

# BRUNCH & LUNCH





# LET'S BRUNCH!

# -PLATTERS-

ANTIPASTO ITALIAN MEATS, CHEESES, AND OLIVES SERVED WITH BAGUETTE CHEESE IMPORTED AND DOMESTIC CHEESES & ARTISAN TOASTS AND CRACKERS

### **CRUDITÉ** SEASONAL VEGETABLES & HOUSE-MADE DIPPING SAUCES

# -DESSERTS-

INDIVIDUAL HOUSE DESSERTS SEASONAL SELECTION CHOCOLATE COVERED STRAWBERRIES HOUSE-MADE ITALIAN PASTRY PLATTER MINI ÉCLAIRS, MINI CANNOLI, CREAM PUFFS, TRADITIONAL ITALIAN COOKIES FRESH FRUIT SKEWERS FRESH SEASONAL FRUIT WITH HONEY MINT YOGURT SAUCE PETITES FOURS ASSORTMENT OF PETITE PASTRY BITES PIES SEASONAL SELECTION CHEESECAKES SEASONAL SELECTION FRESH FRUIT SALAD FRESH & SEASONAL MELONS & BERRIES. SERVED WITH A GREEK HONEY MINT YOGURT DRESSING SMALL: SERVES 15 MEDIUM: SERVES 25 LARGE: SERVES 40

# - BAR OPTIONS -

# -BRUNCH COCKTAILS-

MIMOSA BAR ASSORTMENT OF FRESH JUICES, CHAMPAGNE, SELECTION OF FREST FRUIT GARNISH ROSÉ BAR SELECTION OF 3 ROSÉ WINES, (1 SPARKLING) AND 2 PAIRED CHEESES AND FRUITS BLOODY MARY STATION VODKAS, FRESH TOMATO JUICES, CELERY, CARROTS, OLIVES AND HORSERADISH BELLINI CARAFES: SERVES 8 GUESTS NON-ALCOHOLIC FRUIT PUNCH: SERVES 25 GUESTS SPIKED RUM & CHAMPAGNE PUNCH: SERVES 25 GUESTS JOLI'S CHAMPAGNE PUNCH GRAND MARNIER SOAKED STRAWBERRIES WITH ROSE CHAMPAIGN

# -BOTTLE SERVICE-

### WINES

CHAMPAGNE • PROSECCO • SAUVIGNON BLANC • RIESLING • CHARDONNAY • PINO GRIGIO CABERNET SAUVIGNON • PINOT NOIR • OLD VINE ZIN • MERLOT • MALBEC • PROPHECY ROSE • SPARKLING ROSE







# -LUNCH BUFFET

Includes Coffee, Tea or Soda • Choice of 1

# -SALADS-

## Choice of 1

HOUSE ORGANIC SPRING MIX,

TOMATOES, ONIONS, CUCUMBERS, PEPPERS AND BALSAMIC VINAIGRETTE CAESAR ROMAINE, BOWTIE PASTA, CROUTONS & ASIAGO, TOSSED WITH OUR HOUSE MADE CAESAR DRESSING SPINACCI BABY SPINACH, SMOKED APPLEWOOD BACON, CRIMINI, CREAMY ORANGE DRESSING

