



Manhattan Skyline Brunch Menu

Tropical & Seasonal Sliced Fresh Fruit & Berries

Artisanal Cheese Board & Bread Display

A Fine Selection Of Imported And Domestic Cheeses Such As Parmigiano Reggiano, Vermont Sharp Cheddar, Gorgonzola Dolce, Chevre, French Brie, & Fontina Surrounded By Champagne Grapes, Flatbreads, Crisps, Lahvosh & Water Crackers
Mini Bagels, Mini Croissants, Mini Danish & Mini Muffins Fruit Preserves, Honey, Sweet Butter, & Assorted Flavored Cream Cheeses

Farmer's Market Vegetable Basket

Basil Aioli, White Balsamic Vinaigrette, Maytag Blue Cheese Dip

Vine Ripened Tomato & Fresh Mozzarella

Red & Yellow Beefsteak Tomatoes with Sliced Fresh Buffalo Mozzarella & Basil Pesto

Smoked Salmon Display

Traditional Accompaniments to Include Red Onion, Capers & Cucumber Dill Cream

Belgian Waffle Station

Maple Syrup, Fresh Whipped Cream & Strawberry Compote

Three Egg Omelet Station

Ham, Bacon, Broccoli, Peppers, Onions, Mushrooms, Tomatoes, Cheddar,
Mozzarella Egg Beaters & Egg Whites Also Available

Pasta Station

Penne A La Vodka Prosciutto & Sweet Peas

Porcini Mushroom Ravioli Brandy Cream With Truffle Oil

Served With Freshly Grated Parmesan Cheese, Crushed Red Peppers, And Focaccia Bread Basket

Carving Station

Peppercorn Crusted New York Strip Steak Jack Daniel's Sauce

Slow Roasted Breast Of Free Range Turkey Giblet Gravy

Dessert

Specialty Occasion Cake

A Scrumptious Assortment of Mini Pastries & Petit Fours

Beverage

Butler Passed Mimosa's & Bellini's Red & White Wine Freshly Squeezed Orange, Grapefruit, Pineapple, & Cranberry Juices

Assorted Soft Drinks Freshly Brewed Regular Coffee, Decaffeinated Coffee, & Assorted Herbal Teas