



CREATIVE CUISINE FOR EXTRAORDINARY EVENTS

Brunch Menu "One"

Assorted Bagels
Served with Plain and Vegetable Cream Cheese,
Whipped Butter
Assorted Jams and Preserves

Traditional Scones

Assorted Muffins

Bread Pudding

Coffee Cake

Fresh Fruit Display
Sliced Seasonal Fruits and Berries

Scrambled Eggs
Choose One:

Plain	Western
Three Cheese	Smoked Bacon
Spinach & Feta	Broccoli
Tomato & Basil	Chorizo
Mushroom & Cheddar	

Served with Potatoes O'Brien,
Sautéed Peppers, Onions & Parsley

Applewood Smoked Bacon

Breakfast Pork Sausage Links

Orange Juice
Coffee, Tea & Decaf

please call for price
minimum 30 guests

Brunch Menu "Two"

Assorted Bagels

Served with Plain and Vegetable Cream Cheese,
Whipped Butter, Assorted Jams and Preserves

Traditional Scones

Assorted Muffins

Bread Pudding

Coffee Cake

Fresh Fruit Display

Sliced Seasonal Fruits and Berries

Classic Cobb Salad

Avocado, Applewood Smoked Bacon, Eggs, Crumble Bleu Cheese,
Tomato, Field Greens, Balsamic Vinaigrette

Roasted Vegetable Quinoa

Herbed Vinaigrette Marinade

Lemon and Dill Marinated Grilled Chicken

Served At Room Temperature

Over Sautéed Spinach

Salsa of Feta Cheese, Tomatoes, Cucumbers, and Kalamata Olives

Cinnabon Pancakes

or

Ricotta and Lemon Pancakes

Maple Syrup

Mediterranean Frittatas

Sun Dried Tomatoes, Roasted Peppers, Mozzarella, Parmesan, Spinach, and Potatoes

Skillet Hash Browns

Caramelized Onions, Thyme, and Aged Cheddar Cheese Au Gratin

Applewood Smoked Bacon

Breakfast Pork Sausage Links

Orange Juice

Coffee, Tea & Decaf

please call for price
minimum 50 guests

Brunch Menu "Three"

Assorted Bagels

Served with Plain and Vegetable Cream Cheese,
Whipped Butter, Assorted Jams and Preserves

Traditional Scones

Assorted Muffins

Bread Pudding

Coffee Cake

Fresh Fruit Display

Sliced Seasonal Fruits and Berries

Frise, Arugula, and Spinach Salad

Yellow Beets, Crumbled Goat Cheese, Sweet & Spicy Pecans,
White Balsamic Vinaigrette

French Country Style Quiches

Truffled Mushroom & Three Cheese

Smoked Salmon

Sliced Tomatoes, Shaved Red Onions, And Capers

Hot Items

Applewood Smoked Bacon

Breakfast Pork Sausage Links

Potato Cakelettes

Sweet Pepper, Onion and Bacon Compote

Chicken Francaise

Artichokes and Capers, Lemon White Wine Sauce

Mezzo Rigatoni

Red and Yellow Tear Drop Tomatoes, Eggplant, Tomato Basil Broth

Omelette Station

Whole Eggs, Egg Whites and Egg Beaters,
Onions, Peppers, Mushrooms, Tomatoes, Spinach
Ham, Cheddar, and Swiss Cheeses

Orange Juice

Coffee, Tea & Decaf

please call for price
minimum 50 guests

Dairy Brunch

Assorted Bagels
Plain and Vegetable Cream Cheese,
Whipped Butter, Assorted Jams and Preserves

Traditional Scones

Assorted Muffins

Bread Pudding

Coffee Cake

Fresh Fruit Display
Sliced Seasonal Fruits and Berries

Market Salad
Arugula, Mesclun, Radicchio, Avocado, Tomato, Cucumber,
Crispy Potato Threads, Shaved Parmesan, Guacamole Vinaigrette

