



Cocktail Reception

Cool Social Bites Passed Butler Style

Spicy Curry Chicken Salad Served in Savory Cones
Patra with Coconut Sesame

Warm Social Bites Passed Butler Style

Mahi Kolivada, Tamarind Aioli
Chettinad Lamb Chop Lollipop, Pineapple Marmalade
Tandoori Paneer, Mint Chutney
Indian Spiced Crab Cakes, Mango Chutney

Kebab & Roll Station

Achari Tikka
Chicken, Indian Spices, Mustard Oil
Adrak Lamb Chops
Grilled Lamb Chops, Ginger Flavored Yogurt
Tandoori Shrimp
Garam Masala, Cumin, Chili
Chicken Tikka Kathi Roll
Romali Bread Wrap, Chicken, Onion Salad, Mint Sauce
Hara Aloo Kathi Roll
Romali Bread Wrap, Herb Potato, Onion Salad, Mint Sauce
Red Onions, Chutneys, Chili Sauce, Limes
Attendant

Pao Bhaji/Aloo Tiki Station

Vegetarian Smashed Vegetables, Toasted Bread, Bermuda
Onions, Cilantro, Lemon Wedges,
Diced Green Chili, Shallow Fried Potato Cake with Cashews,
Ginger Sweet Yogurt, Mango Mint Chutney,
Banana Tamarind Chutney

The Breakers Premium Bar - 5 Hours

See Beverage Package page for details

Dinner

First Course

"Fusion Trio"
Potato Chickpea Cake, Pomegranate and Lychee
Local Heirloom Salad
Microgreens, Paneer Croutons, Crispy Shallots,
Avocado Vinaigrette, Pomegranate Seed,
Basil Essence Drizzle
Navrattan Korma, Crisp Pappadam

Entrée

Paneer Labadar, Cheese in Tomato Gravy
Bharwan Bhindi, Stuffed Okra, ala Aur Khumb Makkai,
Creamed Spinach, Aloo Hara Bhara,
Potatoes with Mint Chutney, Dal Makhni, Badam,
Pulad, Zafrani, Basmati Rice with Almonds, Saffron
Assorted Indian Breads with Papads, Pickles, Chutneys

Dessert

Palm Beach Key Lime
Toasted Italian Meringue, Lime Zest, Graham Cracker Tuile,
Chocolate Palm Tree

Six Tier Classic Wedding Cake

Designed by our Pastry Chef*

Wine With Dinner

Chardonnay, Mas la Chevalière by Domaine Laroche
Cabernet Sauvignon, Mas la Chevalière by Domaine Laroche

Toast

Sparkling Wine, Louis Pommery, California

\$500.00 Per Person

Price based on final menu selection. Menu and pricing valid through August 31, 2025.
Pricing after August 31, 2025 to be confirmed by an Event Sales Manager.
All pricing subject to 25% service charge and 7% sales tax.





Cocktail Reception

Cool Social Bites Passed Butler Style

Eggplant Bartha, Heirloom Tomato Crostini
Spicy Bombay Curry Chicken Salad in Phyllo Cup

Warm Social Bites Passed Butler Style

Falafel, Cilantro Mint Aioli
Lamb Boti Kebabs, Pomegranate Chutney
Wild Mushroom and White Cheddar Samosas with Raita

Gol Gappe/Chaat Station

Small Plate Presentation
Papdi Chaat
Crispy Homemade Papdi, Chat Spices, Sweet Yogurt, Chutney
Dhabi Bella Chaat
Lentil Dumplings, Sweet Yogurt, Sev and Pomegranate Seeds
Vada Pav
Guajarati Potato Sliders, Chutney Spread, Pull Apart Bread
Pani Puri
Spicy Jal Jeera
Bhel Poori and Dahi Poori
Chef Required

Made-To-Order Dosa Station

Rice and Lentil Crepes with Masala Potato or Mushroom
Medu Vada
Savory Fried Lentil Doughnut
Sambar
Yellow Lentil Stew, Mixed Vegetables, Tamarind
Coconut Chutney
Ground Fresh Coconut, Green Chili, Ginger, Garlic, Chana Dal
Spicy Tomato Chutney
Red Chili, Tomato, Onion, Mustard Seeds
Chef

The Breakers Premium Bar - 5 Hours

See Beverage Package page for details

Dinner

First Course

Hearts of Palm Cake
Pineapple, Mango, Tropical Fruit, Jalapeño Salsa
Sriracha Aioli, Basil Oil, Red Pepper Essence

AND

Baby Gem Lettuce Atop Cucumber Slices
Chana Chaat, Tomatoes, Crispy Onions

Choice of Entrée

Chanterelle Crusted Chicken Breast
Tomato Ginger Spiced Demi, Truffle Crème,
Cauliflower Potato Purée, White and Green Asparagus, Candy
Cane Beets, Roasted Rainbow Carrots

OR

Wild Mushroom and Spring Pea Biryani
Yellow Lentil Purée with Cardamom, Beetroot Bhaki
Crispy Baby Zucchini Blossoms, Goat Cheese Pakora
Baby Bok Choy, Tri-Colored Cauliflower, White Asparagus
Assorted Indian Breads with Papads, Pickles, Chutneys

