

18 Carat Caterers

Brunch Buffet Menu



Cold Displays

Thinly Sliced Nova, Cold Poached Salmon, Sable, and Large Whitefish
Cheese Display to include a variety of Imported and Domestic Hard and Soft Cheeses served with crackers
Vegetable Crudite with assorted dips
Seasonal Fresh Fruit Display

Salads

Tuna Salad, Egg Salad, Smoked Whitefish Salad, Eggplant Salad, Cape May Salad, and Caesar Salad

24 Carat Enhancements

Chef's Omelette Station: Variety of Omelettes prepared to order with choice of fillings
Belgian Waffle Station served with fresh whipped cream and assorted toppings

Hot Chafing Dishes

Penne ala Vodka, Sweet Noodle Kugel, French Toast, and Home Fried Potatoes

Accompaniments

Platters of Lettuce, Vine Ripened Tomatoes, Bermuda Onion and Cucumber
Lazy Susan of Plain, Vegetable and Scallion Cream Cheese, Butter and Assorted Jellies
Assorted Bagels, Bialys, Flatbreads and Challah

Dessert

A Display of Assorted Miniature Pastries, Petite Fours and Cream Puffs
An assortment of Freshly Baked Mini Muffins, Danishes, Brownies, Ruggelach and Cookies

Beverages

Freshly Squeezed Orange Juice
Kir Royales, Belinis and Mimosas
Freshly Brewed Coffee, Decaf, and Assorted Teas

Supplemental Amenities

* Additional Charge
China Service
Linens
Wait Staff and Servers

*** Other options are available; we can work with you to customize and design the best menu for your event.**

