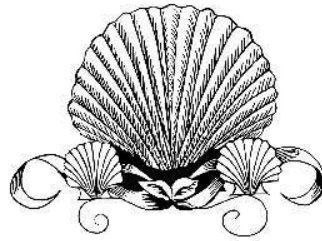


# Wedding Menus



## Congratulations on Your Engagement!

Cherish the moment in a glorious setting that celebrates the magic of love.

Our elegant ballrooms and beautiful ocean views provide the perfect backdrop for the wedding of your dreams. You and your guests will enjoy spectacular ocean views, innovative cuisine and personalized service from our professional staff.

We are happy to offer a variety of wedding packages in either our Seashell Room or Crystal Ballroom:

**Wedding Brunch**  
**Cocktail Wedding Reception**  
**Wedding Buffet**  
**Traditional Wedding**

*The* **BREAKERS**  
*On The Ocean*

1507 Ocean Avenue Spring Lake, New Jersey 07762  
732-449-7700 [www.breakershotel.com](http://www.breakershotel.com)

# Wedding Brunch

## Cocktail Hour

*One hour premium open bar including Mimosas and Bloody Marys*

**Selection of butler style hors d'oeuvres served on silver trays**  
**International and domestic cheese board    Garden vegetable crudités with dipping sauces**

## Brunch

*Three hours premium open bar including Mimosas and Bloody Marys*

### Champagne Toast

**Breakers signature coffee cake, assorted muffins & danish**  
**butter croissants, assorted bagels** with cream cheese

**Eggs Benedict with Hollandaise sauce & country style scrambled eggs**

**Breakers home fried potatoes, crisp bacon & savory sausage**

**Traditional French toast** with butter & maple syrup

**Cheese blintzes** with fruit compote

**Selection of fresh fruit** with honey yogurt sauce

**Free range chicken Francaise, Piccata or Marsala**

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

**Fusilli pasta with broccoli rabe and Breakers house-made sweet Italian sausage**

**Penne pasta with tomato basil sauce** or **vodka sauce**

**Carved sirloin steak** with horseradish cream sauce

**Carved roast turkey** with cranberry sauce

## Dessert

**Custom Designed Wedding Cake**  
**Fresh chocolate dipped strawberries**

Selection of chilled fruit juices

Freshly brewed coffee, regular & decaffeinated & a variety of teas

**\$92.00 per person**

*Price subject to New Jersey State sales tax*

*Discounts may not be applied*

# Cocktail Wedding Reception

## Cocktail Hour

*One hour premium open bar including a signature cocktail*

**Selection of butler style hors d'oeuvres served on silver trays**  
**International and domestic cheese board    Garden vegetable crudités with dipping sauces**  
**Seasonal fresh fruit display**

## Stations

*Three hours premium open bar including a signature cocktail*

### Champagne Toast

#### Cold Antipasto

An array of Italian delicacies including roast peppers, house-made mozzarella cheese, imported salami & prosciutto, marinated vegetable salad with pasta, ceci bean salad, peperoncini, finocchio (fennel), long stem artichokes & assorted olives, assorted breads & rolls, whipped butter & extra virgin olive oil

#### Pasta Station

Fusilli pasta with broccoli rabe & Breakers house-made sweet Italian sausage  
Penne pasta with tomato basil or vodka sauce

#### Seafood Station

Calamari frita with marinara and hot sauce    Clams oreganato & mussels marinara

#### Mashed Potato Bar

Breakers house-made mashed potatoes with toppings to include sour cream, butter, crumbled bacon, diced scallions, sautéed mushrooms and bleu cheese

#### Carving Station

Sirloin steak with horse radish cream    Roast turkey breast with cranberry sauce  
Assorted miniature rolls

## Desserts

### Custom Designed Wedding Cake

**Assortment of delectable miniature French & Italian pastries & cookies**  
**Fresh chocolate dipped fruit, fresh seasonal fruit & berries**

Freshly brewed coffee, regular & decaffeinated & a variety of teas

**\$110.00 per person**

*Price subject to New Jersey State sales tax  
Discounts may not be applied*

**Available for less than 125 guests ONLY**

# Wedding Buffet Dinner

## Cocktail Hour

*One hour premium open bar including a signature cocktail*

**Selection of butler style hors d'oeuvres served on silver trays**  
**International and domestic cheese board   Garden vegetable crudités with dipping sauces**  
**Seasonal fresh fruit display**

