

BEST OF
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Since 1993



Taste the Experience.

BRUNCH SELECTIONS

20-person minimum on all menus

There are so many options for Brunch menus, it would be impossible to list them all here. We've included a few sample menus so that you may get a sense of what we think about brunch combinations. Call one of our event coordinators today and they will share their experience and insight with you as you create your own personalized brunch.

SIMPLY BRUNCH (KOSHER STYLE)

Whole Poached Norwegian Salmon fully garnished & served with Cucumber Dill, Mustard & Mayonnaise Sauces

A Deep-Dish Quiche Duet of Spinach & Mushroom and Boursin & Sun-Dried Tomato

"Those" Potatoes (Kosher Style) Layers of Hash Browns, New York Cheddar & Sour Cream

Fresh Fruit Kabobs of Cantaloupe, Honeydew & Strawberry with Strawberry Yogurt Dipping Sauce

An assortment of Freshly Baked Muffins, Coffee Cakes & Breakfast Breads served with Butter & Preserves

\$39.59 per Person

THE LOX & BAGELS BRUNCH (And a Little Bit More)

Whole Smoked Lake Superior Whitefish Platter fully garnished with Fresh Lemon, Carrot Sticks, Cucumber & Capers

Fresh Nova Lox Platter served with Baskets of Bagels and Chive & Plain Whipped Cream Cheeses accompanied by Sliced Tomatoes, Thinly Sliced Red Onions, Sliced Cucumbers, Marinated Greek Olives, Scallions, Carrot Sticks & Capers with Sliced Muenster & Swiss Cheeses

A Breakfast Strudel of Fresh Vegetables & New York Cheddar Cheese folded with Lightly Scrambled Eggs in a Delicate Puff Pastry

Our Frittata of Zucchini, Mushroom & Vidalia Onion with Sautéed Green Pepper, Roasted Red Pepper, Cream Cheese, Herbed Croutons & Jarlsberg Swiss Cheese

Orange Blintz Soufflé garnished with Fresh Sliced Strawberries

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A Sweeping Display of Fresh Fruit to include Honeydew Melon, Cantaloupe, Watermelon, Seedless Grapes, Fresh Pineapple & Select Strawberries served with Strawberry Yogurt Dipping Sauce

\$45.75 per Person

THE LOX & BAGELS BRUNCH **(And a Little Bit More)**

Fresh Nova Lox Platter
served with Baskets of Bagels and Chive & Plain Whipped Cream Cheeses
accompanied by Sliced Tomatoes, Thinly Sliced Red Onions,
Sliced Cucumbers, Marinated Greek Olives, Scallions, Carrot Sticks & Capers
with Sliced Muenster & Swiss Cheeses

A Breakfast Strudel of Fresh Vegetable & Cheddar Cheese
folded with Lightly Scrambled Eggs in a Delicate Puff Pastry

A Sweeping Display of Fresh Fruit
to include Honeydew Melon, Cantaloupe, Watermelon,
Seedless Grapes, Fresh Pineapple & Select Strawberries

An assortment of Freshly Baked Muffins, Coffee Cakes & Breakfast Breads served with Butter

\$35.95 per Person

A BOUNTIFUL SPREAD **(KOSHER STYLE)**

Salmon En Croute
Whole Norwegian Salmon Fillet
lightly poached with Whitefish Mousse
wrapped in a Light Puff Pastry
accompanied by Mustard Mayonnaise & Cucumber Dill

Our Frittata of Zucchini, Mushroom & Vidalia Onion
with Sautéed Green Pepper, Roasted Red Pepper,
Cream Cheese, Herbed Croutons & Jarlsberg Swiss Cheese

"Those" Potatoes
(Kosher Style)
Layers of Hash Browns with New York Cheddar & Sour Cream

A Sweeping Display of Fresh Fruit

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to include Honeydew Melon, Cantaloupe, Watermelon, Seedless Grapes,
Fresh Pineapple & Select Strawberries
served with Strawberry Yogurt Dipping Sauce

