



SAYBROOK
POINT
RESORT & MARINA

Mother's Day 2023

Sunday, May 14th, 2023
11am-4pm

Market Breakfast Basket

Croissants, Pain au Chocolat, Scones, Danish,
Muffins, and Artisanal Breads
Belgian Waffle Station
Gluten Free Waffles
Domestic & International Cheese Display

Applewood Bacon, Maple Sausage
Omelet Station (GF)
Eggs Benedict
Cohens Bagels & Lox

Terra Mar Charcuterie & Smokehouse

Frutti de Mar
Shrimp Cocktail, Yuzu Grilled Salmon Platter
Limoncello Panna Cotta Crab Shooters
Smoked Trout, Mussels, Peppered Bluefish

Terra
Sliced Salumi, Soppressata, Sweet Copa
Smoked Duck, Venison, Chicken Apple, Andouille
Sausages

Seasonal Salads

Field Greens w/ Candied Pecans
Strawberries (GF)
Anti-pasto Salad (GF)
Marinated Yukon Gold Potato Salad (GF)

Caprese Salad (GF)
Mediterranean Farro Salad
Caesar Salad



Grand Carving Station

Omaha Prime Rib, Horseradish Cream, Natural Jus
Spiced Glazed Ham, Whole Grain Mustard
Roasted Turkey Breast, Chipotle Orange Cranberry Sauce

Pasta Station

Mediterranean Tomato Saffron Seafood Campanelle
Tortellini Alfredo, Sauteed Baby Kale, Wild Mushrooms

Entrees


Citrus Ginger Grilled Swordfish, Bamboo Rice (GF)
Veal & Vegetable Stew (GF)
Spinach & Artichoke Stuffed Chicken, Lemon Caper Sauce
Eggplant Lasagne, House Marinara

Rustic Paella (GF)
Baked Stuffed Clams
(Locally Harvested)
Rosemary & Garlic Roasted Red Bliss Potatoes
Vegetable Medley

Grand Dessert Presentation

Featuring
Cannoli Cream Puffs
Amaretto Cupcakes
White Velvet Cake
Tiramisu Tartlets
Key Lime Tart

per person | \$89.95 * kids | \$39.95*



*If you have special dietary needs or allergies, please let a member of our staff know.
Thoroughly cooking meats, poultry, seafood shellfish or eggs reduces the risk of illness.*
**All Food and Beverage pricing is subject to a 22% taxable service charge and CT State sales tax*

Fresh Salt at Saybrook Point Resort & Marina | Saybrook.com

