

Refined Catering for

Executive Aviation – Events – Corporate Hospitality

**Breakfast**

* Traditional Cereals & Museli – individual bowls with separate portions of milk or plant based alternative
* Fresh Fruit Bowl with Natural Yoghurt / Soya Yoghurt **(V/VG)**
* Whipped Greek Yoghurt, Fruit Compote & Granola **(V)**
* Overnight Oats, Fresh Mango & Chai Seeds **(V/VG)**
* Breakfast Buddha Bowls:

Brown Rice, Eggs & Avocado **(V)**

Rancher’s Eggs, Pinto Beans & Roast Peppers **(V)**

Scrambled Tofu, Spiced Sweet Potato & Chickpeas **(VG)**

* Bakery Items: Croissants, Danish Pastries, Pan au Chocolate **(V)**
* Individual Breakfast Sandwiches:

“Bacon Butty” on Farmhouse Bread or Soft Bap

Grilled Sausage n White, Wholemeal or Sourdough

Bacon, Sausage & Egg on White, Wholemeal or Sourdough

Wholemeal Bagel, Crem Cheese, Smoked Salmon & Avocado

Brioche Bun, Prosciutto Ham, Emmental Cheese & Tomato

* Breakfast Burritos:

Hash Brown, Smoked Bacon, Egg & Salsa

Vegan Tofu, Peppers, Spiced Potato & Avocado **(VG)**

* English Muffins:

Pork Sausage, Bacon & Egg

Smoked Salmon & Egg

Vegetable Pattie & Egg **(V)**

* Sweet Items:

Belgian Waffles, Dark Chocolate Sauce, Banana Fool

Blueberry or Double Chocolate Muffins

* Basket of Fresh Fruit to include: Apples, Easy Peel Oranges, Pears, Plums, Bananas and seasonally available fruit (minimum of 20 pieces per basket)

***(V)*** *– Suitable for Vegetarians*

***(VG)*** *– Suitable for Vegans*