

THE BROWNSTONE

Autumn Wedding



Cocktail Hour

*One hour premium cocktails with butlered champagne service and California/Italian Wine Station
Chef Selections of Butler Style Hors D'oeuvres Served with 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 Von Tons,
Beef Tenderloin on Toasted Baggette, Blue Crab California Rolls/Shrimp, Tuna Tempura Rolls

Hot Buffet

Braised Beef with 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 with 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 with Peppercorn Sauce,
Pork Tenderloin with Apples,
Raisins, Brown Sugar and Apple Puree

Maine Lobster Station

Steamed 1 ½ lb Maine Lobster Shelled with Drawn Butter,
Traditional
Cocktail Sauce and Fresh Lemons

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Raw Shell Fish Station

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

Sushi Station

Traditional Asian Sous Chef
Fresh California Rolls, Spicy Tuna, Salmon Rolls, Chef's Specials - Eel, Tuna,
Yellow Tail Hand Rolls Served with Fresh Ginger and Wasabi

Dinner

Champagne Toast, 4 1/2 hour Premium Open Bar
Guest Choice of; Butternut Squash or Leek Soup
Homemade Sweet Potato Gnocchi with Brown Butter and Toasted Pumpkin Seeds
Homemade Gargamelli Ground Veal Ragu with Fresh Peas
Classic Caesar Salad or Goat Cheese and Vidalia Onion Tart

Entree - Guest Choice

Dry Aged 24oz. Porterhouse Steak with Russian Fingerling Potatoes,
Baby Carrots and Asparagus Sauteed in a Red Wine Reduction
Crispy Long Island Duck or Organic Chicken Oreganato served with
Green Swiss Chard and Creamy Polenta
Veal Shank Osso Bucco served with Risotto Milanese
Toasted Sesame Rare Ahi Tuna with 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 and Berries,
Miniature Italian Pastries/Italian Zeppole Station,
Fresh Baked Malted Waffles with 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

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