

# 75

## BREAKFAST & BRUNCH

### DISPLAYS

Ⓞ **Fresh Smoothie Bar**

Tuscan kale, Valencia orange & Granny Smith apple smoothie, seasonal mixed berry smoothie, Brazilian mango & Chantenay carrot smoothie (*minimum order for 20 people*)

Ⓞ **Sliced seasonal fruits and mixed berries** (*minimum order for 20 people*)

**Display of Kendall Brook Smoked Salmon**

capers, red Bermuda onion, tomatoes, bagels, cream cheese (*charge per display*)

**Local Sustainable Cheese**

Hand crafted New England cheeses, assorted fruit compotes, chutneys, seasonal fruit & berries and artisan breads (*Cheese selection is subject to New England market availability*)

Ⓞ **Seaport Raw Bar**

Served with our cocktail sauce, horseradish, mignonette, tarragon lemon aioli and fresh lemon, displayed on ice.

Jumbo Gulf Shrimp (*charged per piece*)

Wellfleet Oysters (*minimum 50 pieces each*)

Littleneck Clams (*minimum 50 pieces each*)

Half Lobster Tail (*charged per piece*)

**Signature Warm Cinnamon Pecan Rolls** (*charged per person*)

**Miniature Croissants**

to include a selection of almond, chocolate and spinach & cheese (*charged per dozen*)

### BUTLER PASSED HORS D'OEUVRES

**Hot**

(*charged per piece*)

Maryland Crab Cakes Cajun rémoulade sauce

Ⓞ **Grilled Shrimp** with cilantro

Potato Chive Cake domestic caviar, vodka sour cream

Wild Mushroom & Sweet Onion Tartlet with goat cheese

Grilled Asparagus Spears Asiago cheese, phyllo dough

Fingerling Potatoes with roasted ratatouille vegetables

**Cold**

(*charged per piece*)

Ⓞ **Lump Crab Salad** on a crisp English cucumber

Ⓞ **Jumbo Gulf Shrimp** with cocktail sauce

Smoked Salmon Tartlet herbed goat cheese, sun-dried tomato

Kendall Brook Smoked Salmon chive crêpe, vodka sour cream

Ⓞ **Ruby Grapes** goat cheese, roasted almonds

Ⓞ **Caprese Skewer** aged balsamic, extra virgin olive oil

Ⓞ 75 Gluten Free Cuisine

Please notify your sales manager if a member of your party has an allergy.

All Food and Beverage items above are subject to 7% State & Local Tax, 18% Gratuity and 6% Taxable Administrative Fee

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## **BRAHMIN BRUNCH BUFFET**

Freshly baked muffins, danish, coffee cakes, buttery croissants

Breakfast breads with butter and assorted preserves

Sliced seasonal fruits and mixed berries

Eggs Benedict poached eggs, Canadian bacon, herbed hollandaise sauce on a toasted English muffin

Cinnamon Brioche French Toast stuffed with raspberry cream cheese, warm maple syrup

Sausage, bacon and homefries

Ⓞ Caramelized Apple and Dried Cranberry Salad baby arugula, walnut crusted Vermont goat cheese medallions, apple cider vinaigrette

Ⓞ Roasted beef tenderloin with a port-wine sauce

Ⓞ Chicken Provençal ratatouille vegetables, Kalamata olives, herbs de Provence, tomato concasse, extra virgin olive oil served over long grain basmati rice

Ⓞ Sautéed seasonal vegetables

Chocolate brownies and assorted miniature pastries

Freshly squeezed orange, pink grapefruit and cranberry juice

Spring and mineral waters

Freshly brewed Terrazzo coffee, decaffeinated coffee and a selection of fine teas

*(Minimum of 20 guests, additional charge per person if fewer than 20 guests)*

### **Equipment Rental charge for Brunch Buffet**

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## PLATED BRUNCH MENUS

### APPETIZERS *(select 3):*

**75 Parfait** layers of Greek yogurt, granola and strawberries. Finished with a drizzle of clover honey

**Herbed Clam Chowder** our hearty combination of clams, Maine potatoes, smoked bacon and cream

**Classic Caesar** native hearts of romaine, Caesar dressing, croutons and parmesan cheese

- Ⓞ **Boston Bibb Salad** tender Bibb lettuce with Westfield farm's goat cheese, dried strawberries, apples and roasted pecans with a lemon vinaigrette
- Ⓞ **BLT Wedge** crisp hearts of iceberg with crispy bacon, tomatoes and chunky bleu cheese dressing

### ENTREES *(select 5):*

- Ⓞ **Steak and Eggs** char-grilled steak with choice of eggs served with our brunch potatoes

**Morning Breakfast** three farm eggs any style served with bacon strips, potatoes and English muffin

**Traditional Eggs Benedict** choice of maple Canadian bacon or Kendall brook smoked salmon topped with herbed hollandaise, English muffin, brunch potatoes and breakfast sausage

**Raspberry Stuffed French Toast** raspberry preserves and cream cheese layered between brioche drizzled with maple syrup and fresh wild berries

- Ⓞ **Mexican Omelet** sautéed tomatoes, chorizo, cheddar cheese, brunch potatoes, salsa, sour cream and homemade guacamole
  - Ⓞ **75 Omelet** sautéed spinach, Portobello mushrooms and cheddar cheese, brunch potatoes and breakfast sausage
  - Ⓞ **Nantucket Seafood Stew** shrimp, scallops, salmon, swordfish, halibut, vegetables and potatoes
  - Ⓞ **Chicken & Autumn Pear Salad** grilled chicken breast, baby arugula, red pears, radish, dried cranberries, roasted pistachios, crispy polenta, lemon vinaigrette & pomegranate reduction
- Pumpkin Ravioli** sautéed native butternut squash, garden sage, tomato vodka sauce and grated parmesan cheese

### DESSERT *(select 3):*

Served with freshly brewed Terrazzo coffee, decaffeinated coffee, cappuccino, espresso and a selection of fine teas

**Tres Leche Cake** Sweetened condensed, cream and whole milk poured over rich sponge cake and finished with whipped cream and fresh berries

**Pumpkin Cheesecake** A cookie crumb base with a pumpkin infused cheesecake

**Hot Molten Chocolate Cake** filled with a molten dark chocolate truffle and served with French vanilla ice cream

**Bittersweet Chocolate Brownie** walnuts, vanilla ice cream

- Ⓞ **Tahitian Vanilla Crème Brûlée** a vanilla bean custard with caramelized sugar and fresh berries

**Apple Strudel** classic Swiss apple strudel with a blend of apples, raisins and spices enveloped in a crispy puff pastry served with vanilla ice cream

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