



# *Simcha*

KOSHER CATERING & EVENT DESIGN



*Sample Breakfast  
Events by Lowell Michelson*

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# Chaim Zvi Menu

## Scrambled Eggs

PREPARED ON SITE AND SERVED WITH HOMEMADE SALSA ON THE SIDE

## Ranch Style Breakfast Potatoes

## Smoked Salmon Display

WITH ASSORTED FRESH BAGELS AND CREAM CHEESE

Smoked Salmon served with Chopped Egg Whites and Yolks, Capers, Lemon Wedges, Chopped Red Onion, Sliced Cucumber and Tomato

## Bakery Display

Assorted Fruit and Cheese Danishes, Assorted Muffins, Assorted Coffee Cakes

## Fresh Fruit Display

Sliced Assorted Seasonal Fruits

## Juice Bar

Apple, Orange, Cranberry

## Coffee Station

Decaf and Regular Coffee and Hot Tea



# *Dovid Yisroel Menu*

## **Egg Souffle**

See alternative breakfast menu selections for different choices

OR

## **Scrambled Eggs**

PREPARED ON SITE AND SERVED WITH HOMEMADE SALSA ON THE SIDE

## **Blintzes**

Apple, Cherry, or Cheese served with Sour Cream and Strawberry Topping

## **Ranch Style Breakfast Potatoes**

OR

## **Pancakes**

MADE ON SITE BY UNIFORMED CHEF

Plain Buttermilk Pancakes

FOR ADDITIONAL FLAVORS SEE ALTERNATIVE BREAKFAST MENU SELECTIONS

served with maple syrup, whipped butter and powdered sugar

## **Smoked Salmon Display**

WITH ASSORTED FRESH BAGELS AND CREAM CHEESE

Smoked Salmon served with Chopped Egg Whites and Yolk, Capers, Lemon Wedges, Chopped Red Onion, Sliced Cucumber and Tomato

## **Bakery Display**

Assorted Fruit and Cheese Danishes, Assorted Muffins, Assorted Coffee Cakes

## **Fresh Fruit Display**

Sliced Assorted Seasonal Fruits

## **Juice Bar**

Apple, Orange, Cranberry

## **Coffee Station**

Decaf and Regular Coffee and Hot Tea



# Yaakov Yoseph Menu

## Omelet Station

OMELETS MADE TO ORDER BY UNIFORMED CHEF

Whole Eggs, Egg Substitute, Egg Whites, Mushrooms, Onions, Fresh Spinach, Red and Green Peppers, Tomatoes, Picante Sauce, Monterrey Jack Cheese, Cheddar Cheese, Morning Star Farms® Sausage Crumbles

## French Toast Station

Prepared with sliced Challah and served with Maple Syrup, Powdered Sugar and Strawberry Glaze

## Blintzes

Cheese, Apple, or Cherry Served with Sour Cream and Strawberry Topping

## Ranch Style Breakfast Potatoes

## Smoked Salmon Display

WITH ASSORTED FRESH BAGELS AND CREAM CHEESE

Smoked Salmon served with Chopped Egg Whites and Yolk, Capers, Lemon Wedges, Chopped Red Onion, Sliced Cucumber and Tomato

## White Fish Salad

## Fresh Fruit Display

Assortment of Seasonal Fresh Fruits

## Bakery Station

Assorted Fruit and Cheese Danishes, Assorted Muffins, Assorted Coffee Cakes

## Breakfast Smoothies

Strawberry Banana, Pineapple Orange, Assorted Berry, and Mango

## Juice Bar

Apple, Orange, Cranberry

## Coffee Station

Decaf and Regular Coffee and Hot Tea



# Alternative Breakfast Menu Selections

## Omelet Station

OMELETS MADE TO ORDER BY UNIFORMED CHEF

Whole Eggs, Egg Substitute, Egg White, Mushrooms, Onions, Fresh Spinach, Red and Green Peppers, Tomatoes, Picante Sauce, Monterrey Jack Cheese, Cheddar Cheese

## Souffles

~ Florentine Souffle

with spinach, mushroom, and egg

~ Southwestern Egg Souffle

with green chilli, Monterrey Jack cheese and red pepper

~ Traditional Egg, Garlic and Cheddar Cheese Souffle

~ Italian Souffle

with tomato, mushroom, basil, Mozzarella and Parmesan cheese

## Egg Migas

Scrambled eggs with tomatoes, onions, green chillies, corn tortillas, Cheddar cheese, and seasoning, and served with homemade salsa on the side

## Mexican Breakfast Burritos and Tacos

SERVED WITH HOT SAUCE AND JALAPENOS

~ Hash Brown Potatoes with Scrambled Eggs and Cheddar Cheese,

~ Hash Brown Potatoes with Onions, Peppers, Salsa, Scrambled Eggs and White Cheese

~ Morning Star Farms® Sausage Crumbles, Eggs, and Cheddar Cheese

## Traditional Blintzes

SERVED WITH SOUR CREAM AND STRAWBERRY TOPPING

Cheese, Cherry, and Apple

## Skillet Hash Brown Potatoes



# *Alternative Breakfast Menu Selections*

## **Potato Latkes**

With Sour Cream and Apple Sauce

## **Aunt Neita's Grits Souffle**

Baked Grits with Garlic and Cheddar Cheese

## **Arthur's Signature Kansas City Torte**

Crepes layered with smoked salmon, sliced cucumbers, tomatoes, hard boiled eggs, spinach and Mozzarella cheese topped with sour cream and herb topping

SLICED IN WEDGES IN VIEW OF GUESTS

## **Smoked Fish Platter**

Whole Chubs, White Fish, Smoked Salmon, and Smoked Trout served with chopped onions, sliced tomato and cucumber, bagels and cream cheese

PRICED BASED ON MARKET PRICING

## **French Toast Display**

Prepared with sliced Challah and served with powdered sugar, maple syrup, and strawberry glaze

## **Pancakes**

MADE ON SITE BY UNIFORMED CHEF

Plain Buttermilk, Blueberry, Banana Pecan, and Chocolate pancakes served with maple syrup, whipped butter and powdered sugar

## **Breakfast Smoothies**

Strawberry Banana, Pineapple Orange, Assorted Berry, and Mango



# Pricing

<b>Menu Name</b>	<b>Menu Price</b> BASED ON AT LEAST 50 PEOPLE FOR MORE THAN 100 PEOPLE VOLUME DISCOUNTS WILL APPLY
<b>Chaim Zvi</b>	\$18.75 PER PERSON
<b>Dovid Yisroel</b>	\$21.25 PER PERSON
<b>Yaakov Yoseph</b>	\$28.45 PER PERSON
<b>Food Service Rentals</b>	<b>Rental Price</b>
<b>China Serveware</b> (plates, silverware, linen napkins, glassware)	\$5.95 PER PERSON
<b>Disposable Serveware - Solo Colors OR Clear Plastic</b>	\$3.25 PER PERSON
<b>Disposable Serveware - Faux Hard Plastic</b>	\$4.75 PER PERSON
<b>Staff</b>	<b>Price (on average)</b>
<b>Wait Staff</b>	\$125.00 PER SERVER
<b>Bar Tender</b>	\$150.00 PER TENDER
<b>Mashgiach</b>	\$175.00
<b>Other Services</b>	<b>Price</b>
<b>Delivery</b>	\$45.00-\$65.00 ON AVERAGE
<b>Specialty Color Linen</b>	RENTED FROM LOCAL VENDER, PRICES TO BE DETERMINED
<b>Soft Drinks</b>	\$1.50 PER PERSON

