
25th Anniversary Brunch

Buttlered Hors d'oeuvres

Passed for First Half Hour as Guests Arrive

*Mini Beef Wellington
Spanakopita
Shrimp, Dill, Cucumber Canapé
Cooney Island Pigs in a Blanket*

*Fresh Fruit Skewers
Sesame Chicken
Crab Cakes
Petit New Potatoes with Caviar & Sour Cream*

Buffet Presentation

Stations on Terrace

Cold Poached Salmon

Shredded Crabmeat, Grain Mustard Sauce

Imported & Domestic Cheeses

Tuscan Grilled Seasonal Vegetables

Omelet Station

*Variety of Omelets Prepared to Order
Select from Onions, Peppers, Mushrooms,
Tomatoes, Cheeses, Ham, and Home Fries*

Crêpe Station

*Crêpes Prepared to Order
Served with Fresh Fruit
and Fresh Whipped Cream*

Bread Basket

*Cornucopia of Fresh Baked Breads, Muffins, Rolls, Danish and
Mini Bagels with Cream Cheese, Butter and Assorted Jellies*

Details

Anniversary Cake: *Two-Tiered Round Stacked
White Cake with Strawberry Filling*

Beverages: *Bloody Marys, Kir Royals and Mimosas
Buttlered Champagne for Toast*

Linens: *Sheer Silver Overlays with White Napkins*

