

# THE BROWNSTONE

## Buffet Banquet

### Buffet

Seasonal Fresh Fruit Display  
Tossed Garden Salad  
Your Choice of 7 Hot Entrees  
Fresh Garden Vegetables and Potato  
Coffee, Tea and Ice Cream

\$22.50

### Entree Selections

Chicken Savoy  
Chicken Scarperello  
Chicken Tenders Scampi  
Rosemary Roasted Chicken  
Chicken Breast Francaise  
Chicken Tenders Marsala  
Stir-Fry Chicken or Beef  
with Oriental Vegetables

Swedish Meatballs  
Boneless Braised Short Ribs  
BBQ Spare Ribs

Veal and Peppers  
Italian Sausage, Onions & Peppers  
Kielbasa and Sauerkraut

Al Ceppo Pasta with Broccoli Rabe & Sausage  
Penne in Vodka Sauce  
Rigatoni Fileto di Pomodoro  
Cavatelli with Broccoli Rabe  
Cheese Tortellini Alfredo  
Stuffed Jumbo Shells  
Homemade Manicotti  
Potato & Cheese Pirogies, Caramelized Onions  
Risotto and Wild Mushrooms  
Risotto with Ground Veal

Oriental Beef and Broccoli  
Beef Burgundy with Buttered Noodles  
Italian Meatballs  
Tender Beef Tips Pizzaiola  
Marinated Skirt Steak

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

Homefried 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 and Roasted Potatoes

Pork Chop served with Italian Hot Peppers  
Papardelle Pasta, Portobello Mushroom Cream Sauce  
Rigatoni with Broccoli Rabe and Sausage  
Risotto with Rock Shrimp and Lobster  
Homemade Potato Gnocchi  
Stuffed Flounder with Crabmeat  
Soft Shell Crab (seasonal)

### Additional Stations

*consult your banquet manager for prices*

Pasta Station  
Your choice of any two Pastas with two sauces

Carving Station  
Your choice of Fresh Turkey, Beef Tenderloin, Braised Beef Brisket, Pastrami, Stuffed Pork Loin, Corned Beef or Rack of Lamb

Stir Fry Station  
Your choice of Chicken, Shrimp, Pork or Beef served with white rice and Fried Dumplings

Whole Lobster Station  
Steamed 1-1/2 lb. Maine Lobster cracked and served in drawn butter

Seafood Raw Bar  
Featuring Clams, Oysters, and Fresh Florida Stone Crab (seasonal) on a bed of ice

Poached Salmon wrapped in Puff Pastry

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

\*weekend minimum package required, consult your banquet manager to schedule your event 973-595-8582

# THE BROWNSTONE

## *Beverage Menu*

### *Beverages*

- Draft Beer \$3.50 per person  
Assorted Soft Drinks \$2.50 per person (including Boylans Birch Beer)  
Assorted Soft Drinks & Draft Beer \$5.00 per person  
Champagne Toast \$3.50 per person  
Non Alcoholic Sparkling Cider \$3.50 per person  
Imported Red & White Wine \$4.00 per person  
Mimosas \$4.50 per person

### *Open Bar*

- One Hour \$12.00 per person  
Two Hours \$14.00 per person  
Three Hours \$16.00 per person  
Four Hours \$18.00 per person

### *Premium Open Bar*

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

- One Hour \$16.00 per person  
Two Hours \$18.00 per person  
Three Hours \$20.00 per person  
Four Hours \$22.00 per person

### *Hot Beverage Menu*

- Fresh brewed Cappuccino, Espresso and Cafe Latte in both regular and decaf varieties \$3.50 per person  
Sipping/Hot Chocolate Bar \$3.50 per person  
International Coffee Bar and 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 \$2.50 per person

### *Cash Bar*

- Cash Bar available upon request  
set up fee \$100.00

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