Dessert

"Trio of Decadence"
Housemade Pistachio Kulfi in Chocolate Cup
Mini Mango Cheesecake, Oreo Cookie Crust
Dark Chocolate Mousse Pyramid

Freshly Brewed Regular and Decaffeinated Coffee
Selection of Teas to Include Masala Chai

Six Tier Classic Wedding Cake

Designed by our Pastry Chef*

Wine With Dinner

Chardonnay, Mas la Chevalière by Domaine Laroche
Cabernet Sauvignon, Mas la Chevalière by Domaine Laroche

Toast

Sparkling Wine, Louis Pommery, California

\$550.00 Per Person

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Maharani

Cocktail Reception

Cool Social Bites Passed Butler Style

Kerela Tadka Crab Salad on Endive

Kung Pao Chicken, Peanut Sauce

Warm Social Bites Passed Butler Style

Palm Beach Cheese Puff

Sweet Corn and Aged Cheddar Samosas with Raita

Shrimp and Khandavi Skewers

Build Your Own Chaat Station

Ragada

White Bean, Onion, Tomato, Cumin

Aloo Tikki

Potato Patty, Fresh Chili, Ginger, Cilantro

Assorted Vegetable Samosas

Kachori

Lentil Stuffed Fried Turnovers

Accompaniments

Diced Onion, Tomato, Cilantro, Chutneys, Chili Sauce,

Sweet Yogurt, Sev

Chef

Biryani Station

Chicken Biryani

Basmati Rice, Marinated Chicken, Aromatic Spices

Vegetable Biryani

Basmati Rice, Mixed Garden Vegetables, Yogurt, Fresh Herbs

Golden Yellow Dal from Crocks

Paneer Tikka Skewers

Cottage Cheese, Mushroom, Peppers Marinated with Spices

Roasted Tandoori Chicken Tikka

Mirch Ka Salan

Baby Eggplant Simmered in a Coconut and Peanut Sauce,

Cucumber, Tomato Raita

Assorted Indian Breads and Chutneys

Attendant

Butler Passed Upon Guest Arrival

"Sparkling Saffron" Champagne Cocktail

The Breakers Premium Bar - 5 Hours

See Beverage Package page for details

Dinner

First Course

The Breakers Signature Crab Cake, Saffron Lemon Aioli

Mango, Pickled Cucumber, Thai Bird Chili Relish

AND

Local Gem Lettuce Salad

Watermelon Radish, Shaved Fennel, Pomegranate Seeds,

Lychee Lemongrass Vinaigrette

Choice of Entrée

Garam Masala Roasted Rack of Lamb, Herb Infused Lamb Jus

Rogan Josh Root Vegetable Shepard's Pie, Potato Turmeric Crust

Masala Spiced Stuffed Baby Aubergines

Roasted Rainbow Crunch Carrots, Cumin, Honey, Jalapeño

OR

Rogan Josh Root Vegetable Shepard's Pie, Potato Turmeric Crust

Masala Spiced Stuffed Baby Aubergines

Roasted Rainbow Crunch Carrots, Cumin, Honey, Jalapeño

Chargrilled Broccoli Florets, Rose Petals, Almonds, Coriander Chutney

Assorted Indian Breads with Papads, Pickles, Chutneys

Dessert

Vanilla Tart Filled with Mango Mousse

Gold Dusted Vanilla Macaroons, White Chocolate Cheesecake Button

Gold Leaf, Passion Fruit Sauce

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Teas to Include Masala Chai

Eight Tier Classic Wedding Cake

Designed by our Pastry Chef*

Wine With Dinner

Chardonnay, Mas la Chevalière by Domaine Laroche

Cabernet Sauvignon, Mas la Chevalière by Domaine Laroche

Toast

Sparkling Wine, Louis Pommery, California

\$600.00 Per Person

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The Breakers Palm Beach | (561) 659-8415 | weddingsbythebreakers.com



