

The Silver Platter Breakfast/Brunch Menus

Begin your day completely nourished
Silver Platter meals nourish the eyes
As well as the body

Scramble Breakfast

Fluffy Scrambled Eggs
Freshly Baked Biscuits
Southern Gravy
Sausage Patties or Bacon
Cinnamon Rolls and Danish
Assorted Juice

Strata Breakfast

Sausage and Cheese Strata
Hash Brown Potatoes
Freshly Baked Biscuits
Southern Gravy
Breakfast Danish and Muffins
Assorted Juice

French Toast Breakfast

French Toast with Maple Syrup
Bacon and Sausage
Breakfast Potatoes
Assorted Muffins
Seasonal fresh Fruit
Assorted Juice

Pancake Breakfast

Buttermilk Pancakes
Buttery Maple Syrup, Chantilly Cream
Fresh Seasonal Berries
Cheese Strata
Assorted Breakfast Breads
Assorted Juices
Coffee Service

Sandwich Breakfast

Sausage Biscuit
Ham and Cheese Biscuit
Ham and Cheese Croissant
Egg or Sausage English Muffin
Seasonal Fresh Fruit
Assorted Juices
Coffee Service

Southern Breakfast

Scrambled Eggs
Bacon and Sausage
Breakfast Potatoes
Freshly Baked Muffins or Biscuits
Danish, Cinnamon Buns, and Scones
Coffee Service

All packages include:
Disposable plates, utensils, napkins, and cups

Enhance your Breakfast

Standard China, Flatware and Cloth linen

Assorted New York Style Bagels with Whipped Cream Cheese

Biscuits & Gravy

Cheese Blintzes

Assorted Breakfast Breads

Southern Baked French Toast Casserole

Blintz Soufflé with Strawberry Preserves

Lox Platter with Condiments

Whole Poached Salmon, beautifully garnished

Chef Attended Omelet or Crepe Station

Chef Attended Waffle Station

Silver Platter Coffee Service Upgrade Includes:
Gourmet Flavorings, Ground & Whole Cinnamon,
Citrus Zest, Chantilly Cream

Classic Brunch Buffets

Your next brunch waits for tailoring ...
Special and unique as the reason for your gathering

It is all about your personal flair.

Silver Platter Buffet selections
Will service your wants and fulfill your needs

Blintz Soufflé Brunch

Blintz Soufflé with Strawberry Preserves
Cheesy Egg Strata
All White Tuna Salad
Whitefish Salad Platter
Assorted Bagels with Lox Spread
Whipped & Garden Vegetable Cream Cheese
Seasonal Fruit
Premium Coffee Service

Scramble Brunch

Scrambled Eggs
Crisp Bacon and Sausage Patties
Breakfast Potatoes
Cheese Grits
Seasonal Fresh Fruit Display
Peach Yogurt Dip
Pecan Sticky Buns, House Scones
Assorted Juices
Premium Coffee Service

Nova Platter Brunch

Mirrored Nova Platter, Traditional Garnishes
All White Tuna Salad
Whitefish Salad Platter
Egg Salad
Tomatoes, Onions, and Olives
Freshly Baked Bagels with Cream Cheese
Seasonal Fruit
Our Fabulous Pick Up Pastries
Premium Coffee Service

French Toast Brunch

Challah French Toast with Maple Syrup
Scrambled Eggs with Caramelized Onions and
Lox
Hash Brown Potatoes with Colorful Pepper Medley
Assorted Bagels
Whipped and Sun Dried Tomato Cream Cheese
Seasonal Fresh Fruit Display
Premium Coffee Service

Southern French Toast Brunch

Challah Slices Baked in Creamy Custard with
Peaches
Topped with chopped pecans, Cinnamon ~ Sugar
Maple Syrup
Egg Strata
Breakfast Potatoes
Seasonal Fresh Fruit Display
Assorted Bagels with a Trio of Whipped Cream
Cheeses
Premium Coffee Service

