

SAMPLE BRUNCH MENU

ON ARRIVAL

Mélange of Fresh Fruit

Assorted Mini Muffins and Rugelach

Orange, Apple, and Cranberry Juice

Coffee Service



BRUNCH BUFFET

Brunch Salad

Wild greens tossed in a Raspberry Vinaigrette Dressing and topped with crumbled goat cheese, fresh red raspberries, and caramelized walnuts

Omelette Bar

Omelettes prepared to order by our chef using the following ingredients: Feta Cheese, Cheddar Cheese, Spinach, Green Onions, Guacamole, Salsa, Artichoke Hearts, Mushrooms, Peppers, Onions, Chopped Tomatoes

Potatoes Oreganato

Baby potatoes tossed with our chef's seasoning and imported olive oil then baked to a golden brown

OR

Potato Pancakes

Fluffy potato pancakes accompanied by Applesauce and Sour Cream

BRUNCH BUFFET (CONT'D)

Chicken Sausages

Gourmet Chicken and Apple Sausages grilled until crisp and served sliced

OR

Blintzes, Blintzes, Blintzes

A traditional favorite: delicate cheese and sweet blueberry blintzes offered with Preserves and farm fresh Sour Cream

Bagels, Lox, and More

A delectable assortment of just baked bagels and Nova Scotia Lox, accompanied by the following:

Lettuce Leaves
Sliced Onions
Whipped Butter
Capers

Sliced Tomatoes
Sliced Cucumbers
Whipped Cream Cheese
Kalamata Olives



DESSERT AND COFFEE SERVICE

Waffle Bar

Fresh waffles prepared before your guests and offered with: fresh Strawberries, Whipped Cream, Chocolate Sauce, Chopped Nuts, and Vanilla Ice Cream

OR

Traditional Brunch Assortment

Traditional brunch-style desserts to include: Chocolate Bobka, Chocolate Chip Strip, Chocolate Marble Ring, Blueberry Cheese Cake, Apple Strudel, assorted Butter Cookies, and Brownies

Coffee Service