

# Sunday Brunch Buffet



AVAILABLE SUNDAYS 11AM - 2PM | \$54.95 PER ADULT \$27.95 PER CHILDREN 10 & UNDER

All the food you care to enjoy | Prices do not include certain beverages, tax & gratuity.

## BREAKFAST

### MINI DANISH AND CROISSANTS

### WARM CINNAMON DOUGHNUTS

### HICKORY SMOKED BACON

### BREAKFAST SAUSAGE

### SCRAMBLED EGGS

### BAGEL AND LOX

catsmo smoked salmon, cream cheese, capers, red onion

### YOGURT PARFAITS

fresh berries, greek yogurt, crunchy granola

### CRISPY FRIED BUTTERMILK CHICKEN

### MINI BELGIAN WAFFLES

syrup, fresh berries and whipped cream

### BREAKFAST POTATOES

### FRESH FRUIT

melon, berry and citrus mélange

## COLD SALADS & APPETIZERS

### CHILLED PETITE SHRIMP COCKTAIL

bloody mary sauce, horseradish, lemon

### ANTIPASTI

genoa salami, spicy ham, prosciutto, provolone, marinated olives

### ROASTED BEETS

red onions, goat cheese, red wine vinegar and extra virgin olive oil

### VEGETABLE QUINOA SALAD

baby spinach, red and white quinoa, vegetable mélange, crumbled feta

### ROMAINE SALAD

crisp romaine, grape tomatoes, cucumber, red onions, lime vinaigrette & caesar dressing

### SOUP

chef's featured seasonal selection

### ITALIAN PASTA SALAD

cured italian meats, provolone, roasted peppers, fresh herbs, long hot pepper dressing

### GRILLED MARINATED VEGETABLES

fig-balsamic dressing

### TOMATO AND MOZZARELLA

torn basil, sea salt, cracked black pepper

## HOT ENTRÉES

### PAN ROASTED CHICKEN

wild mushroom marsala sauce

### MARKET FISH

citrus beurre blanc, herb-farro, baby spinach

### BAKED MAC AND CHEESE

elbow pasta, fontina and gruyère cream, bread crumbs

### GARLIC MASHED POTATOES

### SEASONAL VEGETABLE MEDLEY

## MADE TO ORDER

### TRADITIONAL EGGS BENEDICT

soft poached egg, hollandaise, canadian bacon, english muffin

### PANCAKE DUO

two stacked pancakes, syrup, butter

### SPINACH & FETA OMELETTE

onions, bell peppers, baby spinach, crumbled feta

### HAM & SWISS OMELETTE

carved ham, gruyère cheese

### ALL AMERICAN OMELETTE

smoked bacon, tomatoes, broccoli, american cheese

## CARVERY

*served au jus with horseradish cream*

### PRIME RIB

### HONEY GLAZED HAM

### ROASTED LAMB

## ITALIAN STATION

*served with herb-garlic bread*

### EGGPLANT PARMIGIANA

oven baked eggplant, plum tomato sauce, parmigiano cheese

### SICILIAN MEATBALLS

seared hand-made meatballs, plum tomato sauce

### FRUTTI DI MARE

calamari, mussels, shrimp, fiery plum tomato sauce

### CHICKEN PARMIGIANA

chicken cutlet, tomato sauce, mozzarella

### PENNE ALA VODKA

imported penne pasta, vodka tomato cream sauce

### LINGUINE MARINARA

imported pasta, plum tomato sauce, torn basil

## DESSERT & COFFEE

ENJOY A SELECTION OF PETITE DESSERTS AND PASTRIES PREPARED BY OUR PASTRY TEAM & FRENCH ROAST COFFEE



ITEMS ARE SUBJECT TO CHANGE BASED ON SEASONALITY & MARKET AVAILABILITY

# Brunch Enhancements

## SHELLFISH PLATTERS

accompanied by bloody mary sauce, riesling mignonette, lemon-thyme aioli

- 55 HUDSON**  
four colossal shrimp, four littleneck clams, four blue point oysters
- 149 TOWER OF SHELLS**  
one whole maine lobster, four colossal shrimp, eight littleneck clams, eight blue point oysters, marinated mussels
- 225 SIGNATURE TOWER**  
colossal crab cocktail, one whole maine lobster, eight colossal shrimp, dozen blue point oysters, dozen littleneck clams, marinated mussels, tuna tartare