#### GREEK

TOMATOES, CUCUMBERS, RED ONIONS, BELL PEPPERS, OLIVES, FETA CHEESE, VINAIGRETTE

### ASSORTED GOURMET PIZZAS

LARGE PIZZAS CUT INTO SMALLER SQUARES

### FRITTATA RUSTICA

SAUSAGE, POTATOES, SPINACH, CRIMINI, ONIONS, TOMATOES, MOZZARELLA AND PARMESAN

#### **GRILLED VEGETABLE PANINI**

FIRE ROASTED VEGETABLES, SUN DRIED TOMATO PESTO & GOAT CHEESE

### **GRILLED CHICKEN BREAST PANINI**

FETA CHEESE, ASSORTED FIELD GREENS & PESTO MAYO

### **CAPRESE PANINI**

MOZZARELLA, TOMATO, BASIL PESTO, GREENS, BALSAMIC GLAZE ADD GRILLED CHICKEN/TURKEY -ENTREES-

Choice of 2

HAM & GRUYERE MELT

SMOKED HAM, ROASTED TOMATOES, MELTED GRUYERE, HONEY DIJON

TOSCANO PANINI ROASTED PORK, SALAMI, ONIONS, FENNEL, FONTINA CHEESE AND DIJON

PENNE VODKA VODKA CREAM SAUCE, BROCCOLI, ROASTED RED PEPPERS & ASIAGO ADD GRILLED CHICKEN/SHRIMP

TORTELLONI BOLOGNESE HOUSEMADE RAGU MEAT SAUCE, RICOTTA AND ASIAGO

### ALFREDO MUSHROOMS & PEAS IN

ALFREDO SAUCE

BAKED ZITI 4 CHEESE CREAM SAUCE, CRUMBLY BACON ON TOP

add Italian sausage

### LASAGNA

OUR YUMMY HOMEMADE LASAGNA

GRILLED CHICKEN & RICE W MUSHROOM SAUCE

### THANK YOU TURKEY

MASHED POTATOES, CRANBERRIES,

# -BAR OPTIONS-

**CASH BAR** GUESTS PAY FOR THEIR OWN DRINKS **TAB CONSUMPTION** DRINKS ARE ADDED TO YOUR FINAL BILL AS ORDERED. LUNCH GRAZING MENU



# LET'S GET GRAZING!

# -APPETIZER TABLE-

Choice of 2

CAPRESE SKEWERS • MINI FRIED RAVIOLIS • CHICKEN SATAYS • DEVILED EGGS • SAUSAGE STUFFED MUSHROOMS ZUCCHINI & PARMESAN FRITTERS • EGGPLANT FRITTERS • FRUIT & CHEESE • VEGETABLE PLATTER

-PIZZA & SALADS- Choice of 2 Pizzas and 1 salad			
MARGHERITA TRADITIC	SAUSAGE NAL HAM & GRUYER	4 CHEESE E POLLO	VEGGIE SUPREME MEATLOVER
HOUSE	CAESAR	SPINACH	GREEK
ORGANIC SPRING MIX,	ROMAINE, BOWTIE PASTA,	BABY SPINACH,	TOMATOES,
TOMATOES, ONIONS,	CROUTONS & ASIAGO,	SMOKED APPLEWOOD	CUCUMBERS,
CUCUMBERS, PEPPERS	TOSSED WITH	BACON, CRIMINI,	RED ONIONS, BELL PEPPERS
AND BALSAMIC	OUR HOUSE MADE	CREAMY ORANGE	OLIVES, FETA CHEESE,
	DRESSING	DRESSING	VINAIGRETTE

### WINGS & SLIDER TABLE

BBQ, BUFFALO OR GARLIC PARMESAN WINGS, SERVED WITH BLUE CHEESE DIP AND YOUR CHOICE OF SLIDER WITH TOPPINGS

### ALADDIN'S TABLE

TABBOULEH AND ROMAINE WITH CUCUMBERS AND TOMATOES. HUMMUS & PITA BREAD, GRAPE LEAVES AND TZATZIKI

### TRIO TABLE

SPANISH ALBONDIGAS, SWEDISH MEATBALLS WITH CREAM AND LINGONBERRY SAUCE, ITALIAN ARANCINIS WITH SPICY MARINARA DIPPING SAUCE

### TEX MEX TABLE

CHOICE OF BEEF/CHICKEN QUESADILLAS OR PULLED PORK NACHOS SPREAD OF SHREDDED LETTUCE, CHEESE, PICO DE GALLO & SOUR CREAM TORTILLA CHIPS & SALSA LUNCH GRAZING MENU



