



COUNTRY CITY  
CATERING

# COUNTRY CITY CATERING BREAKFAST MENUS

Please find our extensive selection of breakfast menus, offering a wide range of delicious options. All offerings are beautifully presented with seasonal, themed flowers, décor, and fresh vegetables.

All buffet serving ware is included in the cost.

Please note that menu prices are listed per menu on each page. Staffing and delivery charges will be added separately. Once you confirm the number of guests attending, we will advise on the required staffing.

Please note that Menu 1 is the only option where our team will set up the buffet and leave it for self-service. All other menus require staff to remain on-site to manage the buffet service.

For menus that include hot items, we will provide warming equipment free of charge.

All of our food is prepared in an environment where allergens are present; therefore, we cannot guarantee that our dishes are suitable for individuals with allergies.

**Minimum order: 60 guests.**

**Delivery / Collection Charge £250 plus vat**

**Server Charger x1 - £160 plus vat**







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# SIGNATURE BREAKFAST GRAZING TABLE

## MENU 1

Passionfruit & Raspberry Yogurt Pots

Croissants filled with cheese, prosciutto & rocket

Freshly Baked Pain Au Chocolate, Cinnamon Bun & Croissants

Freshly Baked Blueberry Muffins with Almond

Oat & Raisin Cookies

American Pancake Stack with Berries & Local Honey

Smashed Avocado, Sun-kissed Tomato & Pomegranate on Toast  
VG

Mediterranean Vegetable & Feta Quiche Bites V

Cumberland Sausage Rolls

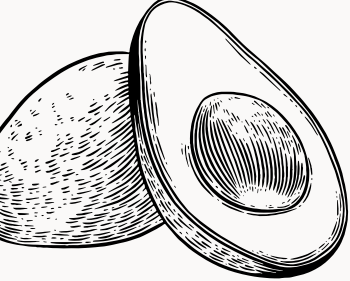
Selection of Artisan Breads with Jams  
Butter  
Sliced Cheese

-  
Date & Banana Bread VG

-  
Sliced Exotic Fruit Platter VG

**£16 pp**





# BREAKFAST TABLE

## MENU 2

### Waffles

with Maple Syrup, Blueberries & Dry Cured Streaky Bacon

### Build your Own Artisan Sourdough Toast Bar Toppings include:

- Poached Eggs
- Avocado
- Sun kissed tomatoes
- Lemon & Black Pepper Ricotta
- Chorizo
- Creamy Wild Mushrooms
- Smoked Salmon
- Cashew Butter
- Pesto Crushed Peas
- Hot Honey Halloumi



### Sticky Brioche Cinnamon Swirl Buns

### Sliced Exotic Fruit Station VG, GF

watermelon, cantaloup, pineapple, fresh berries, pomegranate, mint, grapes, kiwi, plum, passionfruit

### Selection of LUXURY Pastries V

Butter Croissant  
Red Velvet Croissant  
Apple Danish  
Blueberry Danish  
Forest Fruit Danish

### Peach, Coco & Coconut Over Night Oat Pots VG GF

**£16 pp**



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# BREAKFAST TABLE MENU 3

**Courgette & Ricotta Breakfast Tart**

**Lemon, Mint & Cucumber Breakfast Shots**

**Sticky Brioche Cinnamon Swirl Buns**

**Freshly Baked Foccacia**  
served with cured meats & sliced cheeses

**Italian Breakfast Frittata**  
with roasted medditerainian vegetables & parmesan

**Pannettone with selection of Jams & Lemon Curd**

**Sliced Exotic Fruit Station VG, GF**  
watermelon, cantaloup, pineapple, fresh berries,  
pomegranate, mint, grapes, kiwi, plum, passionfruit

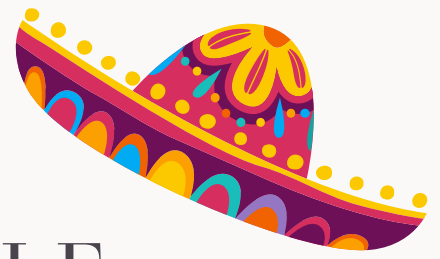
**Selection of LUXURY Pastries V**

Butter Croissant  
Cinnamon Swirl  
Red Velvet Croissant  
Apple Danish  
Blueberry Danish  
Forest Fruit Danish

**£16 pp**



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# BREAKFAST TABLE

## MENU 4

### Live Huevos Rancheros Station

**CCC team to build an epic mexican breakfast on a fresh grilled tortilla with fresh fried eggs**

Epic Spicy Tomato Casserole  
Fried Eggs

served with choice of toppings

Tortilla wraps  
Avocado Smashed  
Red Onion Salsa  
Feta\Smokey Ham  
Black Beans  
Jalapenos  
Fried Potato  
Spring Onion  
Monterey Jack Cheese  
Sour Cream