## Dinner Buffet

*Premium open bar including a signature cocktail*

### Champagne Toast

### Salad

Choice of two

**Traditional Caesar** salad with garlic croutons  
**Breakers signature salad** with house-made shredded mozzarella cheese & tomatoes  
**Salad of wild greens** with herbed goat cheese, dried cranberries & candied nuts  
**Display of roast vegetables** with aged balsamic vinaigrette

### Appetizer

Choice of two

**Eggplant rollatini**  
**Calamari frita** with marinara sauce and hot sauce  
**Clams oreganato   Mussels marinara**  
**Arancini (rice balls)** with tomato basil sauce

### Entree

Choice of three

**Classic free-range chicken Piccata, Marsala or Francaise**  
**Poached Atlantic salmon** with whole grain mustard dill or lemon butter sauce  
**Filet of flounder Florentine**  
**Breakers house-made sweet Italian sausage & peppers**

### Carving Station

Choice of two

**Roast loin of pork** with rum raisin or brown garlic sauce  
**Sirloin steak** with horse radish cream sauce **\$2 surcharge**  
**Honey glazed ham** with honey mustard sauce  
**Roast turkey** with cranberry sauce

## *Pasta, Potatoes & Vegetables*

Choice of three

**Pasta with tomato basil, pesto cream, vodka or Alfredo sauce**  
**Fusilli pasta with Breakers house made sweet Italian sausage and broccoli rabe**  
**Roast potatoes** with rosemary and garlic  
**Breakers house-made mashed potatoes**  
**Breakers house-made mashed sweet potatoes**  
**Chef's seasonal vegetable**

## *Desserts*

**Custom Designed Wedding Cake**  
**Fresh chocolate dipped strawberries**

Freshly brewed coffee, regular & decaffeinated & a variety of teas

**Crystal Ballroom**  
**\$120.00**

**Seashell Room**  
**\$105.00**

*Price subject to New Jersey State sales tax*

**Available for less than 140 guests ONLY**



# *Traditional Wedding Dinner*

## *Cocktail Hour*

*One hour premium open bar including a signature cocktail*

**Selection of butler style hors d'oeuvres served on silver trays**

**Selection of hot hors d'oeuvres served from roll-top silver chafing dishes**

**International and domestic cheese board   Garden vegetable crudités with dipping sauces**

**Seasonal fresh fruit display**

## *Dinner*

*Premium open bar including a signature cocktail*

### **Champagne Toast**

## *Salad*

Choice of one

**Traditional Caesar salad** with garlic croutons

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

**Salad of wild greens** with herbed goat cheese, dried cranberries & candied nuts

## *Appetizer*

Choice of one

**Tortellini en Brodo**

**Italian Wedding Soup**

**Seasonal Soup**

**Penne pasta with choice of sauce**

**Manicotti with fresh basil and tomato**

**Seasonal appetizer**

## *Intermezzo*

**Lemon sorbet to cleanse the palate**

## *Entrees*

Choice of three with count

<b>Classic Chicken Piccata, Marsala or Francaise</b>	<b>\$120</b>	<b>\$105</b>
<b>Poached Atlantic salmon</b> with whole grain mustard dill sauce or lemon butter sauce	<b>\$122</b>	<b>\$105</b>
<b>Filet of Flounder Florentine</b>	<b>\$122</b>	<b>\$105</b>
<b>Slow Roasted Prime Rib of Beef, au jus</b>	<b>\$124</b>	<b>\$110</b>
<b>Free-range Chicken &amp; Shrimp Francaise</b>	<b>\$126</b>	<b>\$112</b>
<b>Jumbo Shrimp</b> stuffed with crabmeat	<b>\$130</b>	<b>\$116</b>
<b>Pistachio encrusted Chilean sea bass</b>	<b>\$130</b>	<b>\$116</b>
<b>Filet mignon</b> with Béarnaise sauce	<b>\$132</b>	<b>\$118</b>
<b>Petite filet mignon and lobster tail</b>	<b>\$136</b>	<b>\$122</b>