Belgium Waffle Brunch

Belgium Waffles

Chantilly Cream, Berries and Maple Syrup

Scrambled Eggs or Strata

Sausage and Crisp Bacon Slices

Breakfast Potatoes

Bagels, Biscuits, and Croissants

Cream Cheese and Whipped Butter

Seasonal Fresh Fruit Display

Premium Coffee Service

Strudel Brunch

Wild Mushroom Strudel

Cheesy Egg Strata

Breakfast Potatoes with a Colorful Pepper Medley

Cheese Blintzes with Sour Cream and Strawberry

Preserves

Seasonal Fruit Display

Assorted Miniature Breakfast Breads:

Croissants, Muffins, Cheese Danish and Bagels

Whipped and Flavored Cream Cheese

Coffee Service

Rugalach and Biscotti

Omelet Brunch

Made to Order Omelets

Featuring Grated Cheddar Cheese, Sautéed Mushrooms and

Onions, Diced Medley of Sweet Bell Peppers, Chopped Roma

Tomatoes, Onions, Diced Turkey, Ham or Bacon

Challah French Toast With Maple Syrup

Breakfast Potatoes

Cream Cheese and Lox Spread

Assorted Breakfast Breads:

Bagels, Danish, House Scones, Cinnamon Buns
Seasonal Fresh Fruit Display
Coffee Service

Premium Brunch

Blintzes with Sour Cream and Warm Berry Compote
Omelet Station Featuring:
Mushroom, Denver, and Spanish Omelets
Nova Lox with Traditional Garnish
Spectacular Mirrored Whole Poached Salmon
Presentation
Traditional Condiments and Creamy Dill Sauce
Tomato, Basil, Onion Platter
Seasonal Fruit Display
Assorted Breakfast Breads:
Bagels, Danish, House Scones, Cinnamon Buns
Silver Platter Coffee Service
Assorted Juices

Enhance Your Brunch

Whole Poached Salmon, beautifully garnished

Lox Platter with Condiments

Chef Attended Omelet or Crepe Station

Chef Attended Waffle Station

Biscuits & Gravy

Cheese Blintzes

Hot or Cold Luncheon Entrée

Specialty Drink Upgrade

Silver Platter Coffee Service Upgrade Includes:
Gourmet Flavorings, Ground & Whole Cinnamon,
Citrus Zest, Chantilly Cream

Classic Midday Brunch

Silver Platter Midday menus are
The perfect selection
For meetings or celebrations
Serving all of your guests pallets

Nicoise Brunch

Herb Seared Tuna Nicoise Salad with Kalamata
Olives,
Frenched Green Beans, Hard Boiled Eggs and
Capers
Roasted Potatoes
Vegetable and Asiago Cheese Strudel
Orzo and Pesto Salad
Seasonal Fruit Platter with Peach Yogurt Dip
Miniature Croissants and Whipped Butter

Poach Salmon Brunch

Whole Salmon Sides with Pineapple Salsa
Chunky Vegetable Lasagna with Marinara Sauce
Field Greens Salad with Caramelized Onions,
Honey Glazed Walnuts and Sun Dried Tomato
Vinaigrette
Cheddar Scallion Biscuits and Whipped Butter

Mandarin Chicken Brunch

Salad of Fresh Baby Spinach with
Mandarin Oranges, Honey Glazed Walnuts,
Blue Cheese and Citrus Vinaigrette

Mandarin Marinated Breast of Chicken
Drizzled with an Oriental Glaze
Served on a Bed of Wild and Long Grain Rice with
Toasted Almonds, Sun Dried Cranberries, and
Scallions
Chef's Selection of Seasonal Vegetable
House Scones and Whipped Butter

Marsala Brunch

Baby Chateaubriand in a Marsala Mushroom
Sauce
Cous Cous Salad with toasted Pine Nuts and
Raisins
Zucchini & Yukon Gold Gratin
Cheese Blintzes with Sour Cream and Strawberry
Preserves
Luncheon Rolls and Whipped Butter