

# *Plated Dinner*



Three course dinner includes: one first course of soup or salad, one main course & one dessert. Four course dinner includes one first course appetizer, one second course salad, one main course & one dessert. Both dinners include freshly baked rolls & butter, chef's potato and seasonal vegetable, 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.

## *Three Course Plated Dinner*

### **First Course - Soup or Salad**

**Mixed baby greens** with carrots, cucumbers, tomatoes & herbed vinaigrette

**Cream of wild mushroom soup**

**Tomato basil soup** with garlic croutons

### **Second Course - Entrée**

**Medallions of free range chicken breast** with tarragon mushroom cream sauce  
**32**

**Free range chicken Francaise** or **classic Marsala** **32**

**Lemon & herb roasted free range chicken breast** **32**

**Pepper crusted sliced sirloin steak** with red wine demi glace **34**

**Roast prime rib of beef, au jus** **34**

**Honey ginger salmon** **34**

**Jumbo lump crab cake** with remoulade sauce **36**

**Medallions of grilled swordfish** with orange ginger sauce **36** (seasonal)

### **Third Course - 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**

*Continued. . .*



## *Four Course Plated Dinner*

### **First Course - Appetizer**

**Cream of wild mushroom soup**

**Roast butternut squash soup** (seasonal)

**Chilled tomato gazpacho** (seasonal)

**Breakers house-made mozzarella cheese & tomato with fresh basil**

**Classic jumbo shrimp cocktail** with horseradish cocktail sauce **4** additional

### **Second Course - Salad**

**Mixed baby greens** with carrots, cucumbers, tomatoes & herbed vinaigrette

**Breakers signature salad** with house-made shredded mozzarella cheese & tomatoes

**Traditional Caesar salad** with garlic croutons

### **Third Course - Entree**

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

**34**

**Free range chicken Francaise** or classic Marsala **34**

**Lemon & herb roasted free range chicken breast** **34**

**Pepper crusted sliced sirloin steak** with red wine demi glace **36**

**Roast prime rib of beef, au jus** **36**

**Honey ginger salmon** **36**

**Jumbo lump crab cake** with remoulade sauce **38**

**Medallions of grilled swordfish** with orange ginger sauce **38** (seasonal)

### **Fourth Course - 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**

*The* **BREAKERS**  
On The Ocean