



SAYBROOK
POINT
RESORT & MARINA

Mother's Day Brunch

SUNDAY, MAY 12TH, 2024 | 11:00AM- 5:00PM

person | 119.95++ kids | 59.95++

Breakfast Bounty

Croissants, Pain au Chocolat, Scones, Danish
Muffins, Artisanal Breads
Belgian Waffle Station, Gluten Free Waffles
Domestic & International Cheese Display
Applewood Bacon, Maple Sausage
Omelet Station (GF)
Eggs Benedict Cohens
Bagels & Lox

Smokehouse and Seafood Specialties

Frutti de Mar

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

Terra

Sliced Salumi, Soppressata, Sweet Coppa
Venison, Chicken Apple, Andouille Sausage

Seasonal Salads

Field Green Salad
Candied Pecans, Strawberries, Chevre

Candy Striped Beet &
Snap Pea Salad

Marinated Five Bean Salad
Pickled Onions

Asian Rice Noodle Salad

Caesar Salad

Caprese Salad (GF)

Carving Station

Angus Prime Rib
Horseradish Cream, Natural Jus

Spiced Glazed Ham
Cherry Pie Chutney

Grand Seafood & Raw Bar

Shrimp Cocktail

Locally Harvested Shucked
Oysters & Clams

Jonah Crab Claws

Lobster Panzanella Salad

Entrees

Potato & Leek Crusted
Chilean Sea Bass
Wild Mushroom Risotto

Salmon Shawarma
Farro Salad

Mezze Penne
Roasted Eggplant, Sundried Tomatoes

Hoisin Grilled Flank Steak
Cucumber Kim Chee

Spring Vegetable Medley

Honey Chipotle Chicken
Poblano Mashed Yukon's

Herb & Garlic Roasted Red Bliss New Potatoes

Desserts

Featuring:

Cannoli Cream Puffs, Amaretto Cupcakes
White Velvet Cake, Tiramisu Tartlets, Key Lime Tart
Raspberry Curd Tartlets, Lemon Blueberry Cheesecakes
Hummingbird Cupcakes, Tiramisu Mousse Puffs

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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