

Ocean House Brunch with Santa

Holiday 2023

COLD BUFFET

Freshly Baked Breakfast Pastries Butter and Pelloni Farm Preserves

Seasonal Fruit Platter Assorted Fresh Fruit

Cheese & Charcuterie Display Local Selection of Cheese & Cured Meats

Signature Raw Bar

Local Oysters & Clams, Chilled Shrimp, Cocktail Sauce, Mignonette

O.H.B.H. Salad

Grilled Zucchini, Grilled Squash, Grilled Corn, Roasted Tomato, Grilled Asparagus

Baby Spinach Salad Bacon, Winter Squash, Pumpkin Seeds, Apple Vinaigrette

Yogurt Parfaits Greek Yogurt, Strawberry Preserves, Granola

EGG & OMELET STATION

Eggs or Omelet Made to Order

Omelet Toppings: Ham, Bacon, Chicken Apple Sausage, Cheddar Cheese, Swiss Cheese, Feta Cheese, Onion, Pepper, Mushroom, Asparagus, Tomato, Spinach

Applewood Smoked Bacon

Maple Breakfast Sausage

Marble Potato

Caramelized Onion Hash

HOT BUFFET

Cream of Mushroom Soup Wild Mushroom, Crispy Shallot

 ${\bf Steel} \,\, {\bf Cut} \,\, {\bf Oatmeal} \,\, {\it Blueberry} \,\, {\it Compote, Spiced Pecans}$

Roasted Garlic Crusted Atlantic Salmon Mushroom, Leek, Red Wine Butter

Smoked Chicken Hash Chicken Leg Confit, Yukon Gold Potato, Spanish Onion, Bell Pepper

Flat Iron Steak Potato Cake, Green Beans, Beef Jus

Brioche French Toast Cinnamon Apples, Candied Walnuts

Breakfast Flatbread Bacon Lardons, Gruyere Cheese, Scrambled Egg, Hollandaise

DESSERTS

Chef's Selection of Festive Miniature Desserts