



## Gold Breakfast Buffet Menu

### Buffet

**Presented on an elegant and beautiful tiered LED display:**

#### Assorted Bagels

Everything, Sesame Seed, Onion, Bialys and Plain

#### An Artistic Display of the Most Fresh

sliced tomatoes, cucumbers, & onions.

#### Decadent Farandole of Cream Cheese Lollipop Display:

vegetable, chive, & plain flavors

#### Delicious Sliced Nova

garnished with capers, sliced onions, & fresh lemons

#### White Fish Salad

#### Egg Salad

#### Tuna Salad

#### Mini Vegetable Crudite

Served with baby zucchini, baby carrots with green stem, baby yellow squash & baby white asparagus served with thousand island dressing.

#### Bolero Salad

**Salads to be set on beautiful and elegant tiered display**

#### Choose Salad

**One salad of your choice included. Extra salads are \$1.50 per person per salad:**

#### \*\*\*\*\* Caesar Salad

Hearts of Romaine lettuce served with Caesar dressing topped with fresh herb foccacia croutons & garnished with an edible orchid flower.

#### Broccoli Salad

with cashews, dry fruit, & a creamy sauce



***Greek Salad***

Hearts of Romaine lettuce served with red & green bell peppers, sliced tomatoes, fresh red onion and kalamata olives topped with fresh feta cheese; garnished with fried plantain.

***Napa Cabbage Salad***

made with red onions, red peppers, & a Creamy Asian dressing & croutons.

***Iceberg Lettuce Salad***

made with red onions, red peppers, craisins, cucumbers, tomatoes, & topped with candied pecans and cilantro lime dressing.

***Baby Spinach Salad***

Fresh baby spinach leaves served with cilantro, vinaigrette dressing topped with candied walnuts figs fresh strawberry and mango julienne garnished with hearts of palm.

***Hearts of Romaine***

Hearts of romaine lettuce topped with fresh parmesan cheese, fresh herb foccacia croutons & caesar dressing garnished with fried plantain.

***Arugula Salad***

Arugula lettuce with feta cheese, cherry tomatoes, & sliced red onions topped with fresh lemon dressing

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***Bar***

***Soda Bar:***

- Coca-cola, Diet Coke & Sprite
- Orange & Cranberry Juice
- Flat & Sparkling Water
- Ice

***Coffee & Tea***



**Dessert**

**Fresh Sliced Fruit**

Sliced watermelon, cantaloupe, honeydew, pineapples  
grapes & strawberries

**Shaikes Desserts**

- Brownie Bites covered with Vanilla & Chocolate icing
- Chocolate Cannolis
- Peanut Butter Mousse with chocolate chips & Chocolate Cake
- Cake Ball Lollipops
- Mini Baklava Cups filled with pistachio & Almonds
- Strawberry Shortcake made with fresh strawberries & Strawberry cake
- Chocolate Mousse made with Chocolate icing & Cake
- Mini brownie covered with white chocolate
- Mini blondie covered with dark chocolate
- Mini cheesecake
- Mini Tiramisu in mini cups
- Lemon Meringue in mini spoons

**Served on High grade Disposables**

**\$32 per person**

**Minimum of 50 guest**

**Options (prices subject to final menu review; Staffing charges: servers \$150, bartender \$150, manager \$200, truck \$350, kosher supervision (if needed) \$250; plus applicable taxes)**

**Menu Options**

**Cereal Bar (option \$2.00 per person)**

**"Make your own Cereal Bar"**

Assorted sugary cereals served with milk.  
bananas & granola bars

**Zak The Baker Bar (option \$3.00 per person)**

*Delicious freshly made assorted breads from Zak The Baker’s Bakery sliced and toasted to order.*

*To be dipped in your choice of 3 sauces*

**Chose 2 dips:**

*Olive Dip, Beet Dip, Matbuch, Babaganoush, Roasted Garlic Dip, Hummus with Tahini, Spicy Hummus, S’hug, Italian Dip, Guacamole, Sundried Tometo Paste.*



**Assorted Macaroons (option \$2.00 per person)**

**Bourikas (option choose 1 Bourika for \$1.50 per person, Choose 3 bourikas for \$3 per person)**

**Hot & Fresh**

Cheese, Spinach, Potato & Moshroom Bourikas.

**Yogurt Station (option \$2.00 per person)**

**Build your own cup of yogurt:**

choose between plain and vanilla yogurt fill it with strawberries, blueberries, bananas, brownies & chocolate chips

**Omelet Station (option \$4.00 per person)**

**Personal chef makes your own Omelet:**

Choose between Fresh Eggs or Egg Whites any style omelet; scrambled; sunny side up, with choices of caramelized white & red onions, green and red pepper, hot freshly sliced jalapeño, sliced mushrooms, nova, fresh spinach, tomato, mozzarella & cheddar cheese  
Served with home fried potatoes

**Waffle and Pancake Station (option \$3.00 per person)**

**Personal chef makes your own Belgium Waffle and American Pancake:**

Freshly baked in front of your guest on a beautiful waffle maker and hot pan:  
nice and fluffy with your choice of chocolate chips inside.

Choose between the following toppings of maple syrup; whip cream; chocolate ; powdered sugar; fresh strawberries, blueberries, bananas

**Crepe Station (option \$3.00 per person)**

**Personal Chef makes your very own "Crepe Station":**

A warm, soft Crepe filled with your choice of warm caramel or Tres Leche Chocolate, fresh strawberries & bananas topped with whipped cream garnished with decadent hot chocolate sauce & dots of raspberry sauce.

**Arepa Station (option \$2.00 per person)**

**Personal Chef makes your own Arepa**

Chef will make your own pan-fried corn flour dough traditional Arepa filled with your choice of venezuelan-style scrambled eggs or mozzarella shredded cheese.

**Quesadill Station (option \$2.00 per person)**

Grilled tortillas, filled with green onions, sliced mushrooms, mozzarella cheese, sauteed mushrooms, sauteed peppers, sauteed onions and spinach with avocado, chopped tomatoes, shredded lettuce, & sour cream  
Fresh tortilla chips with your choice of tomato salsa and guacamole dips

**Smoked White Fish Display (option \$4.00 per person)**



Delicious smoked salmon, smoked whitefish, smoked sable with chopped onions, lemon wedges, garnished with capers

**Whole Poached Salmon (option \$150 per Salmon)**

**Blintz Station (option \$3.00 per person)**

*Personal chef will sear a warm golden blintz of sweet cheese, blueberries, or potatoes;*

Garnish your blintz with sour cream, blueberry sauce, chocolate sauce, raspberry sauce, powdered sugar, fresh strawberries or blueberries

**French Toast (option \$3.00 per person)**

*Personal chef prepares*

Texas sized challah bread or white bread french toast soaked in Shaikes special marinade  
Garnish with confectionary sugar, chocolate chips, syrup, blueberries or strawberries

**Roasted Vegetables (option \$1.50 per person)**

eggplant, portabella mushrooms, zucchini, yellow squash, onions, purple and white cabbage  
drizzled with cilantro vinaigrette dressing

**Breakfast Desserts (option \$2.00 per person)**

An assorted of miniature  
Chocolate & cinnamon rugelach,  
Blueberry & banana nut muffins,  
Cinnamon raisin & chocolate buns.

**Service Options**

**For china (option \$5.00 per person plus 1 porter at \$100 per each 75 guest)**

*China, Glasses and Silverware*