



the brownstone

New Beginnings Wedding



Cocktail Hour

*One hour premium cocktails with butlered champagne service
Chef's Selection of Butler Style Hors D'oeuvres Served with Fresh Fruit and Dendrobian Orchid*

Sliced Filet Mignon on Pepper Toast
Crispy Chicken Tenderloin,
Jumbo Shrimp Cocktail
Plum Tomato Bruschetta
Maryland Crab Cakes
Little Neck Clams Casino
Steamed Lobster Spring Rolls
Broccoli Rabe Won Tons
Zucchini Flower w/ Goat Cheese
Caramelized Rack of Lamb
Cold Melon w/ Prosciutto
Fresh California Rolls w/ Wasabi Soy Sauce

Hot Buffet

Point Judith Fried Calamari w/ Orange Ginger Sauce
Eggplant Rollatini
Chicken Tenders w/ Lemon Thyme
Shrimp or Soft Shell Crab Francaise
Filet Mignon Tips and Broccoli with Fried Rice

Cold Buffet & Display

Grilled Seasonal Vegetables marinated w/ fresh Garlic & Extra Virgin Olive Oil
Sautéed Broccoli Rabe
Grilled Artichokes
Roasted Red Peppers
Fresh Mozzarella
Selection of Imported Italian Meats
Soppresata Ham
Cappicola
Parma Prosciutto w/ Fresh California Figs
Sautéed Italian Hot Peppers
Kalamata Olives and Garlic
Field Ripe Summer Melon

Stations

attended by Sous Chefs

Pasta Station

Penne Pasta & Tagliatelli
Guest Choice of Roasted Red Pepper or Plum Tomato Basil
Sauce served w/ Parmesan Wheel

Carving Station

Crispy Thai Striped Bass w/ Orange Ginger Sauce,
Boneless Stuffed Pork Loin with Sun dried Tomatoes,
Roasted Garlic Jam & Fresh Rosemary and Herbs

Maine Lobster Station

Steamed 1 ½ lb. Maine Lobster Shelled served w/ Drawn Butter
Traditional Cocktail Sauce & Fresh Lemons
Raw Shell Fish Station
Fresh Prince Edward Island Little Neck Clams
Maine Jonah Cocktail Claws
East & West Coast Oysters
Served w/ Honey Mustard
Fresh Lemons & Absolut Citron Cocktail Sauce

Fresh Mozzarella Station

Our Chef will handcraft fresh Mozzarella Cheese

Dinner

Champagne Toast
4½ hour Premium Open Bar

Guest Choice of Tri Color Salad w/ Balsamic Vinaigrette,
Heirloom Tomato Onion Salad w/ Fresh Fennel
Al Ceppo Pasta with Fresh Garlic & Extra Virgin Olive Oil
Roasted Peppers

Intermezzo

Fresh Passion Fruit Granita

Entrée

Guest Choice

Grilled Filet Mignon served on a Bed of Black Bean Lentils
Whipped Potato
Fried Shoestring Holland Leeks
Veal Chop Milanese served w/ Sliced Plum Tomatoes
Bermuda Onion
Stuffed Baked Potato
Free Range Chicken w/ Pignoli Crust served w/ Barley Risotto & Rainbow Swiss Chard
Pan Seared Chilean Sea Bass w/ Baby Brussel Sprouts
Summer Vegetables
Fresh Baked Rolls
Fresh Baked Focaccia
Whipped Butter

Dessert

All desserts homemade on premises in The Brownstone Bakery

Choice of Tiered Wedding Cake
Fresh Fruit and Seasonal Berries
Italian Zeppole Station & Italian Miniature Pastries
Fresh Baked Malted Waffles w/ Ice Cream
Chef's Assorted Petit Fours

We will happily accommodate children or guests with special dietary needs
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Wedding Brunch



Brunch Cocktail Hour

*One hour premium cocktails with butlered Mimosas and Bellinis
Chef Selections of Butler Style Hors D'oeuvres Served on Silver Trays with Fresh Flowers*

Chopped Chicken Liver Pâté, Plum Tomato Bruschetta,
Field Ripe Melon with Parma Prosciutto, Mini Vegetable Dumplings,
Fan Tail Fried Shrimp, Santa Fe Chicken Egg Rolls,
Cheddar Cheese in Puff Pastry, Deviled Eggs

