

SUNDAY, MAY 12TH, 2024 11:00AM- 5:00PM person | 109.95++ kids | 49.95++

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

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

Seasonal Salads

Field Green Salad Candied Pecans, Strawberries, Chevre

Asian Rice Noodle Salad

Candy Striped Beet & Snap Pea Salad

Caesar Salad

Marinated Five Bean Salad Pickled Onions

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 **Öysters & Clams**

Jonah Crab Claws

Lobster Panzanella Salad

Entrees

Potato & Leek Crusted Chilean Sea Bass Wild Mushroom Risotto

Hoisin Grilled Flank Steak Cucumber Kim Chee

Salmon Shawarma Farro Salad

Spring Vegetable Medley

Mezze Penne Roasted Eggplant, Sundried Tomatoes

> 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. Saybrook Point Resort & Marina | Saybrook.com