



Restaurant • Marina • Patio Bar

# Waypoint 622

622 Green Avenue, Brielle, NJ • 732-528-6665

## Brunch Menu

\$32.99 per person\*

\$17 per person for children 12 and under  
-age 3 and under, no charge-

### BRUNCH OPTION

#### Brunch Items Include:

**Assorted Muffins, Bagels and Croissants**  
**Hash Brown Potatoes**  
**Hickory Smoked Bacon**  
**Breakfast Sausage**  
**Scrambled Eggs**

#### Omelet Station

**\*additional \$7 per person\***

#### Salad Station

*Please select one*

#### **Mixed Salad**

Seasonal mixed salad with choice of dressing

#### **Caesar Salad**

Herb croutons, Parmesan Romano blend

#### **Caprese**

Fresh mozzarella, tomatoes and red onion

**\*additional \$4 per person\***

#### **Grilled Vegetable Platter**

Grilled balsamic marinated vegetable platter  
with roasted red peppers

**\*additional \$4 per person\***

#### **Vegetable and Cheese Display**

Assorted garden-fresh vegetables with imported  
and domestic cheeses

**\*additional \$4 per person\***

#### **Seasonal Fruit Platter**

**\*additional \$4 per person\***

#### Pasta Station

*Please select one*

#### **Gemelli Alfredo**

Gemelli pasta tossed in a Parmesan cream sauce

#### **Penne Vodka**

Penne pasta tossed in a blush tomato vodka sauce

#### **Rigatoni Bolognese**

Rigatoni pasta tossed with a traditional Bolognese

#### **Penne Broccoli Rabe and Sausage**

Penne pasta tossed with broccoli rabe and sweet  
Italian sausage in garlic and olive oil

#### Entree Station

*Please select one*

#### **Chicken Francaise**

Egg battered with lemon infused white wine sauce

#### **Chicken Picatta**

Sautéed in a lemon infused white wine sauce  
and capers

#### **Chicken Marsala**

Sautéed in a marsala wine mushroom demi-glace

#### **Chicken Murphy**

Sautéed with white wine, cherry peppers,  
caramelized onions and crispy potatoes

#### **Filet of Sole Francaise**

Egg battered with lemon infused white wine sauce

#### **Grilled Mahi Mahi**

With mango salsa

#### **Grouper**

With fresh tomato and arugula

#### **Grilled Salmon**

With dill beurre blanc

#### Carving Station

**\*additional \$6 per person\***

*Please select one*

#### **Smoked Ham**

With maple glaze

#### **Sirloin**

With horseradish cream and demi-glace

#### **Roast Turkey**

With cranberry and sage

#### **Roast Pork Loin**

With Granny Smith apple chutney

#### Included Desserts:

*(plating fees may apply if customer supplies own cake)*

Assorted display of **homemade cookies,**  
**pastries and brownies**

#### **Fresh Brewed Coffee**

*\*Please add 20% service charge and applicable sales tax to all pricing\**

*\*Please note an additional charge will be added to bill if event exceeds the 3-hour time allotted\**