Israeli Cous Cous Salad

Smoked Salmon Platter
Sliced Tomatoes, Shaved Red Onions, And Capers

Whitefish Salad with Whole Whitefish Display
Tuna Salad
Egg Salad

Noodle Kugel

Orange Juice
Coffee, Tea & Decaf

please call for price
minimum 50 guests

Breakfast Breads

Assorted Bagels
Served with Plain and Vegetable Cream Cheese,
Whipped Butter, Assorted Jams and Preserves

Traditional Scones
Berry, Chocolate Chip

Assorted Muffins
Coffee Cake,
Strawberry Cheesecake,
Triple Chocolate
Whipped Butter and Preserves

Country Style Biscuits
Brie and Apple,
Scallion and Cheddar

Pancakes, Waffles, French Toast

Buttermilk Pancakes
Vermont Maple Syrup

Chocolate Chip Cookie Dough Pancakes
Maple Syrup

Banana Walnut Pancakes
Candied Ginger Maple Syrup

Oatmeal Pancakes
Dried Cranberry Syrup

Ricotta and Lemon Pancakes
Maple Syrup

Quinoa Pancakes
Vanilla Syrup

Belgian Waffles
Vermont Maple Syrup

New Orleans Belgian Waffles with Pecans
Vermont Maple Syrup

Brioche French Toast
Vermont Maple Syrup

Caramelized Banana French Toast Pudding
Butter and Maple Syrup

Monte Cristo Zeppole Style
Raspberry Compote

Classic Cheese Blintzes
Wild Berry Compote

Strawberry Blintzes
Sweet Ricotta

Fruits and Cereals

Fresh Fruit Display
Sliced Seasonal Fruits and Berries

Fresh Fruit Salad
Assorted Seasonal Fruits and Berries
Garnished With Fresh Mint

Seasonal Berries and Granola
Toasted Almond Granola, Vanilla Yogurt, and Seasonal Berries

Harvest Oatmeal
with Brown Sugar, Dried Fruits, and Cinnamon

Breakfast Meats

Applewood Smoked Bacon
Breakfast Pork Sausage Links
Corned Beef Hash

Table Carved Items

Peppercorn Crusted Slab Bacon
Maple Glazed Smithfield Ham
Mason Jars of Spicy Peach Compote, Bourbon Spiked Grain Mustard

Classic Corned Beef
Russian Dressing and Spicy Deli Mustard

Grilled Kielbasa
Spicy Deli Mustard

Smoked Turkey Breast
Roasted Pepper Aioli

Herb Crusted Tenderloin of Beef
Horseradish Cream Sauce

Prime Rib Eye Roast
au Jus and Caramelized Shallot Compote

Breakfast Potatoes

Potatoes O'Brien
Sautéed Peppers, Onions, & Parsley

Two Potato Hash
Sweet Potatoes, Yukon Gold Potatoes,
AppleWood Bacon, Fennel, and Tomatoes

Skillet Hash Browns
Caramelized Onions, Thyme, Aged Cheddar Cheese au Gratin

Potato Cakelettes
Sweet Pepper, Onion and Bacon Compote

Egg Dishes

Scrambled Eggs

Choose One:

Plain	Western
Three Cheese	Smoked Bacon
Spinach & Feta	Broccoli
Tomato & Basil	Chorizo
Mushroom & Cheddar	

French Country Style Quiches

Spinach & Asiago	Tomato & Mozzarella
Onions & Swiss Cheese	Smoked Bacon
Wild Mushroom & Swiss Cheese	

Mediterranean Frittatas

Selection of One

Sun Dried Tomatoes, Roasted Peppers, Mozzarella, Parmesan, Basil, and Potatoes
Smoked Bacon, Cheddar, and Caramelized Onions
Spinach, Tomatoes, Feta, and Kalamata Olives

Quesadillas

Selection of One

Scrambled Eggs, Caramelized Onions, Smoked Bacon, Ham, Sausage,
Cheddar Cheese, and Jack Cheese
with Salsa, Guacamole, and Sour Cream

