

Mothers Day Brunch

May 10, 2026 | 11:30am-3:00pm

Adults \$59.95 (13 years +) | Children (age 3-12) \$24.95 | Under 3 years complementary with paying adult

Displayed Items

Freshly baked breads and pastries display
Bagels with a variety of cream cheeses
Lobster deviled eggs
Fruit and berries served with honey yogurt
Shrimp cocktail with citrus cocktail sauce
Baby greens salad
with strawberries, sugared pecans, pickled red onions,
Manchego crumbles, and balsamic dressing
Tomato and mozzarella caprese
with fresh basil and olive oil
Artisan cheese and charcuterie board

Carvery

Roasted Sirloin of Beef
Roast Porchetta
Red Wine Demi and
Horseradish Cream Sauce

Seacrest
restaurant and terrace

An adjustable 15% service charge will be added to all checks and given in full to your server as a gratuity.

Additional tip is not necessary but always appreciated. Prices subject to state and local tax.

Buffet Items

Ham and Gruyère croissant Benedict
Scrambled eggs
Applewood bacon and maple sausage
Blueberry pancakes with mascarpone cream
Buttermilk biscuits with sausage gravy
Potato gratin
Seafood penne with white wine garlic cream
Blackened salmon with red pepper cream sauce
Braised flank steak with Boursin polenta
and tomato ragout
Chicken piccata with tomato and artichoke ragout
Parmesan herb risotto
Wild mushroom ravioli with pesto cream,
tomatoes, and Parmesan
Made to order omelets
Farm fresh eggs with tomato, bell peppers,
scallions, mushrooms, spinach, bacon, ham,
shredded sharp cheddar, and baby Swiss cheese

Desserts

Individually plated desserts –
key lime pie, chocolate mousse cake, carrot cake,
peach crisp jar, strawberry mousse jar.
Berry cheesecake
Flourless chocolate torte
Petite fours and chocolate covered strawberries
Red velvet cookies, chocolate chunk cookies,
white chocolate macadamia cookies, peanut butter
swirl brownies, and blondies