

GRAND BRUNCH BUFFET

Celebrate With Us!

NORTH ATLANTIC SEAFOOD
BLUEFIN

RESTAURANT
COCKTAILS
RAW BAR

Sunday

April 12th, 2020

11 a.m. - 5 p.m.

\$47 Adult Per Person

\$17 Children Ages 5 - 12

**Children 4 & Under
Complimentary**

Beverage additional charge.

Price does not include sales tax or gratuity.

Reservations Required

207.523.2075



**PORTLAND
HARBOR HOTEL**

Old Port District

468 Fore Street

Portland, Maine 04101

207.523.2075

PortlandHarborHotel.com



SEAFOOD BAR

Maine Lobster Slider / Tuna Tartar Bites

Smoked Salmon Board / Shrimp Cocktail

OMELET STATION

Variety of Fresh Ingredients

TO BEGIN

Assorted Local and Artisan Meats and Cheeses

Assorted Muffins, Bagels and Breads / Assorted Fruits and Yogurt

SALADS

*Local Artisan Lettuce / Blue Cheese Crumble / Bacon Lardon /
Red Onion / Candied Nuts / Rustic Balsamic Vinaigrette*

*Baby Arugula / Apples / Cheddar Curds / Radish /
Tomato / Apple Dijon Dressing*

*Romaine / Classic Caesar Dressing /
Brioche Crouton / Shaved Parmesan*

*Heirloom Tomato / Fresh Mozzarella /
Basil Leaf / Aged Balsamic Drizzle*

SOUPS

Potato Leek Soup and New England Seafood Chowder

CARVING STATION

Herb Roasted Rack of Lamb with Mint Glaze

Roasted Beef Tenderloin / Horseradish Cream / Bordelaise

BUFFET

*Grilled Jumbo Shrimp / Garlic Herb Sauce /
Shaved Parmesan / Lemon Gremolata*

Maine Crab Stuffed Haddock / Lobster Sauce / Chives

*Buttermilk Fried Chicken Cutlets / Sriracha Maple Syrup /
Preserved Lemon / Scallions*

Wild Mushroom Ravioli / Truffle Cream Sauce / Sundried Tomato / Chives

Green Beans / Herbed Garlic and Shallot Butter / Toasted Almonds

*Pineland Farms Mashed Potato / Bacon Lardon /
Smoked Pineland Farms Cheddar / Scallions*

Sausage-Bacon-Breakfast Potatoes

VIENNESE TABLE

Petit Dessert Bites / Macarons / Assorted Artisan Cookies