



FULL SERVICE 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.

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 Dip

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

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 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

Delicate Crepes
filled with Fresh Driscoll Strawberries, Brown Sugar & 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

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

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

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

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

THE OMELETTE BRUNCH

Omelettes Made To Order
Our Chef Prepared Omelettes with Country Fresh Grade AA Extra Large Eggs
and your choice of

Fresh Spring Scallions	Red Pepper	Chopped Tomatoes
Fresh Sliced Mushrooms	Fresh Spinach	Virginia Cured Ham
New York Cheddar Cheese	Jarlsberg Swiss Cheese	Feta Cheese

Hunt Club Potatoes
Home Fried with Green Pepper & Onions

Freshly Baked Assorted Mini Bagels *
served with Plain & Chive Cream Cheeses

Fresh Fruit Kabobs of Cantaloupe, Honeydew & Strawberry
of Cantaloupe, Honeydew & Strawberry

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

(Assorted Full Size Bagels with Tomato, Cucumber & Onion Platter
with Plain & Chive Cream Cheeses and Lox Spread available)

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, Mini Muffins, Coffee Cakes & Breakfast Breads
accompanied by Butter, Cream Cheese & Preserves

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

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