



Plated Dinner Menus

Pricing is per person and includes one soup or salad, entrée, dessert, house baked rolls with sweet creamery butter, freshly brewed coffee and select teas. Additional price applicable where shown. Minimum three courses required, including one entrée.

SOUPS

Chilled

Cucumber, Avocado and Tahini Soup
Chives, Sesame, Toasted Naan

Sweet Corn Velouté
Saffron, Pancetta, Focaccia Croutons

Lobster Gazpacho
Watermelon and Tomato Gazpacho, Caribbean Lobster,
Cilantro Crema, Pickled Jalapeños
\$12

Hot

Creamy Roasted Red Pepper and Tomato Bisque
Goat Cheese Crostini, Micro Basil

Maine Lobster Bisque
Courvoisier Cream, Tarragon Blossoms
\$12

Chesapeake Bay She Crab Soup
Spiced with Old Bay and Sherry
\$12

SALADS

Mesclun Greens and Haricot Verts Salad
Shaved Fennel, Eight Minute Egg, Radish, Bacon Lardons, Dijon
Dill Shallot Dressing

Baby Spinach and Arugula Salad
Honeycrisp Apples, Grapes, Humboldt Fog Goat Cheese,
Candied Walnuts, Raspberry Balsamic Vinaigrette

Baby Iceberg Wedge
Crisp Bacon, Shaved Red Onion, Flavor Bomb Tomatoes,
Cucumbers, Blue Cheese Dressing

Heirloom Tomato and Beet Carpaccio
Goat Cheese Panna Cotta, Rosemary Flatbread Crisp,
Basil Oil, 50 Year Aged Balsamic Drops

Shaved Brussels Sprout and Baby Kale Caesar Salad
Focaccia Crisp, Roasted San Marzano Tomatoes,
Shaved Reggiano, Basil Oil

Roasted Carrot, Avocado and Arugula Salad
Spiced Carrot Purée, Feta Cheese, Pistachios,
Sherry Vinaigrette

Local Burrata Caprese Salad
Heirloom Tomatoes, Pesto and Balsamic Reduction,
Ciabatta Croutons, Basil Oil

Unless otherwise noted, prices are per person; valid through August 31, 2024.

All pricing subject to a 25% service charge, 7% sales tax and are subject to change V. 2.0

Menu items may contain nuts and nut by-products, please advise your Conference Services Manager of any allergies.



Plated Dinner Menus

Pricing is per person and includes one soup or salad, entrée, dessert, house baked rolls with sweet creamery butter, freshly brewed coffee and select teas. Additional price applicable where shown. Minimum three courses required, including one entrée.

APPETIZERS

Cold

Tomato Tartare with Lemon-Thyme Grilled Shrimp
Avocado Purée, Arugula, Aged Balsamic, Pea Tendrils
\$14

Artichoke and Goat Cheese Tart
Honeycrisp Apple and Shaved Fennel Salad, Microgreens,
Basil Oil, Cherry Gastrique
\$12

Smoked Salmon Roses
Cucumber Ribbons, Golden Egg with Caviar, Herb Blossoms,
Petite Lettuces and Pitaya
\$12

Ahi Tuna Poké and Avocado Stack
Dynamite Sauce, Crispy Wontons, Ripe Mango
\$14

Maine Lobster, Avocado and Tomato Salad Tower
Grilled Baby Artichokes, Tarragon Blossom,
Bright Pepper Essence
\$18

Herb Roasted Colossal Shrimp
Polenta Tart, Fresh Mozzarella, Roasted Red Golden Beefsteak
Tomatoes, Baby Kale and Fennel Salad, Pistachio Vinaigrette,
Basil Olive Tapenade "Paint"
\$17

Chilled Maine Lobster Salad
Micro Greens, Mango Vinaigrette, Blini,
Crème Fraîche, Caviar
\$40

Hot

Butternut Squash and Ricotta Ravioli
Sage Brown Butter, Squash Confit, Toasted Walnuts
\$12