Baskets of Assorted Freshly Baked Bagels
with Sliced Tomatoes, Thinly Sliced Red Onions, Sliced Cucumbers, Marinated Greek Olives, Scallions, Carrot
Sticks & Capers served with Sliced Muenster & Swiss and Chive & Plain Whipped Cream Cheeses

\$39.99 per Person

BONNE LA FÊTE A PARISIAN BRUNCH

Poulet Poire Feuillète
Poached Chicken Medallions, Brandied Pears & Moutarde Chamois
wrapped in flaky Puff Pastry

Whole Poached Norwegian Salmon
fully garnished & served with Cucumber Dill & Mustard Mayonnaise Sauces

Orange Blintz Soufflé garnished with Fresh Sliced Strawberries

Lightly Poached Asparagus Spears, Hearts of Palm, Teardrop Tomatoes & Alfalfa Sprouts
sprinkled with Raspberry Walnut Vinaigrette

Fresh Fruit Kabobs of Cantaloupe, Honeydew & Strawberry
served with Blueberry Yogurt Dipping Sauce

An assortment of Freshly Baked Muffins, Coffee Cakes & Breakfast Breads
served with Butter

\$39.45 per Person

BREAKFAST (ER ... BRUNCH) AT TIFFANY'S

Whole Poached Norwegian Salmon
fully garnished & served with Cucumber Dill, Mustard & Mayonnaise Sauces

Our Frittata of Zucchini, Mushroom & Vidalia Onion
with Sautéed Green Pepper, Roasted Red Pepper,
Cream Cheese, Herbed Croutons & Jarlsberg Swiss Cheese

Orange Blintz Soufflé garnished with Fresh Sliced Strawberries

Grilled Vegetable Crudit 

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including Eggplant, Carrots, Broccoli, Cauliflower Yellow,
Red & Green Peppers, Red Onions, Squash & Asparagus
accompanied by Sour Cream Plantain & Roasted Red Pepper Dipping Sauces

Boneless Breast of Chicken Salad with Red Flame Seedless Grapes & Pistachios

Spinach Salad with Mandarin Orange & Slivered Almonds
tossed with Sweet & Sour Dressing

Our Brunch Bread Basket to include
Mini Bagels, Petite Croissants, Petite Muffins, Coffee Cakes & Breakfast Breads
accompanied by Butter, Cream Cheese & Preserves

\$39.55 per Person

ANOTHER DAIRY BRUNCH

Fresh Nova Lox Platter
served with Baskets of Bagels and Chive & Plain Whipped Cream Cheeses
accompanied by Sliced Tomatoes, Thinly Sliced Red Onions,
Sliced Cucumbers, Marinated Greek Olives, Scallions, Carrot Sticks & Capers
with Sliced Muenster & Swiss Cheeses

A Breakfast Strudel of Fresh Vegetables & New York Cheddar Cheese
folded with Lightly Scrambled Eggs in a Delicate Puff Pastry

Hash Browns with Cheddar

Our Frittata of Zucchini, Mushroom & Vidalia Onion
with Sautéed Green Pepper, Roasted Red Pepper,
Cream Cheese, Herbed Croutons & Jarlsberg Swiss Cheese

Orange Blintz Soufflé garnished with Fresh Sliced Strawberries

A Sweeping Display of Fresh Fruit
to include Honeydew Melon, Cantaloupe, Watermelon,
Seedless Grapes, Fresh Pineapple & Select Strawberries
served with Strawberry Yogurt Dipping Sauce

\$39.95 per Person

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SMOKED FISH BRUNCH

Smoked Fish Basket of Smoked Whitefish, Smoked Chubs and choice of Smoked Trout or BBQ Salmon presented with our Fresh Nova Lox Platter including Sliced Tomatoes, Thinly Sliced Red Onions, Sliced Cucumbers, Marinated Greek Olives, Scallions, Carrot Sticks, Capers and Sliced Muenster & Swiss Cheeses served with Assorted Bagels, Bialys & Flatbread Crackers and Chive & Plain Whipped Cream Cheeses

