

# THE BROWNSTONE

## Served Banquet Menu

### Banquet

All Entrees Served with the following ~  
Soup Du Jour or Pasta, Cold Crisp Tossed Garden Salad, Fresh Vegetables and Potato,  
Warm Rolls and Butter, Fresh Brewed Coffee, Teas and Ice Cream

### Served Entree Selections

Chicken Marsala, Piccata or Francaise \$16.95	Sliced Pork Tenderloin \$18.95
Chicken Savoy \$18.00	Veal Rollatini \$19.95
Roast Free Range Chicken \$16.95	Veal Francaise \$19.95
Tender Breast of Capon Florentine \$16.95	Grilled Veal Chop or Veal Milanese \$26.00
Chicken Cordon Bleu \$18.95	Veal Osso Bucco over Risotto \$28.00
Prime Rib of Beef \$24.50	Filet of Sole Francaise \$18.95
Filet Mignon \$26.95	Grilled Maine Salmon \$19.95
Cowboy Rib Eye \$28.95	Pan Seared Swordfish \$19.95
Chateaubriand \$26.95	Florida Red Snapper \$19.95
Aged Grilled 20oz. Porterhouse Steak \$35.00	Pan Seared Chilean Sea Bass \$21.95

### Additional Selections

*consult your banquet manager for prices*

Tri-Color Salad	Eggplant Rollatini Appetizer
Caesar Salad	Rigatoni in a Pink Vodka Sauce
Hot Antipasto	Homemade Manicotti
Fried Calamari Appetizer	Risotto- any style
Tomato or Eggplant Bruschetta	Stuffed Baked Potato

### Brownstone's Ultimate Beefsteak

\$24.00

Sliced Beef Tenderloin Dipped in Sweet Butter served on Fresh Sliced French Bread  
Cold Antipasto  
Penne in a Tomato Basil Sauce  
Golden French Fried Potatoes  
Thin Sliced Shoe String Vadalina Onion Loaf  
Fresh Brewed Coffee and Tea with Ice Cream Cake Roll

### Additional Dessert Selections

*All desserts homemade on premises in The Brownstone Bakery ~ consult your banquet manager for prices*

Brownie A'la Mode  
Selection of Italian Pastries  
Warm Apple Pie A'la Mode  
Filled Sheet Cake - any style  
Your choice of Hot Belgian Waffles and Ice Cream with assorted Toppings or Fresh Hot Zeppoles in Powdered Sugar  
Chocolate Fondue Fountain

Choice of Cappuccino, Espresso or Cafe Latte Regular or Decaf

*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

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## *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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