



the brownstone

Easter Brunch Menu

(only at 11:00 a.m.)

\$43.95 per Person | \$29.95 Children 12 & Under



Appetizers

Grilled Mixed Vegetables
Italian Cold Specialties
Trio of Smoked Fish
Seasonal Fruit Display

Brunch

Eggs Florentine
Omelet Station
Sausage & Bacon
Old Fashioned Cheese Blintzes
French Toast with Fresh Berries
Brownstone Home Fried Potatoes
Chicken Francaise

Fried Calamari
Potato & Cheese Pierogi
Homemade Eggplant Rollatini

Braised Short Ribs
Baked Scrod Oreganato
Risotto & Wild Mushrooms
Shrimp Scampi over Excarole
Troffee Carbonara
Fresh Mixed Vegetables
Butler Style Sushi
Butler Style Shrimp Cocktail

Raw Seafood Bar
Pasta Station
Carving Stations; Stuffed Porkloin Maple Baked Ham,
Whole Turkey Carving Station. Beef Tenderloin, Herb Crusted Lamb Loin
Pizza Rustica Easter Pie
Brunch Bakeries & Assorted Quiche

Dessert

Chocolate Fountain
Viennese Table
Seasonal Fruit Display
Zeppole Station
Assorted Soft Drinks, Breakfast Brunch Beverages, Coffees & Teas

§A minimum party of 10 is required to guarantee a Private Table
All prices subject to 20% Service Charge and 6.625% NJ State Sales Tax

The Division of Alcoholic Beverage Control permits a licensee to include one alcoholic beverage drink to be given complimentary with or to be included in the price of a meal. Promotions, which offer to the general public unlimited alcoholic beverages such as "Champagne Brunches", are not allowed. Only one free or complimentary drink can be offered with the meal.

We will happily accommodate children or guests with special dietary needs
Consult one of our Banquet Managers to schedule your Event 973. 595 .8582



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Easter Dinner Menu

(only at 2:00 p.m. - 4:00 p.m. - 6:00 p.m.)

\$43.95 per Person | \$29.95 Children 12 & Under



Starters

Butler Style Hors D'oeuvres
Beefsteak
Shrimp Cocktail
Maryland Style Crab Cake
Santa Fe Chicken Egg Roll
Sushi - California Roll
Brownstone Sliders Hot Buffet
Aborrio Rice Balls
Broccoli Rabe
Stuffed Artichokes
Grilled Marinated Vegetables
Red & Yellow Roasted Peppers
Prosciutto Di Parma with Figs
Fresh Seafood Salad
Italian Cold Specialties
Pizza Rustica Easter Pie
Fresh Mozzarella Station
Raw Seafood Bar
Trio of Smoked Fish
Sushi Display
Tri Color Salad

Caesar Salad

Carving Station

Prime Rib
Crispy Wild Striped Bass
Stuffed Pork Loin
Spiral Ham
Whole Turkey
Herb Crusted Lamb Loin

Pasta Station

Imported Penne Pasta
Cheese Tortellini with Vodka Sauce or Carbonara Sauce

Buffet

Al Ceppo Broccoli Rabe & Sausage
Shrimp Francaise
Homemade Eggplant Rollatine
Chicken Savoy
Chicken Tenders Scarpiella
Veal Rollatini Marsala
Risotto & Wild Mushrooms

Dessert

Chocolate Fountain
Viennese Table
Waffle Sundae Bar
Zeppole Station
Fruit Display Seasonal
Coffee & Tea
Assorted Soft Drinks

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