

Social Gatherings

Sunday Brunches, Baby Naming, Briss, Communion, Baptismal, Birthday Celebrations, Open House, Anniversary Parties, Showers, After Wedding Brunch and More.....

Your choice of the following to create a custom menu for your special event:

Bite size pastries:

Strawberry and cheese filled croissants
Chocolate chunk mandel bread
Hazel nut mandel bread
Chinese almond cookies
Peanut butter buckeyes
Raspberry linzer tarts
Black and white cookies (pink and white or any color you may want)
Rugulach
Chocolate covered halavah
Fudge brownie chunks
Sweet Cheese pillow
Cinnamon logs
Hot petite cinnamon rolls topped with almond amaretto sweet cheese schmear
M&M Brownie squares

Cream horns
Cheese cake tartlet's
Almond horns
Peanut butter brownie chunk
Baklava wedges
Cream puffs
Quessitos
Orange cranberry scones
Rocky road brownie chunks
Canolis
Muffins
Fruit tartlets
and more.....
Powder Sugar Brownies

Breads:

Assorted fresh baked kettle bagels
Egg knot rolls
Challah bread
Cranberry nut bread
Multi grain bread
Sour dough rye bread
Cuban bread
Artisan Italian rounds
And more.....

Marble rye bread
Seedless sour dough rye
Kaiser rolls
Onion dill sliders
Hearty wheat sliders
Lavasche crackers
Asiago focaccia bread
Rosemary ciabatta bread

Salads:

Albacore tuna salad
Chunky egg salad
Garlicky hummus
Chopped chicken liver
Roasted red pepper hummus
Chopped herring salad
Waldorf chicken salad

Smoked White fish salad
Smoked tuna salad
Mock chicken liver
Baked salmon salad
Honey roasted chicken salad
Curry chicken salad
and more.....

Sliced meats:

Lean corned beef
Oven roasted turkey
Smoked honey roasted turkey ham
Rare roast beef

Spiced pastrami
Smoked turkey
Hard salami
turkey pastrami
And more...

Fresh fish:

Fresh sliced smoked salmon
Honey smoked salmon plate
Apricot glazed baked salmon
White fish salad
Poached herb encrusted salmon served with water cress crème fraise sauce
Kippurred Salmon

pastrami glazed nova
fresh sliced lox
jumbo smoked white fish
herb encrusted salmon
baked salmon
Sable

Seared ahi tuna

and more...

Gourmet salads:

Angel hair pasta salad: romaine, angel hair pasta, capers, Bermuda onions, roma tomatoes, artichoke hearts, shaved parmesan cheese, black olives, feta cheese, and served with a balsamic vinaigrette dressing

Caramelized walnut salad: spinach, sundried cranberries, mandarin oranges, feta or gorgonzola cheese, caramelized walnuts, strawberries, chopped sweet apples, and served with a raspberry vinaigrette dressing

Greek salad: shredded iceberg, Bermuda onions, roma tomatoes, roasted sweet and spicy red peppers, banana peppers, shaved parmesan cheese, feta cheese, and drizzled with balsamic glaze and balsamic vinaigrette dressing

Cheese tortellini pasta salad: tricolored pasta salad, broccoli, cheddar cheese, sweet corn kernels, sweet peas, black olives, Bermuda onion, tossed in a hearty buttermilk ranch dressing

Buffalo mozzarella salad: roasted Bermuda onions, sundried tomatoes, portabella mushrooms, asparagus, baby spinach, and mini buffalo mozzarella topped with shaved parmesan, balsamic glaze and served with balsamic vinaigrette dressing on the side

Black sesame encrusted seared ahi tuna salad -Mixed field green salad served crisp Chinese noodles, mango, green onion, edamame and tossed in Asian sesame dressing

Grilled steak thai salad- thick white noodles, red cabbage, avocado, green onion, mango, julienne carrots, tossed with a tangy Thai dressing

Chicken Cobb salad-romaine tossed with red onion, capers, gorgonzola, chunked egg, apple wood smoked bacon, breaded chicken tenderloin served with a creamy buttermilk dressing

Pear Gorgonzola Salad- Spring mix, gorgonzola cheese, yellow raisin's, toasted almonds, chopped apples & pears, cranberries and served with a pear gorgonzola vinaigrette

Hot comfort food:

Apple, cherry and blueberry challah soufflé
Mini potato knish
Mini spinach feta knish
Blintz served with fruit preserves
Home fried potatoes
Hash browns topped with pepper and onions
Mini pancakes
Mini cheese and egg soufflé sandwiches
Broccoli cheddar quiche
Nova, onion, caper, cream cheese quiche
Smoked ham, gorgonzola, and walnut quiche
Apple wood smoked Bacon cheddar quiche
Chicken fried steak with gravy
Breakfast steak
Turkey sausage
Turkey bacon
Mini pizza bagels

sweet cheese blintz served with fruit preserves
mini broccoli cheddar knish
apricot topped kugel
cheese grits
mini latka served with apple sauce & sour cream
cheesy hash brown casserole
French toast sticks
veggie egg strata
spinach, Swiss, mushroom quiche
spinach, feta, artichoke quiche
blueberry hazel nut muesseli
mini breakfast burritos
biscuits and gravy
individual egg and veggie egg white soufflé
apple wood bacon
grilled pastrami
cheese filled garlic bread sticks

