



# Chef Smirnov

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## Catering

### Traditional Brunch Menu

#### **Package Menu**

(minimum of 20 people)

Fresh Cut Fruit with Seasonal Melons & Berries  
Selection of Fresh Baked Artisan Breads and Mini Muffins  
Smoked Salmon Platter Accompanied by Bagels, Capers, Chopped  
Egg, Onion, and Cream Cheese  
Vegetable Pasta Salad or Spring Mix Salad with House Dressing  
Sliced Tomato and Cucumber Tray  
Fresh Made Tuna Salad or White Meat Chicken Salad  
Cheese Blintzes served with Strawberry Preserves and Sour Cream or Noodle Kugel

#### **A La Carte Menu**

Dijon Potato Salad  
Fresh Green Bean Salad  
Home-Made Egg Salad  
Home Style Chicken Salad  
Tuna Salad  
Summer Palm Salad  
Executive Omelette Station with Array of Vegetable and Cheese  
Honey Glazed Corn Beef  
Cedar Planked Salmon  
with Raspberry Chipotle Sauce  
Assorted Cream Cheeses (Vegetable or Fruit)  
6 Foot Hoagie Roll (Vegetables or Meat)  
Hye Rollers with a Variety of Vegetables, Meats, Lettuce, and Hummus Spread on  
Assorted Tortillas

All Menu Items are Made from Scratch In Our Kitchen Guaranteed

Kosher Handling Upon Request

Now Licensed to Sale Liquor, Beer, and Wine