Paccheri Pasta "Cacio e Pepe"
Al Dente Pasta, Pecorino, Sea Salt, Cracked Pepper,
Spring Peas, Pancetta
\$12

Lobster Trio
Maine Lobster and Spring Pea Risotto, Lobster Bisque Shot,
Courvoisier Froth, Lobster Salad, Caviar, Mango, Micro Shiso
\$25

Butter Poached Lobster Tail
Sweet Corn and Zucchini Pudding, Citrus Chive Vinaigrette
\$25

The Breakers Crab Cake
Blistered Corn, Tomato Relish, Green Goddess Aioli,
Arugula, Radish Salad
\$20

Unless otherwise noted, prices are per person; valid through August 31, 2024.

All pricing subject to a 25% service charge, 7% sales tax and are subject to change V. 2.0

Menu items may contain nuts and nut by-products, please advise your Conference Services Manager of any allergies.



Plated Dinner Menus

Pricing is per person and includes one soup or salad, entrée, dessert, house baked rolls with sweet creamery butter, freshly brewed coffee and select teas. Additional price applicable where shown. Minimum three courses required, including one entrée.

ENTREES

Chicken

Rosemary Crusted Chicken Breast
Wild Mushroom Ragout, Chicken Jus, Creamy Farro with Kale and Butternut Squash, Asparagus, Baby Root Vegetables
\$150

Tuscan Stuffed Chicken Breast
Pinot Grigio Jus, Four Cheese Blend, Sun-Dried Tomato and Kale Pesto, Rosemary Polenta, Balsamic Glazed Cipollini Onions, Broccolini, Baby Root Vegetables
\$155

Fish

Pan Seared North Atlantic Salmon
Citrus Nage, Shaved Fennel Slaw, Sugar Snap Peas, Baby Turnips, Haricot Vert, Rainbow Carrots, Black Pepper and Olive Oil Smashed Fingerling Potatoes
\$160

Macadamia Nut Crusted Snapper
Ginger Citrus Butter, Caribbean Sweet Potato Mash, Broccolini, Grilled Chayote, Rainbow Beets, Carrots
\$170

Mediterranean Grilled Mahi
Preserved Lemon Broth, Ruby Swiss Chard, Zucchini, Cumin Spiced Carrots, Provençal Vegetable Orzo
\$160

Citrus and Panko Crusted Sea Bass
Haricots Vert, White Asparagus, Heirloom Carrots, Asparagus and Mushroom Risotto, Lemon Butter
\$170

Grilled Mediterranean Branzino
Snipped Herbs, Blistered Tomatoes, Artichoke Hearts, Tri-Colored Cauliflower, Potato Gratin
\$165

Florida Black Grouper
Thyme and Pecorino Polenta Cake, Baby Artichokes, Romanesco, Sweet Pepper Ragout, Lemon Capers Broth
\$165

Unless otherwise noted, prices are per person; valid through August 31, 2024.

All pricing subject to a 25% service charge, 7% sales tax and are subject to change V. 2.0

Menu items may contain nuts and nut by-products, please advise your Conference Services Manager of any allergies.



Plated Dinner Menus

Pricing is per person and includes one soup or salad, entrée, dessert, house baked rolls with sweet creamery butter, freshly brewed coffee and select teas. Additional price applicable where shown. Minimum three courses required, including one entrée.

ENTREES

Beef

Red Wine Braised Beef Short Ribs
*Chianti Jus, Horseradish Gremolata, Broccolini,
Golden Cauliflower, Fregola Ratatouille Risotto*
\$165

Tomato and Balsamic Glazed Filet Mignon
*Roasted Cipollini Veal Jus, Truffle Cream, Creamy Cheddar
Macaroni & Cheese, Spinach and Pea Purée, Rainbow
Vegetables, Jumbo Asparagus*
\$175

Sliced Beef Tenderloin with Shallot Mustard Crust
*Blue Cheese Stuffed Cipollini, Asparagus, Radish and Beet
Sauté, Sweet Potato-Yukon Gold Pommes Anna, Rosemary
Red Wine Sauce*
\$175

