



SALT'S
CATERING

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BUSINESS BREAKFAST CATERING

BM1 Breakfast Meeting Menu 1 £3.45 / head

A selection from the following

- Butter croissants with butter and homemade jam
- Pain au chocolat
- Mini savoury croissants or mini croque monsieur
- Almond croissant
- Fresh fruit (usually comprising melon, strawberries, pineapple & grapes)

BM3 Breakfast Meeting Menu 3 £2.95 / head

Sandwiches

- Yorkshire outdoor reared Pork and Leek sausage sandwich on ciabatta
- Bacon sandwich on ciabatta or oven bottom cake

BM2 Breakfast Meeting Menu 2 £5.00 / head

A selection from the following

- Butter croissants with butter and homemade jam
- Pain au chocolat
- Mini savoury croissants or mini croque monsieur
- Almond croissant
- Fresh Fruit (usually comprising melon, strawberries, pineapple & grapes)
- Yoghurts & granola
- Fruit juices



Other breakfast menus

The menus below are suitable for larger events, where staffing may be appropriate. Please contact us for a bespoke quote.

French Style Brunch Menu

Minimum 40 people.

- Bayonne ham
- Saucisson
- Homemade fruit compote
- Artisan French breads & butter
- Selection of French cheeses (e.g. petit Munster, grate-paille, Comte)
- Selection of ferme des peupliers yoghurts
- Croissant with home cooked ham and emmenthal
- Quiche Lorraine
- Fresh fruit platter
- Tarte au Citron
- Blackcurrant frangipane tart
- Apple, prune and sabayon tart
- Fruit

Superior Traditional Breakfast Menu

Minimum 40 people.

- Yorkshire outdoor reared bacon
- Yorkshire pork and leek sausages
- Beef tomatoes and button mushrooms
- Artisan bread
- Sauces
- Eggs Florentine
- Pancakes and maple syrup
- Homemade fruit compote
- Breakfast pastries
- Fresh fruit platter
- Fruit juices

Sundry Additions

Minimum numbers apply to some.

- Pancakes and accompaniments
- Oatmeal pancakes
- Maple cured bacon
- Black pudding scones with maple bacon
- Toasted crumpets with smoked salmon
- Gypsy bread
- Eggs Florentine
- Breakfast galette
- Doughnuts
- Tea & coffee

N.B. All of our menu items may contain one or more of the 14 allergens which, by law, we must now make you aware of. Specifically gluten, crustaceans e.g. prawns, eggs, fish, peanuts, soya, milk, nuts, celery, mustard, sesame, sulphur dioxide preservative, lupin and molluscs. Please let us know in advance if you require specific allergen information or a specific meal to cover your requirements and we will be happy to help.

(v) suitable for vegetarians

(gf) gluten free

