

Breakfast Brunch

Harbor Continental

Fresh Sliced Seasonal Fruit
Assortment of Breakfast Breads and Pastries
Assorted Bagels, Whipped Chive & Apple Butter
Cream Cheese, Butter & Preserves
Fresh Orange, Grapefruit & Cranberry Juice
Coffee and Tea Station
22 per person

Beachfront Continental

Fresh Sliced Seasonal Fruit
Assortment of Breakfast Breads and Pastries
Assorted Bagels, Whipped Chive & Apple Butter
Cream Cheese, Butter & Preserves
Individual Greek Yogurts, Plain & Fruit
Assorted Cereals, Milk & Almond Milk
Fresh Orange, Grapefruit & Cranberry Juice
Coffee and Tea Station
24 per person

Executive Continental

Fresh Sliced Seasonal Fruit & Assorted Whole Fruit
Assortment of Breakfast Breads and Pastries
Assorted Bagels, Whipped Chive & Apple Butter
Cream Cheese, Butter & Preserves
Parfait Bar, Greek Yogurt, Granola, Fresh Berries
Dried Fruits & Nuts
Scrambled Cage Free Eggs, Chives
Fresh Orange, Grapefruit & Cranberry Juice
Coffee and Tea Station
28 per person

Boozy Brunch

Bellini
White Peach Puree, Prosecco

Mimosa
Sparkling Rosé, Blood Orange Juice

Bloody Mary
San Marzano Mix, House Salt Rim, Celery, Olive
Pepperoncini, Lemon Wedge

Moscow Mule
Tito's Vodka, Ginger Beer, Fresh Basil, Blueberries, Lime
11 each

Brunch

Fresh Sliced Seasonal Fruit & Assorted Whole Fruit
Assortment of Breakfast Breads and Pastries
Assorted Bagels
Whipped Chive, Apple Butter Cream Cheese
Parfait Bar
Greek Yogurt, Granola, Fresh Berries, Dried Fruits, Nuts
Avocado Toast
Sourdough Toast, Tomato, Baby Arugula, EVOO
Scrambled Cage Free Eggs
Chives
Apple Wood Smoked Bacon
Maple Scented Chicken Sausage
Home Fried Potatoes
Peppers & Onions
Brioche French Toast
Cinnamon Apple Compote, Maple Syrup
Cape Cod Benedict
Poached Egg, Lump Crab Cake, Smoked Pancetta
Old Bay Aioli
Fresh Orange, Grapefruit & Cranberry Juice
Coffee and Tea Station
50 per person

Brunch Enhancements

Scottish Smoked Salmon Presentation
Red Onion, Capers, Tomato, Pumpernickel Toast
Mustard Dill Sauce
12 per person

Lobster Frittata
Zucchini, Leek, Swiss
9 per person

Tomato Spinach Quiche
8 per person

Belgian Waffle
Mixed Berries, Whipped Cream, Maple Syrup
8 per person

Individual Smoothies
Mango, Avocado Green Tea, Almond Butter Banana
Ginger Pineapple
8 per person

Steel-Cut Oatmeal
Blueberry Lemon, Maple Apple, Strawberry Vanilla Chai
7 per person

Breakfast Sandwich
Eggs, Bacon, Avocado, Aged Cheddar, Tortilla Wrap
6 per person

House-Made Granola Bars
Blueberry Almond, Dark Chocolate Cherry, Spiced Nut
5 per person

All prices are subject to an Administrative Fee and State & Local Taxes. Please inform us of any allergies.

*These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. Menus and prices are valid for events occurring before 12/31/2022.