Sous Vide Prime NY Strip Steak with Maldon Sea Salt
*Cabernet Jus, Fennel Purée, Sugar Snap Peas, Turnips, Baby
Blush Pearl Onion, Scalloped Potato, Roasted Beets*
\$170

Herb Grilled Filet Mignon with Cracked Pepper Demi-Glace
*Brussels Sprout and Mushroom Salad, Brown Butter Asparagus,
Thyme Roasted Carrots, Tri-Colored Cauliflower
and Potato Gratin, Red Beet Silk*
\$175

Australian Wagyu New York Strip
*Vegetable "Garden", Spring Pea Purée, Truffle Macaroni &
Cheese, Wild Mushroom Cabernet Demi-Glace*
\$185

Unless otherwise noted, prices are per person; valid through August 31, 2024.

All pricing subject to a 25% service charge, 7% sales tax and are subject to change V. 2.0

Menu items may contain nuts and nut by-products, please advise your Conference Services Manager of any allergies.



Plated Dinner Menus

Pricing is per person and includes one soup or salad, entrée, dessert, house baked rolls with sweet creamery butter, freshly brewed coffee and select teas. Additional price applicable where shown. Minimum three courses required, including one entrée.

ENTRÉES

Lamb

Rosemary and Garlic Roasted Rack of Lamb
Garden Ratatouille, Crispy Squash Blossoms, Sautéed Mushrooms, Dutchess Potatoes, Barolo Reduction
\$180

Rosemary Crusted Rack of Colorado Lamb
Root Vegetable Pot Pie, Celery Leaf and Apple Salad, Butternut Squash and Carrot Purée Ombre, Natural Jus
\$190

Duo

Pesto Crusted Chicken Breast, Sage Pan Jus and Salmon Piccata, Lemon Caper Cream
Chive Potato and Cauliflower Purée, Broccolini with Parmesan, Roasted Baby Bell Peppers and Rainbow Crunch Carrots
\$170

Prime New York Strip Steak Diane
Honji Meiji Mushrooms, Tarragon, Dijon Mustard Laced Demi-Glacé

Beef Short Rib Mignon
Brussels Sprout Slaw, Celery Root and Potato Purée, Tri-Colored Cauliflower, Petite Root Vegetables
\$180

Grilled Petite Filet Mignon
Wild Mushroom Crust, Cabernet Reduction
Lemon Basil Red Snapper, Golden Tomato Coulis
Butternut Squash and Yukon Gold Potato Pave, Asparagus, Beets and Easter Radish
\$185

Tamarind BBQ Glazed Filet Mignon and Chimichurri Colossal Shrimp, Lime Butter Sauce
Caribbean Root Vegetable Hash Tower, Grilled Asparagus, Cauliflower, Piquillo Pepper
\$190

The Breakers Surf & Turf
Grilled Filet Mignon, Shallot Merlot Demi
Broiled Maine Lobster Tail, Drawn Butter
Twice Stuffed "Loaded" Baked Potato, Jumbo Asparagus, Baby Root Vegetables
\$205

Unless otherwise noted, prices are per person; valid through August 31, 2024.

All pricing subject to a 25% service charge, 7% sales tax and are subject to change V. 2.0

Menu items may contain nuts and nut by-products, please advise your Conference Services Manager of any allergies.



Plated Dinner Menus

Pricing is per person and includes one soup or salad, entrée, dessert, house baked rolls with sweet creamery butter, freshly brewed coffee and select teas. Additional price applicable where shown. Minimum three courses required, including one entrée.

