Breakfast / Brunch

Breakfast Breads

Assorted Breakfast Pastries - A Selection of Freshly Baked Scones, Danishes, and Cinnamon Rolls Served with Appropriate Condiments

Assorted Bagels and Cream Cheese - A Selection of our Favorite Bagels with Plain and Flavored Cream Cheeses Additional Charge for Smoked Salmon Cream Cheese

Homemade Breakfast Breads - Choose from Banana, Zucchini, or Carrot-Raisin

House Made Scones - An Assortment of Blueberry, Cranberry, and Apple Cinnamon with Condiments

Cinnamon Rolls - Old Fashion Cinnamon Rolls by the Dozen

Chilled

Fresh Fruit Medley - Seasonal Sliced Fresh Fruit and Berries
Individual Fruit and Yogurt Parfaits - Vanilla Yogurt, Berries and Honey Granola
Nova Salmon Display - Sliced Nova Salmon with Tomato. Cucumber, Onion and Lemon Garnish

Hot

Crust-less Quiche - Choose From:

Bacon, Swiss & Ham Lorraine Broccoli and Cheddar Spinach, Artichoke, Sundried Tomatoes and Feta Cheese Portabella Mushroom Can be Made with our Fancy Hash Brown Crust

Quiche Crepe Basket

Individual Crepe or Tortilla Shell Baked in a Muffin Tin with Your Choice of Fillings:

Bacon, Swiss & Ham Lorraine Broccoli and Cheddar Spinach, Artichoke, Sundried Tomatoes and Feta Cheese Portabella Mushroom

Breakfast Sandwiches

Build Your Own Breakfast Sandwich with Egg and Cheese Choice of Bagel, Biscuit, Homemade Knot Roll or Croissant Choice of Sausage, Bacon or Ham

Healthy Choice

Egg, Cheese, and Canadian Bacon on a Whole Wheat English Muffin

Tortilla Boats

Flour Tortilla Shells Filled with Fresh Eggs, Sausage, Onions, Peppers, and Cheddar Cheese Served with House Made Salsa

Vegetarian Tortilla Boats

Flour Tortilla Shells Filled with Fresh Eggs, Mushrooms, Onions, Peppers, and Cheddar Cheese Served with House Made Salsa

Breakfast / Brunch

Signature French Toast Casserole

Challah Bread, Caramel Sauce and Vanilla Egg Custard

Family Style Kugel

Egg Noodles, Cream Cheese, Heavy Cream, Vanilla Egg Custard and Cinnamon Crunch Topping

Individual Kugel

Individual Portions of out Signature Kugel

Chef Attended Stations

*Fresh Egg and Omelet Station

Chefs to prepare farm fresh eggs and omelets with fresh meats, vegetables and assorted cheeses

*Belgian Waffle Station

Chefs to prepare made to order waffles with fresh fruit, whipped topping and assorted syrups

*Grand Marnier French Toast Station

Chef to Prepare Thick Cut Challah French Toast Flavored with Grand Marnier and Cinnamon, with Fresh Fruit, Whipped Toppings, and Assorted Syrups

*These Stations Have an Additional Chef Charge

A la Carte Items

Scrambled Eggs
Bacon
Breakfast Ham
Sausage Links
Red Breakfast Potatoes O'Brien
Stone Ground Cheese Grits
Cinnamon Apples
Hash Brown Casserole
Buttermilk Biscuits and Gravy