

THE BREAKERS®
PALM BEACH

Christmas Day Dinner Buffet
Ponce de Leon Ballroom

Eggnog

Available to All Guests

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, Prosciutto, Asiago Cheese

Yellow and Red Pear Tomato Salad

Radicchio, Arugula, Baby Mozzarella Cheese,
Basil Pesto Dressing

Watermelon, Cucumber and Mint Salad

Citrus Honey Drizzle

COLD DISPLAYS

Smoked Salmon Station

Bagel Chips, Toast Points, 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, Mignonette Sauce

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Caviar

Traditional Accompaniments
Toast Points

Assorted California Rolls, Nigiri and Tekamaki

Soy, Pickled Ginger, Wasabi

Grilled Vegetables

Glazed with White Balsamic Vinegar

Domestic and Imported Cheese Board

Housemade Pates and Vegetable Terrines

Seasonal Sliced Fruit 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 “Oscar”

Crab, Asparagus, Béarnaise Sauce

Butter Poached Halibut

Brandade Raviolis, Pea Coulis, Mustard Oil

Balsamic Grilled Chicken

Butternut Squash, Chive Hash

The Breakers Traditional Stuffing

Yukon Gold Puree with Blooming Chives

Asparagus with Baby Vegetable Medley

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CARVING STATIONS

Colorado Rack of Lamb Dijonnaise
Minted Natural Jus

Herb Grilled Tenderloin of Beef
Thyme Infused Demi-Glace

Roast Tom Turkey
Giblet Gravy
Cranberry-Orange Relish

DESSERTS

Egg Nog Cheesecake
Cinnamon Graham Crust

Stollen, Yule Log

Mocha Cake Roll

Key Lime Pie

Chocolate Cupcakes

Apple Strudel, Sacher Torte

Tiramisu

Eggnog Bombs

Brandied Fruit Cake, Pecan Bar

Marshmallow Crispy Bar

Chocolate Pots De Crème, Assorted Brûlée

Miniature Pastries, Fruit Tarts

Assorted Fruit Cakes

Christmas Cookies

Cherries Jubilee Station

Vanilla Ice Cream

(Chef to Prepare)

Hotel Guests and Club Members

\$96.00 Per Person for Adults

\$38.00 Per Child Ages 12 and Under

Plus Service Charge and 6.5% Sales Tax

Outside Guests

\$ 125.00 Per Person for Adults

\$ 50.00 Per Child Ages 12 and Under

Plus Service Charge and 6.5% Sales Tax

Menu items subject to change without notice