Cold Buffet & Display

Grilled Marinated Vegetables, International Selection of Imported and Domestic Cheeses,
served with Gourmet Flat Breads,
Assorted New York Bagels, Served with Smoked Salmon, White Fish Salad,
Whipped Cream Cheese, Strawberry Cream Cheese

Carving Station

Poached Scottish Salmon wrapped
In Puff Pastry, Served with Bernaise Sauce

Freche Crepe Station

Served with Chicken, Scallions,
Bay Scallops, Cream Sauce

Quiche Station

Fresh Vegetable, Seafood Lorraine,
Chef's Special

Brunch

Champagne Toast

Eggs Benedict, Apple Smoked Bacon, Breakfast Sausage,
Challah Bread French Toast w/ Cinnamon and Powdered Sugar,
Fried Calamari, Grilled Monk Fish, Sesame Chicken w/ Oriental Noodles,
Breakfast Potatoes & Steamed Mixed Vegetables,
Cheese Blintzes, South Western Corn Chowder Soup

Pasta Station

Penne Pasta & Cheese Filled Tortellini
Guest Choice of Fresh Plum Tomato Basil
or
Carbonara Sauce

Omelet Station

Omelets made to order w/ choice of fillings

Cheddar Cheese, Mushrooms,
Onions, Peppers, Smoked Salmon,
Scallions, Tomatoes, Ham

Carving Station

Roast Turkey w/ Bread Stuffing
Fresh Cranberry Sauce
Beef Tenderloin w/ a Merlot Reduction

Sweet Endings

All desserts homemade on premises in The Brownstone Bakery

Choice of

Tiered Wedding Cake
Fresh Seasonal Fruits & Berries
Fresh Baked Croissants, Biscuits, Muffins, Fruit, Danish, Fresh Fruit Tarts

Beverages

Selection of Fresh Chilled Juices, Brewed Regular & Decaf Coffee,
English Breakfast Tea, Cappuccino, Espresso, Café Latte

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Autumn Wedding



Cocktail Hour

*One hour premium cocktails w/ butlered champagne service & California/Italian Wine Station
Chef Selections of Butler Style Hors D'oeuvres Served w/ Mini Roses,
Fresh Flowers and Gourds*

Roasted Eggplant Bruschetta, Spedini a la Romano, Scallops with Bacon,
Clams Oreganato, Fresh Jumbo Shrimp Cocktail,
Santa Fe Chicken Egg Rolls, Asian Spare Ribs, Mini Beef Wellington,
Wasabi Crust Lamb Rack, Salmon Won Tons,
Beef Tenderloin on Toasted Baggette, Blue Crab California Rolls/Shrimp, Tuna Tempura Rolls

Hot Buffet

Braised Beef w/ Red Wine Risotto, Beef Tripe in Hot Sauce,
Shrimp Franchise over Sauteed Escarole,
Fried Calamari, Veal Rollatine, Eggplant Rollatini, Chicken Tenders Scampi

Cold Display

Beef Carpaccio, Marinated Seafood Salad, Fresh Beet Salad w/ Goat Cheese,
Saute Broccoli Rabe, Stuffed Artichokes with Seasoned Bread Crumbs,
Fresh Mozzarella, Italian Selection of Cheeses and Meats,
Arborio Rice Balls, Fresh Parmesan Cheese

Stations

attended by Sous Chefs

Pasta Station

Rigatoni and Cheese Tortellini
Guest Choice of Filetto Di Pomodoro,
Plum Tomato Basil, Carbonara Sauce

Carving Station

Marinated Veal Rib Eye w/ Peppercorn Sauce,
Pork Tenderloin w/ Apples,
Raisins, Brown Sugar & Apple Puree

Maine Lobster Station

Steamed 1 ½ lb Maine Lobster Shelled w/ Drawn Butter,
Traditional
Cocktail Sauce & Fresh Lemons

Raw Shell Fish Station

Rhode Island Little Neck Clams
Fresh Florida Stone Crabs,
Selection of Northeast Oysters served w/ Honey Mustard and Fresh Lemons,
Traditional Cocktail Sauce

Sushi Bar

Traditional Asian Sous Chef

Fresh California Rolls, Spicy Tuna, Salmon Rolls, Chef's Specials - Eel, Tuna,
Yellow Tail Hand Rolls Served w/ Fresh Ginger and Wasabi

Dinner

Champagne Toast, 4 ½ hour Premium Open Bar

Guest Choice of

Butternut Squash or Leek Soup
Homemade Sweet Potato Gnocchi w/ Brown Butter & Toasted Pumpkin Seeds
Homemade Gargamelli Ground Veal Ragu w/ Fresh Peas
Classic Caesar Salad or Goat Cheese & Vidalia Onion Tart

