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**PRIX-FIXE BRUNCH MENU**

$29 per person (not incl 5% administrative fee, tax and gratuity)

**1st Course: APPETIZERS & SALADS**

**Please select 2 items to be served center table**

Trio of dips

(Please select three: Warm Hummus w/ Cured Beef “Pastirma” – Labne “Terleten” – Smoked Eggplant w/ Garlic Yoghurt – Spicy Pepper & Walnut “Muammara” – Beet & Goat Cheese Dip)

Portuguese Fried Calamari

Phyllo Rolls

Pastirma-Wrapped Feta-Stuffed Dates

Turkish Lamb “Manti”

Lamb “Adana” Cut Roll

Chicken “Adana” Cut Roll

Fig & Goat Cheese Flatbread

Turkey Meatballs

Mediterranean Sliders

Zucchini “Mucver” Balls

Butter Lettuce Salad

Watermelon & Feta Salad

Pera Soho Country Salad

Brunch Pastry Basket with Butter and Preserves ($2 pp addt’l – 72 hours advance notice required please)

**2nd Course: ENTREES**

**Please select 3 items to be offered to the guests in your group as their choices for the event**

WILD MUSHROOM OMELETTE w/ arugula & goat cheese

“SHAKSHUKA” EGGS poached in tomato sauce, soujouk, kasseri cheese, scallions, lavash chips

PASTIRMA EGGS BENEDICT w/ beef pastirma & marash pepper hollandaise

SALMON EGGS BENEDICT w/ capers & hollandaise

“MENEMEN” EGGS Turkish-style soft scrambled with tomatoes, peppers, onions, toasted country bread

VEGETABLE FRITTATA eggplant, tomato & onion ratatouille, goat cheese, roasted potatoes

RAISIN BRIOCHE FRENCH TOAST w/ fruit and fig-mascarpone chutney

GREEK YOGURT W/ ORGANIC GRANOLA served w/ mixed fruit

SIRLOIN “SHASHLIK” STEAK FRITES 48 hrs marinated thin-sliced sirloin grilled “shashlik style”, served with truffle salted Mediterranean fries (add $3pp)

STEAK & EGGS marinated sirloin “shashlik style”, two eggs any style, herb-roasted potatoes (add $3pp)

TURKISH BEEF “MANTI” garlic yoghurt, tomato sauce, dried mint, sumac

LAMB “ADANA” LAVASH TWIST eastern Mediterranean spices, Italian parsley and garden tomatoes, truffle-salted Mediterranean fries

PERA STEAK BURGER W/ KASSERI CHEESE brioche, smoked paprika aioli, lettuce, tomato, pickled cucumber and truffle-salted Mediterranean fries

GRILLED CHICKEN FLATBREAD SANDWICH Roasted red pepper and feta spread, escarole, green kale, plum tomatoes, pickled cucumber and butter lettuce salad



**SIDE DISHES**

**additional $3 per person per selection**

Roasted Brussels Sprout

Mediterranean Fries

Sauteed Lacinato Kale and Spinach

Greek-Style Beans “Pilaki”

Herb Roasted Potatoes

House Made Chicken Sausage

**3rd Course: DESSERTS**

**Individual service of the duo of your choice**

Turkish Baklava

Chocolate Mousse

Caramelized Rice Pudding

Pistachio Crème Brulee

Assorted Ice Creams and Sorbets

Assorted Fruit Tartlet (72 hrs advance notice req’d)

Mini Chocolate Éclair (72 hrs advance notice req’d)

Chocolate Phyllo Cigars

Pear Ice Cream & Grilled Pear

Seasonal Fresh Fruit

**Optional: BRUNCH BEVERAGE PACKAGES**

**“SERENE”** · $11 per person

Coffee, Tea, Fresh Fruit Juices, Iced Tea and Soft Drinks

(2-hour service, each additional hour $5 per person)

**“FESTIVE”** · $21 per person

Sparkling Wine, Brunch Cocktails (Mimosa, Bellini, Bloody Mary, Sangria), Beer

Coffee, Tea, Fresh Fruit Juices, Iced Tea and Soft Drinks

(2-hour service, each additional hour $9 per person)

**Only one drink will be served at a time per guest as a part of the Beverage Packages.**