



Brunch Menu

BRUNCH SELECTIONS:

Laser-Sliced Smoked Salmon

Presented with Sliced Tomatoes, Cucumbers, Red Onion and Capers

Whole Poached Salmon

Decorated and Served Chilled with Cucumber Dill Sauce

Smoked Fishes

Whitefish, Trout, Kippered Salmon, Sable and Chub When Available

Cheese Display

Hard, Soft and Spreadable Cheeses

Prepared Salads

Tuna, Egg or Whitefish

Salads

Chopped Salad, Israeli Salad, Caesar Salad, Pasta Salad, Pickled Beet Salad, Mexican Corn Salad, Eggplant Salad, Asian Cole Slaw, Sweet Couscous Salad, Savory Taboule Salad, Ambrosia, Taffy Apple Salad and more....

Grilled and/or Roasted Vegetable Display

Our Signature Kugels

Dairy Noodle Kugel (Plain or Fruited), Mushroom & Leek Dairy Noodle Kugel, Spinach Noodle Kugel, Corn Kugel

Blintze Soufflé

Served with Choice of Fruit Sauce

Blintzes

Individual Blintzes – Including Cheese, Potato and Fruit (Of Choice)

Blintze Station

Sweet and/or Savory - Prepared to order

Omelet and Egg Station

Prepared to Your Guests' Liking

Frittata

Baked Eggs with Choice of Vegetables and Cheeses

Quiche

Choice of Vegetables and Cheeses

French Toast Soufflé

Made with Real Maple Syrup

Baked Apple Pancake

Just like the Original !!!

Breads and Rolls

Bagels, Bialys, Challah, Croissants, Rolls and/or Breads

Variety of Butters and Flavored Cream Cheeses

Fresh Cut Fruit & Berry Display

Juice Bar

Choice of Orange, Grapefruit, Cranberry Juices, Tomato and/or Apple

Fresh Brewed Coffees and Teas

With Appropriate Accoutrements

Baked Goods

Muffins, Danish, Rugelach, Mandel Bread, Scones, Coffee Cakes, Strudels

All Foods Prepared Using Certified Kosher Ingredients in our New Kitchen

Under the Supervision of Rabbi Howard Lifshitz