



the brownstone

Breakfast Banquet Menu



Continental Breakfast

\$10.95 Per Person

Selection of Chilled Fresh Squeezed Juices
Assorted Breakfast Pastries
Seasonal Fruit Display
Selection of Tea & Fresh Brewed Coffee

Family Style Breakfast

\$19.95 Per Person

served family style or buffet

Fresh Seasonal Fruit
Scrambled Eggs with Fresh Chives
Hickory Bacon/Breakfast Sausage
Home Fries/Biscuits
Assorted Rolls
Chilled Fresh Squeezed Juices
Selection of Tea & Fresh Brewed Coffee

Prices subject to 6.875% NJ sales tax & 20% service charge

Brunch

\$26.95 Per Person

Spanish Scrambled Eggs/Bacon and Sausage
French Toast with Fresh Sliced Strawberries
Chefs Selection of Delectable Fresh Baked Quiches
Brownstone Breakfast Potatoes
Fresh Vegetables
Chicken Tenders Marsala
Seasonal Fruit and Berries
Assorted Breakfast Bakeries
Whipped Butter and Fruit Preserves
Choice of Fresh Squeezed Juices
French Roasted Coffee, Brewed Regular or Decaf and Tea

Additional Breakfast Suggestions

The Finest Norwegian Smoked Salmon
Eggs Benedict in a Light Bernaise Sauce
Eggs Florentine - Poached Eggs on a bed of Spinach
Southern Grits w/ Corned Beef Hash
Bow Tie Pasta in a Light Carbonara Sauce

Additional Breakfast Stations

Fresh Belgian Waffles with Warm Maple Syrup |\$4.50
Omelets Made to Order |\$6.00
Fresh Fruit Crepes |\$6.00

Carving Stations

Poached Salmon wrapped in Puff Pastry,
Honey Glazed Fresh Stuffed Turkey or Apple Smoked Ham

Prices subject to 6.875% NJ sales tax & 20% service charge

We will happily accommodate children or guests with special dietary needs

Consult one of our Banquet Managers to schedule your Event 973. 595 .8582

Buffet Banquet Menu



Buffet

\$28.50

Seasonal of 7 Hot Entrées

Fresh Garden Vegetables & Potato

Coffee, Tea

Fresh Fruit Display

Tossed Garden Salad

Your Choice

Entrée Selections

Chicken Savoy

Chicken Scarperiello

Chicken Tenders Scampi

Rosemary Roasted Chicken

Chicken Breast Francaise

Chicken Tenders Marsala

Stir-Fry Chicken or Beef w/ Oriental Vegetables

Swedish Meatballs

Boneless Braised Short Ribs

BBQ Spare Ribs

Veal & Peppers

Italian Sausage, Onions & Peppers

Kielbasa & Sauerkraut

Al Ceppo Pasta w/ Broccoli Rabe & Sausage

Penne in Vodka Sauce

Rigatoni Fileto di Pomodoro

Cavatelli w/ Broccoli Rabe

Cheese Tortellini Alfredo

Stuffed Jumbo Shells

Homemade Manicotti

Potato & Cheese Pirogies, Caramelized Onions

Risotto & Wild Mushrooms

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Risotto w/ Ground Veal
Oriental Beef and Broccoli
Beef Burgundy w/ Buttered Noodles
Italian Meatballs
Tender Beef Tips Pizzaiola
Fried Calamari
Prince Edward Island Mussels
Baked Scrod Oreganata

Monk Fish Fra Diavolo
Eggplant Rollatini
Fresh Mixed Vegetable Medley
Sauteed Broccoli Rabe
Stuffed Cabbage
Fresh Green Beans
Home Fried Potatoes
Red Bliss Roasted Potatoes
Homemade Mashed Potatoes

Premium Buffet Selections

Consult your banquet manager for Prices

Fresh Shrimp Francaise
Grilled Shrimp over Seafood Risotto
Veal Rollatini Marsala
Grilled Double Cut Lamb Chops
Veal Chop Milanese
Filet Mignon Tips with Artichoke Hearts & Roasted Potatoes
Pork Chop served w/ Italian Hot Peppers
Papardelle Pasta, Portobello Mushroom Cream Sauce
Rigatoni w/ Broccoli Rabe & Sausage
Risotto w/ Rock Shrimp & Lobster
Homemade Potato Gnocchi Stuffed Flounder w/ Crabmeat
Soft Shell Crab (seasonal)
Marinated Skirt Steak

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Served Banquet Menu



Banquet Menu

All Entrees Served with the following

Soup Du Jour or Pasta
Cold Crisp Tossed Garden Salad
Fresh Vegetables and Potato
Warm Rolls & Butter, Fresh Brewed Coffee
Teas and Ice Cream

