



# ENTERTAINING COMPANY

*Up Market Catering*

## **BRUNCH BUFFET** (Dairy)

Perfect for Kiddush, Bar/Bat Mitzvah, Baby Naming and Shiva

### HOT ITEMS

**Breakfast Antipasto** fresh figs, hard-boiled eggs, quartered and sprinkled with dukkah, marinated artichokes, feta and mushrooms, olives and oven-dried tomatoes

**Scrambled Egg Bar** plain scrambled eggs, all-American with potatoes, Greek with feta, tomato and spinach.

**Warm Egg Strata** layers of fluffy eggs, sautéed spinach, red, yellow and green sweet bell peppers and gruyère

**Breakfast Burritos** tri-colored flour tortillas filled with south-of-the-border eggs, potatoes, scallions, tomato salsa and cheese

**Cheese Crêpes** filled with a mixture of ricotta and mascarpone, sautéed cinnamon apples, maple syrup, fresh strawberry sauce and seasonal berry sauce

### **One World Pancakes**

**Indian Dosas** with sweet coconut chutney

**English-Style Pancakes** with grilled apple sausage

**Asian-Scallion Pancakes** with rice wine vinaigrette

**Midwestern Apple Pancakes** with sautéed green apples

**Cinnamon Challah French Toast** with warm maple syrup

**American-Style Herbed Potatoes** sautéed with caramelized onion

**Best-Ever Lokshen Kugel**

**Warm Lunch Pear and Brie Cheese Quesadillas**

**Russian Blini** with crème fraîche

**Twisted Mac and Cheese**

#### ROOM-TEMPERATURE ITEMS

**Beet Salad** with roasted garlic horseradish dressing

**Tender Lettuce Salad** smoked trout, polenta croutons, roasted pumpkin seeds, parmesan shards and grainy honey mustard dressing

**Salmon Niçoise Salad** served on a bed of wild field greens with grilled potatoes, vine-ripened tomatoes, haricot vert, sliced eggs, asparagus, kalamata olives and light niçoise dressing

**Orzo Salad** feta, grilled asparagus, grilled cherry tomato, black olives, sundried tomato vinaigrette

**Caesar Salad** handmade croutons, parmesan curls, grilled asparagus and charred cherry tomatoes

**Strawberries and Greens Salad** fresh strawberries, orange segments and citrus vinaigrette

**Wild Field Greens Salad** chèvre croutons, dried cherries, julienne fennel and fig balsamic vinaigrette

**Penne Pasta Salad**

**Salmon Presentation** smoked salmon, cream cheese (plain and chive), whipped butter, freshly sliced tomatoes, cucumbers, Bermuda onion, sliced lemon and bagels (plain and sesame)

**Poached Salmon** served in a radicchio cup drizzled with lemon aioli

## Vegetarian Sandwiches and Wraps

**Grilled Portobello Mushroom** and seasonal vegetable wraps

**Black Bean** and jalapeno jack cheese wraps

**Red Pepper, Cucumber, and Hummus** wraps

**Tuna Salad** on small brioche cocktail rounds

**Egg Salad** on small brioche cocktail rounds

**Warm Tortellini** with wild mushroom sauce

**Warm Penne** with marinara sauce

### **Best-of-the-Season Fresh Fruit Display**

**Country Cheese Assortment** accompanied by English water crackers, flatbreads and rusks garnished with whole strawberries, fresh grape clusters, small apples and fresh pears

## DESSERTS

**Chocolate Mousse** served in chocolate cups

**Lemon Bars**

**Raspberry Linzer Bars**

**Chocolate-Dipped Coconut Macaroons**

**Sweet Breads**