

75

Breakfast & Brunch

Displayed

Ⓞ **Fresh Smoothie Bar** - \$19.00 per person (*minimum order for 20 guests*)

Tuscan kale, Valencia orange, Granny Smith apple, & avocado smoothie
Seasonal mixed berry & banana smoothie
Brazilian mango & Chantenay carrot smoothie

Ⓞ **Sliced Seasonal Fruit & Mixed Berries** - \$14.00 per person

Display of Kendall Brook Smoked Salmon

Capers, red Bermuda onion, tomatoes, bagels, cream cheese - \$280.00 per display

Local Sustainable Cheese

Hand crafted New England cheeses, assorted fruit compotes, chutneys, seasonal fruit & berries, and artisan breads
(*Cheese selection is subject to New England market availability*) - \$14.00 per person

Cheese & Charcuterie Board

Assorted local soft & hard cheeses, parma ham, capicola, sopressata, seasonal fruit, crostini, country breads, and fruit compotes (*Cheese selection is subject to New England market availability*) - \$19.00 per person

Ⓞ **Seaport Raw Bar**

Served with our cocktail sauce, horseradish, mignonette, tarragon lemon aioli, and fresh lemon, displayed on ice.

Jumbo Gulf Shrimp - \$8.00 per piece

Wellfleet Oysters - \$7.00 per piece (*minimum 50 pieces each*)

Littleneck Clams - \$7.00 per piece (*minimum 50 pieces each*)

Half Lobster Tail - \$19.00 per piece

Signature Warm Cinnamon Pecan Rolls - \$7.00 per person

Miniature Croissants - \$40.00 per dozen

Butler Passed Hors d'oeuvres

Hot

Maryland Crab Cakes Cajun remoulade sauce - \$8.00 per piece

Ⓞ **Grilled Shrimp** with cilantro - \$8.00 per piece

Miniature Blueberry Pancake Stack with Vermont maple syrup - \$6.00 per piece

Ⓞ **Crisp Applewood Smoked Bacon** glazed with Vermont maple syrup - \$5.00 per piece

Fried Chicken & Waffles with Vermont maple syrup - \$7.00 per piece

Grilled Asparagus Spears Asiago cheese, phyllo dough - \$6.00 per piece

Cold

Ⓞ **Lump Crab Salad** on a crisp English cucumber - \$8.00 per piece

Ⓞ **Jumbo Gulf Shrimp** with cocktail sauce - \$8.00 per piece

Kendall Brook Smoked Salmon chive crepe, vodka sour cream - \$7.00 per piece

Ⓞ **Melon & Parma Ham Skewers** - \$6.00 per piece

English Farmhouse Cheddar on wheat biscuit with fruit compote - \$6.00 per piece

Miniature Avocado Multi-Grain Toast with chive crabmeat - \$8.00 per piece

Miniature Avocado Multi-Grain Toast with tomato confit - \$6.00 per piece

Ⓞ **Ruby Grapes** goat cheese, roasted almonds - \$6.00 per piece

Ⓞ **Caprese Skewer** aged balsamic, extra virgin olive oil - \$6.00 per piece

Ⓞ 75 Gluten Free Cuisine

Please notify your sales manager if a member of your party has an allergy.

All Food and Beverage items above are subject to 7% State & Local Tax, 18% Gratuity, and 6% Taxable Administrative Fee

75

Brahmin Brunch Buffet

Freshly baked muffins & buttery croissants

Seasonal breakfast breads with butter & assorted preserves

Ⓞ **Sliced seasonal fruits & mixed berries**

Eggs Benedict poached eggs, Canadian bacon, herbed hollandaise sauce, on a toasted English muffin

Cinnamon Brioche French Toast stuffed with raspberry cream cheese, warm maple syrup

Sausage, bacon, & homefries

Ⓞ **Caramelized Apple & Dried Cranberry Salad** baby arugula, walnut crusted Vermont goat cheese medallions, apple cider vinaigrette

