

Brunch Menu

(Priced per person)

- ❖ \$5.50 Grilled side of salmon, topped with lemon slices, brown capers, and a sprinkling of rosemary.
- \$6.00 Cornucopias of lox surrounded by red onion ringlets, thinly sliced tomatoes and cucumbers, along with Greek olives and a sprinkling of capers.
- ❖ \$5.50 Cilantro Roasted Salmon: topped with tomato slices and a sprinkling of cilantro and seasoned with salt and freshly ground black pepper, and baked to perfection.
- ❖ \$5.50 Beautifully displayed hickory smoked salmon, encrusted caviar head, topped with a mayonnaise dill sauce, thinly sliced cucumbers, a sun dried tomato pesto, and thinly sliced lemon rings, surrounded by cornucopias of lox, sliced tomatoes, red onion ringlets, and brown capers, with whitefish salad overflowing from hallowed out cabbage bowls.
- ❖ \$4.00 Sausage, Bacon or Country Ham
- ❖ \$3.00 Egg Strata...bacon & cheddar/southwest/spinach, onion, feta & mushroom/ham & gruyere/sausage & cheddar
- ❖ \$2.00 Chunky Egg Salad with light mayonnaise, chopped celery, and a sprinkling of chives.
- ❖ \$2.00 Oriental Asian Slaw: Tamari soy sauce, slivered almonds, toasted sesame seeds, cabbage, and shredded carrots, and Cayenne pepper.
- \$2.00 Mint Couscous with Currants and Pine Nuts: Couscous steamed and drizzled with fresh mint, dried currants, thinly sliced scallions, and fresh dill.
- ❖ \$3.00 Heart of Palm and Avocado Salad: Sliced hearts of palm, chopped tomatoes, green olives, black olives, cilantro, and slices of avocado, drizzled with lime juice.
- ❖ \$2.00 Israeli Salad: Diced Tomatoes, thinly sliced cucumbers, and chunks of red and green bell peppers, with chopped onions dressed with authentic Italian dressing.
- \$2.00 Italian Pasta Salad: bowtie pasta boldly flavored with olive oil and dressings, Greek olives, and chopped green onions.
- ❖ \$3.50 French toast Casserole: Baked, sweetened, sliced Challah, topped with praline sauce.
- \$2.50 Falafel: Garbanzo beans, finely chopped onion, garlic, potatoes and parsley, flattened into patties and fried to golden perfection and



served with warm pita bread filled with thinly sliced tomatoes and lettuce.

- ❖ \$2.00 Asian Noodle Salad: Thin linguine with chopped scallions and radishes, shredded carrots, toasted sesame seeds, dried hot pepper flakes, fresh ginger, minced garlic cloves, drizzled with soy sauce, Asian sesame oil, and white rice vinegar.
- ❖ \$2.00 Broccoli Salad: Fresh broccoli flowerets, red onion ringlets, fresh green peas, toasted slivered almonds, with sweet and sour vinegar dressing.
- **❖ \$3.50** Fresh miniature bagels with an assortment of cream cheese spread.
 - Cream cheese spreads (choose 3)
 - Vegetarian
 - Plain
 - Lox
 - Mixed Fruit
 - Blueberry
 - Strawberry
- ❖ \$6.00 Omelet Station
 - Light and Fluffy Omelets, made to order, with eggs and egg beaters, accompanied by a variety of toppings:
 - Toppings(choose 6)
 - Sweet onions
 - Mushrooms
 - Diced tomatoes
 - Spinach
 - Lox
 - Shredded cheese
 - Red and green bell peppers
 - Olives
 - Diced zucchini
 - Green onions
 - Diced avocado
 - Flaked smoked salmon
- ❖ \$2.50 Hash-brown Casserole: with mushroom soup, chopped onions, and bell peppers, baked to a golden brown.
- \$5.50 Homemade cheese blintze casserole with a strawberry or raspberry sauce
- \$3.50 White Albacore Tuna Salad



- ❖ \$3.50 Quiche.....Assorted Flavors ie. Spinach, Ham & Cheese, Southwest, Cajun, etc.
- ❖ \$3.00 Yogurt Bar: Granola & Seasonal Berries

Cost

- Food costs + Tax (9.25%)
- \$30.00 Delivery Fee

Notes

- Heart and Soul will deliver and setup food in aluminum pans.
- Heart and Soul will provide all foam plates/bowls, cups, napkins, and cutlery. Plastic disposables available at \$2pp and china/glass rental available for \$4pp.
- Client will provide any tablecloths, tables, chairs, floral arrangements, and centerpieces.
- Ice is available at an additional charge.
- Wire racks & sterno available at a separate fee of \$6.00 per set.
- Full service events will incur additional labor fees & 18% Service charge.