



BEAUPORT
HOTEL • GLOUCESTER

Mother's Day Buffet

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 TEA BREAD & GLUTEN FREE BLUEBERRY MUFFINS

BEAUPORT BRUNCH TASTES

FARM FRESH SCRAMBLED EGGS V/GF

SPRING VEGETABLE & CHÈVRE FRITATTA V/GF

SWEET & YUKON GOLD POTATO HASH V/GF

Crispy Onions, Red Peppers & Parsley

APPLEWOOD SMOKED BACON GF

CLASSIC SAVORY BREAKFAST SAUSAGES

SEASONAL FRESH SLICED FRUIT & BERRY PLATTER V/GF


Served with Orange Honey Yogurt on the Side

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





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SOUPS & SALADS

BEAUPORT SALAD OF TENDER LETTUCES V/GF

Shaved Asparagus, Manchego, Pomegranate Seeds, & Raspberry Vinaigrette

SIGNATURE CAESAR SALAD V

Herbed Croutons, Parmesan Shards & Caesar Dressing

FRESH ASPARAGUS SOUP V/GF

Lemon & Parmesan Frico

NEW ENGLAND CLAM CHOWDER

SALMON STATION

Smoked Salmon with Red Onion, Capers, Fresh Dill & Assorted Bagels
with Whipped Cream Cheese

CHEF'S STATION

HAND CARVED ROASTED GARLIC & HERB CRUSTED SIRLOIN GF

Savory Jus

CHAMPAGNE CHICKEN

Melted Leeks, Forest Mushrooms, & Classic French Velouté

CAPE ANN BAKED HADDOCK

Roasted Tomato & Ritz Cracker Gremolata

MAC & CHEESE V

Panko Crust

ARTICHOKE AND FONTINA RAVIOLI V

Arugula Pesto & Roasted Vegetable Mélange

OLIVE OIL & ROSEMARY ROASTED FINGERLING POTATOES V/GF

Sea Salt & Herb Confetti

FRESH ASPARAGUS V/GF

Lemon Butter

SWEET TASTES

Assorted Sweet Selection