### Breakfast Margarita Mocktail Shots

Lime, Cucumber, Lemon & Kale Breakfast Shots

**English Cherry Compote, Dorset Yogurt Pots**

**Selection of Luxury Pastries**

fruit danish, cinnamon swirl, pain au chocolate, butter croissant

**Cinnamon Sugar Churros, Dipped in Fruit Custard**

**Chili Pepper, Corn & Bacon Quiches**

**£16 pp**





# BREAKFAST TABLE MENU 5

**Grapefruit, Apricot & Apple Museli Glass Jars V, GF**

**Cocoa, Dates & Coconut Date Balls VG, GF**

**Pastel de Nata V**

Traditional, Blueberry & Raspberry available

**Ricotta, Surrey Asparagus & Sun-kissed Tomatoes on Sourdough  
V**

**Spanish Chorizo Tortilla (warm) GF**

**Poached Egg Bar with Toppings : GF**

Warm Spring Vegetable Braise VG

Truffle Sauted Mushrooms VG

Crispy Streaky Bacon

Scottish Hot Smoked Salmon

**Date & Banana Bread VG**

**Sliced Exotic Fruit Station VG, GF**

watermelon, cantaloup, pineapple, fresh berries, pomegranate, mint,  
grapes, kiwi, plum, passionfruit

**Selection of LUXURY Pastries V**

Butter Croissant

Cinnamon Swirl

Red Velvet Croissant

Apple Danish

Blueberry Danish

Forest Fruit Danish



**£16 pp**



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# BREAKFAST TABLE MENU 6

## **Breakfast Burrito Bar**

HELP YOUR SELF - SELF BUILD BURRITO BAR

gluten free & Tortilla Wraps Available:

selection of fillings:

Cumberland Sausage, Bacon Bacon

Tomato Salsa, Guacamole VG

Spinach, Mature Cheddar V

Crushed Sweet Potato, Black Bean Braised VG

## **Protein Porridge Bar**

Mixed Seed Protein Porridge with self serve toppings :

fresh berries

mango

toasted seeds

honey

dried banana chips

Dates

Toasted Nuts

Berry Compote

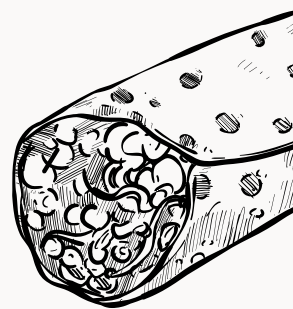
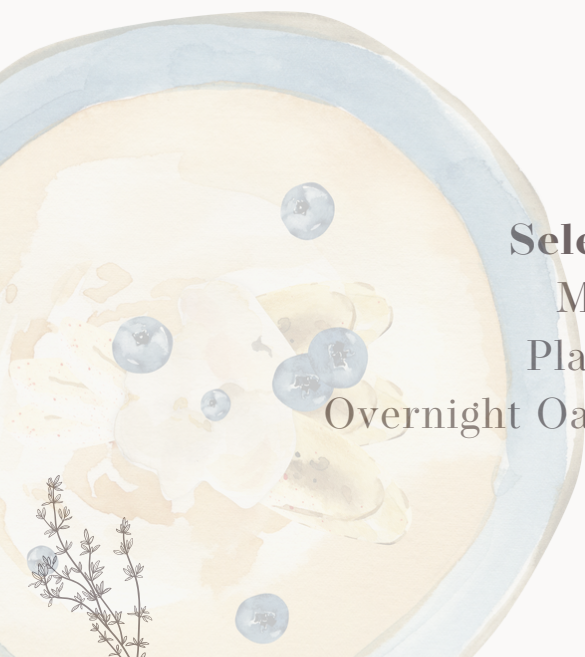
## **Selection of Cold Pastries**

Mini Breakfast Pastries

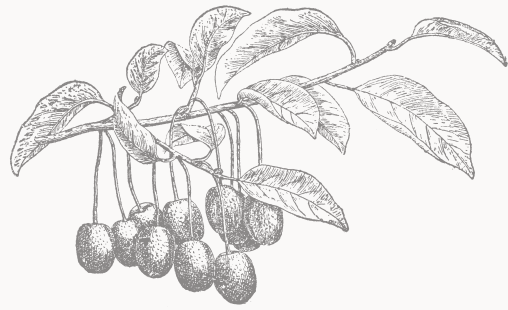
Plant Based Banana Bread

Overnight Oat Shots with Apricot & Grapefruit

Blueberry Muffins



£16 pp



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# PANCAKE DAY

## Pancake Pop Up

### Crepes

Freshly Baked Crepes to Order using traditional Crepe Machine

gluten free & vegan crepe available

### Selection of Toppings

Streaky Bacon

Grated Gruyere Cheese

Banana & Nutella

Lemon & Sugar

Coconut Cream, Berry Compote

Fresh Berries

Salted Caramel Sauce

Fresh mint

Chantilly Cream

Roasted Chopped Nuts



### **Quote**

chefs on site to cook crepes

Crepe machine hire

£10 per person ( covers chef & equipment hire)

£10 per person (Breakfast Popup food cost )

**Total pp = £20**



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# Brunch

## The Full Works - Luxury Style

### Hot Items:

Cumberland Sausages

Streaky Smoked Bacon

Fried Eggs

Grilled Sourdough

Home Braised Beans

Grilled Mushrooms

Grilled Cherry Vine Tomatoes

-

Shakshuka with Toasted Foccacia

Zata'ar Yogurt

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West Sussex Smoked Salmon

Grilled High Weald Dairy Halloumi with Sautéed Spinach

Fresh Lemon

Guacamole

-

American Style Pancakes

Fresh Berries

Local Honey

Coconut Cream

-

Selection of Mini Pastries

**£22 per person plus vat**

