



BRUNCH SELECTIONS FOR SIMCHAS

(20 person minimum on all menus)

SIMPLY BRUNCH (KOSHER STYLE)

Whole Poached Norwegian Salmon
fully garnished & served with Cucumber Dill, Mustard & Mayonnaise Sauces

Fresh Fruit Kabobs of Cantaloupe, Honeydew & Strawberry
with Strawberry Yogurt Dip

A Deep Dish Quiche Duet
of Spinach & Mushroom and Boursin & Sun Dried Tomato

"Those" Potatoes (Kosher Style)
Layers of Hash Browns, New York Cheddar & Sour Cream

An assortment of Freshly Baked Muffins, Coffee Cakes & Breakfast Breads
served with Whipped Butter & Preserves

\$13.45 per Person

A DELIGHTFUL DAIRY BRUNCH

Whole Smoked Lake Superior White Fish Platter
fully garnished with Fresh Lemon, Carrot Sticks, Cucumber & Capers

Fresh Nova Lox Platter
served with Baskets of Bagels and Chive & Plain Whipped Cream Cheeses
accompanied by a Platter of Sliced Beefsteak Tomatoes,
Bermuda Onions, Sliced Cucumber, Marinated Greek Olives, Scallions & Carrot Sticks
with Sliced Muenster & Swiss Cheeses

A Breakfast Strudel of Fresh Vegetables & New York Cheddar Cheese
folded with lightly Scrambled Eggs in a delicate Phyllo Pastry

Our Frittata of Zucchini, Mushroom & Vidalia Onion
with Roasted Red Pepper, Cream Cheese, Herbed Croutons & Jarlsberg Swiss Cheese

Hel's Orange Blintz Soufflé
garnished with Fresh Sliced Strawberries

Fresh Fruit Display
of Honeydew, Cantaloupe, Watermelon, Pineapple, Kiwi, Grapes & Strawberries
served with Strawberry Yogurt Dipping Sauce

\$17.70 per Person

THE LOX & BAGELS BRUNCH
(And a Little Bit More)

A Sweeping Display of Fresh Fruit
to include
Honeydew Melon, Cantaloupe, Watermelon, Seedless Grapes,
Fresh Pineapple & Select Strawberries

Fresh Nova Lox Platter
served with Baskets of Bagels and Chive & Plain Whipped Cream Cheeses
accompanied by a Platter of Sliced Beefsteak Tomatoes,
Bermuda Onions, Sliced Cucumber, Marinated Greek Olives, Scallions & Carrot Sticks
with Sliced Muenster & Swiss Cheeses

A Breakfast Strudel of Fresh Vegetable & Cheddar Cheese
folded with lightly Scrambled Eggs in a delicate Phyllo Pastry

An assortment of Freshly Baked Muffins, Coffee Cakes & Breakfast Breads
served with Whipped Butter & Preserves

\$12.95 per Person

A BOUNTIFUL SPREAD (KOSHER STYLE)

Whole Norwegian Salmon Fillet
lightly poached with Whitefish Mousse
wrapped in a Light Puff Pastry
accompanied by Mustard Mayonnaise & Cucumber Dill

Our Frittata of Zucchini, Mushroom & Vidalia Onion
with Roasted Red Pepper, Cream Cheese, Herbed Croutons & Jarlsberg Swiss Cheese

“Those” Potatoes (Kosher Style)
Layers of Hash Browns with New York Cheddar & Sour Cream

Fresh Fruit Display
of Honeydew, Cantaloupe, Pineapple, Kiwi, Grapes & Strawberries
served with Strawberry Yogurt Dipping Sauce

Baskets of assorted Freshly Baked Bagels
with a Platter of Sliced Beefsteak Tomatoes, Bermuda Onions,
Sliced Cucumber, Marinated Greek Olives, Scallions & Carrot Sticks
served with Sliced Muenster & Swiss and Chive & Plain Whipped Cream Cheeses

\$13.70 per Person

BONNE LA FETTE
A PARISIAN BRUNCH

Puff Pastry Feuilleté
layered with Fresh Sliced Pears & Poached Breast of Chicken
glazed with a Light Pear Cognac Sauce

Whole Poached Norwegian Salmon
fully garnished & served with Cucumber Dill & Mustard Mayonnaise Sauces

Lightly Poached Asparagus Spears, Hearts of Palm,
Tear Drop Tomatoes & Alfalfa Sprouts
sprinkled with Raspberry Walnut Vinaigrette

Hel's Orange Blintz Soufflé
garnished with Fresh Sliced Strawberries

An assortment of Freshly Baked Muffins, Coffee Cakes & Breakfast Breads
served with Whipped Butter & Preserves

Fresh Fruit Kabobs
served with Blueberry Sour Cream Dipping Sauce

\$17.95 per Person

BREAKFAST (ER ... BRUNCH) AT TIFFANY'S

Spinach Salad with Mandarin Orange & Slivered Almonds
on Fresh Spinach Greens with Tangerine Vinaigrette

Hel's Brunch Bread Basket to include
Mini Bagels, Petite Croissants, Mini Muffins, Coffee Cakes & Breakfast Breads
accompanied by Whipped Butter, Cream Cheese & Preserves

Whole Poached Norwegian Salmon
fully garnished & served with Cucumber Dill, Mustard & Mayonnaise Sauces

Our Frittata of Zucchini, Mushroom & Vidalia Onion
with Roasted Red Pepper, Cream Cheese, Herbed Croutons & Jarsberg Swiss Cheese