DESSERT

Dulce de Leche Cheesecake
Oatmeal Crust, Spiced Golden Pineapple,
Exotic Fruit Consommé

Chocolate Decadence
Milk Chocolate Mousse, Fudge Brownie, Cherry Coulis,
Freeze Dried Raspberries, Meringue, Dark Chocolate Ganache

Key Lime Bar
Graham Cracker Crust, Burnt Meringue, Raspberry Coulis,
Gold Brushed, Chocolate Palm Tree

Strawberry "Eton Mess"
Vanilla Meringue Clouds, Black Currant Compote,
Chantilly Cream, Blackberries, Lemon Curd

Pistachio Raspberry Tart
Soft Butter Crust, Frangipane, Pistachio Ganache,
Fresh Raspberries

Chocolate Caramel Tart
Gold Dusted Pearls, Salted Caramel Topped with a
Chocolate Macaron

Citrus Pavlova
Tahitian Vanilla Ice Cream, Key Lime Curd,
Honey Marinated Citrus

Carrot Cake
Cream Cheese Icing, Orange Dreamsicle Sauce,
Candied Walnuts

Modern Ice Box Cake,
Strawberry Ice Cream, Vanilla Sponge, Blackberry Compote

The Breakers Signature Chocolate Cake
Jivara Milk Chocolate Mousse, Hazelnut Crunch,
Strawberry Compote

Porcupine Baked Alaska
Cappuccino Chip and Vanilla Bean Ice Cream, Chocolate Crust,
Torched Meringue, Chocolate Drops

\$12

Mini Martini Sundae
Vanilla, Chocolate, and Strawberry Ice Cream, Chocolate
Dipped Waffle Bowl, Fresh Macerated Berries, M&M's,
Candied Nuts, Sprinkles, Passed Caramel and Fudge Sauce

\$15

Unless otherwise noted, prices are per person; valid through August 31, 2024.

All pricing subject to a 25% service charge, 7% sales tax and are subject to change V. 2.0

Menu items may contain nuts and nut by-products, please advise your Conference Services Manager of any allergies.



Buffet Dinner Menus

Santorini Sunset

Minimum 20 guests | Up to 2 hours of continuous service

Catalan Style Spinach Salad with Marcona Almonds,
Dried Cherries, Apricots, Shallot
Orange Vinaigrette

Farro Salad with Arugula, Red Onion, Chickpeas,
Tomatoes, Cucumber
Feta and Oregano Red Wine Dressing

Roasted Eggplant, Peppers, Asparagus,
Lemon Tahini Dressing

Shrimp Verde Aguachile, Serrano, Avocado, Cilantro

Grilled Pulpo Octopus with Potato Salad
Salsa Verde

Prime Bavette Steak
Rack of Lamb Lollipops
Mint Pesto, Tzatziki Sauce, Rosemary Demi
Chef Attendant Required

Roasted Chicken Breast
Saffron, Turmeric, Lemon, Oregano in a Red Tomato Fondue

Baked Snapper
Artichoke, Caper, Olive Salad in White Wine Sauce

Moroccan Couscous
*Roasted Tomatoes, Onions, Zucchini, Butternut, Cabbage,
Chickpeas, Spiced with Ginger, Turmeric, Cinnamon, Saffron,
Golden Raisins ^(v)*

Roasted Greek Lemon Potatoes, Oregano, Garlic

Skillet Green Beans, Caramelized Onions, Oregano, Tomato

Lemon Olive Oil Cake

Sweet Rose Panna Cotta ^(gf)

Pistachio Biscotti

Regular and Decaffeinated Coffee and Tea

\$195

^(gf) Gluten Free ^(v) Vegetarian

Unless otherwise noted, prices are per person; valid through August 31, 2024.

All pricing subject to a 25% service charge, 7% sales tax and are subject to change V. 2.0

Menu items may contain nuts and nut by-products, please advise your Conference Services Manager of any allergies.

