

**Mothers Day Brunch  
Sunday May 9th, 2010**

*Presented By Unique Affairs at Pleasantville Country Club*

**Morning Breakfast Basket**

*Freshly Baked Croissants, Mini-Muffins, Bagels, Scones & Breakfast Danish,  
Accompanied With A Variety Of Cream Cheeses, Butter, & Jellies*

**Decorative Watermelon Basket**

*This Fresh Display Basket Makes A Beautiful Centerpiece; The Shell Is Filled  
With Watermelon, Cantaloupe, Honeydew, Pineapple, Strawberries, Etc.*

**Nova Smoked Salmon**

*Sliced Fillet Of Smoked Salmon Classically Presented  
Lemon Slices, Finely Diced Egg, Onions, Capers, Dill Cream Sauce & Sliced Brown Bread*

**Challah French Toast**

*Served With Seasonal Berries & Warm Maple Syrup Accompanied With Crisp Bacon & Sausage*

**Eggs Benedict**

*Poached Eggs With Canadian Bacon Served On An English Muffin - Finished With Hollandaise Sauce*

**Belgium Waffles**

*Warm Maple Syrup & Seasonal Berries*

**Omelette Station**

*Uniformed Attendant To Prepare...*

*Delicious Omelette Made To Order With A Variety Of Fillings  
Egg Whites, Diced Ham, Crisp Bacon, Diced Sausage, Onions, Red & Green Peppers, Mushrooms, Salsa,  
A Trio Of Cheeses - Egg Whites Available Upon Request*

**Carving**

**Herbed Roasted Breast Of Turkey**

*Traditional Homemade Bread Stuffing - Cranberry Relish And Pan Gravy*

**Glazed Boneless Smoked Ham**

*Slow Cooked To Perfection, Juicy, Tender And Spiced Just Right  
Served With Cinnamon Raisin Sauce*

**Main Course Selections**

**Tuscan Chicken**

*Boneless Medallions Of Chicken Sautéed With Sun Dried Tomatoes,  
Artichoke Hearts, Black Olives In A Sweet Sherry Port Sauce*

**Farfalle Primavera**

*Bow Tie Pasta Tossed With Select Seasonal Vegetables - Flavorful Basil Cream Sauce*

**Eggplant Rollatini**

*Breaded Eggplant Rolled With Fresh Ricotta, Mozzarella & Parmesan Cheese - In A Light Tomato, Basil Sauce*

**Grilled Market Display**

*Marinated And Grilled Portobello Mushrooms, Fire Roasted Red Peppers, Tender Asparagus,  
Baby Eggplant, Summer Zucchini And Squash Topped With Crumbled Feta Cheese & Aged Balsamic Drizzle*

**Oven Roasted Bliss Potatoes**

*Marinated In Virgin Olive Oil And Fresh Herbs - Served Crisp*

**A Variety Of Rustic Breads & Petite Dinner Rolls & Butter**

**Sweet Desserts**

*Sinfully Delicious Cakes, Cheesecake, Fruit Tarts, Miniature Cookies, Dessert Martini's*

**Chocolate Fountain**

*Luscious Whole Strawberries, Sliced Pineapple, Bananas & Pound Cake To Dip In A Rich Chocolate Fondue Sauce  
Freshly Brewed Coffee, Decaffeinated Coffee And A Selection Of Teas*

**Reservations Required**

*Please Call Early To Make Reservation, As Seating Is Limited*

*Seatings Available From 11:30 To 3*

*(914) 769-5010 Or Email: [Info@Uniqueaffaircatering.com](mailto:Info@Uniqueaffaircatering.com)*

**Mothers Day Brunch Menu Prix Fixed**

**At \$38.00 Per Adult & 1/2 Price Children Under 12 - Excludes All Service Charges & Taxes**

**We also supply a complimentary Rose for Mom**