

Seaview Champagne Brunch

Sunday, August 26, 2020, 11:45am-2:00pm

Sample Menu

OMELET STATION

*Fresh Eggs & Omelets Prepared to Order with Your Selection of Toppings
Choice of Fresh Eggs, Egg Whites or Egg Beaters
Freshly Made Belgian Waffles with Fruit Toppings & Warm Maple Syrup*

BREAKFAST STATION

*Assorted Breakfast Breads & Freshly Baked Muffins & Danishes,
Yogurt & Granola, Fresh "Seasonal" Whole & Carved Fruit, Mixed Berries,
Charcuterie & Cheese, Fluffy Scrambled Eggs, Crisp Bacon
Pork & Chicken Apple Sausage, Roasted Breakfast Potatoes O'Brien*

SALAD STATION

*Three Seasonal Chef Crafted and Composed Salads
Baby Spinach, Field Greens, Romaine, Assorted Resort Made Dressings & Toppings*

FRESH FROM THE SEA

*Smoked Salmon with Traditional Accompaniments
Old Bay Poached Shrimp, Cocktail Sauce & Lemon Wedges*

CARVING STATION

*Herb Roasted Prime Rib, Au Jus
Honey Glazed Bone-in Ham, Cracked Mustard Sauce*

MAIN ENTREES

*Steamed "Great Bay Clams," Sauvignon Blanc, Garlic and Spinach
Porcini Dusted Chicken, Pearl Onion Quinoa, Asparagus Cream
White Fish Francaise, Saffron Rice, Lemon Butter Sauce
Crab Ravioli, Lemon-Caper Cream Sauce
Tri-color Cauliflower, Baby Carrots & Local Zucchini*

SWEET TEMPTATIONS

*White & Dark Chocolate Mousse, Assorted House Baked Pies & Cookies,
Chocolate Dipped Strawberries, Bread Pudding, Crème Anglaise, Seasonal Cobbler*

**\$32.95 Per. Person – Tax & Gratuity Not Included Children 6-12: \$19.95, Children 5 & Under:
\$9.95**

Includes Mimosas, Reservations Suggested (609)748-7625

Items Change Weekly According to Availability & Seasonality