Maharaja

Cocktail Reception

Cool Social Bites Passed Butler Style

Spicy Bombay Curry Chicken Salad in Cones

Dhai Chaat, Sweet Yogurt, Pomegranate

Warm Social Bites Passed Butler Style

Crispy Chicken "Naanwich," Tikka Sauce and Slaw

"Bang Bang" Cauliflower, Chili Sambal Sauce

Makki Ke Fritters, Caramel Ginger Sauce

Vindaloo Scallop, Tropical Fruit Salsa

Punjabi Station

Aloo Gobi

Roasted Potato and Cauliflower, Turmeric, Ginger

Paneer Makhni

Indian Cheese Cooked in Creamy Spiced Tomato Sauce

Navrattan Korma

Mixed Vegetable Stewed, Cashew, Saffron, Garam Masala

Bhindi Do Pyaza

Okra Sautéed with Shallot, Tomato, Ginger, Herbs

Dal Makhni

Black Lentil Cooked with Garlic, Cumin, Tomato

Vegetable Biryani

Basmati Rice Cooked with Mixed Garden Vegetables,

Yogurt, Fresh Herbs

Assorted Indian Bread and Chutneys

Hakka Noodle Bar

Hakka Noodles Dipped in Choice of Broth

Miso Ginger, Tamari, Lemongrass with Kaffir Lime, or Hot and Sour

Toppings

Shredded Crab, Vegetable Shiitake Slaw, Tofu, Edamame, Mung,

Bean Sprouts, Fresh Cilantro, Jalapenos

Attendant

Butler Passed Upon Guest Arrival

Blood Orange, Passion Fruit, Mango Lassi

The Breakers Premium Bar - 5 Hours

See Beverage Package page for details

Dinner

First Course

"Seafood Trio"

Grilled Lobster Tikka, Avocado Mango Marble

Key West Pink Shrimp Kichiri, Saffron Basmati

Crab and Green Papaya Salad, Compressed Watermelon, Chili Oil

Choice Of Entrée

Grilled Tawa Branzino, Ginger Garlic Paste

Red Chili, Coriander and Turmeric Marinade, Mango Key Lime Butter

Snow Pea, Capsicum and Lime Zest Salad

Red and Golden Quinoa, Spiced Chickpeas, Tri-Color Cauliflower

OR

Arthirachi Kari Sous Vide Lamb Ribeye with Braised Lamb Shoulder

Tamarind Lamb Jus

Yellow Lentil Puree with Cardamom

Beetroot Bhaju, Crispy Zucchini Blossom, Goat Cheese Pakora

Assorted Indian Breads with Papads, Pickles, Chutneys

Dessert

Housemade Rasmali

Gold Dusted Chocolate Elephant

Assorted Fresh Berries, White Chocolate Coconut Pistachio Bark

Passed Hot Fudge Sauce

Freshly Brewed Regular and Decaffeinated Coffee

Selection of Teas to Include Masala Chai

Eight Tier Classic Wedding Cake

Designed by our Pastry Chef*

Wine With Dinner

Chardonnay, Mas la Chevalière by Domaine Laroche

Cabernet Sauvignon, Mas la Chevalière by Domaine Laroche

Toast

Champagne, Nicolas Feuillatte "Brut Reserve,"

Epernay, France

\$700.00 Per Person

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Food Stations

Biryani Station

Golden Lentil Dahl from Cocks
 Chicken and Vegetable Biryani
Crispy Onions
 Cucumber, Tomato Raita and Boondi Raita
 Paneer Tikka Skewer
Attendant Provided Complimentary

Indo/Indian Station

Butternut Squash Curry |
Coconut Milk, Basil
 Vegetable Biryani
Crispy Onions
 Potato, Spinach and Tomato Red Curry
 Assorted Naans and Papadum
Attendant Provided Complimentary

Indo Chinese Station

Chili Chicken and Chili Paneer
 Gobi Manchurian, Chow Mein Noodles
 Vegetable Stir Fry, Udon Noodles with Vegetables
 Jasmine Rice
Chef Provided Complimentary

Gol | Gappe | Chaat | Papri Chaat Salad Station

Semolina Soufflé Potatoes
Garbanzo Beans, Fried Empanada Skins
 Shot Glasses of Spicy Jaljeera
 Traditional Accompaniments:
Pomegranate Seed, Plain Yogurt, Indian Spices
 From Small Plates
Hearts of Palm Cake with Citrus Segments, Citrus Vinaigrette
Iceberg Cups with Aloo Channa Chaat and Shaved Sweet Onions
Papri Chaat, Bhel Poori
 Chilled Soup Shots
Mango and Key Lime, Avocado Mint & Carrot Tahitian Vanilla
Attendant Provided Complimentary

Pao Bhaji/Aloo Tiki Station

Pao Bhaji
Vegetarian Smashed Vegetables, Homemade Toasted Buttered Bread,
Bermuda Onions, Cilantro, Lemon Wedges, Diced Green Chili
 Aloo Tiki
Shallow Fried Potato Cake with Cashews and Ginger
Sweet Yogurt, Mango Mint Chutney, Banana Tamarind Chutney
Chef Provided Complimentary

Lentil & Vegetable Station

Aloo Gobi Birbali
 Bhindi Do Piazza
 Dal Makhani from Mini Cast Iron Skillets
 Kadai Chole
 Vegetable Biryani and Gobi Manchurian
 Palak Paneer
 Saffron and Almond Pilaf
 Assorted Indian Breads with Papads, Pickles, Chutneys
Attendant Provided Complimentary

Punjabi Station

Saag Paneer
 Chicken Tikka Masala
 Gobi Aloo
 Kadai Chole
 Dal Makhani
 Jeera Basmati Rice
 Butter, Garlic and Stuffed Naan, Roti and Papadum Breads
 Cucumber, Mint, Pineapple and Boondi Raita
 Assorted Chutneys and Pickles
 Sliced Tomatoes, Sliced Cucumbers, Lemon Wedges and Diced Green Chili
Attendant Provided Complimentary

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