



# Manhattan Skyline Brunch Menu

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## 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

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## Dessert

Specialty Occasion Cake

A Scrumptious Assortment of Mini Pastries & Petit Fours

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## 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