheese and leek scone

Smoked chicken BLT sandwich

Citrus cured salmon, horseradish, bagel

Avocado, Heirloom tomato, fiore di latte, on toast

FRUIT & YOGHURT

Bircher muesli, toasted coconut

Granola, yoghurt, fruit cups (GF)

Poached pears, natural yoghurt

Fresh seasonal fruit skewer (GF)

Seasonal fruit salad cup, passionfruit compote, fresh mint (GF, VN)

SWEETS

Chocolate mousse, salted caramel pops

Mini Persian love cakes

Chocolate chip and walnut cookies

Eton strawberry mess

Mini tiramisu cups

Sicilian cannoli with ricotta filling

Mini pavlova, cream, pineapple

WHAT YOU NEED TO KNOW

STAFFING

ESTIMATED STAFFING REQUIREMENTS FOR SERVICE

Staffing is an additional cost. Your requirements are dependent on your venue, menu and guest numbers.

For most breakfast menu, you will require qualified chef/s to prepare and plate your breakfast menu and trained food service staff to tray serve the menu to your guests.

Our quotes include a standard set up time of 3 hours to set up kitchen and bar area, assist with placement of tables and chairs, place linen (cutlery, glassware, menus, place cards, and all tableware).

Our service team arrives 1.5 hours prior to the event to ensure all food, beverages and venue are ready for early guest arrival.

One hour pack down ensures all food and equipment is taken off site, external hire equipment is checked and packed away, leaving the venue as it was on arrival.

BREAKFAST EQUIPMENT

ESTIMATED EQUIPMENT REQUIREMENTS FOR SERVICE

Equipment is an additional cost. Your requirements are dependent on your venue, menu and guest numbers.

Cutlery, crockery and napkins are included in the price.

NEED A QUOTE

If you are interested in our menus and need a personalised quote? Fill out our online enquiry form with your details.

Please provide as much information as possible to ensure we can present a quote that best suits your requirements.

Please include:

- Contact details
- Function date
- Approximate number of guests
- Occasion
- Budget per head (if you have one)
- Style of catering you would like to have (eg cocktail, sit down, share table, buffet)

If you need help to set up your event give us a call on 0407 516 001 and we can help you out.