Entrée

Guest Choice of

Dry Aged 24oz. Porterhouse Steak w/ Russian Fingerling Potatoes,
Baby Carrots & Asparagus Sauteed in a Red Wine Reduction
Crispy Long Island Duck or Organic Chicken Oreganato served with
Green Swiss Chard & Creamy Polenta
Veal Shank Osso Bucco served w/ Risotto Milanese
Toasted Sesame Rare Ahi Tuna w/ Sticky Rice and Ginger Soy Sauce
Fresh Baked Rolls, Fresh Baked Focaccia Bread, Whipped Butter

Dessert

All desserts homemade on premises in The Brownstone Bakery

Choice of Tiered Wedding Cake, Fresh Seasonal Fruit & Berries, Miniature Italian Pastries
Italian Zeppole Station, Fresh Baked Malted Waffles w/ Ice Cream, Chef's Assorted Petit Fours

Viennese Table

Hot Belgium Waffles with Ice Cream, Italian Zeppoli Station,
Seasonal Cheese Cakes, Pear/Apple Tarts and Assorted Cakes
Chocolate Covered Stem Berries, Hot Apple Crisp Donuts,
International Coffee Bar

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Traditional Wedding



Cocktail Hour

Your choice of butler style selections

Fried Fan Tail Shrimp, Mini Corned Beef Reubens, Pan Fried Potato Pancakes,
Beef Tenderloin Raspberry Baked Brie in Puff Pastry, Broccoli Rabe Won Tons,
Homemade Spanikopita, Tomato Brochetta, Mini Quiche Lorraine,
Santa Fe Chicken Egg Roll

Hot Buffet

Braised Beef with Red Wine Risotto, Beef Tripe in Hot Sauce,
Shrimp Francaise over Sautéed Escarole,
Fried Calamari, Veal Rollatine, Eggplant Rollatini, Chicken Tenders Scampi

Salumeria

Italian Display, Grilled Vegetables
International 5 Domestic Cheese Display

Stations

attended by Sous Chefs

Pasta Station

Bow Tie, Cheese Tortellini, Fresh Tomato
Basil or Carbonara Sauce

Stir Fry Station

Gulf Shrimp with Fried Rice & Fried Dumplings

Dinner

*Champagne Toast
4 hours Premium Open Bar*

*Guest Choice of
Tomato Bruchetta, Julianne Zucchini Reggiano Parmigiano,
Rigatoni Pasta w/ Vodka Sauce
Tri Color Salad or Caesar Salad*

*Entrée
Guest Choice*

*Prime Rib Au Jus
Maine Atlantic Salmon Grain Mustard Burre Blanc
Breast of Chicken Francaise
Mixed Vegetable Medley, Yukon Potato Souffle
Assorted Semolina Rolls, Foccacia*

Dessert

All desserts homemade on premises in The Brownstone Bakery

*Tiered Wedding Cake
Miniature Italian Pastry, Fresh Fruit Display
International Coffee Bar*

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Wedding Buffet Reception



Cocktail Hour

*One hour premium cocktails with butlered champagne service
& California/Italian Wine Station
Chef Selections of Butler Style Hors D'oeuvres Served with Fresh Flowers*

Coconut Fried Shrimp, Mini Vegetable Quiche, Eggplant Bruschetta,
Prosciutto w/ Melon, Summer Vegetable Egg Rolls,
Maryland Crab Cakes, Cheddar Cheese Puffs, Spicy Buffalo Wings,
Baked Clams Oreganato, Pepper Crusted Sliced Filet Mignon on Garlic Toast,
California Rolls

Hot Buffet

Fried Calamari, Orange Ginger, Eggplant Rollatine,
Chicken Tenders w/ Savoy Cabbage

Cold Buffet & Display

Grilled Vegetable Medley Marinated w/ Fresh Garlic & Extra Virgin Olive Oil
Selection of Imported Italian Meats and Cheeses

Stations

attended by Sous Chefs

Pasta Station

Fusilli Pasta, Angel Hair

Guest Choice of

Vodka Sauce, Bolognese Sauce

Carving Station

Boneless Stuffed Pork Loin w/ Sundried Tomatoes,
Roasted Garlic, Fresh Rosemary & Herbs
Grilled Beef Tenderloin
Roast Turkey with Bread Stuffing
Wasabi Herb Crust Lamb Loin

