New Year's Day
BRUNCH BUFFET

JANUARY 1ST, 2026 | 10:30 AM - 3:00 PM

person |99.95++ kids | 49.95++

Breakfast

Omelet Station
Breakfast Sausage
Applewood-Smoked Bacon
Quiche' Lorraine
Herb & Garlic Roasted Potatoes

Soup and Salads

Lobster Bisque

Fresh Salt Caesar Salad

Caprese Salad

Lobster Tortellini Salad
Preserved Lemon Dressing

Spinach Salad
Sherry Dijon Vinaigrette

Roasted Pear Salad, Gorgonzola,
Walnuts, Muscatel Vinaigrette

Waffle Station

Malted Waffles, Pure Maple Syrup
Gluten Free Waffles
Traditional Toppings

Entree Selections

Broccolini & Sausage Ravioli
House Marinara, Parmesan

Gochujang Glazed Chicken
Kim Chee Fried Rice

Calabrian Orange Glazed Salmon
Citrus Fennel Slaw

Curried Lamb Meatballs
Moroccan Cous Cous

Blackened Sirloin Medallion
Lobster Mashed Potatoes, Salsa Cruda

Baked Stuffed Clams

Accompaniments
Twice Baked Yukon Gold Potatoes
Spinach, Mushroom, Gruyere'

Vegetable Medley

Sweet & Savory Crepe Station

Sweet
Mixed Berry Compote, Maple Bourbon Bananas
Fresh Whipped Cream, Gourmet Syrups

Savory
Seafood Newburg Crepes
Spinach, Butternut & Mascarpone Crepes

Raw Bar

Chef Attended

Shucked Locally Harvested Clams & Oysters
Iced Shrimp Cocktail, Colossal Snow Crab Claws
Latin American Shrimp & Scallop Ceviche'

Grand Dessert Station

To include:

Peanut Butter Oreo Cookie Pie
Éclair Bars
Cardamom Pistachio Cake
Banana Bread Cobbler

Fresh Salt

SAYBROOK POINT RESORT & MARINA

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.

GRATUITY IS NOT INCLUDED

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