Breakfast Pizzas

Selection of One

Smoked Salmon, Dill Crème Fraiche, Crispy Onions
Canadian Bacon, Eggs and Hollandaise
Wild Mushrooms, Ricotta, and Pesto

Sandwich Station

Petite Fours Sandwiches

Selection of Tuna Salad, Seafood Salad, Egg Salad,
and Lemon Pepper Chicken Salad
with Micro Greens on Housemade Mini Pullmans

Seafood

Smoked Salmon
Sliced Tomatoes, Shaved Red Onions, and Capers

Pastrami Smoked Salmon
Sliced Tomatoes, Shaved Red Onions, and Capers with Russian Dressing

Whole Whitefish
Sliced Tomatoes, Shaved Red Onions, and Capers

Whitefish Salad
Classic Style

Shrimp Salad
Celery, Dill, Mayonnaise

Whole Poached Salmon
Dill Mustard Sauce

Local Oysters and Clams on the Half Shell
Spiked Cocktail Sauce, Mignonette and Horseradish, Lemon Wedges

Jumbo Shrimp Cocktail
Cocktail Sauce, Mustard Aioli, Lemon Wedges

Salads

Caesar Salad
Shaved Parmesan Cheese and Homemade Croutons

Baby Field Greens
Walnuts, Blue Cheese, & Maple Balsamic Vinaigrette

Baby Greens and Grilled Brie
Strawberries, Dried Cranberries, Mango, Raspberry Vinaigrette

Chopped Greek Salad
Kalamata Olives, Cucumbers, Tomatoes and Crumbled Feta Cheese
with a Lemon Herb Dressing

Baby Spinach Salad
Mango, Strawberries, Crispy Onions & Raspberry Vinaigrette

Mesclun Salad
Teardrop Tomatoes, Avocados, Bacon, and Crumbled Blue Cheese,
with a Balsamic Vinaigrette

Tricolor Fusilli Pasta Salad
Seasonal Vegetables & Herb Vinaigrette

Mediterranean Cous Cous
Roasted Peppers, Kalamata Olives, Tomatoes, Thyme, Cracked Pepper,
Basil, with a Sherry Vinaigrette

Farro Salad
Dried Fruits, Crumbled Goat Cheese, Sage, Scallions

Breakfast Stations

Omelette Station

Whole Eggs, Egg Whites and Egg Beaters
Onions, Peppers, Mushrooms, Tomatoes, Spinach
Ham, Cheddar and Swiss Cheeses

French Rolled Crepes

Seafood Newburgh
Spinach and Gruyere
Caramelized Apples, Ham, and Brie

Belgian Waffle Station

Wild Berries, Bananas, Dried Fruit Compote, Chocolate Chips & Hot Fudge
Nutella, Maple Syrup, Whipped Cream

Buttermilk Pancake Station

Plain, Blueberry, Chocolate Chip, and Banana
Maple Syrup, Whipped Cream & Butter

Carving Station

Maple Glazed Smithfield Ham
Mason Jars of Spicy Peach Compote, Bourbon Spiked Grain Mustard

Classic Corned Beef

Russian Dressing and Spicy Deli Mustard

Grilled Kielbasa

Spicy Deli Mustard

Smoked Turkey Breast

Roasted Pepper Aioli

Herb Crusted Tenderloin of Beef

Horseradish Cream Sauce

Prime Rib Eye Roast

Au Jus and Caramelized Shallot Compote

Beverages

Freshly Brewed Regular, Decaffeinated Coffee, and Tea Service
Half and Half, Milk and Sugar

Freshly Squeezed Orange Juice

Tropical Fruit Smoothies:

Wild Berry & Banana, Mango & Orange

*Homemade Bloody Mary's

Jumbo Poached Shrimp Cocktail Garnish

*Classic Bellini's and Mimosas

Sparkling Wine with Orange Juice or Peach Nectar

Alcohol Not Included