

Our Seasonal Philosophy

LET'S BRUNCH!

"As the Executive Chef of Crave Events Group, we strive to make every experience Memorable. All Menus are created to reflect seasonal flavors & the freshest ingredients. We take great pride in our relationships with Local Farms, so that each dish truly is a Farm-to-Fork as it can get"- Executive Chef James Graham

ARTISANAL FRUIT & CHEESE DISPLAY

Assorted Domestic & Imported Cheeses, Decorated with Sliced Seasonal Fruits & assorted Crackers & Flatbreads.

BAKED GOODS & PASTRIES

A Lavish display of freshly baked muffins, croissants, scones & breakfast pastries. Accompanied by: whipped Butter, Jellies & Jams

OMELET STATION | CHEF MANNED

Fresh Made Omelets, Made to Order with Assorted Toppings

CARVING STATION | CHEF MANNED | PLEASE SELECT ONE

Slow Braised Brisket with thyme jus

Free Range Turkey with Cranberry Orange Relish

Porkloin with Apple Compote

Atlantic Salmon with a Cajun Remoulade

DISPLAY

Brioche French Toast with Caramelized Apples & Warm Maple Syrup

DESSERT

Seasonal assorted pastries & Chocolate Covered Berries

BEVERAGES

Coffee, Tea, Soft Beverages, Assorted Juices

Mimosas & Bloody Mary's

COST PER GUEST (3 HOUR EVENT)

\$65 PER PERSON + 22% ADMINISTRATIVE FEE & NJ SALES TAX

\$250 MAITRE D FEE

LOCALLY SOURCED, RESPONSIBLY HANDLED - DUE TO THE FARM TO NATURE OF OUR MENUS, OPTIONS MAY VARY.

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CRAVE
EVENTS
GROUP