

B”H



Orthodox Rabbinical Board



of Broward and Palm Beach Counties

**BREAKFAST BUFFET MENU**

(Starts from \$30.00 per person)

*\* Service and delivery not included\**

**BUFFET PRESENTED ON AN ELEGANT AND BEAUTIFUL TIERED LED  
DISPLAY**

**Assorted Breads**

Olive, multigrain, white, whole wheat bread, croissants

**An Artistic Display of the Most Fresh**

Sliced tomatoes, cucumbers, and onions

**Decadent Farandole of Cream Cheese Lollipop Display**

Vegetable, chive, and plain flavors

**Delicious Sliced Nova**

Thinly sliced smoked salmon garnished with capers, sliced onions, and fresh lemons

**White Fish Salad or Whole Smoked White Fish**

**Egg Salad**

**Tuna Salad**

**Vegetable Crudit **

Long strips of fresh cucumber, pepper, zucchini, and carrot with Thousand Island dressing served in mini cups

**Fresh Sliced Fruit**

Sliced watermelon, cantaloupe, honeydew, pineapples, grapes, and strawberries

**Shaiké's Desserts**

*\* Choose One \**

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

OR

**Assorted Breakfast Desserts**

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

**BAR**

**Soda Bar**

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

**Coffee & Tea**

Served on high grade disposables  
(White plastic dishes, silver plastic cutlery, clear cups, and cocktail napkins)

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**Additional Options:**

**Caprese Salad**

(\$2 per person)

Sliced fresh mozzarella, tomatoes, and basil

**Greek Salad**

(\$1 per person)

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

**Whole Poached Salmon**

(\$2 per person)

**Miso Glazed Salmon**

(\$3 per person)

with pineapple salsa, served in a bolero glass

**Seared Tuna**

(\$3 per person)

Sitting on golden beets with Miso dressing served in a bolero glass

**Cereal Bar**

(\$2 per person)

**“Make your own Cereal Bar”**

Assorted sugary cereals served with milk, bananas, and granola bars

**Zak The Baker Bar**

(Option \$3 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

**Choose 2 dips:**

Olive dip

Beet dip

Matbucha  
Babaganoush  
Roasted Garlic Dip  
Hummus with Tahini  
Spicy hummus  
S'hug  
Italian dip  
Guacamole  
Sun-dried tomato paste

### **Bourekas**

(Options: Choose 1 Boureka for \$1.50 per person, choose 3 Bourekas for \$3 per person)

### **Hot & Fresh**

Cheese, spinach, broccoli, potato, and mushroom Bourekas

### **YOGURT STATION**

(Option \$2.00 per person)

Build your own cup of yogurt. Choose between plain and vanilla yogurt and top it with your selection of strawberries, blueberries, bananas, brownies, and chocolate chips

### **OMELETTE STATION**

(Option \$4.00 per person)

Personal Chef will make your own Omelette. Choose between whole eggs or egg whites any style omelette: scrambled or sunny side up with your choices of caramelized white or red onions, red & green peppers, hot freshly sliced jalapeño peppers, sliced mushrooms, nova, fresh spinach, tomato, mozzarella, and cheddar cheese, served with home fried potatoes

### **SHAKSHUKA AND SCRAMBLED EGGS STATION**

(\$3 per person)

Chef will prepare your choice of red Shakshuka with tomato sauce, tomatoes, chili peppers, cilantro, cumin, and onions,

or

Green Shakshuka with spinach, onions, and sautéed mushrooms or scrambled eggs.

### **MINI SANDWICHES**

(\$4 per person)

Assortment of toasted sliced Zak The Baker bread with delicious toppings for your guest to pick from the display

Sliced avocado, olive oil, sea salt, garnished with roasted cherry tomatoes  
Sashimi salmon and Greek yogurt garnished with cream cheese, caviar, and baby micro greens

Sliced mozzarella, fresh basil, and sliced tomatoes.

### **PANINI STATION**

(\$3 per person)

Chef will prepare mozzarella cheese with pesto sauce, fresh basil, and tomato slices served on pressed sliced French bread

### **STUFFED AVOCADO STATION**

(\$3 per person)

Chef will prepare your own freshly cut avocado filled with salmon salad garnished with caviar and fried plantain

### **WAFFLE AND PANCAKE STATION**

(\$3 per person)

Personal Chef will make your own Belgium Waffle and American Pancake, freshly made in front of your guest on a beautiful waffle maker and hot pan. Nice and fluffy waffles and pancakes with chocolate chips inside. Pick the toppings of your preference: maple syrup, whipped cream, chocolate, powdered sugar, fresh strawberries, fresh blueberries, or bananas

### **CRÊPE STATION**

(\$3 per person)

Person Chef will make you a soft and warm crêpe filled with your choice of warm caramel or chocolate Tres Leches, fresh strawberries and bananas topped with whipped cream, garnished with decadent hot chocolate sauce and dots of raspberry sauce.

