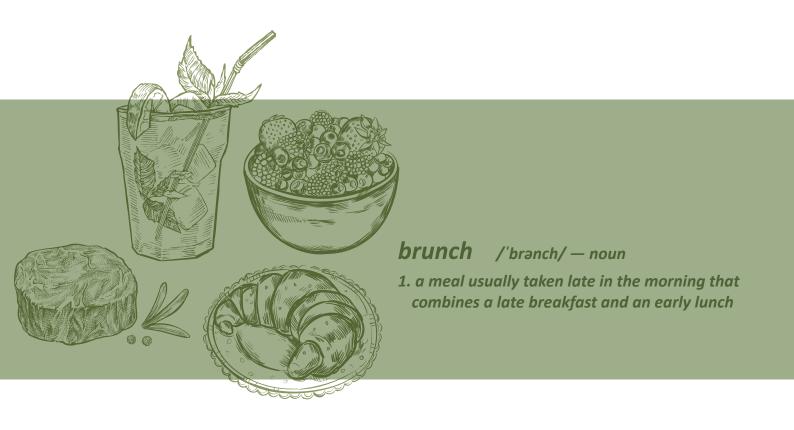
BRUNCH-



CSIR ICC

BRUNCH

The crème de la crème... serving as both breakfast and lunch.

ARRIVAL DRINKS (Display of the following selection of arrival drinks to be served)

Virgin Mary in individual glasses with celery stick

Variety of fruit juices displayed in wine/champagne glasses

PLATTERS ON THE TABLES

Buttermilk fried chicken waffles with cream cheese, maple and lime sauce

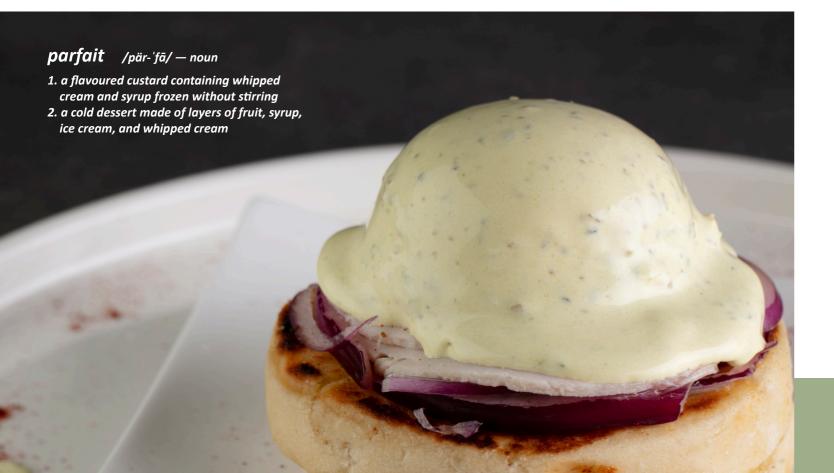
Smoked salmon beetroot blini capers caviar

Miniature butter croissants

Scottish chocolate tiffin, nougat, and fudge slices

Miniature yoghurt and muesli parfaits

Assortment of nuts and dried fruit



COLD BUFFET

Assorted cheeses Fresh sliced fruits

HOT BUFFET

Scrambled eggs prepared with cheddar cheese and chives

Eggs Benedict - toasted breakfast muffin, poached free-range eggs, smoked bacon, topped with hollandaise sauce

Honey soya glazed cheese grillers

Roasted plum tomatoes

Sautéed pesto mushrooms with caramelised red onions

Breakfast beef sausages

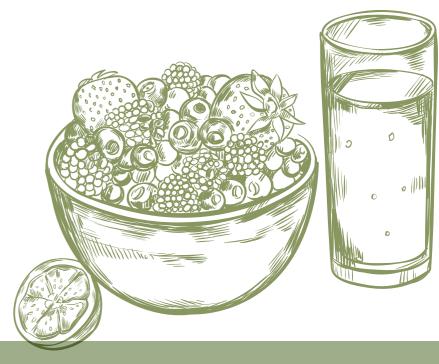
Grilled mini steaks with barbeque marinade

Salmon and dill fishcakes served on a bed of wilted baby spinach

Crispy oven-roasted potato rösti

Assorted bread and bagels for toasting

Selection of teas and coffee



Please note, although we include light meals as an option for you to select, experience and delegate feedback has taught us that guests prefer a sit-down meal. For events with an exhibition, we recommend a sit-down luncheon followed by dessert and coffee, which is served in the exhibition hall to offer the opportunity to engage with exhibitors.

CSIR ICC