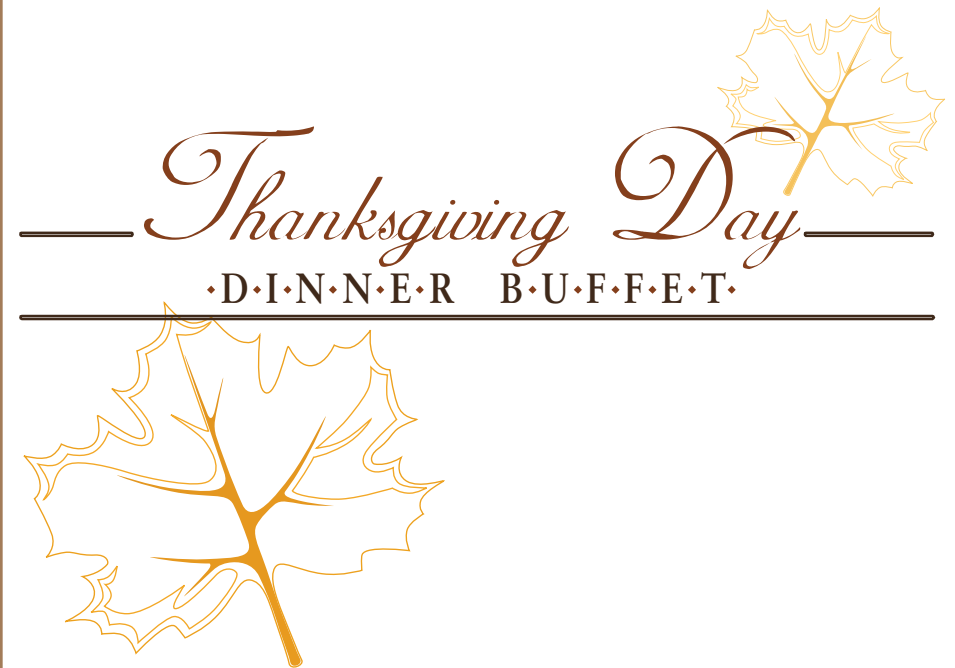


DESSERTS

Pumpkin Pie
Key Lime Pie
Chocolate Rum Torte
Cherry Fruit Cobbler
Individual Fruit Cheese Cake
German Chocolate Cake
Cranberry Trifle
Chestnut Shot Cake
Peanut Butter Cup Cake
Individual Apple-Cinnamon Cream Tart
Miniature Pastries and Fruit Tarts

ROASTED PEARS

With Cranberry Fillings and Vanilla Ice Cream
(Prepared to order)



Thursday, November 26, 2009
Ponce de Leon Ballroom

THE BREAKERS®
PALM BEACH

SALADS

SPINACH SALAD

Vidalia Onions, Roasted Beets, Chevre and Candied Walnuts
Creamy Dijon Vinaigrette

FIELD GREENS AND ENDIVE

Toy Box Tomatoes, Red Onion, Candied Pecans and Blue Cheese
Champagne Vinaigrette

ROASTED SWEET POTATO AND CORN SALAD

Cider Vinaigrette

APPLE QUINOA SALAD WITH DRIED CHERRIES AND MINT

Marinated Artichokes, Fennel, Tomatoes, Basil Vinaigrette

ORECCHIETTE PASTA WITH DUCK CONFIT

Mushrooms and Maple Bacon Dressing

GREEN BEAN, ROASTED NEW POTATOES AND EGG SALAD

Mustard 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 SHRIMP COCKTAIL

MIDDLE 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

American Sturgeon and Salmon Caviar
Traditional Accompaniments

Domestic and Imported Cheese Board

Housemade Pâtés and Vegetable Terrines

Display of Seasonal Fresh Fruits and Berries

HOT BUFFET

LOBSTER BISQUE

Courvoisier Essence

ROASTED TOM TURKEY

Breakers Stuffing, Giblet Gravy and Cranberry-Orange Relish

ALL-NATURAL SALMON

Cider Glaze, Apple and Golden Raisin Chutney

GRILLED ROSEMARY CRUSTED LAMB CHOPS

Natural Jus

FRUITS DE MER

Sautéed Shrimp, Scallops and Crab

Seashell Pasta with Asparagus and Crimini Mushrooms
Scampi Butter

Sweet Corn and Zucchini Pudding

Yukon Gold Mashed Potatoes

Maple and Brown Sugar Glazed Yams
With Praline Clusters

Fall Baby Vegetable Sauté

Toasted Pearl Couscous with Roasted Root Vegetables

CHEF STATIONS

SLOW ROASTED PRIME RIB OF BEEF, AU JUS

Horseradish Cream, Herbed Mayonnaise
Cracked Pepper Club Rolls

SUGAR-CURED SMITHFIELD HAM

Georgia Peach Butter and Buttermilk Biscuits

HERB ROASTED TURKEY BREAST

Giblet Gravy, Cranberry Sauce