

Cocktail Hour



Hot Chafing Dish Hors d'oeuvres

One hour of continuous & unlimited service from rolled sterling silver chafing dishes

Selection of four **12**

Selection of six **16**

From the sea. . .

Calamari fritta with marinara & hot sauce

Clams oreganato

Mussels marinara

Seafood Newburg

Land lovers. . .

Breakers house-made sweet Italian sausage & peppers

Breakers house-made sweet Italian sausage & peppers Giambotta (with potatoes)

Breakers house-made sweet Italian sausage stuffed mushroom caps

Miniature Italian meatballs

Pasta tossed in a classic pink vodka sauce with peas and pancetta

Polynesian chicken

Sliced Kielbasa in sauerkraut

Swedish meatballs

Traditional Paella with seafood, chicken, chorizo sausage, peppers and peas **4** surcharge

Vegetarians. . .

Arancini (rice balls) with marinara sauce

Crisp Asian vegetables in honey teriyaki sauce

Eggplant rollatini

Sautéed pierogies & onions

Tri-color cheese tortellini in a delicate Alfredo sauce, tomato bail or pesto cream sauce

Continued. . .

Hot Butler Passed Hors d'oeuvres

One hour of continuous & unlimited service

Selection of six **10**

Selection of eight **12**

Selection of ten **14**

From the sea. . .

Crispy coconut shrimp or shrimp tempura

Miniature crab cakes with remoulade sauce

Land lovers. . .

Bacon wrapped scallops with ginger sauce

Beef empanadas with chipotle sour cream

Cocktail franks in puff pastry

Chicken oreganato

Coconut chicken

Garlic & rosemary infused lollipop lamb chops **5** surcharge

Miniature beef Wellington

Miniature corned beef Reuben sandwiches

Miniature Cuban sandwiches (ham, cheese & pickle)

Prosciutto wrapped melon

Sliders with cheese and onions

Spicy Andouille sausage in puff pastry

Vegetarians. . .

Artichoke, spinach & cream cheese in phylo cup

Asparagus roll ups

Brie & raspberry en croute

Cheddar delights

Cinnamon dusted sweet potato fries in a paper cone

Miniature grilled cheese sandwich

Miniature pizza squares (red or white)

Potato croquettes with apple sauce

Sexy fries served in paper cone (sprinkled with Italian white truffle oil & Sicilian sea salt)

Spanikopita (spinach & feta in phyllo)

Wild mushroom phyllo triangles

Continued. . .

Cold Butler Passed Hors d'oeuvres

One hour of continuous & unlimited service

Selection of six **10**

Selection of eight **12**

Selection of ten **14**

From the sea. . .

Cucumber rounds with Boursin cheese & crab

Jumbo shrimp cocktail **8** surcharge

Miniature Maine lobster rolls **8** surcharge

Shrimp salad on a melba round

Smoked salmon mousse with whipped cream cheese & dill

Land lovers. . .

Filet mignon on toast points

Taste of Thanksgiving (sliced turkey & cranberry sauce on a mini roll)

Vegetarians. . .

Baby red potatoes stuffed with horseradish cream

Chilled cheese & fruit skewers

Cream cheese canapés

Red wine & shallot

Horseradish

Blue cheese

Garlic & sun-dried tomato

House-made mozzarella cheese & tomato skewers

Pear bruschetta

Tomato bruschetta

Continued. . .

Assorted & Seasonal Displays

Crudités 5

A variety of fresh cut garden vegetables & dipping sauces

Cheese Board 6

A fine assortment of imported, local & artisanal cheeses to include brie, cheddar, smoked gouda, Boursin, Swiss & havarti dill garnished with fresh seasonal fruits and berries served with flatbreads & water crackers

Antipasti Fredo 8

An array of Italian delicacies including roasted peppers, house-made mozzarella cheese, tomatoes, imported salami & prosciutto, marinated vegetable salad, ceci salad, peperoncini, finocchio, long stem artichokes and assorted olives

Chilled Shrimp Cocktail 10

Jumbo shrimp cocktail display with lemons and cocktail sauce

Jersey Shore Raw Bar 18

A seafood harvest presented on a bed of ice with the freshest clams, oysters, jumbo shrimp, and Alaskan king crab claws beautifully arranged around an ice sculpture with lemons, horseradish and cocktail sauce

Continued. . .

Cocktails & Beverages

Hours	Premium Open Bar	Beer & Wine
1	\$12.00 per person	\$ 8.00 per person
2	\$24.00 per person	\$16.00 per person
3	\$30.00 per person	\$24.00 per person
4	\$40.00 per person	\$32.00 per person

Premium Open Bar Brands

Chivas Regal/Dewars/Johnny Walker Red
Jack Daniels/Jameson/Jim Beam/
Makers' Mark/Old Grand Dad/Seagram's 7
Beefeater/Bombay/Gordon's/Tanqueray
Absolut/Ketel One/Smirnoff/Three Olives
Bacardi/Captain Morgan/Malibu
Jose Cuervo/El Toro
Amaretto Di Saronno/Bailey's/Chambord/Comari/Drambuie/Frangelico/Godiva
Grand Marnier/Hennessey/Kahlua/Sambuca Romana/Southern Comfort/Tia Maria

Beer

Bud/Coors Lite/Miller Lite on tap
Corona/Corona Lite/Heineken/Heineken Lite/Sam Adams bottles

Wine

Cabernet Sauvignon/Merlot/Pinot Grigio/Chardonnay/White Zinfandel/Champagne
Champagne toast **4**
Champagne punch **4**

Wine & champagne from our wine list priced per bottle.
Special order wine & champagne priced per case.

Premium open bar includes all house & premium brands, imported & domestic beer, house wines & soft drinks. Beer & wine only includes imported & domestic beer, house wines & soft drinks.

There is a \$250.00 bar fee for a cash bar (guests pay for drinks) or host bar (event host pays tab).

All house wines by La Terre and pinot grigio by Coastal Vines.

The Breakers on the Ocean is the only licensed authority to sell & serve liquor on the premises; therefore, liquor is not permitted to be brought onto the property.

