



Brunch 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, & 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 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 & strawberries*

Choose one:

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

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 & Cranberry Juice
Flat & Sparkling Water
Ice*

Coffee & Tea

Served on High grade Disposables

(White plastic dishes, silver plastic cutlery, clear cups, and cocktail napkins)

Additional options :

Caprese Salad

(\$2 per person)

Slice fresh mozzarella, tomatoes and basil

Greek Salad



(\$1 per person)

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.

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 & 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.

Bourekas

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

Hot & Fresh



Cheese, Spinach, Broccoli, Potato & Mushroom Bourekas.

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*

Shakshuka and Scramble Eggs Station

(\$3 per person)

Chef will prepare your choice of red Shakshuka with tomato sauce, tomatoes, chili peppers, cialntro, cumin, and onions, Green Shakshuka with spinach, onions and sautéed mushrooms or Scramble Eggs

Mini Sandwiches

(\$4 per person)

Assortment of toasted sliced Zak The Baker bread topped with delicious topping for you 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 green
sliced mozzarella, fresh basil and slice tomatoes*

Panini Station

(\$3 per person)

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



Stuffed Avocado Station
Chef will prepare your own

(\$3 per person)

*freshly cut avocado filled with salmon salad
garnished with caviar and fried plantain*

Waffle and Pancake Station

(\$3 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

(\$3 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

(\$2 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 with onions and 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



Mozarella 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, sauteed mushrooms, sauteed peppers, sautéed onions and spinach with avocado, chopped tomatoes, shredded lettuce, & 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

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

(\$3 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

(\$1.50 per person)

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



Dessert

Mini Muffins

(\$1.50 per person)

Chocolate chips, Banana, Blueberry Strawberry

Mini Cupcakes

(\$1.50 per person)

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

Assorted Macaroons

(option \$2.00 per person)

Create Your Own Liquid Nitrogen Frozen Yogurt Station

(\$6 per person)

Choose from variety of flavors and combinations of fresh strawberry, banana and blueberry.

And be ready to watch Shaikes expert bring it to life in front of your eyes.

Served in a mini martini glass with cubed fresh fruit

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; build your own ice cream sandwich with chocolate chip & chocolate-chocolate chip cookies and choose from a variety of toppings (coconut, sprinkles, candied pecans, pistachios, hazelnuts)

Personal Mini Donut Station

(\$2 per person)

Chef will place dough inside a machine that makes fresh warm personal mini donuts.

*Garnish with toppings of frostings, chocolate or rainbow sprinkles,
chocolate chips, powdered sugar or cinnamon.*

Italian Coffee Station



(\$600.00 up to 100 guests)

Choose between Decaf & Regular Coffee and create your very own Espresso; cappuccino; mochachino; latte; with flavors of Hazelnuts; Vanilla; Chocolate; caramel; Cinnamon Sticks; Crystal Rock Candy stirrers and Whip Cream

Whole & Skim Milk

Assortment of Teas

Sugar, artificial sweeteners, honey

Lemon Wedges

Service Options

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

China, Glasses and Silverware

Service such as Manager, Chefs, Servers, Porters, Bartenders, Kosher supervision and Food and equipment transportation will be an additional price and is not included, Shaiké's Catering Keeps the right to change the menu and the prices at any time.

Please call for more information: 954-399-0360 or

Email to: Info@Shaikes.com