



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

Hel's Special 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

Hel's Special 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

Hel's Special 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

Hel's Special 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)

Hel's Special 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
\$44.95 (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 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 - \$174.95 9 lbs - \$239.95 11 lbs - \$294.95