

Buffet Dinner



Buffet dinner includes: freshly baked rolls & butter, freshly brewed coffee & a variety of teas. Dinner is a three hour event starting at 6pm or 7pm. Prices subject to New Jersey state sales tax.

Buffet 34

Vegetable Crudités with ranch dip and hummus

Hot artichoke & spinach dip with baked chips

Breakers house-made mozzarella cheese, tomatoes & fresh basil salad

Apple Salad field greens with sliced apples, dried cranberries, candied nuts, gorgonzola cheese & garlic croutons

Choice of four chafing dish entrees

Free range chicken Francaise

Sesame free range chicken

Medallions of free range chicken breast with tarragon mushroom cream sauce

Chicken ala Breakers

Sweet & sour pork over rice

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

Filet of flounder oreganato

Seafood Newburg **4** additional

Beef tenderloin teriyaki with Asian vegetables over rice

Tenderloin of beef bourguignon over rice or whipped potatoes

Breakers house-made sweet Italian sausage & peppers

Roast potatoes with rosemary & garlic

Pasta any style

Eggplant rollatini

Chef's mixed vegetables with herbs de Provence

Haricot Verts

Choice of one carved meat

Roast turkey with cranberry sauce

Honey baked ham

Roast loin of pork with rum raisin sauce

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

Choice of one dessert

Hot apple crisp with vanilla ice cream

Breakers house-made cream puff

Chocolate covered cone cup filled with house-made white chocolate mousse

Warm house-made brownie with vanilla ice cream & Bing cherry chocolate sauce

Chef's Seasonal Dessert