

Izenberg's Catering

UPSCALE BRUNCH BUFFET

Minimum headcount: 25

COCKTAIL HOUR (or half hour);

(Suggestion for client to serve mimosas & bloody marys: client purchases all alcohol)

Coffee, herbal tea, orange juice, tomato juice, lemonade (assorted sodas, club soda, iced teas, bloody mary mixers, garnishes; lemons & limes, celery stalks included, if desired)

BUFFET BREAKFAST;

Mini croissants with whipped orange butter

Omelet station (CHEF/S required at an additional cost); whole eggs & egg whites, American, swiss, cheddar & goat cheeses, chopped bacon/turkey-bacon, chopped sausage/turkey-sausage, broccoli, onions, tomatoes, spinach, green peppers,

Grilled bacon, sausage & turkey sausage

Roasted potatoes with red peppers & herbs

French toast with confectioners' sugar, cinnamon & maple syrup, and sides of strawberries & bananas

Assorted bagels with butter, jelly & cream cheese spreads

LUNCHEON;

Choice of salad (mixed greens with chopped vegetables and assorted dressings, caesar, or spinach with roasted beets, goat cheese croquettes, hard-cooked eggs and candied walnuts with balsamic vinaigrette)

Choice of chilled fish (poached salmon with creamy dill horseradish, or smoked nova lox and smoked whitefish salad) with sliced cucumbers, onions & tomatoes

Assorted mini sandwiches or tea sandwiches

Roasted colorful vegetables with balsamic reduction

SWEET FINALE;

Assorted mini pastries (eclairs, crème puffs, Danish, cinnamon buns, muffins)

Fruit skewers (multiple fruits on skewers, or several skewers with one type of fruit on each skewer – makes a pretty display)

ABOVE MENU for minimum 25 guests: \$ 81.40/per person, plus 6% sales tax