Oriental Station

Sesame Chicken w/ Oriental
Noodles Stir Fry, Infused Rice,
Fried Dumplings

Buffet Dinner

*Champagne Toast,
4 1/2 hour Premium Open Bar
Imported and Domestic Wine*

Mixed Field Salad w/ Basil Vinaigrette, Fresh Baked Focaccia Bread,
Fresh Baked Rolls, Whipped Butter

Buffet

Veal Chop Milanese served w/ Sliced Plum Tomatoes & Red Onions
Lamb Shank Osso Bucco Pistachio Crusted Chilean Sea Bass over Green Swiss Chard
Roasted Free Range Chicken w/ Garlic & Extra Virgin Olive Oil
Risotto w/ Braised Beef Short Ribs in Red Wine
Shrimp Francaise over Sauteed Escarole
Al Ceppo Pasta w/ Broccoli Rabe, Sausage & Red Peppers
Mixed Vegetable Medley, Yukon Potato Souffle
Assorted Semolina Rolls, Focaccia

Dessert

All desserts homemade on premises in The Brownstone Bakery

Choice of Tiered Wedding Cake
Fresh Fruit & Seasonal Berries
Zeppole Station and Italian Miniature Pastries or
Fresh Baked Malted Waffles with Ice Cream and Fresh Fruit Fondue

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Cocktail Wedding Reception



Cocktail Reception

*4½ Hour Premium Open Bar
Imported & Domestic Wine*

Butler Style Hors D'oeuvres

Chef Selections of Butler Style Hors D'oeuvres Served w/ Fresh Flowers

Lobster Vegetable Dumplings, Mini Arborio Rice Balls, Fresh Jumbo Shrimp Cocktail,
Sliced Filet Mignon on Toasted Baguette,
Tomato Bruschetta, Scallops w/ Bacon, Maryland Crab Cakes,
Cheddar Cheese Puffs, Chicken Saute in Peanut Sauce,
Asian Spare Ribs, Santa Fe Chicken Egg Rolls, Inside Out Vegetable Tempura Rolls,
Spedini ala Romano

Cold Buffet & Display

Grilled Marinated Vegetables w/ Fresh Garlic & Extra Virgin Olive Oil,
Marinated Seafood Salad Fresh Roasted Red Peppers,
Selection of Imported Italian Meats and Cheeses, Assorted Bread and Rolls,
Sweet Cream Butter

Hot Buffet

Veal Rollatini Marsala, Fried Calamari,
Shrimp Francaise with Sauteed Escarole,
Stuffed Eggplant Rollatini, Risotto with Braised Beef, Short Ribs,
Chicken Breast Francaise, Grilled Filet Mignon Medallions with Artichoke Hearts,
Fresh Steamed Mixed Vegetables, Red Bliss Potatoes

Stations

attended by Sous Chefs

Pasta Station

Penne Pasta, Five Cheese Filled Tortellini

Guest Choice of

Fresh Plum Tomato Basil Sauce, Carbonara Sauce

Raw Bar
Ice Display

Fresh Rhode Island Little Neck Clams
Nova Scotia Oysters
Seasonal Jonah Cocktail Claws,
Florida Stone Crabs Served w/ Honey Mustard,
Traditional Cocktail Sauce & Fresh Lemons

Sushi Bar
Traditional Asian Sous Chef

Fresh California Rolls, Spicy Tuna, Salmon Rolls, Chef's Specials
Eel, Tuna, Yellow Tail Hand Rolls Served w/ Fresh Ginger & Wasabi

Carving Station
Roast Prime Rib Beef Au Jus
Free Range Roasted Turkey with Sausage Stuffing, Cranberry Sauce
Stuffed Pork Tenderloin with Fresh Basil & Sundried Tomatoes
Caramelized Rack of Lamb

Maine Lobster Station
Steamed 1 ½ lb Maine Lobster Shelled w/ Drawn Butter,
Traditional Cocktail Sauce & Fresh Lemons

Dessert

All desserts homemade on premises in The Brownstone Bakery

Choice of Tiered Wedding Cake, Seasonal Fruit & Berries
Choice of Zeppole Station or Fresh Baked Belgium Waffle Station w/ Ice Cream

Viennese Table
Hot Belgium Waffles w/ Ice Cream, Italian Zeppoli Station,
Seasonal Cheese Cakes, Pear/Apple Tarts & Assorted Cakes
Chocolate Covered Stem Berries, Hot Apple Crisp Donuts,
International Coffee Bar

