

BEAUPORT

H O T E L • G L O U C E S T E R

Easter by the Sea

BUFFET MENU

BREAD & PASTRIES

BREAD BASKET

House Baked Focaccia & Assorted Breads with Sea Salted Butter

ASSORTED MUFFINS, PASTRIES & MINIATURE CROISSANTS

Served with Butter & Assorted Fruit Preserves

GLUTEN FREE BLUEBERRY TEA BREAD & GLUTEN FREE BLUEBERRY MUFFINS

SOUPS & SALADS

SPRING GREEN SALAD

Young Greens, Colorful Market Vegetables & Aromatic Herb Dressing

SIGNATURE CAESAR SALAD

Herbed Croutons, Parmesan Shards & Caesar Dressing

CHILLED ENGLISH PEA SOUP

Minted Peas, Jonah Crab & Crème Fraîche

SHRIMP COCKTAIL

Served with Housemade Cocktail Sauce

BEAUPORT BRUNCH TASTES

FARM FRESH SCRAMBLED EGGS

SWEET & YUKON GOLD POTATO HASH

Crispy Onions, Red Peppers & Parsley

APPLEWOOD SMOKED BACON

CLASSIC SAVORY BREAKFAST SAUSAGES

SEASONAL FRESH SLICED FRUIT & BERRY PLATTER

Served with Orange Honey Yogurt on the Side

BEAUPORT

H O T E L • G L O U C E S T E R

Easter by the Sea

BUFFET MENU

WAFFLE BAR

Your Choice of Toppings from: Nutella, Assorted Fresh Berries, Warmed Vermont Maple Syrup, Lemon Curd, Chocolate Bits, Freshly Whipped Cream & Sweet Creamery Butter

MAKE YOUR OWN OMELET

Eggs & Egg Whites Prepared to Order with Your Choice of Fillings from: Country Ham, Crisped Bacon, Sautéed Mushrooms, Garlicky Spinach, Sautéed Asparagus, Slivered Scallions, Colorful Roasted Peppers, Vermont Cheddar, French Brie & Swiss

CHEF'S STATION

HAND CARVED GREEK MARINATED LEG OF LAMB
Served with Heirloom Mint Demi-Glace

CARVED HONEY BAKED HAM
Assorted Mustards & Sauces

CAPE ANN BAKED HADDOCK
Served with Roasted Tomato & Ritz Cracker Gremolata

VEGETABLE SIDES

Spring Pea & Mascarpone Risotto, Rosemary Scented Fingerling Potatoes, Horseradish Brussels Sprouts & Honey Roasted Baby Carrots

SWEET TASTES

Assorted Sweet Selection

COTTON CANDY STATION

Assorted Flavor Options

BEVERAGES

Coffee & Tea Station
Freshly Squeezed Chilled Fruit Juices