Ⓞ **Grilled Atlantic Salmon** with chive white wine reduction

Ⓞ **Chicken Provencal** ratatouille vegetables, Kalamata olives, herbs de Provence, tomato concasse, extra virgin olive oil, served over long grain basmati rice

Double fudge chocolate brownies and chocolate chip cookies

Freshly squeezed orange, pink grapefruit, and cranberry juice

Infused sparkling mineral waters

Freshly brewed Terrazzo coffee, decaffeinated coffee, & a selection of fine teas

\$75.00 per person

(minimum of 20 guests, additional \$5.00 per person if fewer than 20 guests)

\$650.00 Equipment Rental for Brunch Buffet

75 Gluten Free Cuisine

Please notify your sales manager if a member of your party has an allergy.

All Food and Beverage items above are subject to 7% State & Local Tax, 18% Gratuity, and 6% Taxable Administrative Fee

75

3 Course Plated Brunch

Appetizers *(select 3):*

- Ⓜ Seasonal Fresh Fruit a medley of seasonal fruit & berries
- Herbed Clam Chowder New England clams, Maine potatoes, smoked bacon, and Vermont cream
- Classic Caesar native hearts of romaine, Caesar dressing, croutons, and Parmesan cheese
- Ⓜ Boston Bibb Salad tender Bibb lettuce with Westfield farm's goat cheese, fresh berries, apricots, roasted pecans, with a lemon vinaigrette
- Ⓜ BLT Wedge crisp hearts of iceberg with crispy bacon, tomatoes, and bleu cheese dressing

Entrees *(select 4):*

- Ⓜ Steak and Eggs char-grilled steak with choice of eggs, served with brunch potatoes
- Raspberry Stuffed French Toast raspberry preserves and mascarpone cheese served with maple syrup & bacon
- Ⓜ 75 Omelet baby spinach, mushrooms, and cheddar cheese, served with brunch potatoes & breakfast sausage
- Ⓜ Mexican Omelet tomato, chorizo, and cheddar cheese, served with pico de gallo, sour cream, avocado, & brunch potatoes
- Steak and Avocado Salad baby spinach, lemon vinaigrette, fresh avocado, tomatoes, bleu cheese crumbles, straw onions, sliced grilled sirloin steak, and chimichurri
- Grilled Chicken Ranch Salad chicken breast, romaine lettuce, tomatoes, cucumbers, red onions, bacon bits, roasted corn, feta, crispy polenta, ranch dressing
- Pan Roasted Crab Cakes cucumber & scallion salad, roasted red pepper coulis, chipotle aioli, and capers
- Ⓜ Nantucket Seafood Stew gulf shrimp, bay scallops, PEI mussels, salmon, swordfish, garden vegetables, bliss potatoes, in a saffron-tomato broth

Chef's Seasonal Ravioli Selection:

- Sweet Pea Ravioli asparagus, mint cream sauce
- Sunshine Ravioli ratatouille vegetables, tomato basil sauce
- Pumpkin Ravioli caramelized butternut squash, cranberries, purple sage butter sauce
- Wild Mushroom Ravioli cremini mushrooms with mushroom cream sauce

Dessert *(select 2):*

Served with freshly brewed Terrazzo coffee, decaffeinated coffee, & a selection of fine teas

- Molten Chocolate Cake filled with a molten dark chocolate truffle and served with French vanilla ice cream
- Ⓜ Tahitian Vanilla Crème Brûlée vanilla bean custard with caramelized sugar and fresh berries
- Chocolate Chip Cookie baked & served in a cast iron skillet with vanilla ice cream and whipped cream
- Peach and Berry Cobbler served with vanilla ice cream and whipped cream
- Seasonal Cheesecake Parfait with graham cracker

\$65.00 per person

Ⓜ75 Gluten Free Cuisine

Please notify your sales manager if a member of your party has an allergy.

All Food and Beverage items above are subject to 7% State & Local Tax, 18% Gratuity, and 6% Taxable Administrative Fee