



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

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

Fresh Fruit Kabobs of Cantaloupe, Honeydew & Strawberry
with Strawberry Yogurt Dipping Sauce

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

\$13.95 per Person

A DELIGHTFUL DAIRY BRUNCH

Whole Smoked Lake Superior Whitefish 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 Sliced Tomatoes, Thinly Sliced Red Onions,
Sliced Cucumbers, Marinated Greek Olives, Scallions, Carrot Sticks & Capers
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 Sautéed Green Pepper, 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 Honeydew Melon, Cantaloupe, Watermelon,
Seedless Grapes, Fresh Pineapple & Select Strawberries
served with Strawberry Yogurt Dipping Sauce

\$22.75 per Person

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

Fresh Nova Lox Platter
served with Baskets of Bagels and Chive & Plain Whipped Cream Cheeses
accompanied by Sliced Tomatoes, Thinly Sliced Red Onions,
Sliced Cucumbers, Marinated Greek Olives, Scallions, Carrot Sticks & Capers
with Sliced Muenster & Swiss Cheeses

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

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

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

\$14.95 per Person

A BOUNTIFUL SPREAD

Salmon en Croute
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 Sautéed Green Pepper, Roasted Red Pepper,
Cream Cheese, Herbed Croutons & Jarlsberg Swiss Cheese

“Those” Potatoes
Layers of Hash Browns with New York Cheddar, Sour Cream & Crumbled Bacon

A Sweeping Display of Fresh Fruit
to include Honeydew Melon, Cantaloupe, Watermelon,
Seedless Grapes, Fresh Pineapple & Select Strawberries
served with Strawberry Yogurt Dipping Sauce

Baskets of Assorted Freshly Baked Bagels
with Sliced Tomatoes, Thinly Sliced Red Onions,
Sliced Cucumbers, Marinated Greek Olives, Scallions, Carrot Sticks & Capers
served with Sliced Muenster & Swiss and Chive & Plain Whipped Cream Cheeses

\$14.75 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

Hel's Orange Blintz Soufflé
garnished with Fresh Sliced Strawberries

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

Fresh Fruit Kabobs of Cantaloupe, Honeydew & Strawberry
served with Blueberry Yogurt Dipping Sauce

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

\$18.45 per Person

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

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

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

Hel's Orange Blintz Soufflé garnished with Fresh Sliced Strawberries

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

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

Spinach Salad with Mandarin Orange & Slivered Almonds
tossed with Sweet & Sour Dressing

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

\$19.55 per Person

ANOTHER DAIRY BRUNCH

Fresh Nova Lox Platter
served with Baskets of Bagels and Chive & Plain Whipped Cream Cheeses
accompanied by Sliced Tomatoes, Thinly Sliced Red Onions,
Sliced Cucumbers, Marinated Greek Olives, Scallions, Carrot Sticks & Capers
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 Sautéed Green Pepper, 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 Honeydew Melon, Cantaloupe, Watermelon,
Seedless Grapes, Fresh Pineapple & Select Strawberries
served with Strawberry Yogurt Dipping Sauce

\$18.95 per Person

SMOKED FISH BRUNCH

Smoked Fish Basket of Smoked Whitefish, Smoked Chubs
and choice of Smoked Trout or BBQ Salmon
presented with our Fresh Nova Lox Platter
including Sliced Tomatoes, Thinly Sliced Red Onions, Sliced Cucumbers,
Marinated Greek Olives, Scallions, Carrot Sticks, Capers and Sliced Muenster & Swiss Cheeses
served with Assorted Bagels, Bialys & Flatbread Crackers
and Chive & Plain Whipped Cream Cheeses

Hel's Orange Blintz Soufflé
garnished with Fresh Sliced Strawberries

Hannah's Noodle Kugle
with Crunchy Almond Apricot Topping

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

\$24.95 per Person

A LA CARTE BRUNCH SELECTIONS

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

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 (\$23.50 each)
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 Sautéed Green Pepper, 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
\$44.50 (15 Blintzes serve 10-12)

Individual Cheese Blintzes with Choice of 2 Toppings:

Sour Cream	Strawberry Compote	Blueberry Compote	Cherry Compote
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\$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 serves 8-12)

Cranberry Orange Walnut Mold
\$26.95 (serves 12-15)

Fresh Nova Lox Platter
served with Baskets of Bagels and Plain & Chive Whipped Cream Cheeses
accompanied by Sliced Tomatoes, Thinly Sliced Red Onions, Sliced Cucumbers,
Marinated Greek Olives, Scallions, Carrot Sticks & Capers 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 Smoked Whitefish, Smoked Chubs and choice of Smoked Trout or BBQ Salmon
presented with our Fresh Nova Lox Platter
including Sliced Tomatoes, Thinly Sliced Red Onions, Sliced Cucumbers,
Marinated Greek Olives, Scallions, Carrot Sticks, Capers and Sliced Muenster & Swiss Cheeses
served with Assorted Bagels, Bialys & Flatbread Crackers and Chive & Plain Whipped Cream Cheeses
\$14.95 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 - \$134.95 9 lbs - \$194.95 11 lbs - \$224.95

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
\$139.95