The Breakers Palm Beach | (561) 659-8486 | thebreakers.com



Buffet Dinner Menus

Cocoanut Grove

Minimum 20 guests | Up to 2 hours of continuous service

Local Greens, Queso Fresco, Mango, Charred Tomatoes, Scallions, Plantain
Shoestrings, Guava Splash

Black Bean, Avocado, Red Onion, Cilantro Salad
Cilantro-Lime Dressing, Crispy Tortillas

Peruvian Potato Salad
Eggs, Olives, Parsley, Yellow Pepper Dressing

Tiradito Trio
Ahi Tuna, Organic Salmon, Hamachi
Finger Limes, Choclo, Serranos, Pickled Red Onions

Puerto Rican Chicken Pinchos Skewer, Adobo BBQ Glaze
Jumbo Shrimp and Golden Pineapple Pincho Skewer, Honey Sriracha Glaze
Prime Chimichurri Skirt Steak, Green and Red Chimichurri
Roasted Sweet Plantains, Agave and Lime
Chef Attendant Required

Medianoche Bread and Brazilian Cheese Bread ^(gf)
Citrus Butter

Yellow Rice with Sazon Tomato Sofrito

Chickpea and Tofu Picadillo ^(gf)

Tajin Spiced Local Vegetables, Chayote, Caribbean Yams

Pineapple Coconut Tres Leches

Mango Margarita Cake Shots ^(ve)

Churros con Chocolate

Regular and Decaffeinated Coffee and Tea

\$200

^(gf) Gluten Free ^(ve) Vegan

Unless otherwise noted, prices are per person; valid through August 31, 2024.

All pricing subject to a 25% service charge, 7% sales tax and are subject to change V. 2.0

Menu items may contain nuts and nut by-products, please advise your Conference Services Manager of any allergies.

The Breakers Palm Beach | (561) 659-8486 | thebreakers.com



Buffet Dinner Menus

Worth Avenue

Minimum 20 guests | Up to 2 hours of continuous service

Tossed Arugula, Asparagus, Cucumber, Spinach
Lemon Feta Vinaigrette

Sweet Corn and Cranberry Bean Salad
Avocado, Red Onion, Tomatoes, Olives, Peppers, Cilantro

Veggie Slaw
Cabbage, Radish, Chayote, Jalapeños
Cumin Lime Yogurt Dressing

Shrimp with Aji Avocado Purée, Fire & Ice Cucumber,
Red Sorrell

Crab Salad
Shaved Fennel, Watercress, Passion Fruit

Prime Grilled New York Strips Steak
Roasted Wild Mushrooms
Homemade Steak Sauce, Merlot Demi

Chipotle Honey Glazed Organic Salmon

Herb Roasted Chicken Breast
Grilled Artichoke, Olive, Toasted Almonds
Preserved Lemon Jus

Lentil Bolognese ^(ve)
Fennel, Carrots, Basil, Mushroom and Basil Tomato Sauce

Charred Broccolini, Toasted Breadcrumbs

Rosemary Roasted Baby Potato Mini Skillets

Soft Yeast and Whole Grain Twist Rolls with Whipped Butter

Red Velvet Cupcakes

Layered Passion Fruit Curd and Pot de Crème ^(gf)

Warm Brownie
Vanilla Ice Cream Hot Fudge, Caramel Sauce
Attendant Required

Regular and Decaffeinated Coffee and Tea

\$230

^(gf) Gluten Free ^(ve) Vegan

Unless otherwise noted, prices are per person; valid through August 31, 2024.

All pricing subject to a 25% service charge, 7% sales tax and are subject to change V. 2.0

Menu items may contain nuts and nut by-products, please advise your Conference Services Manager of any allergies.

The Breakers Palm Beach | (561) 659-8486 | thebreakers.com



Buffet Dinner Menus

Royal Poinciana

Minimum 20 guests | Up to 2 hours of continuous service

Heirloom Tomato, Roasted Beets, Avocado,
White Balsamic Dressing, Toasted Pine Nuts, Basil Oil

Shaved Cauliflower Salad
Figs, Walnuts, Reggiano, Calabrian Pepper, Orange Vinaigrette

Baby Gem Wedge
Green Goddess, Roasted Tomatoes, Artichoke Hearts

Ultimate Raw Bar
Based on a total of 6 pieces per person
Chilled Colossal Shrimp, Cold Water Oysters,
Farmed Middleneck Clams, New Zealand Mussels
Horseradish Cocktail, Louise Sauce, Lemon Crowns

