

Seaport
Action Kitchen
Brunch



WEEKENDS ARE FOR BRUNCH

In this scenario, the emphasis is on the delicious results of teamwork. We'll provide recipe cards based on the menu you've created in advance. Each team works closely with a chef, who guides, instructs and assists as needed. Available Saturday and Sunday Only – between 10am – 3pm. We recommend a 3 Hour Window for the full experience

Welcome Presentation of:

Seaport Mini Bakery Basket with a Selection of Mini Fresh Pastries, Bagels, Butter, Preserves, Plain, Vegetable and Low- Fat Cream Cheeses
and
Sliced Seasonal Fresh Fruit

Chef will instruct you on how to create:

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

Select Two Hot Proteins

Hickory Smoked Bacon
Grilled Sausage Links
Chicken Apple Sausage
Ham Steaks

Select Two Additional Stations:

Create your Own Seaport Cream Scones

Flavors to Include: Cinnamon- Chocolate or Mixed Berry, served with Devonshire Cream, Butter and Assorted Jams

Crispy Fried Chicken Biscuits with Seaport Honey Butter

The Classic Croque Monsieur

Country Bread, Paris Ham, Gruyere Cheese, Béchamel Sauce

Breakfast Pizza

With your choice of toppings to include Bacon, Mushrooms, Bell Peppers, Eggs, Tomato, Sausage, Hash Brown Potatoes

*These products may contain raw or undercooked ingredients. The FDA has advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. All prices are subject to a 15% Service charge, a 10% taxable administrative fee and 7% Massachusetts meal tax. Administrative fees and fees for bartenders, chefs or other station attendants do not constitute a tip or service charge for these attendants. Seaport is not a Nut-Free or Gluten Free facility.

** Contains Nuts, **GF** for Gluten Free, **V** for Vegan

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Station of Self-service Beverage

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas and Juices

Please Select One Beverage Station

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

Available Garnish Upgrades:

Blue Cheese Stuffed Olives

Pickled Asparagus

Shrimp

Bacon

Cheese on Skewers

Priced per guest for all upgraded garnishes or priced per individual item

Sangria Station

White and Red Selections with a variety of fruit

Prosecco Station

Bellinis, Mimosas, and Wine

Assortment of Fruit & Berries to Garnish

priced per guest

All Additional Alcoholic Beverages charged separately on consumption

Assorted Soft Drinks and Bottles of Waters at additional cost per bottle

Enhance your Brunch with

Sliced Smoked Salmon with Cream Cheese, Capers, Onions, Hard Cooked Eggs, Sliced Tomatoes, Served with Mini Bagels

For an additional price per guest

There is Revenue Minimum for the Action Kitchen based on 20 person minimum – please ask our Sales Manager

Additional time in space can be added at an additional fee per hour based on availability.

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