

# THE BROWNSTONE

## *Cocktail Station Selections*

### *American 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 with Pineapple, Steamed Rice Noodles

### *Sushi*

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

### *Lobster*

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

### *Caviar*

Crystal Service/Mother of Pearl Spoon Iranian Beluga, American Sturgeon, Iranian Osetra,  
Served with Cocktail Bellini and Classical Garnitures

### *Raw Seafood*

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

### *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 with Lobster Cream or Pesto Sauce, Angel Hair or Bow Ties with Filetto di Pomodoro

### *Carving Station*

Beef Tenderloin, Veal Rib Eye with 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

*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