Classic Beef Tenderloin
*Mushroom Duxelles, Pastry Crust,
Sauce Perigourdine, Bearnaise*

Honey Mustard Pretzel Chicken Breast, Maple Chicken Jus

Mediterranean Sea Bass
Blistered Tomatoes, Baby Artichokes, Saffron Caper Butter

Roasted Vegetable Tian^(Ve)
*Zucchini, Eggplant, Tomatoes Baked with Caramelized Onions,
Herbs de Provence*

Gruyere and Thyme Yukon Gold Potato Stacks

Assortment of Eclairs, Madeleines, Macarons, Truffles,
Bonbons ^(gf)

Crepe Station

S'mores Crepes
Chocolate, Marshmallow Fluff, Graham Cracker Crumbles
Macerated Berry Crepes
Mascarpone Cream Filling
Additional Toppings: Whipped Cream, Fresh Berries,
Caramel
Chef Attendant Required

Regular and Decaffeinated Coffee and Tea

\$250

(gf) Gluten Free (ve) Vegan

Unless otherwise noted, prices are per person; valid through August 31, 2024.

All pricing subject to a 25% service charge, 7% sales tax and are subject to change V. 2.0

Menu items may contain nuts and nut by-products, please advise your Conference Services Manager of any allergies.



Buffet Dinner Menus

Southern Charm

Minimum 20 guests | Up to 2 hours of continuous service

Peach, Arugula and Fennel Salad, Lemon Vinaigrette

Cornbread Panzanella Salad

*Grilled Corn, Jubilee Tomatoes, Cucumber, Red Onion,
Herb Ranch*

Marinated Cucumber, Onion, Pepper Salad with Fresh Herbs

Low Country Raw Bar

Based on a total of 6 pieces per person

Pickled Shrimp Cocktail, Bloody Mary Cocktail Sauce

Half Shell Oysters with Honeydew Mignonette

Crab Louie Cocktail Shooter

Nashville Hot Fried Chicken

*Homemade Breading and Butter Pickles,
Alabama Barbecue Sauce*

Grilled Blackened Corvina with Green Tomato Chutney

Cherry Wood Smoked Beef Brisket

Memphis BBQ Sauce, Benne BBQ Sauce

Heritage Pork Rack with Apple Chutney

Jalapeño Cheddar Cornbread Muffins, Buttermilk Biscuits,

Whipped Honey Butter

Chef Attendant Required

Seashell Pasta Holy Trinity

Carolina Beans, Peppers, Onions, Cajun Cream ^(v)

Baked Mac & Cheese

Bacon Crumbs, Caramelized Onions

Slow Cooked Collard Greens, Vidalia Onions

Bourbon Vanilla Bread Pudding

Peach Cobbler ^(gf)

Pecan Pie Tartlets

Regular and Decaffeinated Coffee and Tea

\$250

^(gf) Gluten Free ^(v) Vegetarian

Unless otherwise noted, prices are per person; valid through August 31, 2024.

All pricing subject to a 25% service charge, 7% sales tax and are subject to change V. 2.0

Menu items may contain nuts and nut by-products, please advise your Conference Services Manager of any allergies.

The Breakers Palm Beach | (561) 659-8486 | thebreakers.com



Buffet Dinner Menus

New England Coastal

Minimum 50 guests | Up to 2 hours of continuous service

New England Clam Chowder, Oyster Crackers

Shaved Zucchini, Pecorino, Mint, Almonds,
Lemon Vinaigrette

Grilled Radicchio, Fennel, Bibb Lettuce, Orange Supreme,
Walnuts

Spiced Roasted Cauliflower Salad
Toasted Almonds, Craisins, Cider Yogurt Dressing

Traditional Northeast Lobster Bake
Steamed Maine Lobster Tails, Colossal Shrimp in a
Le Creuset Pot, Drawn Butter, Grilled Lemons

