

# Breakfast-Brunch

Brunch Stations are priced for 1 1/2 hours of service. Each additional 1/2 hour added will be charged at \$6 additional

## Harbor Continental

Fresh Sliced Seasonal Fruit **GF/DF**  
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  
24 per person

## Beachfront Continental

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

## Executive Continental

Fresh Sliced Seasonal Fruit & Assorted Whole Fruit **GF/DF**  
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  
Scrambled Cage Free Eggs, Chives  
Fresh Orange, Grapefruit & Cranberry Juice  
Coffee and Tea Station  
28 per person

## Boozy Brunch

Applicable after 10:00am on Sunday's

### 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 **GF/DF**  
Assortment of Breakfast Breads and Pastries  
Assorted Bagels  
Whipped Chive, Apple Butter Cream Cheese  
Parfait Bar  
Greek Yogurt, Granola, Fresh Berries, Dried Fruits  
Avocado Toast  
Sourdough Toast, Tomato, Baby Arugula, EVOO  
Scrambled Cage Free Eggs **GF**  
Chives  
Apple Wood Smoked Bacon **GF/DF**  
Maple Scented Chicken Sausage  
Home Fried Potatoes **GF/DF**  
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  
52 per person

## Brunch Enhancements

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

### Lobster Frittata **GF**

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, Sunflower 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, Oats, Dark Chocolate Cherry  
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.. All menus are nut free

GF-Gluten Free, DF-Dairy Free, V-Vegan. Menus and prices are valid for events occurring before 12/31/2025.