## *Desserts*

**Custom Designed Wedding Cake**

**Fresh, Chocolate Dipped Strawberries**

Freshly brewed coffee, regular & decaffeinated & a variety of teas

*Prices subject to New Jersey State sales tax*



***We will happily accommodate guests with special dietary needs  
Please consult your wedding planner***

# *À la Carte Selections*

## Cocktail Hour

### *Hot Chafing Dish Hors d'oeuvres*

Choice of four included in package

Choice of six \$5.00 per person additional

#### *From the sea. . .*

Calamari frita with marinara & hot sauce  
Clams oreganato  
Mussels marinara or Fra diavlo  
Seafood Newburg **2** surcharge  
Shrimp & scallop scampi **4** surcharge

#### *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  
Swedish meatballs  
Polynesian chicken  
Sliced Kielbasa in sauerkraut  
Traditional Paella with seafood, chicken, chorizo sausage, peppers and peas  
Arancini (rice balls) with marinara sauce

#### *Vegetarians. . .*

Crisp Asian vegetables in honey teriyaki sauce  
Eggplant rollatini  
Penne vodka with peas  
Pasta with tomato basil sauce  
Sautéed pierogies & onions  
Tri-color cheese tortellini in a delicate Alfredo, tomato basil sauce or pesto cream sauce



## *Hot Butler Passed Hors d'oeuvres*

Choice of six included in package  
Choice of eight \$4.00 per person additional  
Choice of ten \$6.00 per person additional

### *From the sea. . .*

Crispy coconut shrimp or shrimp tempura  
Miniature crab cakes

### *Land lovers. . .*

Bacon wrapped scallops  
Beef empanadas  
Cocktail franks in puff pastry  
Chicken oreganato  
Coconut chicken  
Garlic & rosemary infused lollipop lamb chops **4** surcharge  
Miniature beef Wellington  
Miniature corned beef Reuben sandwiches  
Miniature Cuban sandwiches  
Sesame Chicken  
Sliders with cheese and onions  
Spicy Andouille sausage in puff pastry

### *Vegetarians. . .*

Artichoke, spinach & cream cheese in phyllo 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

## *Cold Butler Passed Hors d'oeuvres*

### *From the sea. . .*

Jumbo shrimp cocktail **8** surcharge  
Miniature Maine lobster rolls **8** surcharge  
Shrimp salad on a Melba round  
Smoked salmon mousse canapé with whipped cream cheese & dill

### *Land lovers. . .*

Filet mignon on toast points  
Miniature "BLT"  
Prosciutto wrapped melon  
Taste of Thanksgiving (sliced turkey & cranberry sauce on a mini roll)

### *Vegetarians. . .*

Baby red potatoes stuffed with horseradish cream  
Blue cheese mousse in endive with walnuts **3** surcharge  
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

## *Assorted & Seasonal Displays*

### **Crudités included in package**

A variety of fresh cut garden vegetables & dipping sauces

### **Cheese Board included in package**

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

### **Fresh Fruit Display included in package**

A fine assortment of fresh seasonal fruit and berries

### **Mashed Potato Bar \$6.00**

Breakers house-made mashed potatoes with toppings to include sour cream, butter, crumbled bacon, diced scallion, sautéed mushrooms and bleu cheese

**Carving Station \$8.00**

Choice of Roast Loin of Pork, Top Round of Beef, Honey Glazed Ham or Roast Turkey  
Filet Mignon \$10.00

**Antipasti Fredo \$8.00**

An array of Italian delicacies including Roast Peppers, House-made Mozzarella Cheese, imported Salami & Prosciutto, Marinated Vegetable Salad with pasta, Ceci Bean Salad, Peperoncini, Finocchio (fennel), Long stem Artichokes & Assorted Olives, Assorted Breads & Rolls, Whipped Butter & Extra Virgin Olive Oil

**Chilled Shrimp Cocktail \$10.00**

Jumbo shrimp cocktail display with lemons and cocktail sauce

**Jersey Shore Raw Bar \$18.00**

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

*Dessert Enhancements*

**International Coffee Bar \$6.00**

Complement your dessert with the taste of fresh brewed coffee, premium international cordials & house-made whipped cream

*Served at the bar*

**Delectable Desserts \$8.00**

Miniature French & Italian pastries, assorted butter cookies & Italian cookies

*Served family style*

**Ice Cream Sundae Bar \$8.00**

Chocolate & vanilla ice cream, chocolate & butterscotch sauces, crushed Oreos, Gummie Bears, chocolate sprinkles, wet walnuts, M&M's, whipped cream & cherries

**Viennese Table**

*Available upon request*

