



Brunch Menu

Station # 1 Chef's Antipasto Station

Roasted Eggplant with Tomato, Hummus and Tahini,
Roasted Beet Salad, Orzo & Zucchini Salad
Wheat Berry & Edamame Black Bean Salad
Grilled Vegetables
Marinated Artichokes, Olives and Mushrooms
Grilled Corn Salad, Asian Pasta Salad, Crudite
String Bean Salad, Babaganoush
Israeli Salad, Fatoush Salad, Mango Salad
Sliced Spanish Eggplant, Marinated Vegetables
Israeli Pickles
Crudite

Station # 2 Garden Salad Table

Create Your Own Salad
Mixed Green, Romaine, Baby Arugula
Accompanies by Carrots, Tomatoes, Cucumbers, Peppers, Cherry Tomatoes, Celery
Cranberries, Walnuts, Croutons
With Your Choice of Dressings
Balsamic, Red Wine Vinaigrette, & Caesar

Station # 3 Mediterranean Shakshuka

Brown Eggs Slow Poached in a Tomato Salsa
Paired with Toasted Pita Bread, Grilled Chicken, Non Dairy Sour Cream and Cilantro

Station # 4 Smoked Fish Display

Lemon Sole Roulade
Persian Spiced Baked Salmon
Smoked White Fish
Sesame Tuna cooked to Temperature in Asian Sauce
Caviar with Complimenting Garnishes (optional)

Station # 5 Deli Station

Assorted Wraps to include egg salad, tuna salad, chicken and vegetables
Variety of cold cut heroes

Station # 6 Lower East Side

Reuben Sandwiches made to order (Pastrami & Corned Beef)
Sides to Include: Sauerkraut, Thousand Island dressing, Pickles, Mustards & Cocktail Breads

Station # 7 Sushi extra charge

California Rolls

Yellowfin Tuna Nigiri

Spicy Tuna Rolls

Salmon Nigiri

Tuna Sashimi

Crunchy Spice Tuna Rolls

Dragon Rolls

Accompanied by Pickled Ginger, Wasabi & Soy Sauce

Station #8 Persian Grill

Joujeh – Chicken Kebab

Koobideh – Ground Beef Kebab

White Koobideh – Ground Chicken Kebab

Green Dill Rice

Polo Havig – Carrot and bean rice

Polo Gojeh – Tomato Rice

Grilled Vegetables and Pita Bread

Dessert (with sparklers)

Elaborate Viennese Table with French and Mediterranean Pastries

Assorted Cakes and Pies

Dried Fruits

Exotic Fresh Fruit Platters