Seaview Champagne Brunch

Sunday, August 25, 2019, 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

$29.95 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