

Breakfast and Brunch

Truly the best part of waking up. Here are some of our favorite offerings.

Smoked Salmon Display

Duck Trap smoked salmon, sliced paper thin, served with fresh dill, capers and ground pepper

Roasted Red Pepper, Sautéed Zucchini, Onion and Feta Frittata

Frittatas are meant to be served at room temperature, so they're perfect brunch fare. This is our favorite, or...let's create your own combination

Egg Soufflés

We can make these baked egg casseroles big, to serve many, or small in individual ramekins or demitasse cups. Our favorites are, vegetarian; with spinach, roasted red pepper and Cheddar OR with bacon, sautéed onions, Swiss cheese and thyme. Or...let's create your own combination

Bacon, Tomato and Baby Arugula Sandwiches

French Roll Sandwiches served with lemon aioli

Egg Salad

Fresh hardboiled eggs, chopped, with mayonnaise and a touch of mustard

Baked Salmon Salad

Baked salmon, seasoned and laced with fresh dill, sour cream and lemon juice

Tuna Salad

Albacore white tuna with celery, relish (if you'd like) and mayonnaise

Oats

Rolled oats, cooked gently and served hot, with toppings on the side: milk, brown sugar, cinnamon, sugar, dried cranberries, golden raisins, chocolate chips and butter

Apricot Cayenne Chicken Salad

Grilled chicken breasts, diced and tossed with celery, toasted almond or walnuts, dried cranberries, apricot, mayonnaise and a touch of cayenne pepper

Challa Baked French Toast

Baked French toast with a buttery, brown sugar and maple topping. May be served with whipped cream and fresh berries

Rabanada (Brazilian French Toast)

Sliced Baguette French toast, pan-fried and Sprinkled liberally with Cinnamon and Sugar

Individual Maple and Pecan Challa Bread Puddings

Like baked French toast, served in European baking papers and studded with Golden Raisins, Pecans and Real Maple Syrup

Wake Up Roasted Breakfast Potatoes

Onions, red bell pepper, olive oil and sea salt

Shakshuka

Eggs Poached in Spicy Tomato Compote

Sausage Links

Delicious pork Sausage, roasted and served warm

Italian Sausage with Onions and Bell Peppers

Roasted Root Vegetables

Potatoes, Sweet Potatoes, Carrots, Parsnips and Onions with Olive Oil, Sea Salt and Fresh Rosemary

Maple Almond Granola

Served with Greek or vanilla yogurt

Seasonal Fresh Cut Fruits and Berries

Displayed beautifully, of course

Angel Hair Noodle Kugel

Fine pasta in a sweet creamy custard and sprinkled with cinnamon; baked and cut into squares

Selection of Hand-Made Schneckens* Mini Muffins & Scones, Mandelbread and Rugalach

(*mini cinnamon pecan rolls)

Fresh Bagels Assortment

Fresh cream cheese and butter and homemade jam, if desired

LolliwafflesLIVE!

Imagine your favorite vanilla flavored waffle – on a stick. These are perfect for brunches, desserts or as part of a meal. We can serve these simply with cinnamon and sugar or you can choose from our myriad of toppings

MiniWafflesLIVE!

We bring our Belgian waffle makes to your event and make waffles; perfect for any meal. We can serve these simply maple syrup or you can choose from our myriad of toppings

OmeletsLIVE!

Omelets or simple fried or scrambled eggs are popular breakfast and brunch foods. Whole eggs, egg white and as many toppings as you can dream to fold into omelets.

GriddlecakesLIVE!

We bring in our own flat grills and start dropping pancakes to everyone's delight. We can serve these simply maple syrup or you can choose from our myriad of toppings, including real maple syrup, fresh berry compote, powdered sugar, chocolate sauce, Sander's hot fudge, whipped cream, sprinkles, Nutella, mini chocolate chips, toasted nuts and more