

# Silver Spoon Catering



We can prepare "Pod Buffets" based how many guests are seated at a table as well as individual Gala Boxes.

## **Glory Sunday Brunch Menu**

### **Local Smoked Salmon Platter**

*Mixed Greens, Local Tomato, Tomato, Cucumber, Onion, Olives  
Cream Cheese and Vegetable Cream Cheese*

*Individual, Crustless Mediterranean Quiche Frittata  
Mushrooms, Onion, Sundried Tomato, Red Pepper, Cheddar, Basil*

*Lemon Scented Albacore Tuna Salad, Celery and Carrots, Parsley*

*Assorted Bagels, Croissants, Mini Glory Berry Muffins*

*Seasonal Fresh Fruit Platter: Melon, Pineapple, Kiwi, Berries*

*Buttery Cookies, Brownies, Lemon Bars*

### **Local Sourced, Farm Fresh Ingredients**

*Hilltop Hanover Farms, Hudson Valley Fresh, Coach Farms Cheese,  
Mount Kisco Smokehouse, The Kneaded Bread*



## **Read To- Go Brunch Platters**

### **House-Cured & Smoked Fish Starts**

Norwegian & Scottish Smoked Salmon Pastrami, Peppered & Spiritual (Marinated in Bourbon & Scotch)  
Salmons, Gravlax, Belly Lox, Smoked Sable, Smoked Trout, Whitefish, Sturgeon, Herring

### **Farmers Market**

Elaborate Crudit , beautifully garnished, with flowering vegetables and homemade dips

### **International Cheese Board**

A selection of hard and soft cheeses such as Stilton, Camembert, Montrachet, and Port Salute arranged  
with grapes, dried fruits, crackers & sliced French Baguette.

### **Baked Brie with Caramelized Apples**

Creamy Troubadour Brie with caramelized apples and nuts wrapped in puff pastry

### **Omelet Station ( e use a Plexi Glass to separate chef from guest)**

Chefs prepared with Mushrooms, Peppers, Onions, Cheddar, Mozzarella, Brie, Smoked Salmon

### **Blintz Station**

Herbed Potato, Berries, & Cheese with fresh Sour Cream & Apple Sauce

### **Quiche de Jour or Frittata**

Tomato & Basil, Broccoli & Cheddar, Mushroom & Onion, Zucchini, Basil & Roasted Garlic

### **French Toast or Belgium Waffles**

Challah or Cinnamon Swirl 7-grain bread with Vermont Maple Syrup, Fresh Berries

### **Grilled Fish Station Starts**

Craig's Grilled or Poached Dijon-Herb Marinated Salmon, Tuna and Wild Striped Bass

### **Tuscan Seasonal Grilled/Roasted Vegetable Platter**

Portobello Mushrooms, Bell Peppers, Squash, Asparagus, Artichokes,

### **It's a Wrap!**

Tuna & Egg Salad, Grilled Vegetable, Dijon Chicken Salad, Roasted Turkey, Roast Beef

### **Tomatoes & Fresh Mozzarella Platter**

Vine Ripe Red & Yellow Layered with Fresh Mozzarella Cheese and Basil Leaves

### **Strudels in Phyllo or Flaky Puff Pastry Starts**

Wild Rice & Shiitake Mushroom or Seasonal Grilled Vegetables, Spinach-Feta

### **Our Signature Pastry tarts**

Sweet Onion with Thyme, Wild Mushroom Fondue, Tomato, Basil & Olive



### **Salads**

*Mixed Green Salad (Mesclun, Red Leaf, Baby Romaine), Crispy Prosciutto, Shaved Parmesan, Aged Balsamic Dressing*  
*Baby Mesclun Greens and our Signature Fig-Balsamic Dressing*  
*Tender Lettuces with Sweet and Tangy Dressing*  
*Tri Color Caesar Salad*  
*Rich and Creamy with Focaccia Croutons, Shaved Parmesan*  
*Oak Leaf Lettuce Salad with Poached Pears*  
*Bosc Pears, Walnuts and Blue Cheese, Champagne Vinaigrette*  
*Baby Spinach, Mushroom and Apple-Wood Smoked Bacon*  
*Mushroom, Red Onions, Crispy Bacon, Cider and Herb Dressing*  
*Tuscan Salad of Mozzarella, Tomatoes and Fresh Basil*  
*Aged Balsamic Glaze, Bocconcini Mozzarella*  
*Salad of Field Greens Fall Happenings*  
*Dried Cranberries, Pecan, Fig Balsamic Dressing, Goat Cheese and Fresh Basil Pesto*

### **Cold Accompaniments**

*Pearled Couscous with Roasted Fall Vegetable Casablanca*  
*Lentil with Chevre, Scallions and Aged Red Wine Vinaigrette*  
*Moroccan Couscous with Roasted Eggplant and Summer Squash*  
*Quinoa and Baby Spinach Salad, Honey Dijon Dressing*  
*French Green Beans and Grape Tomatoes tossed in Champagne Vinaigrette*  
*Tuscan Potato Salad with Chives and Sundried Tomatoes*  
*Farfalle Pasta Salad with Roasted Vegetables, Basil Dressing*  
*Jeweled Basmati and Wild Rice with & Cranberries and Dried Fruits, Toasted Pecans*  
*Pearled Couscous with Roasted Summer Vegetables*  
*Lentil with Chevre, Scallions and Aged Red Wine Vinaigrette*  
*Wheat berry Salad with Dried Cherries and Walnuts*  
*Moroccan Couscous Salad with Summer Squash*  
*Tabbouleh Salad with Parsley and Mint*  
*Toasted Barley Salad with Mushrooms and Herbs*  
*French Beans and Grape Tomatoes, Champagne Vinaigrette*  
*Our signature Cole Slaw or Caesar Style Cole Slaw*  
*Green Bean Salad with Toasted Pecan Vinaigrette*  
*Provencal Potato and Fennel Salad*  
*Sugar Snap Peas and Bell Pepper with Sesame Seeds*  
*Calico Salad of Zucchini, Squash, Bell Peppers, and Tomatoes*



**Sweets**

*Classic Cookies: Chocolate Chip, Oatmeal Cranberry, Orange Lace, Linzer Tart Cookies. Rugalach: Apricot/chocolate/strawberry  
Belgium Brownies  
Coconut Macaroons  
Tuxedo Strawberries/Pineapple  
Lemon Meringue Kisses  
Mini-Mini Cupcakes  
Marble Cheesecake Cupcakes  
Chocolate Pretzel Knots and Rods*

**Bar Cookies**

*Lemon Lime Bars  
Coffee Toffee Blondies  
Strawberry Streusel Squares*

**Cupcake Frenzy**

*Chocolate Butter Cream  
Vanilla Bean and Orange Citrus Butter Cream  
Frosting Classic Carrot, Cream Cheese Frosting  
Red Velvet with Classic Butter Cream Frosting*

**Old Fashioned Homemade Pies**

*A Selection of Hand Made Flakey Crust Pies beautifully displayed on tier stands & served with Vanilla Bean Ice Cream. Options; Local Apple, Peach, Berry, Key Lime, Coconut Cream, Pecan, or Old-Fashioned Cheesecake Pie with Sour Cream Topping*