# BON Appetit

# -MAKE YOUR OWN BRUSCHETTA TABLE-

FRESH FRENCH BAGUETTES SERVED WITH 2 DIPS: TOMATO, MOZZARELLA, RED ONION, BALSAMIC GLAZE SPINACH, ARTICHOKE & PARMESAN

# -MAKE YOUR OWN SANDWICH BAR-

Assortment of artisan breads & rolls, deli meats & condiments • Choice of 1

FONTINA CHEESE AND DIJON

#### HAM & GRUYERE

SMOKED HAM, ROASTED TOMATOES, GRUYERE, HONEY DIJON **TOSCANO** ROASTED PORK, SALAMI, ONIONS, FENNEL,

#### REUBEN

CORNED BEEF, SWISS CHEESE, SAUERKRAUT, RUSSIAN DRESSING

RUCKHOUSE BLT

ROASTED TURKEY, CRISPY BACON, TOMATO, ONION, SWISS CHEESE

# BROWN SUGAR HAM

SHARP CHEDDAR & SWISS CHEESE, EVERYTHING SAUCE, PICKLES

# **ALADDIN'S TABLE**

TABBOULEH AND ROMAINE WITH CUCUMBERS AND TOMATOES. HUMMUS & PITA BREAD, GRAPE LEAVES AND TZATZIKI

# **OKTOBER FEST TABLE**

SPREAD WITH WARM BAVARIAN PRETZELS & PRETZEL BITES, VARIOUS MUSTARDS & COMPOUND BUTTERS. SELECTION OF WIENERS & KIELBASAS, SAUERKRAUT & CORNICHONS. WARM GERMAN POTATO SALAD

# -- BBQ TABLE --

PULLED PORK WITH BUNS AND BBQ SAUCES, SLATHERED CHICKEN DRUMSTICKS WITH COLESLAW, CORNBREAD, MAC & CHEESE

# -- PASTA TABLE --

LASAGNA OUR YUMMY HOMEMADE LASAGNA **BAKED ZITI** 4 CHEESE CREAM SAUCE, CRUMBLY BACON ON TOP

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#### Choice of 1 STUFFED SHELLS VODKA CREAM

#### VODKA CREAM VC OR MARINARA BRC

# 

VODKA CREAM SAUCE, BROCCOLI, ROASTED RED PEPPERS & ASIAGO

### **TORTELLONI BOLOGNESE**

HOUSEMADE RAGU MEAT SAUCE, RICOTTA AND ASIAGO

-DELUXE TABLES-

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### CHARCUTERIE

A VARIETY OF PREMIUM CURED MEATS, PATE DE CHAMPAGNE, PORK RILLETTES, NDUJA SPREAD, MUSTARDS, HOUSEMADE MARMELADES AND SAVORY JAMS, HOMEMADE PICKLES & GIARDINIERA, BLUE CHEESE, BRIE AND MANCHEGO CHEESE, FRESH AND DRIED FRUITS WITH MARCONA ALMONDS. SERVED WITH ARTISAN ROLLS, BREADS AND CRACKERS

### TAPAS TABLE

SPANISH ALBONDIGAS IN SAFFRON TOMATO SAUCE, CHEESE CROQUETTES, MARINATED ARTICHOKES & OLIVES, DOMESTIC & IMPORTED CHEESES, ROASTED SWEET PEPPERS & POBLANOS, MARINATED MUSHROOMS, MARCONA ALMONDS, PATATAS BRAVAS, SIZZLING CHIPOTLE SHRIMP, TOASTED BAGUETTES AND SELECTION OF OLIVE OILS & BALSAMIC VINEGARS

### CHEF MANNED CARVING TABLE

### HAM, TURKEY OR ROAST BEEF: CARVED BY CHEF

ASSORTMENT OF ROLLS, HOAGIES AND KIMMELWECKS. APPROPRIATE ACCOUTREMENTS TO GO WITH YOUR CHOSEN PROTEIN; MAYO'S & MUSTARDS, PICKLES AND BANANA PEPPERS, SWEET POTATO OR REGULAR FRIES

