

# GRAND BRUNCH BUFFET

*Celebrate With Us!*

**BLUEFIN**

RESTAURANT  
COCKTAILS  
RAW BAR

**Sunday**

**April 21st, 2019**

**11 a.m. - 5 p.m.**

**\$47.00 Adult Per Person**

**\$17.00 Children Ages 5 - 12**

**Children 4 and Under Eat Free**

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

*Mini Maine Lobster Rolls, Oyster Shooters,  
Tuna Tartar, Shrimp Cocktail*

## OMELET STATION

*Variety of Fresh Ingredients*

## TO BEGIN

*Assorted Local and Artisan Cheese Board*

*Assorted Muffins and Breads • Bagels with Herb Cream Cheese*

*Assorted Dips*

## SALADS

*Artisan Field Greens, Caramelized Cipollini Onions, Blue Cheese  
Crumble, Bacon Lardon, Strawberry Balsamic Vinaigrette/*

*Arugula, Poached Pear, Candied Pecan, Radish, Tomato,  
Red Onion Slivers, Charred Lemon Vinaigrette/*

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

*Heirloom Tomato, Fresh Mozzarella, Basil Leaf, Balsamic Reduction/*

## SOUPS

*Roasted Cauliflower Bisque • New England Seafood Chowder*

## CARVING STATION

*Herb Roasted Rack of Lamb, Mint & Pistachio Pesto*

*Steamship Roast, Rosemary Au Jus, Horseradish Cream*

## BUFFET

*Shrimp Scampi, Grilled Jumbo Shrimp, Garlic Herb Sauce,  
Micro Basil, Shaved Parmesan/*

*Crab Stuffed Haddock, Maine Crab Stuffing, Lobster Cream Sauce/*

*Buttermilk Fried Chicken, Charred Scallions,  
Sriracha Maple Syrup, Meyers Lemon/*

*Lobster Ravioli, Red Pepper Cream Sauce, Asparagus Spears/*

*Brussel Sprouts, Bacon Jam, Pomegranate Molasses/  
Potato Au Gratin, Pineland Farms Smoked Cheddar  
Cream Sauce, Herb Crumb/*

*Sausage • Bacon*

*Breakfast Potatoes*

## VIENNESE TABLE

*Assorted Petite Dessert Bites, Eclairs, Tartelettes, Petit Fours*