Served Entrée Selections

Chicken Marsala, Piccata or Francaise | \$22.95
 Chicken Savoy | \$24.95
 Roast Free Range Chicken | \$24.95
Tender Breast of Capon Florentine | \$24.95
 Chicken Cordon Bleu | \$24.95
 Prime Rib of Beef | \$28.50
 Filet Mignon | \$29.95
 Cowboy Rib Eye | \$34.95
 Chateaubriand | \$29.95
Aged Grilled 20oz. Porterhouse Steak | \$39.95
 Sliced Pork Tenderloin | \$26.95
 Veal Rollatini | \$28.50
 Veal Francaise | \$28.50
Grilled Veal Chop or Veal Milanese | \$34.95
 Veal Oso Bucco over Risotto | \$36.95
 Filet of Sole Francaise | \$26.95
 Grilled Maine Salmon | \$28.50
 Pan Seared Swordfish | \$28.50
 Florida Red Snapper | \$28.50
 Pan Seared Chilean Sea Bass | \$31.95

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The Brownstone Ultimate Beefsteak

\$39.95 Per Person

Sliced Beef Tenderloin Dipped in Sweet Butter served on Fresh Sliced French Bread
Cold Antipasto
Penne in a Tomato Basil Sauce
Golden French Fried Potatoes
Thin Sliced Shoe String Vadaia Onion Loaf
Fresh Brewed Coffee & Tea
Soda & Beer
Dessert Additional

The Brownstone Ultimate Beefsteak without Beverages \$36.00per Person

Additional Dessert Selections

*All desserts homemade on premises in The Brownstone Bakery
Consult your banquet Manager for Prices*

Brownie A'la Mode |\$3.50

Selection of Italian Pastries |\$3.50

Warm Apple Pie A'la Mode |\$3.50

Filled Sheet Cake (*any style*) |\$2.50

Your choice of Hot Belgian Waffles and Ice Cream with
assorted Toppings or Fresh Hot Zeppoles in Powdered Sugar |\$4.00

Chocolate Fondue Fountain |\$4.50

Choice of Cappuccino, Espresso, Cafe Latte Regular or Decaf |\$4.00

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Family Style Banquet Menu



Family Style

All Entrees Served with the Following

Choice of Soup or Pasta
Cold Crisp Tossed Garden Salad
Fresh Vegetables & Potato
Warm Rolls & Butter
Fresh Brewed Coffee, Teas

Entrée Selections

Sliced Sirloin of Beef & Roast Chicken |\$24.95
Maple Baked Ham & Roast Chicken |\$24.95
Roast Turkey Breast & Maple Baked Ham |\$22.95
Stuffed Sliced Pork Loin & Rosemary Roast Chicken |\$26.95
Chicken Marsala & Sliced Sirloin of Beef |\$26.95
Beef Short Ribs, Chicken Francaise & Marsala of Picata |\$28.95

Additional Selections

Please Consult Manager for Pricing

Tri-Color Salad
Caesar Salad
Hot Antipasto
Fried Calamari Appetizer
Tomato or Eggplant Bruschetta
Eggplant Rollatini Appetizer
Rigatoni in a Pink Vodka Sauce
Homemade Manicotti
Risotto (*any style*)
Stuffed Baked Potato

Dessert Options

*All desserts homemade on premises in The Brownstone Bakery
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Brownie A'la Mode
Selection of Italian Pastries
Warm Apple Pie A'la Mode
Filled Sheet Cake (*any style*)
Your choice of Hot Belgian Waffles & Ice Cream
w/ assorted Toppings or Fresh Hot Zeppoles in Powdered Sugar
Chocolate Fondue Fountain

Choice of Cappuccino, Espresso or Cafe Latte Regular or Decaf

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Beverage Menu



Beverages

- Draft Beer |\$4.50 per person
- Assorted Soft Drinks |\$2.95 per person (*including Boylans Birch Beer*)
- Assorted Soft Drinks & Draft Beer |\$7.00 per person
- Champagne Toast |\$4.00 per person
- Non Alcoholic Sparkling Cider |\$4.00 per person
- Imported Red & White Wine |\$5.00 per person
- Mimosas |\$6.50 per person

Open Bar

- One Hour |\$15.00 per person
- Two Hours |\$18.00 per person
- Three Hours |\$21.00 per person
- Four Hours |\$24.00 per person

Premium Open Bar

Includes Premium Vodka, Cognac, 12 yr. old Single Malt Scotch

- One Hour |\$19.00 per person
- Two Hours |\$22.00 per person
- Three Hours |\$25.00 per person
- Four Hours |\$28.00 per person

Hot Beverage Menu

Fresh brewed Cappuccino, Espresso, Cafe Latte in both regular & decaf |\$4.00 per person

- Sipping - Hot Chocolate Bar |\$3.50 per person
- International Coffee Bar & Gourmet Tea Selection |\$3.50 per person

Children's Bar

Non Alcoholic Frozen Cocktails

- Frozen Daiquiries, Pina Coladas |\$6.00 per person
- Roy Rogers or Shirley Temple |\$4.00 per person

Cash Bar

Cash Bar available upon request set up fee |\$200.00

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Additional Services



Ice Carvings

Non-Refundable Deposit Required

Vendor Charges equal to ½ price
Children Charges equal to ½ price
Final Count required 7 days in advance
20% Gratuity and 7% tax added to total

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