

Brunch Shower

Hors D'oeuvres

Mini Monte Cristo with Black Forest Ham, Gruyere, Brioche, Cooked French Toast Style with Powdered Sugar

Gazpacho Shooter with Crispy Celery Root

Cucumber Cup with Crab Salad and Mango Relish

Homemade Gravalax on Buckwheat Blini with Dill Crème Fraiche and Blood Orange Glaze

Buffet Main Course

Omelette Station - Featuring Assorted Fillings Including Spinach, Asparagus, Mushrooms, Tomatoes, Ham, Shaved Parmesan, Cheddar, and Gruyere

Homemade Belgian Waffles served with Blueberry Compote, Fresh Whipped Cream and Pure Maple Syrup

Baked Huevos Rancheros with Blistered Jack Cheese and Crispy Tortilla Strips

Poached Side of Salmon with Cucumber Scales and Dill Sauce

Buffet Accompaniments

Maple-Glazed Bacon Bites

Country Breakfast Potatoes with Caramelized Onions and Fresh Herbs

Grilled Asparagus Salad with Roasted Artichokes, Toasted Walnuts and Green Goddess Yogurt Dressing

Mixed Greens Salad with Raspberries, Boursin Cheese, Toasted Almonds
and Champagne Vinaigrette

Assorted Breakfast Pastries Including Muffins, Scones, Danish and Croissants

Festive Fruit Display including Pineapple, Cantaloupe & Honeydew Melons,
Seasonal Fresh Berries and Grapes

Dessert

Assorted Cupcakes Including:

Cookies 'n Cream, Chocolate Coconut, Red Velvet, Cinnamon Bun, Triple
Chocolate Fudge and Lemon Poppy Seed

Libations

Create Your Own Bellini Bar

Champagne Or Sparkling Cider with your choice of:
Peach Nectar, Mango Nectar, Pomegranate Juice, Grapefruit Juice and Fresh
Squeezed Orange Juice
Accompanied with Seasonal Berries

Coffee and Assorted Teas Included

**For more information, please contact our Catering Manager Susan Converso at
917-225-6469 or msconverso@optonline.net.**