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Butlered Hors D'oeuvres



Classic Hors D'oeuvres

Scallops Wrapped in Bacon, Mini Vegetable Quiche, Maryland Crab Cakes,
Soft Shell Crab, Cocktail Franks, Swedish Meatballs,
Salmon Cream Cheese, Spanakopita, Pinwheels, Corned Beef Reubens, Cheddar Cheese Puffs,
Potato Pancakes, Buffalo Wings,
Pizza Bagels, Chicken Fingers, Chicken Kabobs, Deviled Eggs,
Vegetable Butter Wraps

Italian Hors D'oeuvres

Plum Tomato Bruschetta, Spiedini a la Romano, Toasted Eggplant Bruschetta,
Fantail Fried Shrimp, Ripe Melon with
Parma Prosciutto, Coconut Shrimp, Chicken Liver Paté,
Zucchini Flower with Goat Cheese, Broccoli Rabe Won Tons,
Sliced Filet Mignon Garlic Toast, Clams Oreganato, Jumbo Shrimp Cocktail,
Arborio Rice Balls, Caramelized Rack of Lamb,
Parmagianno-Reggiano Cheese, Focaccia Pizza, Crispy Polenta

Asian Hors D'oeuvres

Asian Spare Ribs, Shrimp Corn Dumplings, Santa Fe Chicken Egg Rolls,
California Rolls, General Tso Wings, Spicy Tuna Rolls, Thai
Tuna Spring Rolls, Lobster Scallion Dumplings, Salmon Leeks Won Tons,
Teriyaki Chicken, Crispy Duck Won Ton, Shrimp Scallion
Wontons, Steamed Vegetable Dumplings, Fried Rice, Beef and Broccoli with Infused Rice, Stir
Fry Chicken Vegetable, Fried Vegetable
Dumplings, Pork Tender Lo Mein, Shrimp w/ Pineapple, Steamed Rice Noodles

Cocktail Hour Stations

Pasta Station

Choice of two

Penne with Vodka or Alfredo Sauce,
Rigatoni with Fresh Tomato Basil or Carbonara Sauce,
Cheese Tortellini with Bolognese or
White Clam Sauce, Spinach Ravioli w/ Lobster Cream or Pesto Sauce,
Angel Hair or Bow Ties w/ Filetto di Pomodoro

Carving Station

Beef Tenderloin, Veal Rib Eye w/ Roasted Shallots,
Beef Brisket, Crisp Sea Bass Orange Ginger,
Stuffed Pork Loin, Poached Salmon,
Rack of Lamb, Corned Beef Brisket, Free Range Roasted Turkey,
Loin of Lamb, Prime Rib of Beef

Lobster

1 ½ pound Maine Lobsters Steam Cooked to Order, Drawn Butter & Fish Broth

Raw Seafood

Fresh Rhode Island Little Neck Clams, Fresh Florida Stone Crab,
Pine Island Oysters, Maine Jonah Crab Claws

Sushi

Crab Rolls, Yellow Tail, Spicy Tuna Rolls, Tuna, Hand Rolls,
Salmon, Tempura Rolls, Smoked Eel, Vegetable Rolls, Sweet Shrimp

The Brownstone Kobe Slider Station

Kobe Beef Sliders prepared by our Chefs with a Traditional Gourmet Brioche Bun Cornichon

Caviar

Crystal Service

Mother of Pearl Spoon Iranian Beluga, American Sturgeon, Iranian Osetra,
Served with Cocktail Bellini & Classical Garnitures

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Entrée & Dessert Selections



Beef

Roast Prime Rib of Beef, 24 oz Grilled Porterhouse, Filet Mignon
Beef Tornadoes, Chateaubriand, Braised Short Ribs

Veal

Veal Chop Milanese, Veal Osso Bucco ,Grilled Veal Chop

Chicken

Chicken Rollatini, Chicken Francaise ,Chicken Breast Saltimbocca
Chicken Marsala

Pork & Lamb

Roast Rack of Lamb, Lamb Osso Bucco, Double Cut Pork Chop
Neiman Ranch Pork Loin

Seafood

Chilean Sea Bass, Dover Sole, Fresh Atlantic Salmon, Red Snapper, Yellow Fin Tuna
Halibut, Swordfish, Monk Fish

Dessert

Waffles and Ice Cream, Bananas Foster, Crepes
Fresh Fruit Fondue, Zeppoli
Donuts Made To Order

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