

75

BREAKFAST & BRUNCH

DISPLAYS

Ⓞ **Fresh Smoothie Bar**

Tuscan kale, Valencia orange & Granny Smith apple smoothie, seasonal mixed berry smoothie, Brazilian mango & Chantenay carrot smoothie – \$12.00 per person (*minimum order for 20 people*)

Ⓞ **Sliced seasonal fruits and mixed berries** – \$8.00 per person (*minimum order for 20 people*)

Display of Kendall Brook Smoked Salmon

capers, red Bermuda onion, tomatoes, bagels, cream cheese – \$240.00 per display

Local Sustainable Cheese

Hand crafted New England cheeses, assorted fruit compotes, chutneys, seasonal fruit & berries and artisan breads – \$8.00 per person (*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 – \$6.00 per piece

Wellfleet Oysters – \$4.00 per piece (*minimum 50 pieces each*)

Littleneck Clams – \$4.00 per piece (*minimum 50 pieces each*)

Half Lobster Tail – \$10.00 per piece

Signature Warm Cinnamon Pecan Rolls – \$3.50 per person

Miniature Croissants

to include a selection of almond, chocolate and spinach & cheese – \$30.00 per dozen

BUTLER PASSED HORS D'OEUVRES

Hot

Maryland Crab Cakes Cajun rémoulade sauce – \$6.00 per piece

Ⓞ **Grilled Shrimp** with cilantro – \$6.00 per piece

Potato Chive Cake domestic caviar, vodka sour cream – \$6.00 per piece

Wild Mushroom & Sweet Onion Tartlet with goat cheese – \$5.00 per piece

Grilled Asparagus Spears Asiago cheese, phyllo dough – \$4.00 per piece

Fingerling Potatoes with roasted ratatouille vegetables – \$4.00 per piece

Cold

Ⓞ **Lump Crab Salad** on a crisp English cucumber – \$6.00 per piece

Ⓞ **Jumbo Gulf Shrimp** with cocktail sauce – \$6.00 per piece

Smoked Salmon Tartlet herbed goat cheese, sun-dried tomato – \$5.00 per piece

Kendall Brook Smoked Salmon chive crêpe, vodka sour cream – \$5.00 per piece

Ⓞ **Ruby Grapes** goat cheese, roasted almonds – \$4.00 per piece

Ⓞ **Caprese Skewer** aged balsamic, extra virgin olive oil – \$4.00 per piece

Ⓞ 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

75

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

\$55.00 per person

(Minimum of 20 guests, additional \$5.00 per person if fewer than 20 guests)

\$520 Equipment Rental for Brunch Buffet

Ⓞ 75 Gluten Free Cuisine

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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

\$45 per person

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