

happy easter!

your friends at

THE
OYSTER POINT
HOTEL



brunch menu

Omelet & Waffle Station

(Waffles available 11:30am-12:30pm seating only)
With Chaffer of Bacon and Sausage, Home Fries, Whipped Cream and Berries
Smoked Salmon Platter with Traditional Garnishes

Bread Display

Breakfast Bakeries including Bagels, Croissants,
Danishes, Scones, Muffins and Rolls

Chef's Antipasto Selection

Marinated Tomato and Mozzarella Salad, Aged Cheese Boards with Imported Cured and Dried Meats, Feta cheese with Olives and Roasted Peppers, Grilled Vegetables with sun dried Tomato Hummus

Spring Ice Sculpture & Fruits of the Sea

Chilled Shrimp Cocktail, Oysters, Little Neck Clams
Cocktail and Mignonette Sauces

Seared Crab Cake Station Sriracha Ranch

Salad Selections

Classic Caesar Salad
Baby Greens with Poached Pear, Almonds, Blue Cheese and
White Balsamic, Tomato and Cucumber

Peking Duck Station

(2:30pm- 3:30pm Seating Only)
Cucumber, Scallions, Hoisin Plum Sauce, Mu Shu Wraps

Mashed Potato Bar

Roasted Garlic Mashed, Peruvian Blue and Maple Sweet Potato
Gravy, Sour Cream, Cheddar Cheese, Bacon, Scallions, Sautéed Mushrooms and Onions

Entrees

Dijon Herb Crusted Salmon with Julienne Vegetables and Chive Buerre Blanc
Lemon Chicken and Artichokes with Capers, Tomatoes and Lemon Butter White Wine Sauce
Macaroni and Cheese
Spring Vegetable Medley
Rice Pilaf

Carving Stations

Salt and Pepper Crusted Roasted Sirloin with Red Wine Sauce
Honey Glazed Ham with a Honey Rum Raisin Sauce
Herb Roasted Leg of Lamb

Pasta Station

Cheese Ravioli with Vodka Sauce
Rigatoni with Chicken, Broccoli and Garlic Sauce

Viennese Table

Fresh Fruit & Berries
Cakes, Pies & Tortes
Pastries, Cookies & Chocolate Mousse

Adults: \$57.95

Children: \$24.95

Adult Pricing Includes Choice of One: Bloody Mary, Mimosa or Champagne