**Refreshments**

**Coffee/ Tea**

**Fresh Orange Juice**

**Fresh Cranberry Juice**

**Fresh Apple Juice**

**Bottled Water**

**San Pellegrino**

**- 750 ml**

**Soft Drinks**

**Breakfast Menu**

**The Sunrise**

**Danish Pastries, Croissants, Muffins served with butter and preserves**

**Served with Fresh Juices, Coffee and Tea**

**Along with a seasonal Fruit Platter**

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**The Early Bird**

**Danish Pastries, Croissants, Muffins served with butter and preserves**

**Served with Fresh Juices, Coffee and Tea**

**A seasonal fruit platter**

**Farm Fresh Scrambled eggs**

**Bacon and Hash Browns**

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**The Traditional**

**Danish Pastries, Croissants, Muffins served with butter and preserves**

**Served with Fresh Juices, Coffee and Tea**

**Seasonal Fresh Fruit Platter**

**Farm Fresh Scrambled Eggs**

**Bacon and Sausages**

**Hash Browns**

**Baked Beans**

**Fish and Brews**

**Toutons with Molasses and Maple Syrup**

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**Refreshment Breaks**

**Mid-Morning Refreshment Break**

**A refresh of Coffee, Tea and Fresh Juices with**

**Yogurt and fresh fruit Salad**

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**Mid Afternoon Refreshment Break**

**A refresh of Coffee and Tea with fresh baked**

**assorted cookies, and fresh fruit salad.**

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**Working Lunches**

**Executive Sandwich Board**

**A variety of sandwiches made of the finest cold cuts and fillings**

**on fresh homemade bread and baguette. Served with your**

**choice of soup of the day or market garden salad. Followed by coffee and tea.**

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**Build your own Sandwich**

**(Minimum 20 people)**

**A basket of home-baked breads accompanied by a European cold cut tray with sliced cheese, chicken salad and egg salad. Also includes all**

**the garnishes you need to build your own sandwich. Served with**

**Market Garden Salad and German Style Potato Salad.**

**Followed by Coffee and Tea.**

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**Tex Mex Luncheon**

**Market Garden Salad followed by a build your own Fajita Station.**

**This includes: Seasoned Chicken breast, Mexican fried rice, julienne vegetables,**

**diced tomatoes, lettuce, shredded cheese, sour cream and salsa.**

**Served with Coffee and Tea.**

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**Peters Pasta Buffet**

**Penne pasta with bolognaise sauce and lemon pepper spaghetti with chicken in a lemon cream sauce accompanied by Roma Tomato soup, and a Caesar Salad station**

**Served with Coffee and Tea**

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**Add assorted mini desserts to any lunch menu.**

**Lunch Buffet**

**Fresh Baked Homemade Bread**

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**Market Garden Salad**

**Organic greens served with a garden vegetable garnish**

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**Penne Pasta Salad**

**Semolina penne with brunnoise of vegetables, in a tomato balsamic**

**dressing with extra old parmesan cheese.**

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**Fisherman’s Catch**

**We begin with the finest seafood selection such as salmon, cod, scallops and tiger prawns. Then we marry them with a silk saffron cream sauce laid on basmati rice.**

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**Apple Hen**

**Fresh chicken breast pan fired and drizzled with Calvados cream sauce**

**and finished of with sautéed apple splits.**

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**Vegetable Sauté**

**An array of seasonal garden vegetables lightly**

**sautéed with fresh butter.**

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**Potato Diskettes**

**Thickly sliced russet potatoes tossed with Rosemary garlic oil**

**and baked to a light crisp**

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**Dessert Selection**

**A variety of cakes, pastries and pies to tempt everyone**

**coffee and tea.**

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