

BREAKFAST – PACKAGES & À LA CARTE

packages

FAY FAY @ \$90 pax

freshly squeezed orange juice (bottled)
sliced seasonal fruit
morning mini bakery collection (croissant, scone, danish pastry, muffin)

VITAL KING @ \$90 pax

freshly squeezed orange juice (bottled)
sliced seasonal fruit
finger sandwich assortment (smoked salmon, cucumber cream cheese, egg salad, tuna salad)

SUPERIOR GOLD* @ \$140 pax

freshly squeezed orange juice (bottled)
scrambled egg
roasted new potatoes
smoked bacon
grilled sausage links
mini croissant
mini muffin

**equipment and set-up service recommended*

à la carte

BAKED GOODS & MORNING SWEETS

| | |
|-----------------------------|---------------|
| mini croissant | \$160 per doz |
| mini scone | \$160 per doz |
| mini danish pastry | \$160 per doz |
| mini muffin | \$160 per doz |
| mini cookie assortment | \$120 per doz |
| chocolate dipped strawberry | \$260 per doz |

FINGER SANDWICHES (24 pcs per platter)

| | |
|--|-------------------|
| finger sandwich assortment (smoked salmon, cucumber cream cheese, egg salad, tuna salad) | \$280 per platter |
| PB&J finger sandwich (peanut butter & jam) | \$260 per platter |

BEVERAGES

| | |
|---|-----------------|
| fresh squeezed juice (300ml bottle) – min. order 12 units per variety | |
| orange, watermelon, grapefruit | \$26 per bottle |
| fresh squeezed juice mix (300ml bottle) – min. order 12 units per variety | |
| coffee in a 3 litre pot (serves up to 15 cups) | \$260 per pot |
| tea in a 3 litre pot (serves up to 15 cups) | \$220 per pot |
| bottled water (330ml) – case of 24 bottles | \$210 per case |

FRESH FRUITS

| | |
|---------------------|-------------------|
| seasonal fruit cup | \$28 each |
| fresh fruit platter | \$360 per platter |
| fresh fruit skewer | \$160 per doz |

MORNING SURPRISES

| | |
|-----------------------------------|---------------|
| melon & prosciutto skewer | \$220 per doz |
| green grape & cheddar cheese | \$180 per doz |
| salami, cheese & olive skewer | \$220 per doz |
| ham & swiss quiche bitesize | \$220 per doz |
| spinach & feta quiche bitesize | \$220 per doz |
| smoked salmon & cream cheese wrap | \$260 per doz |



catering essentials...

PACKAGES & CUSTOMIZED MENUS

all packages shown have a minimum order of 25 persons

in addition to our printed menus, our team can create custom menus designed specifically for your event

PRESENTATION

food contained in aluminium foil trays

food can be presented on presentation tray or chafing dish, please ask for quote

black table cloth and black skirting can be rented @ \$100 each and \$180 each respectively

UTENSIL

comes with disposable plate, oxo-biodegradable plastic cutlery and napkin ; for crockery and stainless steel cutlery please ask for quote

DELIVERY

single trip \$250 ; round-trip \$500 (where equipment is required)

delivery charge will be waived for drop-off only orders if total order amount exceeds \$10,000

WAITING SERVICE or SET-UP ONLY

\$600 per wait staff for 4 hours including set-up & clean-up

\$200 if only set-up is required (i.e. no waiting service)

ORDER CONFIRMATION

order must be confirmed 3 full working days prior to event

PAYMENT

a 70% deposit 3 full working days prior is required; balance payable in cash or cheque on delivery

CANCELLATION

less than 72-hour notice - 20% of total invoice amount; less than 48-hour notice - 50%; less than 24-hour notice - 100%

For bookings, call 3565 4120 or e-mail info@zebratasty.com