### **AREPA STATION**

(\$2 per person)

Personal Chef will make your own pan-fried corn flour traditional Arepa filled with your choice of Venezuelan-style scrambled eggs with onions & tomatoes, plain scrambled eggs, or mozzarella shredded cheese

### **FRIED CHEESE EMPANADAS STATION**

(\$1.50 per person)

Chef will prepare Latin-American-style turnovers filled with fresh cheese until golden brown

### **MOZZARELLA STICKS STATION**

(\$2 per person)

Chef will prepare fresh mozzarella sticks coated in batter until golden perfection

### **QUESADILLA STATION**

(\$2 per person)

Grilled Tortillas filled with green onions, sliced mushrooms, mozzarella cheese, sautéed mushrooms, sautéed peppers, sautéed onions, and spinach with avocado, chopped tomatoes, shredded lettuce, and sour cream.

Fresh tortilla chips with your choice of tomato salsa and guacamole dips

### **BLINTZ STATION**

(\$3 per person)

Personal Chef will sear a warm golden blintz of Swiss cheese, blueberries, or potatoes. Garnish your blintz with sour cream, blueberry sauce, chocolate sauce, raspberry sauce, powdered sugar, fresh strawberries, or blueberries

### **FRENCH TOAST**

(\$3 per person)

Personal Chef will prepare Texas sized challah bread or white bread French toast soaked in Shaiké's special marinade, garnished with confectionary sugar, chocolate chips, syrup, blueberries, or strawberries

### **ROASTED VEGETABLES**

(\$1.50 per person)

Eggplant, Portobello mushrooms, zucchini, yellow squash, onions, purple & white cabbage drizzled with cilantro vinaigrette dressing

### **DESSERT**

#### **Mini Muffins**

(\$1.50 per person)

Chocolate chip, banana, blueberry, and strawberry

**Mini Cupcakes**

(\$1.50 per person)

We will customize any mini cupcake to match your color and flavor theme

**Assorted Macaroon**

(Option \$2 per person)

**CREATE YOUR OWN LIQUID NITROGEN FROZEN YOGURT STATION**

(\$6 per person)

Choose from a variety of flavors and combinations of fresh strawberry, banana, and blueberry, and be ready to watch Chef Shaiké bring to life the multi sensory preparation of Liquid Nitrogen right before your eyes!

Served in a mini martini glass with cubed fresh fruits.

**CREATE YOUR OWN LIQUID NITROGEN ICE CREAM SANDWICH STATION**

(\$6 per person)

Chef Shaiké will make you experience the multi sensory preparation of Liquid Nitrogen ice cream and you can build your own ice cream sandwich with chocolate chip and chocolate-chocolate chip cookies. Choose from a variety of toppings: coconut flakes, sprinkles, candied pecans, pistachios, and hazelnuts)

**PERSONAL MINI DONUT STATION**

(\$2 per person)

Chef will make your personal mini donuts topped with chocolate frosting, rainbow or chocolate sprinkles, chocolate chips, powdered sugar, or cinnamon.

**ITALIAN COFFEE STATION**

(\$600 up to 100 guests)

Choose between decaf and regular coffee, espresso, cappuccino, macchiato, latte.

Coffee Station bar includes:

Favored syrups hazelnut, vanilla, chocolate, and caramel

Crystal rock candy stirrers

Whipped cream

Whole & skim milk

Assortment of teas

Sugar, artificial sweeteners, and honey

Lemon wedges

## **SERVICE OPTIONS**

For China (Option \$5 per person plus 1 porter at \$100 per each 75 guests)  
China, glasses, and silverware

Service such as manager, chefs, servers, porters, bartenders, Kosher supervision and Kosher supervision, food, and equipment transportation will be an additional price and is not included. Shaik's Catering keeps the right to change the menu and the prices at any time.

For more information, please call 954-399-0360 or email [info@shaikes.com](mailto:info@shaikes.com)

\*\*\* All prices are already discounted by 4% for payment with cash, check, or wire transfer. Please add 4% for payment with a credit card \*\*\*