

**THE BREAKERS®**  
PALM BEACH

**Thanksgiving Day Dinner Buffet**  
**Ponce de Leon Ballroom**

**Apple Cider**

Available to all guests

**SALADS**

**Spinach Salad**

Vidalia Onions, Roasted Beets, Chèvre, Candied Walnuts,  
Creamy Dijon Vinaigrette

**Field Greens and Endive**

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

**Roasted Sweet Potato and Corn Salad**

Cider Vinaigrette

**Apple Quinoa Salad**

Dried Cherries, Apricots, Wheat Berries, Orange Curry Vinaigrette

**Marinated Artichokes, Fennel, Tomatoes, Basil Vinaigrette**

**Bowtie Pasta Margherita**

Pesto, Tomatoes, Bocaccini Mozzarella

**Green Bean, Roasted New Potatoes and Egg Salad**

Mustard Vinaigrette

**COLD DISPLAYS**

**Smoked Salmon**

With Bagel Chips, Toast Points, 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, Mignonette Sauces

**Sushi Display**

**Assorted California Rolls, Nigiri, Tekamaki**

Soy, Pickled Ginger, Wasabi

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**Caviar Display**

American Sturgeon, Salmon Caviar,  
Traditional Accompaniments

**Domestic and Imported Cheese Board**

**Housemade Pâtes and Vegetable Terrines**

**Display of Seasonal Fresh Fruits and Berries**

**HOT BUFFET**

**Lobster Bisque**

Courvoisier Essence

**Roasted Tom Turkey**

Breakers Stuffing, Giblet Gravy,  
Cranberry-Orange Relish

**Pan Seared Sea Bass**

Artichokes, Tomato, Pancetta Ragout,  
White Balsamic Butter

**Grilled Rosemary Crusted Lamb Chops**

Natural Jus

**Seafood Rockefeller and Pasta Gratinee**

**Sweet Corn and Chanterelle Spoon Bread**

**Yukon Gold Mashed Potatoes**

**Maple and Brown Sugar Glazed Yams**

Praline Clusters

**Fall Baby Vegetable Sauté**

# THE BREAKERS®

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## **CHEF STATIONS**

**Slow Roasted Prime Rib of Beef, Au Jus**  
Horseradish Cream, Herbed Mayonnaise, Cracked Pepper,  
Club Rolls

**Sugar Cured Virginia Ham**  
Georgia Peach Butter, Buttermilk Biscuits

**Herb Roasted Turkey Breast**  
Giblet Gravy, Cranberry Sauce

## **DESSERTS**

**Pumpkin Pie**  
**Key Lime Pie**  
**Chocolate Torte**  
**Sweet Potato Pie**  
**Individual Fruit and Pumpkin Cheesecakes**  
**German Chocolate Cake**  
**Strawberry Trifle**  
**Carrot Cake Cupcakes**  
**Peanut Butter Cup Cake**  
**Individual Apple-Cinnamon Cream Tart**  
**Miniature Pastries and Fruit Tarts**

**Warm Cranberry Bread Pudding**  
Vanilla Ice Cream, Homemade Caramel Sauce  
Chef to Prepare to Order

**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