Grilled Petite Filet Mignon Medallions
Gorgonzola Cream, Cognac Mushroom Demi

Cranberry Barbecue Chicken
Thyme Glazed Rainbow Carrots

Corn Orrechietti ^(gf, ve)
*Grilled Corn, Baby Arugula, Saffron Corn Sauce,
Roasted Baby Looms*

Maple Roasted Crispy Brussels Sprouts
Golden Raisins, Orange Zest

Red Potatoes, Caramelized Pearl Onions, Snipped Parsley

Fluffernutter Cookie Sandwiches

Boston Creme Pie Cake Shots ^(gf)

Blueberry Crisp

Make Your Own Whoopie Pie

Whoopie Cookie Shells

Vanilla & Chocolate Devils Food

Fillings

Cannoli, Blueberry Cream Cheese, Peanut Butter Cream

Roll In Toppings

Sprinkles, Chocolate Shavings, Crushed Candied Peanuts

Attendant Required

Regular and Decaffeinated Coffee and Tea

\$275

^(gf) Gluten Free ^(ve) Vegan

Unless otherwise noted, prices are per person; valid through August 31, 2024.

All pricing subject to a 25% service charge, 7% sales tax and are subject to change V. 2.0

Menu items may contain nuts and nut by-products, please advise your Conference Services Manager of any allergies.

The Breakers Palm Beach | (561) 659-8486 | thebreakers.com



Buffet Dinner Menus

Taste of The Breakers

Minimum 50 guests | Up to 2 hours of continuous service

ECHO PALM BEACH

Japanese Sushi and Sashimi
Big Eye Tuna, All Natural Salmon, Shrimp, Hamachi and Eel
Sushi, Sashimi, California, Rainbow, Cucumber, and Spicy
Tuna Rolls, Palm Beach Roll with Conch, Hurricane Roll with
Tempura Shrimp, Crab and Tobikko
Wasabi, Pickled Ginger

Pad Thai ^(gf)
*Rice Noodles, Shallots, Bean Sprouts, Chives, Egg, Thai Basil,
Roasted Peanuts*

FLAGLER STEAKHOUSE

Bibb Salad
Apples, Walnuts, Craisins, Celery, Gorgonzola Dressing

Blackened Ribeye Station
*Horseradish Cream, Brandied Demi, Roasted Mushroom, Herbs
Potato Rolls, Whipped Butter
Chef Attendant Required*

Baked Parmesan Potato Wedges

HENRY'S PALM BEACH

Tavern Salad
*Goat Cheese, Dates, Cucumbers, Avocado, Baby Looms,
Toasted Walnuts, Citrus Vinaigrette*

Brick Roasted Chicken Breast
Agrodolce Raisins, Natural Jus

Beer Can Corn, Butter, Sea Salt

Breakers Bread Basket
Whipped Butter

^(gf) Gluten Free

Unless otherwise noted, prices are per person; valid through August 31, 2024.
All pricing subject to a 25% service charge, 7% sales tax and are subject to change V. 2.0
Menu items may contain nuts and nut by-products, please advise your Conference Services Manager of any allergies.

ITALIAN RESTAURANT

Sicilian Chopped Salad
Garden Vegetables, Provolone, Creamy Lemon Parmesan Dressing

Tortelloni Formaggi
Mozzarella, Ricotta, Tomato Sauce

Focaccia with Roasted Tomatoes

SEAFOOD BAR

Broccoli and Kale Salad
Honey Lemon Dressing, Candied Peanuts

Breakers Famous Crab Cakes, Chive Remoulade

Pecan Crusted Grouper, Coconut Lime Sauce

DESSERTS

Tiramisu Tea Cup

Key Lime Pie Tarts, Blackberry Compote

Valrhona Chocolate Mousse ^(gf)

Apple Caramel Tarts

White Chocolate Banana Spring Roll
Chocolate and Caramel Sauce

Regular and Decaffeinated Coffee and Tea

\$300