



Brother's Sunday Brunch

\$38.95 pp

Assortment of Seasonal Quiches, Bagels, Muffins, Danish, Croissants, Maple Oat Scones and Seasonal Fresh Fruits & Berries~

Specialty Cold Cut Selections ~

Oven Roasted Turkey, Oven Baked Ham, Oven Roast Beef,
Tuna Salad, Swiss and Sharp Provolone Cheeses
Accompanied with a variety of Rustic Breads & Rolls

~Your Choice of One Salad ~

Spring Mix w/ Gorgonzola, Walnuts and Cranberries, Tossed Green Salad or Classic Caesar
~ Condiments ~

Philadelphia Cream Cheese, Butter, Assorted Specialty Preserves, Honey Mustard,
Chipotle Aioli, Spring Mix, Onions and Plum Tomatoes

Brother's Classic Brunch

\$57.95 pp

Assorted Quiche, Bagels, Muffins, Danish, Croissants,
Maple Oat Scones and Seasonal Fresh Fruits & Berries
~ Oven Roasted Tenderloin of Beef served with a

Creamy Horseradish Sauce

Fresh Poached Salmon topped with a Cucumber Dill Sauce and garnished
Lemon Wedges and Capers.

~Your Choice of one of our Homemade Pasta Salads~

Freshly Baked Dinner Rolls and a Selection of
International Cheeses with Specialty Crackers.

~ Your Choice of One Salad ~

Spring Mix w/ Gorgonzola, Walnuts and Cranberries, Tossed Green Salad or Classic Caesar
~ Condiments ~

Philadelphia Cream Cheese, Butter, Assorted Specialty Preserves,
Horse Radish+ Aioli & Spring Mix

All Brunch Menus include Freshly Brewed Coffee, Assorted Gourmet Teas, Orange Juice, Iced Tea, Lemonade and Bottled Water

Al la Cart Menu

The New Yorker– Nova Salmon, Red Onions, Sliced Tomatoes, Cucumbers, Capers and
Lemon wedges, served with Freshly Baked Bagels & Cream Cheese

\$13.95 pp

Poached Atlantic Salmon

w/ cucumber "scales," served with Tomato, Cucumber, Red Onion, Capers, Lemon Dill
Yogurt sauce and dark breads.
\$225.00 10 people

Roasted Beef Tenderloin

Beef tenderloin w/ Rosemary & Garlic roasted rare and served with Sautéed
Onions, Creamy Horseradish sauce and mini rolls.
Small feeds up to 6 people \$ 399
Medium feeds up to 10 people \$ 499
Large feeds up to 12 people \$ 699

The Continental– Assortment of freshly baked Bagels, Croissants, Muffins and Danish
served with Butter, Jam and Cream Cheese
\$8.95 pp

Festive Fruit Platter–Sliced seasonal Fresh Fruit
\$9.95 pp

Fresh Berries An assortment of seasonal Fresh Berries
\$9.95pp

Yogurt Parfait– Low-fat Vanilla yogurt, Granola, and fresh Berries
\$8.99 pp

Waffle Station–Chef manned waffle station featuring cooked to order Belgium waffles
accompanied by fresh strawberries, blueberries and blackberries, butter, maple syrup and
whipped cream
\$17.95 pp

Omelet Station–Chef manned omelet station featuring choice of: fresh eggs, egg whites,
country ham, red peppers, chives, cheddar cheese, sweet onions, and mushrooms
Includes Country breakfast sausage, Lancaster Bacon and Red Bliss home fries with trio
pepper garnish
\$17.95 pp

Breakfast Juices 100% fresh squeezed Florida orange juice. Also 10oz bottles cranberry,
apple, and Florida orange
\$3.95 pp

Coffee Service \$3.00 pp

Brother's Sandwich Selections:
(All sandwiches available as a wrap upon request)

Brother's Italian Classic Hoagie Sharp Provolone, roasted red peppers, sweet sopressata, Genoa Salami & Capicola

Ham and Swiss Country ham & imported Swiss

Roasted Turkey Roasted turkey breast & Cheddar

Turkey BLT Oven roasted turkey, vine ripened tomatoes, Vermont slab bacon & romaine

Chicken Cutlet Herb crusted chicken cutlet, roasted peppers, sharp provolone Chipotle Mayo

White Albacore Tuna Salad All white fancy albacore tuna with celery, fresh lemon juice & tiny bit of mayo

Roast Beef Roast beef with sharp cheddar & horseradish mayo

Beefsteak Tomato Mozzarella Fresh mozzarella, juicy beefsteak tomatoes & basil pesto mayo

Grilled Vegetable Wrap/Sandwich Baby eggplant, garden zucchini, roasted red pepper, basil pesto

Grilled Chicken Caesar Wrap Grilled chicken breast, romaine lettuce, shaved Locatelli cheese, homemade Caesar dressing

J&A Chicken Salad Shredded Chicken w/ Diced Apples, Currants & Celery

\$ 12.95 pp

Salad Selections

Tossed Green Salad–Spring Mix w/ Cherry Tomatoes, Cucumbers and Carrots with a Balsamic Vinaigrette Dressing

Classic Caesar Salad–Crisp Romaine Lettuce w/ Homemade Croutons

Spring Mix Salad –w/ Gorgonzola Cheese, Walnuts & Cranberries w/ Balsamic Vinaigrette Dressing

Roasted Beet Salad– Arugula with Roasted Beets, Blue Cheese, Melted Fennel with a Balsamic Vinaigrette dressing

Harvest Salad–Spring Mix, Candied Pecans, Dried Cranberries& Goat Cheese tossed with Balsamic Vinaigrette

Chopped Salad–Romaine, avocado, red onion, apple smoked bacon, Maytag blue cheese, tomatoes, blue cheese dressing

\$8.95 pp

Hot Vegetable & Side Dishes

Choice of Two Sides for \$9.99 Choice of Three Sides for \$14.99

Starches

Cheesy Potato Au gratin w/ Melted Fennel & Onions
Roasted Potatoes w/ Garlic & Fresh Herbs
Wasabi Mashed Potatoes
Maple Whipped Sweet Potatoes
Roasted Garlic Mashed Potatoes
Wild Mushroom Risotto
Roasted Butternut Squash Risotto

Vegetables

Grilled Vegetables w/ a Balsamic Reduction
Sautéed Mixed Vegetables
Grilled or Roasted Asparagus
Sautéed Spinach w/ Garlic Infused Olive Oil
String Beans Almandine
Roasted Brussels Sprouts w/ Shallots & Bacon

******Customized Menus all available******

******Prices are subjecting to change due to the increase of due to the pandemic******