

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
25 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
27 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 12/31/2026.