

# **B**REAKFAST

**STARTER OPTIONS: R35.00 per person extra**  
(ADD ANY OF THE BELOW OPTIONS AS A STARTER TO ANY OF THE MENUS BELOW)

- GARLIC BRUSHED CROSTINI TOPPED WITH BUTTER FRIED HERBED MUSHROOMS FINISHED WITH ROCKET
- GRILLED SMOKED KIPPER WITH PARSLEY BUTTER.
- GREEK YOGHURT SERVED WITH HONEYED MUESLI AND SEASONAL FRUIT
- WARM BASIL AND GOATS CHEESE MUFFIN SERVED WITH LEMON AND HERB BUTTER

## **MINI BREAKFAST R80.00pp**

(SERVED PLATED)

ORANGE JUICE SERVED ON ARRIVAL.

SCRAMBLED EGGS, SMOKED BACK BACON, SPICED OVEN ROAST POTATO WEDGES, GRILLED TOMATO.

BROWN AND WHITE TOAST WITH JAMS AND GRATED CHEDDAR CHEESE.

TEA AND COFFEE

## **ENGLISH FARM BREAKFAST R110.00pp**

(SERVED PLATED)

SELECTION OF FRUIT JUICES

SCRAMBLED EGGS, SMOKED BACK BACON, BEEF SAUSAGE, SAUTÉED BUTTON MUSHROOMS, SPICED OVEN BAKED POTATO WEDGES & HALF GRILLED TOMATO  
BROWN AND WHITE TOAST WITH JAMS AND GRATED CHEDDAR CHEESE

BROWN AND WHITE TOAST WITH ASSORTED PRESERVES AND GRATED CHEESE

TEA & COFFEE



# **B**REAKFAST

## **HOT BREAKFAST BUFFET**

**R140.00pp**

**(SERVED BUFFET STYLE – MIN 30 PEOPLE)**

**SELECTION OF FRUIT JUICES**

**SCRAMBLED EGGS WITH CHIVES**

**SMOKED BACK BACON**

**BEEF SAUSAGES**

**BUTTON MUSHROOMS SAUTÉED IN HERBED BUTTER**

**BAKED BEANS IN SMOOR**

**GRILLED TOMATO WITH PESTO**

**SPICY ROAST POTATO WEDGES**

**BROWN AND WHITE TOAST SERVED WITH A SELECTION OF PRESERVES AND GRATED CHEESE.**

**TEA & COFFEE**

## **CONTINENTAL BREAKFAST BUFFET**

**R120.00pp**

**(SERVED BUFFET STYLE – MIN 30 PEOPLE)**

**SELECTION OF FRUIT JUICES**

**SLICED FRUIT PLATTER**

**DE LUXE MUESLI WITH GREEK YOGHURT**

**A SELECTION OF SOUTH AFRICAN CHEESES WITH PRESERVES**

**COLD ROAST SLICED CHICKEN SUPREME**

**SWEET AND SAVOURY MUFFINS**

**PLATTER OF MARINATED ROAST VEGETABLES**

**BROWN AND WHITE TOAST SERVED WITH A SELECTION OF PRESERVES AND GRATED CHEESE.**

**TEA & COFFEE**



# **B**REAKFAST

## **FULL BRUNCH BUFFET**

**R180.00pp**

**(SERVED BUFFET STYLE – MIN 40 PEOPLE)**

**SELECTION OF FRESH FRUIT JUICES**

### **COLD SELECTION**

**FRESHLY CUT SEASONAL FRUIT**

**HONEY TOASTED MUESLI**

**GREEK YOGHURT WITH A TOUCH OF CINNAMON**

**SELECTION OF FRESHLY BAKED BREAKFAST PASTRIES**

**SOUTH AFRICAN CHEESE PLATTER**

### **WARM SELECTION**

**SCRAMBLED EGGS WITH CHIVES**

**MINI ROSEMARY MARINATED SIRLOIN STEAK**

**SMOKED BACK BACON**

**GRILLED TOMATO TOPPED WITH PESTO AND CHEDDAR CHEESE**

**SAUTEED BUTTON MUSHROOMS WITH HERBS**

**BROWN AND WHITE TOAST WITH PRESERVES AND GRATED CHEESE**

**COFFEE AND TEA**

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*A unique experience, Encore Restaurant and Conference Centre is operated by Students under the supervision of seasoned professional industry staff. Student training and superior customer service is our primary focus. At all times we endeavour to exceed the expectations of both our students and our guests.*

*Thank you for your support and patronage.*

