



# *the brownstone*

## *Christmas Dinner 2016*



*The Brownstone is exclusively offering the following Menu December 23<sup>rd</sup> & 24<sup>th</sup>. Our regular Banquet Menu will not be offered during this time. The Brownstone is CLOSED on December 25<sup>th</sup>*

*Prices subject to 7% sales tax & 14% packaging charge*

*We will happily accommodate children or guests with special dietary needs*

### *Appetizers*

Cold

Small/Large

Cheese Display \$40 | \$75

Mediterranean Platter (Grape Leaves, Humus, Babaganush, Mediterranean Olives & Pita Chips)  
\$59.95

Fresh Fruit Display \$55 | \$85

Seafood Salad \$19.95 lb

Mozzarella & Tomato Salad \$ 9.95 lb

Fresh Mozzarella Twist \$ 9.95 lb

Grilled Vegetables \$ 9.95 lb

Italian Antipasto \$85 | \$125

Roasted Red Peppers \$ 8.95 lb

Spinach Artichoke Dip \$21.95

Italian Long Hot Peppers \$8.95 lb.

Sushi Platter - 30pc Assortment \$39.95

*(Shrimp Tempura Roll, California Roll, Spicy Tuna Roll, Avocado Roll, Spicy Salmon Roll)*

## Hot

- Rice Balls \$3.00 ea.  
Maryland Crab Cakes \$3.00 ea.  
Clams Oreganato or Casino \$2.50 ea. (*dozen minimum*)  
Tomato Brochetta \$18.95 qt.  
Stuffed Mushrooms \$2.50 ea.  
Sliced Beef Tenderloin Ciabatta \$135.00 per piece  
Prosciutto Wrapped Mozzarella 15pcs. \$21.95

## Raw Seafood Bar

- Alaskan Snow Crab (*med*) \$25 lb  
Jumbo Shrimp Cocktail \$25 lb  
Baccala Salad \$9.95 lb  
Fresh Oysters \$3.00 ea (*dozen minimum*)  
Little Neck Clams \$2.50 ea (*dozen minimum*)

## Hot Seafood

### Half | Full

- Shrimp Franciase \$80 | \$130  
Shrimp Fra Diavolo \$80 | \$130  
  
Shrimp Scampi over Escarole \$80 | \$130  
Fried Calamari \$55 | \$95  
Fried Shrimp \$50 | \$95  
Baked Scrod Oreganato \$50 | \$90  
Steamed Mussels *Red or White* \$35 | \$60  
Stuffed Flounder \$70 | \$130

## Entrees

### Pasta & Italian Selections Half | Full

- Eggplant Rollatine \$55 | \$85  
Penne Vodka \$45 | \$70

Cavatelli & Broccoli Rabe \$45 | \$70  
Rigatoni Tomato Basil \$40 | \$70  
Linguine White Clam Sauce \$45 | \$80  
Al Ceppo Broccoli Rabe & Sausage \$45 | \$80  
Orecchiette Carbonara \$45 | \$90  
Strozapretti Bolognese \$60 | \$110  
Traditional Lasagna \$60 | \$110  
Bucatini Spicy Blue Crab \$75 | \$125  
Italian Sausage & Peppers \$40 | \$75

## *Chicken*

### Half / Full

Chicken Marsala \$60 | \$89  
Chicken Francaise \$60 | \$89  
Chicken Scampi \$60 | \$89  
Chicken Savoy \$58 | \$85  
Chicken Scarpariello \$60 | \$89

## *Beef & Veal*

### Half | Full

Beef Tips Artichoke Hearts \$68 | \$98  
Beef Tips Pizziola \$68 | \$98  
Beef Short Ribs \$70 | \$125  
Veal Marsala \$70 | \$125  
Veal Franciase \$70 | \$125

## *Sides*

### Half / Full

Cream Corn \$25 | \$40  
Cream Spinach \$25 | \$40  
Broccoli Rabe \$24 | \$40

Scallop Potato \$25 | \$40  
Potato Croquette \$2.50 each

Mixed Vegetables \$25 | \$40  
Mashed Potatoes \$25 | \$40  
Red Bliss Potato \$25 | \$40  
Broccoli Rabe Oil & Garlic \$35 | \$55

### *Carving Items*

Beef Tenderloin \$135  
Crispy Sea Bass orange ginger sauce \$8.95 lb (10lb | 12lb min.)  
Crown Roast of Pork \$125  
Prime Rib of Beef *Oven Ready* \$135  
Stuffed Pork Loin \$90  
Rack of Lamb \$95

### *Fresh Baked Bread*

Home Baked Focaccia half sheet \$12.50  
Semolina Rolls \$3.50 per dz

### *Sauce by the Quart*

Alfredo \$9.00  
Carbonara \$9.50  
Tomato Basil \$8.00  
Vodka Sauce \$8.00  
Fileto di Pomodoro \$9.50

### *Miniature Italian Pastry*

New York Cheese Cake \$30.00  
Carrot Cake \$25.00  
Chocolate Mousse Cake \$25.00  
Sweet Potato Cheese Cake \$30.00  
Napoleon 1/4 Sheet Cake \$50.00  
Apple Pie \$20.00  
Pumpkin Pie \$18.00  
Fresh Fruit Tart \$20.00  
Struffulli 3lb tray \$18.00

*Brownstone Pastry \$21.95 per lb.*

Éclairs, Cannoli, Macaroons, Granny's Cookies, Lobster Tails, Mesa luna,  
Tarlucchi, Linzer Cookies, Biscotti, Chocolate and Vanilla Cookies,  
Amaretto Cookies, Sfogatelli, Pasticotti

*Cookies By The Pound*

Ghoriabi Lebanese Butter Cookies \$21.95 per lb.

Pignoli Cookies \$24.00 per lb.

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