



SAYBROOK  
POINT  
RESORT & MARINA

# Easter Sunday Brunch

SUNDAY, MARCH 31ST, 2024 | 10:30AM- 4:30PM

person | 119.95++ kids | 59.95++

## Breakfast Starters

Easter Market Basket  
Croissants, Pain Chocolat, Scones, Danish  
Muffins & Artisanal Breads  
Belgian Waffle Station  
Gluten Free Waffles  
Fresh Fruit Mosaic

Farm to Chef Easter Egg Basket  
**Traditional Eggs Benedict**  
**Specialty Omelets**  
Spinach, Roasted Peppers, Smoked Cheddar  
Ham, Gruyere & Leek  
Applewood Bacon, Sage Breakfast Sausage

## Terra Mar Charcuterie & Smokehouse

### Frutti de Mar

Ahi Tuna, Smoked Salmon  
Smoked Trout, Maple Salmon, Peppered Bluefish

### Terra

Sliced Salumi, Coppa & Soppressata  
Chicken Cranberry, Venison & Andouille Sausages

## Seasonal Salads

Tortellini Primavera Salad

Spring Beet, Fennel Salad, Toasted  
Walnuts Crumbled Blue Cheese  
Blood Orange Vinaigrette

Caprese Salad

Cauliflower Egg Potato Salad

Caesar Salad

Charred Corn, Avocado  
Quinoa Salad (GF)

## Carving Station

Prime Rib of Beef  
Horseradish Crème, Natural Jus (GF)  
Rosemary Dijon Crusted Leg of Lamb  
Apple Mint Chutney (GF)

Citrus Glazed Ham  
Whole Grain Honey Mustard (GF)

## Grand Seafood & Raw Bar

Shrimp Cocktail

Locally Harvested Shucked  
Oysters & Clams

Lump Crab Cocktail Shooter

Shrimp & Scallop Ceviche  
Plantain Chip

## Entrees

Butter Crumb Cod  
Shrimp & Scallop Scampi Sauce

Seared Tenderloin  
Medallions  
Au Poivre

Blackened Swordfish  
Mango Black Bean Coconut Rice

Garlic & Herb Roasted  
New Potatoes (GF)

Spring Vegetable  
Medley (GF)

Spinach Shitake and Goat Cheese  
Stuffed Chicken

Spinach Ravioli  
Arrabbiata Roasted Eggplant Sauce

## Desserts to include:

Easter Candy Pie, Baklava Tarts, Toasted Coconut Cannoli  
Apple Mascarpone Crumble Torte

If you have special dietary needs or allergies please let a member of our staff know.  
Thoroughly cooking meats, poultry, seafood shellfish or eggs reduces the risk of illness.

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