

Seaview Champagne Brunch

August 28, 2016

Sample Menu

11:30am-2:00pm

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 Muffin's & Danish,

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 Lettuce with 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

Crab Stuffed Cod, Balsamic Tomato Ragout

Seaview Paella, Saffron Rice

Cavatappi Primavera

SWEET TEMPTATIONS

White & Dark Chocolate Mousse

Assorted House Baked Pies & Cookies,

Chocolate Dipped Strawberries

Bread Pudding with Crème Anglaise, "Seasonal" Fruit Cobbler

\$28.95 Per. Person – Tax & Gratuity Not Included

Children 6-12: \$18.95, Children 5 & Under: Complimentary

Includes Champagne or Sparkling Cider

Reservations Suggested (609) 652-1800

*****Items Change Weekly According to Availability & Seasonality*****