



Action Kitchen Weekend Brunch Menu

Seaport Mini Bakery Basket

Including Selection of Mini Fresh Pastries and Bagels with Butter, Preserves, Plain, Vegetable and

Low-Fat Cream Cheeses

Toaster Available

Selection of Individual Greek Yogurts served with an assortment of Granola

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Select One Stationary Item

An Assortment of Cheeses

To Include Imported, Domestic and Farmstead Cheeses with Fresh Breads,
Crackers, Rice Crackers and Complementing Fruit

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Sliced Smoked Salmon

To Include Cream Cheese, Capers, Onions, Hard Cooked Eggs, Sliced Tomatoes, Served with Mini Bagels

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Sliced Seasonal Fresh Fruit

Assortment of Freshly Sliced Fruit and Mixed Berries

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Flat Breads & Spreads

Selection of Artisan Crafted Bread: Grilled Flat Breads, Naan Bread, Grissini and Rice Crackers

Assortment of Spreads:

Tapenade, Warm Artichoke and Crab Dip, Spring Garlic and Herb Spread, White Bean Spread, Red Pepper Rouille,
Flavored Olive Oils

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Tuscan Antipasti

Imported Salami, Soprosato, Balsamic Marinated Mushrooms, Roasted Peppers, Hot Stuffed Cherry Peppers, Olives, Fresh
Mozzarella and Sharp Provolone

With Hearth Baked Breads, Rice Crackers and Grissini





Select One Hot “CHEF” Action Station

Chef Will Instruct You On “How To” Create The Menu Items Below

Baked Vegetable Frittata

Spinach, Tomato, Roasted Garlic Egg White Frittata, Root Vegetable Hash

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Eggs and Omelets Prepared to Order

With Choice of Ingredients to Include Swiss Cheese, Cheddar Cheese, Black Forest Ham, Diced Onions, Green Peppers, Red Peppers, Tomatoes, Bacon and Sliced Mushrooms

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Prepared-to-Order Flapjacks

Served with Warm Vermont Maple Syrup and an Assortment of Toppings to Include:
Chocolate Chips, Apple Compote, Blueberry Compote, Maple Walnuts, Macadamia Nuts,
Whipped Cream and Butter

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Select Two Hot Proteins

Hickory Smoked Bacon

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Grilled Sausage Links

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Chicken Apple Sausage

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Ham Steaks

Includes Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Juice, Water, & Soft drinks





Beverage Station Selections

Please Select One “BEVERAGE” Station

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Build Your Own Bloody Mary Bar

Standard garnishes to include:

Lemon, limes, celery, Spanish olives, Cucumber, Pepperoncini, spices, horseradish, pepper, salt, tabasco, Worcestershire sauce, wasabi, grated onion

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Available Garnish Upgrades

Blue Cheese Stuffed Olives, Pickled Asparagus, Shrimp,

Upgraded Cheese on Skewers, Bacon

\$10.00 Per person for all garnish station or \$4.00 individual items

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Sangria Station

White and Red Selections with a variety of fruit

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Prosecco Station

Bellinis, Mimosas, and Wine

Assortment of Fruit & Berries to Garnish

All additional alcoholic beverages charged separately on consumption

Based on a 20 Person Minimum

Available Saturday and Sunday Only – between 10am – 3pm

We recommend a 2 Hour Window for the Full Experience



Available Enhancements



Selection of Mini Desserts

Available for an additional fee

Passed Items

Shrimp Cocktail

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Mini Latkes, with Smoke Salmon, and Crème Fraiche

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Mini Sirloin Medallions Deviled Quail Eggs

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Wild Mushroom Turnovers

(10 piece minimum)

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Assortment of Freshly Sliced Fruit and Mixed Berries

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Assortment of Spreads: Tapenade, Warm Artichoke and Crab Dip, Spring Garlic and Herb Spread, White Bean Spread, Red
Pepper Rouille, Flavored Olive Oils

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Tuscan Antipasti

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Mozzarella and Sharp Provolone

With Hearth Baked Breads, Rice Crackers and Grissini

Additional Chef or Beverage Station

Additional fee per guest

