

Brunch



All brunch buffets include: orange juice, cranberry juice, apple juice, freshly brewed coffee & a variety of teas. Soy & reduced fat milk available upon request. Brunch is a three hour event starting at 11am or 12 noon. Prices subject to New Jersey state sales tax.

Breakers signature coffee cake, muffins, danish & croissants,
butter, jams & jellies

Assorted bagels with cream cheese

Hot oatmeal & assorted cold cereals with bananas, dried fruits, brown sugar & nuts

Country style scrambled eggs and Eggs Benedict with Hollandaise sauce or eggs Florentine

Breakers home fried potatoes, crisp bacon & savory sausage

Traditional French toast with butter & maple syrup

Selection of fresh fruit with honey yogurt sauce

***Breakers salad bar** with a variety of lettuces, tomatoes, crumbled blue cheese, candied nuts, sliced cucumber, shredded carrots, red onions, black olives & croutons

Medallions of free range chicken breast with tarragon mushroom cream sauce
or

Chicken Francaise or **classic chicken Marsala**

Poached salmon with whole grain mustard dill sauce or lemon butter sauce

Choice of one carved meat:

Sirloin steak with horseradish cream sauce **2** surcharge

Roast turkey with cranberry sauce

Honey baked ham with honey mustard

Roast loin of pork with rum raisin sauce

Pasta any style

Assorted miniature desserts & chocolate covered fruit

Brunch 32

Unlimited champagne 10 per person additional

Unlimited mimosa, bloody Mary & wine 20 per person additional

***Salad bar will be replaced with a choice of salad if event is in Regency Room**

