

- **Breakfast Brunch Canape's / Cold & Hot Food Station**  
**(For minimum order of 40 People) 2025**

- For a versatile breakfast/brunch canapé hot and cold station menu tailored for early morning events, including product launches, corporate gatherings, Receptions and celebrations, consider the following options:

- **Cold Station £9.50 pp**

- Mini Brioche Bun, Continental Meats, Eggs and Tomato
- Mini Croissants with Ham and Cheese
- Selection of Mini Muffins
- Fresh Fruit Salad Pots

**More Options to Choose Individually Priced to Add to your Station for £2.50 per Choice**

- Greek Yogurt, Caramelised Banana, Mango Coulis and Granola
- Smoked Salmon Pinwheels with Herbed Cream Cheese **£3.50pp**
- Greek Yogurt Parfait with Homemade Granola and Fresh Berries
- Caprese Skewers with Cherry Tomatoes, Mozzarella, and Fresh Basil
  
- Chia Seed Pudding with Mango and Coconut Flakes
- Oat Pots, Natural Yogurt and Fruit of the Forest Coulis
- Banana, Coconut and Mango Granola, Greek Yogurt and Honey
- Oats, Diced Apples and Pears, Maple Syrup and Greek Yogurt
  
- Pink Grapefruit and Orange Segment in Citrus Juice
- Pancakes, Toasted Walnut, Blueberries and Canadian Syrup
- Mix Nuts and Oat, Coconut and Chocolate Bar
- Mix Berries Flapjac

**Hot Station £10.50 pp**

- Miniature Breakfast Burritos with Sausage, Egg, and Cheese
- Bacon and Gruyère Mini Quiches

- Belgian Waffle Bites with Whipped Cream and Berries
- Mini Chicken and Waffle Sliders with Maple Syrup Drizzle

These options offer a diverse range of flavors and textures, catering to various dietary preferences and ensuring a delightful experience for your guests.

## **2025 BREAKFAST & BRUNCH CANAPÉS MENU**

**£11.50 pp& 14.50 pp**

*(Minimum 30 Guests | Mix of Cold & Hot Stations)*

### **1. COLD CANAPÉS (Elegant Bite-Sized Starters)**

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- **Smoked Salmon Roses**  
*On rye blinis, crème fraîche, dill, lemon zest*
- **Avocado & Shrimp Tartare**  
*In cucumber cups, lime-chili drizzle*
- **Prosciutto-Wrapped Melon**  
*With mint & aged balsamic*
- **Caprese Skewers**  
*Cherry tomatoes, burrata, basil pesto*
- **Greek Yogurt Parfait Shooters**  
*Granola crunch, berry compote*

### **2. HOT CANAPÉS (Freshly Prepared & Served Warm)**

- **Mini Eggs Benedict**  
*Soft-poached quail eggs, smoked ham, hollandaise on brioche*
- **Truffled Mushroom Arancini**  
*Crispy risotto balls, parmesan foam*
- **Chorizo & Manchego Stuffed Dates**  
*Wrapped in bacon, maple glaze*
- **Sweet Potato & Halloumi Fritters**  
*Harissa yogurt dip*

### **3. INTERACTIVE FOOD STATIONS**

## A. Build-Your-Own Avocado Toast Bar

- *Sourdough/gluten-free toast, smashed avocado, toppings: radish, feta, chili flakes, smoked salmon, poached eggs*

## B. Gourmet Waffle & Pancake Station

- *Mini Belgian waffles & buttermilk pancakes*
- *Toppings: maple syrup, Nutella, berries, candied nuts, whipped cream*

## C. Charcuterie & Cheese Display

- *Cured meats, artisan cheeses, fig jam, honeycomb, seeded crackers*

## 4. SWEET FINISHES

- **Mini French Toast Bites**  
*Cinnamon-dusted, berry compote*
- **Dark Chocolate & Sea Salt Croissants**
- **Seasonal Fruit Platter**  
*With passionfruit coulis*

## 5. BEVERAGE PAIRINGS

- **Coffee Cart:** Espresso, flat whites, chai lattes
- **Fresh Juice Trio:** Orange, green detox (kale-apple-ginger), beetroot-lemon
- **Sparkling Mimosa Bar:** Orange, peach, or pomegranate juice + Prosecco