



**EMPERORS
PALACE**

THE PALACE OF DREAMS

Breakfast Menus 2019



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Breakfast Selection

~Breakfast One~

R170 per person

Pastry Basket

Fresh croissants and muffins with jams and butter

Beverage

Tea, coffee and orange juice

Hot Breakfast

Savoury scrambled eggs in a pancake moneybag

Three rashers of bacon, tomato stuffed with cheddar scallions and cream cheese, baby potatoes, a mushroom kebab and two chicken sausages

Basket of fresh toast served to the table

~Breakfast Two~

R180p/p

Pastry Basket

Breakfast pastry slice and muffins with jams and butter

Beverage

Tea, coffee and orange juice

Hot Breakfast

Three egg Country omelette - filled with two cheeses and roasted ratatouille vegetables

Three rashers of bacon, tomato stuffed with creamed spinach, baby potato and mushroom kebab and a pork banger

Basket of fresh toast served to the table



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~Breakfast Three~

R215 per person

Pastry Basket

Fresh croissants, Danishes, muffins with jams and butter

In a Glass

Fresh cut fruit salad with Swiss muesli and Bulgarian yoghurt

topped with berry compote honey and seeds

Beverage

Tea, coffee and orange juice

Hot Breakfast

Asian scallion egg pancake, filled with creamy chicken and mushrooms

Three rashers of bacon, tomato stuffed with wilted spinach and feta, grilled vegetables, a baby potato kebab and two beef sausages

Basket of fresh toast served to the table



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~Full Buffet Breakfast~

Buffet - Minimum of 50 guests

R315 per person

Pastry Counter

Fresh croissants, breakfast pastry slices, Danish pastries, muffins, scones, banana loaf, carrot loaf, cranberry and orange loaf, with jams and butter

Beverage Station

Orange, apple and cocktail Juice

Freshly percolated coffee and assorted flavoured teas

Cold Selection

Four types of cereals with skim milk and full cream milk

Plain yoghurt, strawberry yoghurt and peach yoghurt

Roasted nuts, toasted seeds and assorted dried fruits

Three types of seasonal sliced fruits and fruit kebabs

Two types of canned fruit

Freshly cut tropical fruit salad

Stewed cape dried fruits flavoured with cinnamon sticks, anise seeds and citrus

Two types of whole fruits in glass vases



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Deli on Wooden Planks

Smoked trout fillets, smoked salmon roses, smoked marlin, peppered mackerel, shaved onion, capers, lemon cheeks, horseradish and pepper mill

Butcher's cold cuts Black Forest ham wrapped around melon, Country ham, Italian salami, pimento loaf, assorted pickles, olives and Dijon mustard

Local Cape and KZN cheese, onion marmalade, preserved figs, watermelon preserve, Melba toast and crackers

Artisan Breads and Toast

Rye, French platted baguette, ciabatta, Cape seed loaf, assorted soft and crisp rolls and raisin loaf

Hot Selection

Fluffy scrambled eggs sprinkled with flashed scallions and chives

Grilled tomatoes filled with creamed spinach

Sautéed Lyonnaise potatoes with shallots, and mixed pimentos

Chicken sausage flavoured with fresh thyme and sautéed onions

Grilled back bacon

Baked haddock Mornay with chopped parsley

Mushroom, cherry tomato and halloumi cheese kebabs with a basil pesto

Boston three bean ragout

Chefs Egg Station

Fried eggs or Omelette station

Omelette fillings - ham, peppers, onions, cheese, tomatoes and mushrooms

Self-help Toast station

Selection of whole wheat, white and brown bread



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~Finger Fork Breakfast~

Buffet - Minimum of 40 guests

R235 per person

Beverage Station

Orange, apple and cocktail juice

Freshly percolated coffee and assorted flavoured teas

From the Pastry Shop

Croissants, muffins, scones, breakfast pastry slices and Danishes

Served with whipped cream and preserves

Artisan Breads and Toast

Assorted rolls, rye, panini, French platted baguette and health bread.

Served with chilled butter

Something in a Glass Jar

Swiss roasted muesli, Bulgarian plain yoghurt, stewed Cape fruits and toasted seeds

South African Cheese Board

Variety of South African cheeses from the Cape, Karoo and KZN. Served with Melba toast, salted crackers, nuts, dried fruits, fig and ginger preserve.



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Dips & Dippers

Chicken liver pate with onion marmalade

Flaked trout with dill and cream cheese

Hummus

Peppadew dip

Served with crisp vegetable crudités, bread sticks, fried pita wedges, bruschetta and nachos

Hot Selection

Roasted vegetable, baby potato, halloumi kebabs served with a smoked eggplant dip on the side

Baked pulled roasted chicken, braised leek, scrambled egg and mozzarella Sub

Spinach and feta croissants

Argentinian beef and caramelized onion empanadas served with chimichurri on the side

Rustles haddock, scallion and cheddar quiches

English toad in a hole with pork bangers served in ramekins



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~Special Meal Requirements~

Halaal Breakfast
Halaal Tea and Coffee breaks
Halaal Lunch
Halaal Dinner
Halaal Cocktail Hot and Cold Snacks
Halaal food station for buffets

Kosher Breakfast
Kosher Tea and Coffee Breaks
Kosher Lunch
Kosher Dinner
Kosher Hot and Cold Snacks
Kosher food station for buffets

A surcharge of R415 will be charged per meal for Kosher

A surcharge of R250 will be charge per meal for Halaal

A surcharge of R95.00 per tea break for Kosher

A surcharge of R45.00 per tea break for Kosher

Please also note that we do not cater for Halaal friendly or Kosher friendly meals and that all Halaal and Kosher meals are ordered in from an outside catering company and therefore need to be ordered 48 hours in advance

As a standard, with all set menus, we will provide a vegetarian meal option for 2.5% of the total number of guests as part of your menu price; for any amount requested over and above these 2.5% a charge will be levied accordingly.

For any other specific special meal requests for set menus, ie fish, chicken or any other, the dishes must be chosen from our normal current menu selection and these will be charged accordingly, over and above your set menu price

Regarding other special meals like dairy free, gluten, lactose and diabetic, these must be requested 48 hours in advance for specific dishes, otherwise Chef will choose and prepare a meal in line with the specific dietary requirement.

If a client requires our Chef to draft a new menu using different ingredients to the existing ones from our menu pack, please note that the menu will take 48 hours to be drafted and sent through to the client