

Fantasy Brunch Buffet

Optional Cocktail Hour

Select 2 Lavish Cold Displays



Lavishly Decorated Crudite's Displays

Freshly Cut Carrots, Celery, Broccoli, Cauliflower, Summer Squashes, Colored Peppers, Baby Corn & Ripe Olives, served with an assortment of Dips prepared by our Chefs; Honey Curry, Spinach Artichoke, Humus
Displayed Flowing from Wicker Baskets in tiered Levels accented with Green, Purple & White Flowering Kale

Eggplant Caponata Display

Fresh Garlic, Onions & Eggplant Sautéed in Extra Virgin Olive Oil with Plum Tomatoes, Peppers, Mushrooms & Black Olives served in a Champagne Bucket with Lavash Crackers

** Smoked Salmon Mosaic*

Finely Minced Norwegian Smoked Salmon, Towering Martini Glasses filled with Caviar, Egg Whites & Yellows, Red Onion & Fresh Parsley displayed on Cracked Italian Marble Palates and presented with triangles of Russian Pumpernickel & Exotic Flatbreads

**Roasted Vegetable Turret & Tuscany Antipasto*

Layers of Fresh Roasted Vegetables: Eggplant, Squash, Portobello Mushrooms, Peppers & Zucchini Molded & Infused with a Balsamic Reduction. Roasted Red Peppers, Fresh Mozzarella, Garlic Olives, Marinated Mushrooms, Stuffed Peppers, Artichoke Hearts & Italian Meats Served with Garlic Toasted Baguette Rounds

Spinach & Leek Pie

A delectable creation of warm Spinach & Mushrooms, Shallots & Leeks in Phyllo

*** Tuna Carpaccio*

Peppered Sushi Grade Tuna pan seared to perfection, sliced & served over a Mountain of Japanese Seaweed Salad... excellent!

** Counts as 2 selections*

*** additional cost*

Select 8 Butler Style Hors D'oeuvres

Grilled Portabella Skewers
Quiche Florentine
Wild Mushroom Strudel
Oriental Spring Rolls; Duck Sauce
Potato Latkatotlettes with Caviar & Sour Treat
Scallion Zucchini Tempura
Broccoli Corn Fritters Coconut Yam Tempura
Asparagus Roll-ups
Crostiti with Tomato Cilantro Chutney
Spinach Phyllos
Potato Bourekas
Stuffed Mushrooms Florentine
Artichoke & Sundried Tomatoes en Croute
Spinach & Arugula Blinis
Marinated Vegetable Brochettes with Red & Yellow Peppers
Cajun Spiced Tofu with Caper Mayonnaise Sauce
Marinated Vegetable Kabobs
Vegetable Won Tons with Plum Sauce
Miniature Tartlettes of Ratatouille
Artichoke & Goat Cheese with Francaise Dip
Gourmet Vegetable Pizzas
Avocado Relish on Crisp Corn Chips
English Cucumber with Oriental Salad
Bruschetta with Sundried Tomatoes & Chives
Individual Vegetable Sushi Rolls with Wasabi Sauce
Fresh Fruit Kabobs with Honey Lime Dressing
Band of Roasted Peppers and Tomatoes with Parmesan Curls
Bruschetta with Feta Cheese & Fresh Herbs
Cheese Crouton with Roasted Garlic & Grilled Eggplant
Raspberry & Brie Packages
Summer Squash "Soupalini"
"Forked" Sesame Noodles



Buffet

Continental Station

Amazing Assortment of Baked Bagels and Assorted Muffins & Danish

*Traditional & Vegetable Cream Cheeses
Sweet Cream Butter*

*Sliced Norwegian Smoked Salmon Elegantly Displayed
Farm Fresh Tomato and Onion Slices*

Pasta Station

Salad:

Our Specialty; Mesclun Greens with Mixed Berries & Mandarin Oranges in Balsamic Vinaigrette

Your selection of 2:

*Penne ala Vodka with Sun Dried Tomatoes ~ Broccoli Garlic Farfalle & Pesto
Farfalle Bolognese ~ Tortellini Carbonara ~ Pasta Primavera
Fusilli with Roasted Eggplant & Peppers ~ Farfalle with Tomato & Basil Marinara
Fusilli Baby Spinach Roasted Tomatoes & Garlic ~ Toasted Barley Mushroom Risotto
Quinoa with Potabella Mushrooms and Caramelized Onions
Whole Wheat or Semolina Farfalle with Baby Spinach, Roasted Tomatoes & Garlic
Brown Rice with Black Beans, Salsa and Cilantro Mist*



Fusion Station

Your selection of 1:

*Honey Pecan Salmon ~ Chicken Francaise Marsala ~ Caribbean Jerk Chicken Mediterranean Tilapia
Grilled Chicken with Mango Salsa ~ Baby Back Ribs*

A Melange of Chef's Roasted Vegetables with just a hint of fresh Oregano & Basil

-or-

*Marinated & Cooked to Perfection Portobello Mushrooms, Zucchini, Eggplant, Squash,
Asparagus, Radicchio, Onions & Red, Yellow & Green Peppers*

Omelette Station

Our culinary trained chefs will “flip” omelettes right before your eyes!

Tomatoes

Spinach

Onions

Swiss Cheese & Cheddar Cheese

Broccoli Florets

Eggplant Caponata

Bell Peppers

Mushrooms

Whites & Beaters Available

Crepe Station

Your selection of 3:

Raspberry

Cherries Jubilee

Apricot

Bananas Foster

Sweet Cheese

Blueberry

Apple

~or~

Waffle or Funnel Cakes

Whipped Butter

Strawberry Sauce

Sprinkles

Maple Syrup

Chocolate Chips

Sliced Bananas

Chocolate Syrup

And of course, Ice Cream



Dessert

*A most incredible display with your Custom Cake,
Flavors and Fillings to your liking
Displayed on a Painted Plate of Raspberry and Mango Coulis
decorated with Fresh Berries in season*



~or~

Cupcake Cake

*Displayed on a 6 Tier White Stand with
Scrumptious Selections of Vanilla, Chocolate,
Cappuccino, Lemon ... almost like a Viennese Table... but all Cupcakes*



Select 3 Strolling Desserts

Fresh Fruit Kebab

Miniature Petite Fours,

Sorbet Spoons

Decadent Truffles

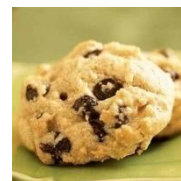
Miniature Brooklyn Cannolis

Mini Root Beer Floats

Our Most Unique Cheesecake Lollipops

Old Fashioned Mini Milkshake ~ Vanilla or Chocolate

*Hot... "right out of the oven" ... Jumbo Cookies served Butler Style
White Chocolate Macadamia, Chocolate Chip, Soft Sugar Cookies*



Brewed Coffee

Brewed Decaffeinated

Premium Teas