Grilled Vegetable Crudite
including Eggplant, Carrots, Broccoli, Cauliflower
Yellow, Red & Green Peppers, Red Onions, Squash & Asparagus
accompanied by Sour Cream Plantain & Roasted Red Pepper Dipping Sauces

Hel's Orange Blintz Soufflé
garnished with Fresh Sliced Strawberries

Boneless Breast of Chicken Salad
with Red Flame Seedless Grapes & Pistachios

\$16.90 per Person

ANOTHER DAIRY BRUNCH

Fresh Nova Lox Platter
served with Baskets of Bagels and Chive & Plain Whipped Cream Cheeses
accompanied by a Platter of Sliced Beefsteak Tomatoes,
Bermuda Onions, Sliced Cucumber, Marinated Greek Olives, Scallions & Carrot Sticks
with Sliced Muenster & Swiss Cheeses

A Breakfast Strudel of Fresh Vegetables & New York Cheddar Cheese
folded with lightly Scrambled Eggs in a delicate Phyllo Pastry

Hash Browns with Cheddar

Our Frittata of Zucchini, Mushroom & Vidalia Onion
with Roasted Red Pepper, Cream Cheese, Herbed Croutons & Jarlsberg Swiss Cheese

Hel's Orange Blintz Soufflé
garnished with Fresh Sliced Strawberries

A Sweeping Display of Fresh Fruit
to include Seasonal Melons, Seedless Grapes, Fresh Pineapple & Kiwi
served with Strawberry Dipping Sauce

\$16.25 per Person

SMOKED FISH BRUNCH

Smoked Fish Basket of Peppered Sable, Smoked Chubs & Fresh Smoked Lake Trout or Whitefish
presented with our Fresh Nova Lox Platter
including Sliced Beefsteak Tomatoes, Bermuda Onions, Sliced Cucumber,
Marinated Greek Olives, Scallions, Carrot Sticks and Sliced Muenster & Swiss Cheeses
served with Assorted Bagels, Bialys & Flatbreads
and Chive & Plain Whipped Cream Cheeses

Fancy Albacore Tuna Salad
with Fresh Anjou Pears & Black Diamond Walnuts

A Sweeping Display of Fresh Fruit
to include Honeydew Melon, Cantaloupe, Watermelon, Seedless Grapes,
Fresh Pineapple & Select Strawberries

Coffee Cakes
Chocolate Chip, Raspberry & Cream Cheese

Hel's Orange Blintz Soufflé
garnished with Fresh Sliced Strawberries

Hannah's Noodle Kugle
with Crunchy Almond Apricot Topping

\$19.90 per Person

A LA CARTE BRUNCH SELECTIONS

A Breakfast Strudel of Fresh Vegetables & Cheddar Cheeses
folded with lightly Scrambled Eggs in a delicate Phyllo Pastry
\$12.95 (serves 6-8)

Quiches

Cheddar & Broccoli	Spinach & Mushroom	Boursin & Sun Dried Tomato
\$17.95 each (+\$2.00 with Egg Beaters)		
(Each Quiche serves 8 pieces)		

Our Frittata of Zucchini, Mushroom & Vidalia Onion
with Roasted Red Pepper, Cream Cheese, Herbed
Croutons & Jarlsberg Swiss Cheese
\$28.95 (serves 10-15)

Hel's Orange Blintz Soufflé
garnished with Fresh Sliced Strawberries
\$34.95 (15 Blintzes serve 10-12)

Individual Cheese Blintzes with Choice of 2 Toppings:

Sour Cream	Strawberry Compote	Blueberry Compote	Cherry Compote
\$29.95 per Dozen			

Latkes

Plain	\$12.00 per Dozen
with Sour Cream & Applesauce	\$15.00 per Dozen

Hannah's Noodle Kugle
with Crunchy Almond Apricot Topping
(available with or without Raisins)
\$34.95 (5 lb Pan)

Cranberry Orange Walnut Mold
\$24.95 (serves 12-15)

Fresh Nova Lox Platter
served with Baskets of Bagels and Plain & Chive Whipped Cream Cheeses
accompanied by a Platter of Sliced Beefsteak Tomatoes, Bermuda Onions, Sliced Cucumber,
Marinated Greek Olives, Scallions, Carrot Sticks & Olives with sliced Muenster & Swiss Cheeses
\$9.95 per Person (20 person minimum)

Want more Nova? Same platter as above with 2.5 oz of Nova Lox per person
\$11.45 per Person (20 person minimum)

Smoked Fish Basket of Peppered Sable, Smoked Chubs & Fresh Smoked Lake Trout or Whitefish
presented with our Fresh Nova Lox Platter
including Sliced Beefsteak Tomatoes, Bermuda Onions, Sliced Cucumber,
Marinated Greek Olives, Scallions, Carrot Sticks and Sliced Muenster & Swiss Cheeses
served with Assorted Bagels, Bialys & Flatbreads and Chive & Plain Whipped Cream Cheeses
\$12.95 per Person (20 person minimum)

Whole Smoked Lake Superior Whitefish Platter
fully garnished with Fresh Lemon Wedges & Freshly Cut Vegetables
5 lbs - \$124.95

Whole Poached Norwegian Salmon
fully garnished & served with Cucumber Dill, Mustard & Mayonnaise Sauces
6 lbs - \$109.95 9 lbs - \$149.95 11 lbs - \$179.95