

# Plated Lunch



Plated luncheons include: freshly baked rolls & butter, one first course of soup or salad, one main course & one dessert, freshly brewed coffee, a variety of teas & iced tea upon request. Lunch is a three hour event starting at 12 noon or 1pm. Prices subject to New Jersey state sales tax.

## First Course—Soups

Creamy potato & leek  
Tortellini en Brodo  
Pasta E Fagioli  
Tomato basil  
Chilled Jersey tomato gazpacho (seasonal)

## First Course—Salads

**Breakers Signature Salad** romaine & iceberg lettuces with house-made shredded mozzarella cheese, tomatoes & house-made Italian vinaigrette  
**Mesculan Salad** assorted small, young salad leaves with grape tomatoes & raspberry vinaigrette  
**Traditional Caesar Salad** romaine lettuce with creamy Caesar dressing & garlic croutons  
**Rustica** leafy greens, tomatoes, cucumbers, Feta cheese, Kalamata olives, bell peppers & lemon dill vinaigrette

## Second Course—Entrée Salads

**Nicoise Salad** tomatoes, hard-boiled eggs, tuna fish, olives & haricot verts on a bed of lettuce **25**  
**Trio Salad** chunky chicken salad, tuna fish salad and egg salad atop mixed greens with tomato & avocado **25**  
**Chopped Antipasto** romaine & iceberg lettuces, pepperoni, red onions, provolone cheese, tomatoes, cucumbers & oregano vinaigrette **25**  
**Shore Cobb Salad** chopped salad greens, crisp bacon, grilled chicken breast, hard-boiled egg, red-wine vinaigrette & Roquefort cheese **26**  
**Harvest Salad** mixed greens, candied nuts, dried cranberries, crumbled bleu cheese, tomatoes, red onion & grilled shrimp **28**  
**Caesar Salad** romaine lettuce with creamy Caesar dressing & garlic croutons  
grilled chicken breast **25**      marinated flank steak **26**      grilled jumbo shrimp **28**

*Continued. . .*



### **Second Course—Entrées**

**Rustic vegetarian pasta** orzo, seasonal vegetables, toasted pignoli nuts & ceci beans **25**

**Chicken ala Breakers** free range chicken breast stuffed with prosciutto & Swiss cheese coated in bread crumbs & topped with a butter, white wine mushroom sauce **26**

**Rosemary & garlic free range chicken breast** **26**

**Roast loin of pork** with rum raisin sauce served with chunky apple sauce **26**

**Traditional roast turkey** with herbed stuffing, mashed potatoes & cranberry sauce **26**

**Poached salmon** with whole-grain mustard dill sauce or lemon butter sauce **28**

**Stuffed filet of flounder Florentine** **28**

**Sliced sirloin steak** with beef demi-glace **30**

### **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