



2026 Mother's Day Brunch Buffet

Adults – \$110++ • Children – \$55++ (12 & Under)

Seatings From 10am–3pm • Live Music - 11am–3pm



Chilled Shellfish (GF)

Jumbo Shrimp • Maine Oysters • Split Lobster Tails & Claws • Seafood Salad
BPI Champagne Mignonette, Spicy Aioli, Cocktail Sauce, Lemon

Platters

Charcuterie – Cured Meats, House Pickles, Dijon Mustard, Bread & Crisps (GF)

Cheese & Nuts – Artisanal Cheeses, Dried Fruits, Mixed Nuts, Preserves, Crackers (V, GF)

Bagels & Lox – Red Onions, Hard Boiled Egg, Caperberries, Tomato, Cucumber, Cream Cheese, Bagels (GF)

Crudites – Raw & Marinated Vegetables, Herb Ranch, Tzatziki, Hummus, Bread & Crackers (V, GF)

Hors D'oeuvres

Maryland Crab Cakes, Old Bay Aioli (GF)

Fried Chicken Sliders – Buttermilk Biscuit, Hot Honey, Bread & Butter Pickle

Mini Lobster Roll – Butter, Chiffonade Gem, Brioche

Spinach & Artichoke Stuffed Mushrooms – Roasted Garlic Breadcrumbs, Chives (V)

Eggs & Breakfast

Soft Scrambled Eggs (V, GF)

Mini Vegetable Quiche – Mushroom, Sundried Tomato, Baby Spinach (V)

“Benedict” Quiche Lorraine – Gruyere Cheese, Smoked N.H. Ham, Hollandaise

Croissant Bread Pudding – Cinnamon, Maine Maple, Orange (V)

Applewood Smoked Bacon

Breakfast Sausage

Seasoned Home Fries (V)

++ Indicates The Current 8% Maine State Food Tax And 20% Guest Service Fee





Salads & Sides

Caesar Salad – House Caesar Dressing, Polenta Croutons, Parmesan Cheese (V)

BPI House Salad – Baby Lettuces, Blueberries, Candied Pistachios, Herbed Goat Cheese, Champagne Maple Vinaigrette (V, GF)

Honey Roasted Carrots – Walnut Pesto (V, GF)

Whipped Potatoes – Roasted Garlic (V, GF)

Baked Macaroni & Cheese – Four Cheese Blend (V)

Mushroom Fricassee – Mushrooms, Leeks, White Wine (V, GF)

Soups

New England Clam Chowder – Oyster Crackers

Smoked Tomato & Fennel Velouté (V, GF)

Entrées

Prime Rib – Mushroom Butter, Au Jus (GF)

Roasted Monkfish – Sauce Vierge (GF)

Leg Of Lamb – Garlic Studded, Rosemary Demi (GF)

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2026 Mother's Day Pastries & Desserts



Blueberry Coffee Cake

Fig Rosemary Scone

Chocolate Croissant

Assorted Danish

Chocolate Strawberry (GF)

Profiteroles

Coconut Macarons

French Macarons (GF)

Chocolate Flourless Torte (GF)

Key Lime Tartlets

Cheesecake

Berries & Cream (GF)

Almond, Brittle (GF)

Chocolate Caramel Tarts

GFV French Macarons & Chocolate Strawberries

Blueberry Lemon Cupcakes

Carrot Cupcakes

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