New Year's Day

BRUNCH BUFFET

JANUARY 1ST, 2027 | 10:30 AM - 2:00 PM

person | 99.95++ kids | 45.95++

BREAKFAST

Omelet Station
Breakfast Sausage
Applewood-Smoked Bacon
Broccoli, Cheddar & Bacon Quiche
Herb & Garlic Roasted Potatoes

SOUP AND SALADS

New England Clam Chowder

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

PASTA STATION

Paparadelle, Campanelle, Penne (GF)

Sauces:
Pesto | Alfredo | Marinara
Lobster Cream

ENTREE SELECTIONS

Baked Sole Rolitini
Creamy Liuzzi Ricotta & Mozzarella
Spinach & Wilted Leek, Roasted Red Pepper Sauce

Scallop & Crab Stuffed Shrimp
White Wine, Scampi Butter Sauce

Herb Pistachio Crusted Salmon
Whole Grain Sherry Dijon Mustard Sauce

Grilled Angus Flank Steak
Roasted Poblano Smashed Yukon Gold Potatoes

Pierogis & Kielbasa
Roasted Cabbage, Apples, Fennel
Caramelized Onion Cream Sauce

Green Bean Almondine
Steamed French Beans, Toasted Almonds
Amaretto Butter Sauce

Accompaniments
Vegetable Medley

RAW BAR

Chef Attended

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

STREET TACO STATION

Carnita Pork, Grilled Asada Chicken
Warm Corn and Flour Tortillas
Guacamole, Jalapenos, Radish, Pickled Onions
Habaneros, Queso Freso, Salsa Cruda
Smoked Chicken & Poblano Chili

DESSERT STATION

Peanut Butter Brownie Cheesecake
Pina Colada 7 Layer Bar
Cranberry Spice Crumb Cake
Strawberry - Champagne Panna Cotta

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.