Chef attended interactive stations:

Waffle and pancake station toppings:

Whipped topping
Hot fudge
Hot carmel
Marshmallows

maple syrup
sprinkles
ice cream
oreo cookie crumbles

M&M's
Chocolate chips
Cinnamon sugar
Fresh seasonal fruit and berries

reece pieces
cran raisins
powder sugar
fruit preserves

Omelets station:

Fresh extra large eggs
Egg whites
Feta cheese
Cream cheese
Spinach
Artichokes hearts
Capers
Apple wood bacon
Grilled pastrami
Tomatoes

egg beaters
cheddar cheese
baby Bella mushrooms
smoked salmon nova
roasted peppers
Bermuda onions
crème fraise
turkey sausage and bacon
broccoli

Sweet Crepe station:

Fresh seasonal fruit
Strawberry yogurt
Hearty granola
Sweet yellow raisins
Caramelized walnuts
Ice cream
Fruit preserves

whipped topping
vanilla yogurt
cranberries
toasted almonds
cinnamon sugar
crème fraise
and more...

Pasta bar:

Spinach fettuccini, gemmeli, and mini penne pasta
house made creamy alfredo, pesto, chunky marinara, carne marinara, vodka sauce
toppings:

breaded chicken tenders
herb encrusted salmon
peas
capers
mushrooms
Bermuda onions
spinach
roasted red pepper and more..

beef tenderloin chunks
shrimp
broccoli
pancetta
grape tomatoes
shaved parmesan
roasted garlic
Parmesan cheese

Starters:

Vegetarian starters:

Rustic tomato and fresh mozzarella Bruschetta
Grilled fruit with honey yogurt dressing
Ricotta Florentine pine nut stuffed mushrooms
Martini antipasto
Veggie summer rolls served with peanut sauce
Martini hummus
Tapenade shooter
Imported and domestic cheese display
Fresh fruit kabob display served with a strawberry almond whipped topping

zucchini boats
fig fillo & brie cups
Margarita flatbread

Egg plant Mediterranean squares-Asia go foccoccia bread topped with garlicky hummus, grilled breaded egg plant, spinach, caramelized onion, and Bruschetta schmear

Grilled roasted vegetables-summer squash, zucchini, asparagus, Bermuda onion, artichoke hearts, rubbed with balsamic glaze and olive oil topped with shaved parmesan cheese

Mediterranean sampler-hummus, tabouley, baba ghanouj, tzatziki sauce with crisp pita chips and flat bread
Our signature spinach and artichoke dip accompanied by potato bread chunks

Bruschetta cream cheese schmear canapé-bite size bagel topped with basil aioli, balsamic glaze, Bruschetta cream cheese schmear, Bermuda onion and tomato slices topped with shaved parmesan

Pesto encrusted baked brie wheel served with lavasche crackers, sweet and tart apple wedges

Carnivore starters:

Beef:

Sweet meat balls	beef pot stickers
Asian rubbed beef ribs accompanied by a plus ginger glaze	mini hamburger sliders
Bite size bagel dogs	Beef wellington puffs
Beef Brisket sliders	

Pork:

Pork pot stickers	shredded pork sliders
Smoked ham and raspberry fillo stuffed baked brie	
Flat bread stuffed with smoked ham, brie, and raspberry pressed to perfection	
Soup and Panini-mini brie and ham stuffed Panini served with roasted red pepper and basil soup shooter	
Grilled Caribbean jerk pork kabobs served with mojo dipping sauce	

Poultry:

Chicken tenders accompanied by a seedy mustard sherry cream sauce
Garlic chicken flat bread- with balsamic glaze, caramelized Bermuda onions, roasted red peppers and feta
Chicken pot sticker accompanied by a soy ginger reduction sauce
Asian chicken kabob served with honey glazed pineapple and a sweet sesame dipping glaze
Chicken Parmesan sliders

From the sea:

Sushi grade yellow fin tuna tartare' with toasted black sesame encrusted toast points
Ginger lime shrimp saute -served with a sweet chili sauce
Jumbo shrimp cocktail shot glass
Crab cakes-pan seared served with a spicy remoulade
Salmon cakes finished with crème fraise' and caviar
Artichoke and crab dip
Salmon balls served with a spicy remoulade
Smoked fish dip served with lavasche crackers
Salmon canapés
Potato latkas topped with crème fraise, smoked salmon & caviar
Cherry tomatoes stuffed with smoked white fish dip
Smoked salmon flatbread

Beverages:

Gourmet coffee bar	fresh squeezed orange juice
Vitamin infused pomegranate tea	coke beverages
Iced cappuccino	hot chocolate plus whipped cream
Lemonade	seasonal cappuccinos
V-8	bloody Marys
Mimosa punches	festive punches and more....

Service:

Event coordinators, event chefs, servers, bartenders, all glassware, plastic ware, linens, tables and chairs, and props supplied by caterer. Fees will apply accordingly