

## BUFFET BREAKFAST

Inclusive of freshly brewed coffee, selection of teas, chilled orange and apple juice

Minimum 30 guests

\$40 pp

### From The Bakery

Freshly baked Bunya nut and sea parsley damper bread  
Mini croissants, continental Danish pastries and seasonal petite muffins  
Home baked rolls and brioche  
Potted preserves, Rosella jelly

### Continental Selection

Sliced tropical fruit platter with local seasonal berries  
West Australian fruit and natural yoghurts  
Selection of cereals with full cream, skim and soy milk  
Traditional Bircher muesli, Greek yoghurt, wildflower honey  
Shaved leg ham, mortadella and prosciutto,  
sliced Edam and Gruyere cheese, Roma tomatoes  
Smoked ocean trout, Spanish onions, cream cheese and capers

### From The Pan

Lamb cutlets marinated with lemon myrtle, oven dried tomatoes  
Scrambled eggs with ocean trout and chives  
Beef medallions with mountain pepper Béarnaise sauce  
Crispy bacon rashers, gourmet sausages and potato gratin  
Field mushrooms and rich tomato baked beans\*

\*Denotes vegetarian dish

While Crown Perth will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients. Crown will make every effort to cater for any guests with special dietary requirements, i.e. vegetarian, vegan, gluten and/or lactose free, allergies or religious requirements at no extra charge (to a maximum 5% of your total guests). Any other additional special meal requests or additional dietary requirements (in excess of the 5% of your total guests) will incur a 25% surcharge per person. Note that Crown will always cater for 3% vegetarian (of your total guests). Photos are for illustration purposes only.