



# NON-DAIRY BRUNCH

Passed Mimosas, Bellinis, and Kir Royals

Challah For Blessing

Salad

Endive, Oranges, Grapefruit and Golden Beets Topped with a Light Raspberry Vinaigrette

Buffet Lunch

Sesame Seared Tuna with Wasabi and Pickled Ginger

Israeli Eggplant Salad with Fresh Field Greens and Roasted Red Pepper Dressing

Grilled Asparagus with a Ginger Soy Marinade

Pan-Seared Tilapia with Thai Vegetables

Grilled Vegetable Towers with Balsamic Vinaigrette

Snow Pea, Tomato and Red Jacket Potato Vinaigrette

Moroccan Grilled Chicken with Preserved Lemons Served Over Israeli Couscous

Wild Rice and Orzo Salad with Broccoli and Sun-dried Tomatoes

Rare Carved Rib-Eye Chateaubriand with a Dijon Caper Sauce

Smoked Fish Station

Carved Nova, Capers, Onions, Lemons, Assorted Bagels, Assorted Spreads,  
Whitefish Fillet, Sliced Tomatoes, Red Onions

Crepes

Wild Mushroom Crepes

Ratatouille Crepes

Banana Stuffed French Toast

Dessert Buffet

Fresh Fruit and Berries

Mini Desserts and House-baked Cookies

Coffee, Decaffeinated Coffee and Tea Available

