



## 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

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

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 & Preserves

\$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

\$24.75 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

\$16.95 per Person

A BOUNTIFUL SPREAD (KOSHER STYLE)

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

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

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

Poulet Poire Feuilleté  
Poached Chicken Medallions, Brandied Pears & Moutarde Chamois  
wrapped in flaky Puff Pastry

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

\$20.95 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 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 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  
\$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 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  
\$11.95 per Person (20 person minimum)

Want more Nova? Same platter as above with 2.5 oz of Nova Lox per person  
\$13.45 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