

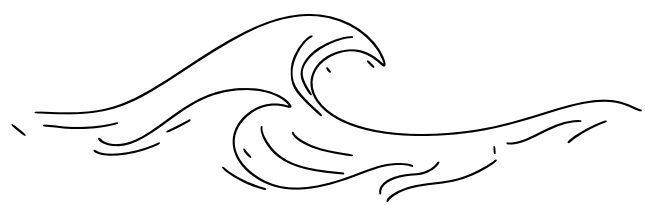
NORTH BREAK EVENTS

Our venue can comfortably hold 50-70 pax, however we have successfully held functions for up to 100pax. We can cater a range of style of function from a 5 course sit down plated, family style, grazing platters, buffet, finger food and canapés and personalised themed nights.

Our minimum spend per head on food is 25ph and is based on a minimum 40 pax. We do not charge a hire fee and can also provided alcohol as we are fully licenced or we can do a BYO at a corkage at 5ph.

Platted meal functions can be discused in person as we can aim to suit any preference, this is just dependant on availabilty and budget

To enquire more about our event packages, please contact us via email at northbreakcafe@gmail.com or fill in the enquiry form and we will get back to you as soon as we can.



CANAPE MENU

CHOOSE ANY 5 FOR \$25PH

CROSTINI'S-

THINLY CUT CRISPY BREAD TOPPED WITH

- Smoked salmon, herbed creme fraiche, salmon caviar and baby capers.
 - Rare roast beef, salsa verde, aioli marinated anti pasto, cream cheese and pesto.
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BRUSCHETTA -

PANNE DE CASA TOASTED AND RUBBED IN GARLIC AND OLIVE OIL

- Tomato, basil and shaved parmesan
 - Roasted mushrooms, goats cheese and herb oil
 - Tomato, fetta, red onion and olive
 - Roast capiscum, bocconcini and basil oil
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SKEWERS

- Chicken satay, and peanut sauce
 - Mini beef shish kebabs with spiced yoghurt and tahini
 - Lamb kofte with mint yoghurt
 - Marinated haloumi and veg with lemon and oregano
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PASTRIES

- Mini potato and cauliflower samsoa with raita
- Pork, sage and apple sausage rolls
- Lamb swarma on puff pastry with garlic sauce



SLIDERS & TACOS

CHOOSE ANY FOR \$9.50PH

SLIDERS

ALL SLIDERS ARE SERVED ON A SESAME SEED MILK BUNS

- American cheese burger with homemade pickles, chutney, aioli, bbq sauce, lettuce and tomato.
 - Southern fried chicken burger with chipotle mayo and rainbow slaw
 - Beer battered barra, lettuce and lemon myrtle tartare
 - Panko crumbed haloumi, pesto mayo, baby spinach and roast tomato
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TACOS

ALL SLIDERS ARE SERVED ON SOFT FLOUR TORTILLAS

- Pulled pork, guacamole, lettuce and salsa
- Southern fried chicken, lettuce, aioli, pickles, and American cheese
- Beef fajita with stripes of capiscum, onion, gaucamole and sour cream.



GRAZING MENU

SERVED ON PLATTERS AT THE TABLE
AND ALL GUESTS HELP THEMSELVES
\$45 PH

ENTREE

- Salt & Pepper Squid with lime aioli
- Make your own pork tacos with salsa, guacamole & sour cream
- Mushroom & Goat Cheese Bruschetta

MAIN

- Greek style slow cooked lamb served with lemon potatoes, greek salad pita bread and tzatziki
- Lemon, garlic and herb roast chicken served with herb butter, crushed chat
- Seasonal greens, Mixed leaf salad, Warm peri peri sauce, Chicken and white wine jus'