Orange Blintz Soufflé
garnished with Fresh Sliced Strawberries

A Noodle Kugel
with Crunchy Almond Apricot Topping

Fancy Albacore Tuna Salad
with Fresh Anjou Pears & Black Diamond Walnuts

A Sweeping Display of Fresh Fruit
to include Honeydew Melon, Cantaloupe, Watermelon,
Seedless Grapes, Fresh Pineapple & Select Strawberries

Coffee Cakes
Chocolate Chip, Raspberry & Cream Cheese

\$35.95 per Person

A LA CARTE BRUNCH SELECTIONS

A Breakfast Strudel of Fresh with a choice of: Vegetables or Honey Baked Ham & Cheddar Cheeses folded with lightly Scrambled Eggs in a Delicate Puff Pastry \$19.95 (serves 6-8)

Quiches: Classic Lorraine, Cheddar & Broccoli, Spinach & Mushroom, Boursin & Sun-Dried Tomato \$45 each (+\$2.50 with Egg Beaters) (Each Quiche serves 16 pieces)

Our Frittata of Zucchini, Mushroom & Vidalia Onion with Sautéed Green Pepper, Roasted Red Pepper, Cream Cheese, Herbed Croutons & Jarlsberg Swiss Cheese \$49.95 (serves 10-15)

Orange Blintz Soufflé garnished with Fresh Sliced Strawberries \$49.50 (Serves 10-12)

Individual Cheese Blintzes with Choice of 2 Toppings: Sour Cream, Strawberry Compote, Blueberry Compote, Cherry Compote \$35.95 per Dozen

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Latkes Plain \$35.00 per Dozen
- with a side of Sour Cream & Applesauce

Our **Noodle Kugel** with Crunchy Almond Apricot Topping (available with or without Raisins) \$49.95 (5 lb. Pan serves 8-12)

Cranberry Orange Walnut Mold \$45.95 (serves 12-15)

Fresh Nova Lox Platter served with Baskets of Bagels and Chive & Plain Whipped Cream Cheeses accompanied by Sliced Tomatoes, Thinly Sliced Red Onions, Sliced Cucumbers, Marinated Greek Olives, Scallions, Carrot Sticks & Capers with Sliced Muenster & Swiss Cheeses \$29.95 per Person (20-person minimum)

Want more Nova? Same platter as above with added of 2.5 oz of Nova Lox per person \$9.45 per Person (20-person minimum)

Smoked Fish Basket of Smoked Whitefish, Smoked Chubs and choice of Smoked Trout or BBQ Salmon, presented with our Fresh Nova Lox Platter including Sliced Tomatoes, Thinly Sliced Red Onions, Sliced Cucumbers, Marinated Greek Olives, Scallions, Carrot Sticks, Capers and Sliced Muenster & Swiss Cheeses served with Assorted Bagels, Bialys & Flatbread Crackers and Chive & Plain Whipped Cream Cheeses \$26.95 per Person (20-person minimum)

Whole Smoked Lake Superior Whitefish Platter fully garnished with Fresh Lemon Wedges & Freshly Cut Vegetables 5 lbs - \$145.95

Whole Poached Norwegian Salmon fully garnished & served with Cucumber Dill, Mustard & Mayonnaise Sauces 6 lbs - \$145.95, 9 lbs - \$245.95, 11 lbs - \$259.95

Spiral Sliced Honey Glazed Ham fanned, displayed & served at room temperature on wood board and garnished with Dried Fruit & Nuts accompanied by Hot n' Sweet Mustard & Cranberry Apple Chutney \$199.95

[**For More a La Carte Selections Click here**](#)

Additional fee apply, visit our [Terms & Conditions](#) for more details,

All menu prices subject to change without notice

All items are prepared in a kitchen or on shared equipment: Milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish are present.

We cannot guarantee any food to be completely free of allergens.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.