



duck duck goose catering

menu options **brunch**

The following served cocktail style to your guests over a 2 hour period

Choose 4 options, \$30p/p

Sunrise breakfast trifle: rhubarb + strawberry compote, organic muesli + honey, natural yogurt, and fresh fruit

High top cappuccino + white chocolate muffins

Fresh fruit salad w/ rose geranium syrup and cardamom cream

Free range ham, spinach + gruyere strata w/ smoky tomato jam

Corn fritters w/ crispy chorizo

Assorted French Danish

Fresh baked bacon + egg roll w/ rocket and hollandaise

Mini blueberry pancakes, in stacks, w/ honey and ricotta

coffee, tea and juice included

Staff wages @\$35/hr.

Minimum 30 people

Additional options \$5p/p

Please note we do not supply tea/coffee cups or plungers, these would need to be hired if the venue is unable to supply them.