### INDIVIDUAL HOUSE DESSERTS

SEASONAL SELECTION

CHOCOLATE COVERED STRAWBERRIES HOUSE-MADE

#### ITALIAN PASTRY PLATTER

MINI ÉCLAIRS, MINI CANNOLI, CREAM PUFFS, TRADITIONAL ITALIAN COOKIES

#### -DESSERT TABLE-Choice of 2

FRESH FRUIT SKEWERS ASSORTMENT OF FRESH SEASONAL FRUIT

PETITES FOURS

ASSORTMENT OF PETITE PASTRY BITES

**PIES** SEASONAL SELECTION **CHEESECAKES** SEASONAL SELECTION

FRESH FRUIT SALAD FRESH AND SEASONAL MELONS & BERRIES. SERVED WITH A GREEK HONEY-YOGURT DRESSING.

# 

LUNCH GRAZING MENU



BON APPETIT

-LUNCH GRAZING MENU-

- 2 GRAZING TABLES-LIGHT LUNCH

> -3 GRAZING TABLES-NICE LUNCH

> -4 GRAZING TABLES-GENEROUS LUNCH

# -BAR OPTIONS-

**CASH BAR** GUESTS PAY FOR THEIR OWN DRINKS **TAB CONSUMPTION** DRINKS ARE ADDED TO YOUR FINAL BILL AS ORDERED.





# LET'S **BRIINCH**

BUFFET BRUNCH Includes Coffee, Tea or Soda • Choice of 1

Choice of 1 SAUSAGE, BACON, OR HAM

Choice of 1 STUFFED FRENCH TOAST, WAFFLES OR PANCAKES

Choice of 1 ASSORTED BREAKFAST PIZZAS, SCRAMBLED EGGS, **BREAKFAST TACOS** OR EGG STRATA

# - OMELET STATION -

### **REPLACE EGG OPTION WITH OMELET STATION**

OMELET STATION PROVISIONS: BACON, SAUSAGE, MUSHROOMS, PEPPERS, ONIONS, TOMATOES, AND CHEESE

# -SALADS-

Choice of 1

### **JOLI'S SIGNATURE**

TOMATOES, CUCUMBERS, APPLES, CANDIED WALNUTS, CRAISINS, CHEDDAR, ORANGE CREAM DRESSING

### **HOUSE SALAD** SPRING MIX. TOMATOES. ONIONS, CUCUMBERS, PEPPERS AND BALSAMIC VINAIGRETTE

CAESAR ROMAINE, BOWTIE PASTA. CROUTONS & ASIAGO, HOUSE MADE DRESSING

#### GREEK TOMATOES, CUCUMBERS, RED ONIONS, BELL PEPPERS, OLIVES, FETA CHEESE, VINAIGRETTE

# -ENTREES-

Choice of 1

## **GRILLED VEGETABLE PANINI**

### FRESH GRILLED VEGETABLES, HUMMUS & GOAT CHEESE

#### **GRILLED CHICKEN BREAST PANINI** FETA CHEESE, ASSORTED FIELD GREENS & PESTO MAYO

### CAPRESE PANINI

#### FRESH MOZZARELLA, TOMATO AND BASIL, MIXED GREENS AND BALSAMIC GLAZE

### ASSORTED WOOD-FIRED GOURMET PIZZAS

LARGE PIZZAS CUT INTO SMALLER SQUARES

### VODKA

VODKA SAUCE, BROCCOLI, ROASTED RED PEPPERS & ASIAGO Grilled Chicken/shrimp

#### PENNE OR TORTELLINI WITH YOUR CHOICE MARINARA OR BOLOGNESE

ALFREDO MUSHROOMS & PEAS IN ALFREDO SAUCE

### **PRIMAVERA**

MUSHROOMS, SUN-DRIED TOMATOES, BLACK OLIVES & **BROCCOLI LIGHT MARINARA SAUCE**