

DESSERTS

Egg Nog Cheesecake
With Cinnamon Graham Crust

Stollen, Yule Log

Mocha Cake Roll

Key Lime Pie, Pecan Pie

Apple Strudel, Sacher Torte

Tiramisu

Eggnog Bombs

Brandied Fruit Cake, Pecan Bar

Marshmallow Crispy Bar

Chocolate Pots De Crème and Assorted Brûlées

Miniature Pastries and Fruit Tarts

Assorted Fruit Shot Glass Cakes

Pecan Bread Pudding French Toast

Caramel Rum Sauce

Vanilla Bean Ice Cream

(Chef to Prepare)

Christmas Day

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Friday, December 25, 2009

Ponce de Leon Ballroom

THE BREAKERS®
PALM BEACH

SALADS

Seasonal Baby Lettuces

Avocado, Papaya, Citrus Segments, Valencia Orange Vinaigrette

Spinach and Watercress Salad

Sliced Radishes, Queso Fresco, Key Lime Vinaigrette

Golden Beet, French Green Bean and Ruby Red Grapefruit Salad

Mediterranean Salad

Marinated Artichokes, Black Olives, Fresh Herbs,
Sweet Onion, Prociutto and Asiago Cheese

Yellow and Red Pear Tomato Salad

Radicchio, Arugula, Baby Mozzarella, Basil Pesto Dressing

Jerk Chicken Salad

Black Beans, Jicama and Lime Vinaigrette

COLD DISPLAYS

Smoked Salmon

Bagel Chips, Toast Points and Traditional Accompaniments

Smoked Oysters and Pickled Herring

Chilled Marinated Mussels

Smoked Trout

Alaskan King Crab Legs

Chilled, Spiced Jumbo Shrimp Cocktail

Little Neck Clams and Blue Point Oysters on the Half Shell
Lemon Crowns, Cocktail, Calypso and Mignonette Sauces

Sushi Display

Assorted California Rolls, Nigiri, Tekamaki
Soy, Pickled Ginger and Wasabi

Caviar Display

Toast Points and Traditional Accompaniments

Grilled Vegetables

Glazed with White Balsamic Vinegar

Domestic and Imported Cheese Board

Housemade Pâtés and Vegetable Terrines

Display of Seasonal Fresh Fruits and Berries

HOT BUFFET

Low Country Seafood Chowder

Oyster Crackers

Citrus Grilled Cold Water Lobster

Lemon Chardonnay Butter

Roasted Holiday Goose

Foie Gras Port Wine Sauce

Veal Escalope

Parma Ham, Morels and Cured Heirloom Tomatoes

Rosemary Basted Roast Capon

Roasted Shallot Chicken Jus

Winter Flounder Stuffed with Imperial Crab

Caviar Butter Sauce

The Breakers Traditional Stuffing

Yukon Gold Purée with Blooming Chives

Asparagus with Baby Vegetable Medley

CHEF STATIONS

Colorado Rack of Lamb Dijonaise

Minted Natural Jus

Herb Grilled Tenderloin of Beef

Thyme Infused Demi-Glace

Roast Tom Turkey

Giblet Gravy and Cranberry-Orange Relish