



Orthodox Rabbinical Board



Brunch Menu

*(Starts from \$38.00 per person)
Service and delivery not included*

Buffet

Presented on an elegant and beautiful tiered LED display:

Assorted Bagel and Breads

*Bagels include plain, everything, sesame and poppy seed
Olive, multigrain, white, whole wheat bread*

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*

Shaikes Mini Desserts

NY Style Traditional Cheesecake Bites

Cream Puffs topped with a caramel coin

Chocolate Cupcakes filled with Cream Cheese and Chocolate Chips

Strawberry Shortcake

Dark Chocolate Passion Mousse

Mini Red Velvet Cakes with Cream Cheese icing

Opera Cake with hazelnut sponge cake

Flakey Napoleon with brindled royal icing topping

French macaroons with buttercream center

Mixed Fruit Hand Pies

Chocolate-iced brownies with cherry on top

Eclairs with Chocolate Ganache

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

Mozzarella, Sliced Tomatoes and Basil served on a bed of arugula with a pesto-herb vinaigrette

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.

Whole Poached Salmon

Miso Glazed Salmon

*with pineapple salsa
Served in a bolero glass*

Seared Tuna

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

Bourekas

Hot & Fresh

*Cheese, Spinach, Broccoli,
Potato & Mushroom Bourekas.*

Cereal Bar

*"Make your own Cereal Bar"
Assorted sugary cereals served with milk.
bananas & granola*

Yogurt Station

*Build your own cup of yogurt:
Choose between plain and vanilla yogurt fill it with
strawberries, blueberries, bananas, homemade granola,
brownies & chocolate chips*

Action Stations

Require a chef attendant

Waffle and Pancake Lollipop Station

*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 ganache,
powdered sugar; fresh strawberries, blueberries and bananas*

Panini Station

This irresistible station features a chef pressing customized Panini sandwiches. Served on Zak the Baker bread, guests can choose from goat cheese, cheddar or mozzarella cheese to be paired with pesto sauce, fresh basil, tomato slice grilled portobella mushrooms, tuna salad, grilled onions, grilled squash and arugula.

Omelet Station

*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

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

Crepe Station

*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

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

Blintz Station

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

Mini Sandwiches

Assortment of toasted sliced Zak The Baker bread topped with delicious topping for you guest to pick from the display with 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

Soft Pretzel station

This fabulous station will have your own personal chef will creating buttery soft pretzels that can be served traditionally with sea salt, stuffed with cheddar or spicy jalapeño cheese. Pretzels can also have sweet toppings of cinnamon sugar, almond crunch or chocolate chip.

Stuffed Avocado Station

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

Mini Soup Station

At this popular station, a personal chef will serve guests small portions of soup. Choice of three selections: beer cheddar soup, split pea, roasted tomato basil bisque, broccoli cheddar, curried pumpkin, lentil, French onion or truffle mushroom. Served in espresso cups and mini martini cups

Zak The Baker Bar

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 Tomato Pesto.

Cured Fish Station

Personal chef will thinly slice and served house-cured salmon, sea bass and tuna. Salmon is cured with a dill-herb crust, sea bass with a citrus, thyme and fennel cure, and a salt cured tuna loin. Served with lemon wedges, capers, cucumber wheels, cream cheese, crème fraiche, toast points, and red onion

Fried Cheese Empanadas Station

Empanadas are a South American pastry typically filled with meat or veggies. Chef will prepare Latin-American style turnovers filled with fresh cheese until golden brown. Station served

Latke Station

This station is a fan favorite; once you try one variety then you'll keep coming back for more. Our chefs will beautifully customize an assortment of flavored latkes including traditional, sweet potato, cauliflower and zucchini.

Topping bar will include choices of smoked salmon rosette, tuna tartar, seared tuna, honeyed goat cheese, sour cream, cream cheese, arugula, watercress, edible flowers and micro greens

Quesadilla Station

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

Dessert

Create Your Own Liquid Nitrogen Frozen Yogurt Station

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

Chef Shaik 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

*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 sweete*