

Breakfast Food Menu Avenues Style



Our Breakfast Avenues food menu typically includes a choice of cereals to have with milk or yoghurt, seasonal fresh fruit or a fruit salad, freshly baked muffins, danish pastries, scones or breakfast buns. We always have bread and spreads and a toaster.

Food is complemented with plunger coffee (fair trade of course), tea, drinking chocolate and fruit juice. Some people like to hang around after the event for another coffee and a chat. The conversations about life and faith held over the shared meal are all part of the worship experience.

Set up your breakfast buffet style so that participants in your worship event can come and go throughout the programme. We've found that by creating casual environment, newcomers are more relaxed. Because Avenues Church is for people who don't go to existing established churches, sometimes people who have had no prior church experience will turn up for Breakfast Avenues. By providing the space to go and get fresh cup of coffee or grazing on a handful of grapes or a freshly baked muffin, anytime throughout the worship event provides a warm and welcoming environment.



Avenues Church doesn't have the same venue each week. We meet in community centres, some of which do not provide crockery & cutlery. This isn't really a problem for us. We have a regular kit of things we take with us each week: Disposable eco-friendly bread & butter plates and dessert bowls and hot & cold cups. Toaster, bread knife, knives, spoons, teaspoons and serviettes. Tea-towels, dishwashing liquid, rubbish bag and cloth. We also have our box with cereals and spreads to which we supplement weekly with fresh food.

Our regulars are always happy to contribute to our breakfast or even take responsibility for bringing everything. This makes it a fairly easy and trouble free set up for all.

So grab some like minded people who enjoy a leisurely start over breakfast on Sunday and hold your own Breakfast Table Menu worship event.

Caroline's Raspberry, White Chocolate & Macadamia Nut Muffins



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| 1 egg | 1 teaspoon cinnamon |
| 1/4 cup lite salad oil | 1 cup frozen or fresh raspberries |
| 1/2 cup sugar | 125g Macadamia white chocolate |
| 1 cup milk | Paper muffin cases |
| 2 cups self raising flour | 12 hole muffin tin |
| 2 teaspoons baking powder | Topping: 2 teaspoons cinnamon & 1/2 cup sugar |

Prepare muffin tin with paper muffin cases. Preheat oven to 200°C. Mix flour, baking powder and cinnamon together. Chop macadamia white chocolate roughly. Beat egg, oil, sugar and milk together. Add dry mix, chocolate and raspberries to the egg mix and mix lightly until just combined. Spoon into cases in muffin pan. Sprinkle with the cinnamon and sugar topping mixture. Bake 15 mins.

