



BRUNCH SELECTIONS

There are so many options for Brunch menus, it would be impossible to list them all here. We've included a few sample menus so that you may get a sense of what we think about brunch combinations. Call one of our event coordinators today and they will share their experience and insight with you as you create your own personalized brunch.

(20 person minimum on all menus)

SIMPLY BRUNCH

Spiral Sliced Honey Baked Ham
fanned on wood board & garnished with Dried Fruit & Nuts

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

A Deep Dish Quiche Duet
of Broccoli & Cheddar and Shrimp, Scallop & Crab

"Those" Potatoes
Layers of Hash Browns, New York Cheddar,
Sour Cream & Crumbled Bacon

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

Whole Norwegian Salmon Fillet
lightly poached with Fresh Spinach, Asparagus & Baby Bay Shrimp
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
Layers of Hash Browns with New York Cheddar,
Sour Cream & Crumbled Bacon

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,
Teardrop 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

CHICHEN ITZA
THE FEAST OF KINGS

A Zesty Chilled Gazpacho garnished with Baby Shrimp

Huevos Rancheros
Freshly Scrambled Eggs with Green & Red Peppers and Onions
garnished with Pico de Gallo & served with Flour Tortillas

Chicken Fried Steak Strips of Sirloin
lightly battered & fried until Golden Brown

Breakfast Burritos
filled with Chorizo, Black Beans,
Chihuahua Cheese and Red & Green Peppers

El Paso Potatoes
Layers of Hash Browns with New York Cheddar, Sour Cream & Crumbled Bacon

Margarita Citrus Salad Flavored with Tequila & Triple Sec

Four Berry Biscuit
Mexican Dessert Biscuit
served with a combination of Strawberries, Blueberries, Blackberries & Raspberries
with Grand Marnier Whipped Cream

\$15.95 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 & Jarlsberg 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

\$17.15 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

\$17.25 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

\$19.70 per Person

A LA CARTE BRUNCH SELECTIONS

A Breakfast Strudel of Honey Baked Ham & Jarlsberg Swiss
folded with lightly Scrambled Eggs in a delicate Phyllo Pastry
\$12.95 (serves 6-8)

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

Quiches

Classic Quiche Lorraine	Cheddar & Broccoli	Shrimp & Crab
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

Spiral Sliced Honey Glazed Ham

fanned, displayed & served at room temperature on wood board and garnished with Dried Fruit & Nuts
accompanied by Hot n' Sweet Mustard & Cranberry Apple Chutney
\$99.95