

# THE BROWNSTONE

## Seated Buffet Selections

Full tray serves approximately 30 to 35 people

### Chicken Buffet Selections

	Half Tray	Full Tray
Chicken Tender Marsala <i>Marsala Wine with Mushrooms and a Rich Brown Sauce</i>	\$35.00	\$65.00
Chicken Franchise <i>Chicken Breast Dipped in Egg Batter Sauteed with Lemon Butter with White Wine</i>	\$35.00	\$70.00
Chicken Breast Rollatine <i>Stuffed with Prosciutto, Cheese, Marsala Wine Sauce &amp; Fresh Herbs</i>	\$38.00	\$75.00
Roast Chicken Country Style <i>Potatoes, Rosemary &amp; Fresh Herbs (Brownstone Style an Old Favorite)</i>	\$35.00	\$68.00
Chicken Cacciatore <i>Onion, Mushrooms, Peppers and Marinara Sauce</i>	\$35.00	\$68.00
Chicken Tenders Scampi <i>Garlic, Extra Virgin Olive Oil</i>	\$35.00	\$65.00
Chicken Parmigiana <i>Breast of Chicken Topped with Mozzarella and Tomato Sauce</i>	\$35.00	\$68.00
Stir Fry Chicken <i>With Chinese Vegetables</i>	\$35.00	\$68.00
Roasted Turkey <i>Sliced or Whole served on a decorative platter</i>	\$4.00 per lb.	

*Veal Rollatini <i>Stuffed with Prosciutto &amp; Fresh Mozzarella</i>	\$45.00	\$85.00
Veal and Peppers <i>With Onions</i>	\$35.00	\$55.00
BBQ Spare Ribs <i>St. Louis Style Ribs with Homemade BBQ Sauce</i>	\$40.00	\$75.00

### Pasta Buffet Selections

	Half Tray	Full Tray
Penne with Vodka Sauce <i>Italian Plum Tomato Sauce &amp; Vodka with a Touch of Cream</i>	\$28.50	\$55.00
Rigatoni <i>Fresh Tomato and Basil Sauce</i>	\$28.50	\$55.00
Tri-Colored Tortellini Alfredo <i>Served with Cream Sauce with Locatelli Romano Cheese</i>	\$30.00	\$57.50
Homemade Potato Gnocchi <i>Potato Dumpling with Tomato Basil Sauce</i>	\$35.00	\$70.00
Farfelle Carbonara <i>Pancetta with Cream Sauce with Fresh Peas and Romano Cheese</i>	\$28.50	\$55.00
Parpedella & Portabella Mushrooms <i>with Light Cream, Onions and Pancetta</i>	\$32.00	\$60.00
Cavatelli with Broccoli	\$30.00	\$58.00
Jumbo Stuffed Shells	\$30.00	\$60.00

### Beef & Veal Buffet Selections

	Half Tray	Full Tray
Oriental Beef and Broccoli <i>Served with White Rice</i>	\$40.00	\$79.00
Beef Tips Pizziola	\$45.00	\$85.00
Grilled Beef Tips <i>With Artichokes and Potatoes</i>	\$45.00	\$85.00
Beef Burgundy <i>With Buttered Noodles</i>	\$35.00	\$70.00
Italian Meatballs	\$30.00	\$55.00
Swedish Meatballs	\$30.00	\$55.00
*Veal Marsala	\$45.00	\$85.00
*Veal Franchise	\$45.00	\$85.00

### Italian Buffet Selections

	Half Tray	Full Tray
Homemade Eggplant Rolletini <i>Filled with Ricotta Cheese &amp; Topped with Mozzarella Cheese</i>	\$38.00	\$68.00
Risotto with Raddichio and Veal <i>Made with Red Wine, Ground Veal and Romano Cheese</i>	\$30.00	\$55.00
Risotto & Portabella Mushrooms	\$30.00	\$55.00
Italian Sausage and Peppers <i>Onions, Peppers &amp; Extra Virgin Olive Oil</i>	\$30.00	\$55.00
Stuffed Boneless Pork Loin <i>Stuffed with Sundried Tomatoes, Fresh Basil and Eggplant</i>	\$45.00	\$89.00

Prices subject to 7% sales tax

Consult your banquet manager to schedule your event 973-595-8582

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### Seafood Buffet Selections

	Half Tray	Full Tray
Filet of Sole Oreganata Topped with Seasoned Bread Crumbs	\$37.00	\$72.00
Fried Calamari Seasoned and Served with Mild Marinara Sauce (not recommended without Sous Chef)	\$30.00	\$55.00
Soft Shell Crab Franchise	Seasonal Market Price	
Poached Salmon	Whole fish \$80.00	
*Stuffed Flounder With Crab Meat	\$45.00	\$85.00
*Shrimp Scampi Served over Saute Escarole	\$55.00	\$97.00
*Shrimp Francaise Dipped in Egg Batter, Lemon, Butter and White Wine	\$55.00	\$97.50
*Grilled Shrimp Over Risotto Marinated Grilled Shrimp over Seafood Risotto	\$60.00	\$110.00

\*Buffet items not included in Hot Buffet Choices

### Potato & Vegetable Buffet Selections

	Half Tray	Full Tray
Red Roasted Potato Fresh Rosemary and Herbs	\$20.00	\$35.00
Garlic Mashed Potato	\$20.00	\$35.00
Home Fried Potato	\$20.00	\$35.00
Made with Italian Hot Peppers Steamed Seasonal Mixed Vegetables	\$22.00	\$40.00
Broccoli Rabe Sauteed with Oil and Garlic	\$22.00	\$40.00
Grilled Portabella Mushroom Caps	\$7.95 per lb.	
Hand Peeled Baby Carrots	\$35.00	\$70.00
Fresh Baked Focaccia & Semolina Rolls	.85 Per Person	

### Additional Buffet Selections

#### Pasta Station

Your choice of any two Pastas with Sauce

#### Carving Station

Choice of Fresh Turkey, Beef Tenderloin, Top Round,  
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

#### Seafood Raw Bar

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

#### Fresh Sushi

A selection of California Rolls, Tuna Rolls, Yellow Tail, Salmon, Eel  
& Tuna Served with Traditional Garnishes , additional charges for Sous Chef

#### Waffle Station

#### Zeppoli Station

### The Brownstone Bakery

#### New York Cheese Cake

Rice Pudding  
Creme Bruelle  
American Apple Pie  
Bread Pudding  
Fresh Carrot Cake  
Fruit Tarts  
Tiramisu  
Home Made Brownies  
Pumpkin Pie  
Apple Strudel  
Pastry Platter  
Sheet Cake  
Holiday Specials

### Beverages

Assorted Soda and Ice Set Up	\$2.00 Per Person
Coffee Set Up Includes French Roast, Brewed Decaf, Decaf Tea, Sugar, Cream and Sweeteners	\$1.50 Per Person
Bar Set Up Includes Assorted Juices, Soda Mixers, Fresh Fruit, Ice, Straws, Stirrers and Cocktail Napkins	\$2.00 Per Person

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