

APPETIZERS

Sundried Tomato Canapes
Phyllo Triangles with Spinach & Feta
Sweet Potato/Pecan Tartlets
Mini Potato Pancakes with Chive Sour Cream or Smoked Salmon
Spinach, Mushroom and Sundried Tomato Tartlets
Asparagus Wrapped in Phyllo
Brie, Raspberries, Almonds in Phyllo
Melon and Prosciutto
Smoked Salmon & Arugula Cream on Rye Toast
Cherry Tomato & Basil Polenta Tarts

MUFFINS, BREADS, PASTRIES AND BAGELS

Cranberry Orange Scones, Raisin, or Maple Oatmeal Scones
Roasted Jalapeno Corn Bread
Banana Nut or Blueberry, Lemon Poppy Loaf
Smoked Turkey and Cheddar on Cranberry Muffins
Bagels and Cream Cheese Lox Spread
Muffins: Cranberry, Blueberry, Corn, Banana Nut, Honey-Bran, Lemon-Poppy
Coffee Cake: Cinnamon Walnut; Blueberry; Lemon Poppy; or Chocolate Raspberry

MAIN COURSE

Mushroom, Ham and Spinach Strata
French Toast with Honeyed Apples
Mile High Spinach, Feta and Pine Nut Pie
Grilled Salmon Salad with Capers, Red Onion and Raspberry Vinegar
Potato Bacon and Cheddar Pizzette
Zucchini, Mozzarella and Basil Tart
Prosciutto, Ricotta and Asparagus Strudel
Country Brunch (Eggs and Cheese Baked w/ Vegetables-Ham optional)
Sour Cream and Scallion Scalloped Potatoes
Herbed Roasted Vegetable Trio
Macaroni with Three Cheeses
Baked Noodle Kugle
Focaccia Wedges Filled with Grilled Chicken, Baby Spinach, Provolone, & Portabello Mushrooms
Spiral Ham with Condiments & Herb Biscuits
Twelve Grain Vanilla French Toast with Pecans and Maple Syrup
Smoked Salmon Platter with Tomatoes, Onions, Capers
Assorted Quiche:
(made with a combination chosen from the following ingredients): (8 generous servings)
Broccoli, Red Peppers, Asparagus, Mushrooms, Onions, Scallions, Spinach, Tomatoes, Ham, Prosciutto,
Bacon, and a Variety of Cheeses

❖ *Full Service Brunch include additional hot entrée items made fresh on the premises*

WRAPS

*Greek Wrap Mixed Greens, Salami, Feta and Olives
Chicken, Ham and Swiss with Dijon
Classic and Gourmet Chicken Salad
Seafood Salad*

*Chicken Fajita (Grilled Chicken, Lettuce, Black Bean Salsa, Chipotle Mayo
Smoked Turkey, Pear, Apple and Cheddar
Portabella and Provolone with Mixed Greens
Roasted Red Pepper and Prosciutto
Spinach, Ham, Pear and Walnuts
Honey Ham and Swiss
Spinach, Apples and Goat Cheese
Veggie Hummus and Red Onion
Veggie, Sundried Tomato and Havarti
Salmon Mouse and Cucumber
Turkey and Spiced Cranberry Chutney
Pulled Pork Sandwiches with Spicy BBQ (served on a soft roll -sold by the dozen only)*

Gourmet Pizzette – Gourmet Pizzas on a Pastry Crust

<i>Zucchini, Mozzarella and Sundried Tomato</i>	<i>Prosciutto, Goat Cheese & Tomato</i>	<i>Mushroom & Onion</i>
<i>Eggplant, Olive and Goat Cheese</i>	<i>Zucchini and Onion</i>	<i>Apple, and Ham</i>
<i>Potato and Pancetta</i>	<i>Classic Margerita</i>	<i>Sausage and Apple</i>
<i>Carmalized Onion & Goat Cheese</i>	<i>Pesto, Goat Cheese & Olive</i>	<i>Potato, Bacon and Cheddar</i>

SALADS

*Apple Raisin Walnut Slaw
Baby Spinach Cranberries Pears, Almonds and Goat Cheese
Caribbean Salad Mixed Baby Greens Mandarin Oranges and Coconut
Antipasto Salad Romaine Lettuce, Cubed Provolone, Italian Cured Meats, Roasted Red Peppers and Olives
Garden Vegetable
Mixed Greens, Grape Tomatoes, Mushrooms, Pine Nuts, Chianti Vinaigrette
Caesar with Herb Croutons
Baby Spinach, Pears, Spiced Walnuts, Chevre
Sliced Tomatoes with Fresh Basil, and Mozzarella*

Fruit:

*Apple Raspberry, Apple Walnut or Blueberry Crisp
Blueberry and Peach Gallette
Fresh Fruit Salad
Fruit Tray with Vanilla Honey Crème or Lemon-Ginger Dip*