

HAPPY FATHER'S DAY

\$35.00 PER PERSON
1 Complimentary Glass of Champagne,
Mimosa, or Orange Juice
Children (3-10 years old, \$18.00),
PLUS TAX AND GRATUITY
(18% Gratuity will be added to large
parties of 10 or more)



The Views Catering
located on lower level of
Mt Fuji Steakhouse
296 Route 17 Hillburn, NY 10931
Call Now For Reservations!
845-357-4270 or 845-357-5501
Visit us on the Web
www.cateringattheviews.com

The Views at Mt. Fuji

PROUDLY PRESENTS OUR INTERNATIONAL FATHER'S DAY SUNDAY BRUNCH BUFFET

Sunday June 18, 2017

11:00 am - 3:00 pm

(TWO HOUR SEATINGS: 11:00am, 11:30am, 12:00pm, 12:30pm, 1:00pm, & 1:30pm)

Our Father's Day Brunch will include the following:
Complimentary Glass of Champagne, Mimosa (after 12:00 pm), or Orange Juice

OMELETTE STATION & BELGIAN WAFFLE STATION

Fresh Omelettes and Belgian Waffles with Vanilla Essence Prepared to Your liking

SUSHI STATION

Skilfully prepared by Mt FUJI's own Sushi Chefs

Chef's Specials, Shrimp Tempura Rolls, Spicy Tuna Crunch Rolls, California Rolls, Salmon Avocado Rolls,
Assorted Vegetable Rolls, Nigiri Sushi and more
Accompanied with Pickled Ginger, Wasabi, & Regular and Low Sodium Soy

COLD SEAFOOD BAR

Fresh Shrimp Cocktail with Lemon Wedges and Cocktail Sauce & Smoked Salmon with Capers and Onions

ASSORTED MIRRORED FRUIT & VEGETABLE DISPLAY

Assortment of Fresh Seasonal Fruits and Vegetable Crudit 

INTERNATIONAL AND DOMESTIC CHEESE PRESENTATION

Finest Imported and Domestic Hard and Soft Cheeses

COLD ASSORTED SALAD STATION

Caprese Salad with Mozzarella and Tomato, Calamari Salad with Kalamata Olives and Peppers,
Chicken Curry Salad with Cashews, Mexican Street Corn Salad,
Creamy Cold Slaw, and Rustic Potato Salad,

MEAT CARVING STATION

Herb Crusted Sirloin with Au Jus and Horseradish Cream Sauce
Roast Suckling Pig, Apple, Teriyaki and Tempura Sauce

SAVORY HOT CHAFFING DISHES

Asparagus, Tomato and Gruyere Cheese Frittata, Texas-Style Cinnamon French Toast,
Dutch Apple Turnovers, Country-Style Bacon & Sausage, Braised Tender Beef Short Ribs,
Spicy New Zealand Green Mussels with Chorizo in a Saffron White Wine Sauce,
Grilled Pork Tenderloin with Caramelized Apple & Onion,
Slow Cooked Tender BBQ Chicken, Japanese Salmon Teriyaki,
Penne Vodka with Shaved Parmesan and Fresh Peas, Vegetable Kaki-Age Tempura,
Creamy Polenta with Cremini Mushrooms, Mixed Vegetable Medley, and Garlic Smashed Fingerling Potatoes

DESSERT

Display of French and Italian Pastries, Assorted Cakes & Pies, Sundae Station, 100% Colombian Coffee, Teas and Decaffeinateds