## RAW BAR

- 38 WHOLE MAINE LOBSTER COCKTAIL**  
bloody mary sauce, lemon-thyme aioli
- 30 COLOSSAL SHRIMP COCKTAIL**  
horseradish, bloody mary sauce
- 38 COLOSSAL CRAB COCKTAIL**  
lump crab meat, bloody mary cocktail sauce, lemon-thyme aioli
- LITTLENECK CLAMS ON THE HALF-SHELL**  
10 half-dozen  
16 dozen  
riesling mignonette, bloody mary sauce
- OYSTERS ON THE HALF-SHELL**  
3 blue point  
5 kumamoto  
riesling mignonette, bloody mary sauce



## Cocktails

- 13 LAVENDER FRENCH 75**  
empress gin, house-made lavender syrup, fresh lemon, sparkling wine
- 13 BLU POINTE SEASONAL SANGRIA**
- 21 BLU POINTE SIGNATURE BLOODY MARY**  
colossal shrimp, stoli vodka, house-made clamato, cucumber, basil, caper berry, chesapeake bay spices
- 16 RISE & SHINE**  
vodka, freshly squeezed grapefruit juice
- 14 BLOOD ORANGE SPRITZ**  
aperol, blood orange purée, fresh lemon, prosecco
- 16 TASTE OF AUTUMN**  
spiced rum, sweet potato, vt maple syrup, lemonade, cinnamon essence
- 19 TOFFEE OLD FASHIONED**  
brown butter washed bourbon, vanilla bean black walnut & angostura bitter
- 18 UNION MANDATED BREAK**  
mezcal union, cointreau, pomegranate, lime lava sea salt
- 18 UPSTATE "HAY-RYED"**  
sagamore rye whiskey, warwick ny apple liqueur, pimento all spice, fresh lemon, pineapple
- 16 SANGRIA SPRITZ**  
aperol, cointreau, lemon, rosemary, lambrusco sparkling red
- 16 FALL AND OATES**  
vodka, coffee liqueur, brown sugar simple, table side oat milk float

## COFFEE & TEA

- 4 ESPRESSO**
- 4 DECAF ESPRESSO**
- 6.5 DOUBLE ESPRESSO**
- 6.5 CAPPUCINO**
- 6 CAFFÉ LATTE**
- 3.5 HARNEY & SONS SACHET TEA**  
earl grey supreme, organic green chai, egyptian chamomile, raspberry herbal, japanese sencha, orange pekoe, organic breakfast

## COFFEE LIBATIONS

- 18 ESPRESSO MARTINI**  
espresso vodka, coffee liqueur, brewed espresso, irish crema
- 12 SALTED CARAMEL LATTE**  
double shot of espresso, steamed milk, stoli salted caramel vodka, butterscotch, sea salt caramel drizzle
- 12 CAFE MOCHA**  
double shot of espresso, dark cacao, white chocolate liqueur, steamed milk
- 12 COCONUT ALMOND**  
double shot of espresso, sweetened milk, cruzan coconut rum, orgeat, toasted coconut
- 12 FRENCH CAFÉ**  
french roast coffee, chambord, dark chocolate liqueur, whipped cream

## BEVERAGES

- 3.5 FOUNTAIN SODA**  
pepsi, diet pepsi, sierra mist, ginger ale, lemonade
- 3.5 ICED TEA**  
sugar and lemon
- 4.5 FRUIT JUICE**  
orange, cranberry, tomato, pineapple, apple
- 6 FRESH-SQUEEZED JUICE**  
orange, grapefruit

# BLU POINTE

PRIME MEAT  SEAFOOD